



# ONE & ALE FREE

## Campaign for Real Ale Cornwall Branch Newsletter SPRING/SUMMER 2013



# STAR INN CROWLAS CORNWALL CAMRA PUB OF THE YEAR 2013

## 1000 MEMBERS IN CORNWALL

**Inside this issue:**  
 Budget Truths  
 My Patch—Polkerris  
 Cornish Breweries News  
 Save the Pubs Group  
 Brewery Profile—Ales of Scilly  
 Peaks and Troughs  
 Beer From The Frozen North  
 PLUS  
 Cornish Brewery Update  
 And Much More  
 Pub, Beer & Brewery News



### 2

# ONE & ALE

## Editor's Comments

In what is often referred to down here in Cornwall as our 'quiet period' there has been plenty going on to keep your Editor busy. Okay, I do have the ability to travel around a bit and take in a few out of county beer festivals whenever I can, which brings me to the first month of my diary—January.

Exeter Beer festival was held at the city's football ground where I joined several other members of our branch. Friday and enjoyed a few winter ales together with a memorial brew to Philip Roberts, former stalwart of the Campaign for Real Ale and chairman of Exeter & E. Devon branch. Exe Valley Brewery had invited a few local CAMRA members to concoct a beer and evidently a few hand-fuls of extra hops were added when Guy Shepherd wasn't looking. It's Phil's Ale was awesomely hoppy! The judging for the SW winter ale took place and another beer from Exe Valley, Winter Glow, was placed first with Driftwood Brewery's Allie's Revenge coming second.

The following day I attended the SIBA (Society of Independent Brewers) South West Region AGM that was hosted by Rebel Brewery at their Kennick Ind Est site. I know it has been cold on many days since then but this one took the biscuit by far. The boys at Rebel had not had time to finish the conference facility so hats, scarves and gloves were the order of the day. Although hot chocolate would have been the obvious choice I took the opportunity to sample some of the beers including Mexico-Cocoa a chocolate vanilla stout triple infused with chocolate and vanilla at every stage of the brewing process. Yes, chocolate, but served at beer temperature or colder!

The National Winter Ales Festival took place in Manchester where I stayed four nights. As usual I did not spend all my time in the Sheridan Suite, although it would have been warmer than tramping through the snow. The Champion Winter Beer of Britain (CWBoB) was declared as Eiland Brewery's 1872 Porter (6.5% abv). I did discover a good way of warming up though when exploring the pubs of Leigh. The local delicacy there is called 'Lobby' – a kind of hearty stew, very similar to 'Scouse' that I described in a previous article when visiting Liverpool.

I also visited one of my favourite pubs in Rochdale, the Baum. I knew at the time that this pub was in the final four for judging of the National Pub of the Year. Greeted by the barmaid with the question "Are you a CAMRA member?", my "Yes" reply resulted in a discounted price for my pint. I can see one reason why it achieved success, but there were many more including an excellent choice of well kept real ales. Upon taking a seat I was soon in conversation with a fellow drinker who turned out to be from the Isle of Man, over to work the NWAFF with his wife. David Halliwell is also a regular contributor to Messy Drinker and I'm putting together news letters such as this. I soon informed David of my previous life as Dog House brewer as there is now another brewery called Doghouse that is on the Isle of Man. Exchange of telephone numbers and e-mail addresses has resulted in that brewery inviting me to visit any time (apart from TT week). Unfortunately I have been unable to visit during April when the second Real Ale of Man festival was taking place, but I'll keep you informed of developments.

I made notes of my pub crawl of Greater Manchester and may write a separate article one day. However, while attending the London Drinker festival in March I lost my digital camera without downloading the pictures for a while. Manchester and St Austell brewery visit were lost with the camera.

However, I would like to thank St Austell brewery for their welcome that was given to the Cornwall Branch on Saturday 16th February. It is several years since we have been on a brewery tour and many devel-

opments have taken place in that time including a whole new cask racking line. We were also treated to a sip of Smugglers Grand Cru Special Reserve straight from the wooden whisky casks. Meanwhile through the handpumps on the visitor centre bar we enjoyed some beers from the brewery's 2½ barrel experimental plant, including 1913 Stout. It was while chatting with head brewer Roger Ryman that I learnt many of the beers brewed just before the outbreak of the First World War were made more than double in the trend nowadays.

The war brought about many changes. The shortage of coal meant maltings were not allowed to produce any dark roasted malts. Alcohol content of beers were cut to around 3% and pubs had to close in the afternoon to maintain minimum production. The beginning of March saw a plethora of pub beer festivals, three on the same weekend, at 5 Degrees West, Falmouth; Crown, Penzance; and Seiners, Perranporth. With a bit of planning and pouring over of bus and train timetables I fitted them all in and most enjoyable they were too. Good attendance at the Falmouth and Penzance meant that they both intend to hold another festival later this year.

Two weeks later saw the same problem with beer festivals held in the Driftwood Spars, Trevanence Cove; Colwell; Boscasale; and Lestwithel Community Centre. The Driftwood festival was to celebrate brewer Peter Martin's 50th birthday, but also included a tutored tasting by beer writer/expert Roger Protz. The annual Ale & Sausage festival will also be taking place over May Day Bank Holiday weekend. The pub beer festival at the Cobweb, Boscasale had requested 15 beers 'No further west than Bristol', so some ticking beers were guaranteed, while the bar and stillage were supplied by our branch's Dave Armstrong. Get in touch with Dave if you are a licensee thinking of holding your own pub or club festival and Coastal Brewery if you want beers from outside of Cornwall.

Beer festivals of one sort or another continue to line up with more busy weekends ahead. By the time I get this issue to the printers the Tuckers Hattings SIBA SW Brewers festival will have taken place. Good luck to all our Cornish entries in the judging. This clashes with the CAMRA Members Weekend and AGM in Norwich that I would have liked to attend but cannot be in two places at once. The May Day Bank Holiday weekend sees our own branch AGM in Skinner's brewery, while three other beer festivals will be held in the Masons' Arms, Bodmin; Ale & Pie at Smugglers' Den, Trebellan; and Ale & Sausage at Driftwood Spars. A bit of juggling with your time should allow you to attend all of these events—you know it makes sense. It won't be long after that than the St Ives beer festival will be upon us. We are always in need of help to be able to run festivals like these and I urge you to contact festivals organiser Gerry Mills to offer your assistance however small this may be. See festival advert and staffing form in this issue or committee details on inside back cover.

If you are reading this newsletter as a currently non-CAMRA member I would urge you to seriously consider joining. There is a form on Page 14 that you can complete and send to CAMRA HQ, or you can join on-line at [www.camra.org.uk](http://www.camra.org.uk). The benefits of membership are many fold and you will discover these elsewhere in this issue. As you can probably gather I am Membership Secretary of the Cornwall Branch as well as Editor of One & Ale. Cornwall Branch membership is currently hovering around the one thousand mark and I would like to maintain membership above this number. However, the number is not as important as those branch members who are active in branch activities. Continue submitting your beer scores, preferably on-line using NBSS 2, help at festivals, or just spread the word when they buy a pint at your local.

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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

# ONE & ALE 3

## 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. On my last visit for instance the Penzance beers were Crowlas Bitter, Poton No9, Bisons and Trink, while the guest mild was Nelson Midshipman Mild (4%). On the blackboard beside the bar beers that were 'Coming Dreckly' were Cottage Normans Conquest MM (5%), Coastal Golden Goose (5.6%), Burton Old Cottage Stout (4.7%) and Penzance Lamorna Gold (6%). Poton No9 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. 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 it is just a short walk past the fish & chip shop and Londis 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 this picture were taken you may like to enjoy the enclosed beer garden (yard) out the back, and maybe watch your beer being brewed.

## BAUM IN ROCHDALE IS BEST PUB IN BRITAIN

A family pub at the heart of its community in Greater Manchester was crowned in February as the best pub in Britain by the Campaign for Real Ale (CAMRA). The Baum in Rochdale won the competition for the quality and range of its beers, its service, value for money and warm welcome.

Tucked away on a small cobbled street, the pub is next to the original Co-op store which today serves as the Pioneers Museum charting the birth of the Cooperative movement. It has only been a pub for around thirty years and was converted from a hardware store in the 1950s. Owner Heidi Crompton said, "We were ecstatic to hear that we had been voted CAMRA's National Pub of the Year. We are very proud of the team that have played an important role in the Baum's success and it is a testament to their hard work that the consumers have recognised our pub with this prestigious award."

Crompton's husband Simon joined the pub in 1993 and one year later became manager. In 2005 the couple bought the pub two days after having their first child.

"We are about keeping tradition going, so we run a traditional boozey—people don't go out every night any more, so we try to make it a bit of a treat to come here," he said. "We don't have a jukebox, just background music, because coming here is about people getting together," he continued.

CAMRA's Good Beer Guide describes the Baum as: "A split level hostelry with old world charm which has eight hand pumps."

The three other finalists were: Bridge End Inn, Ruabon—last year's national winner; Conqueror Ale-house, Ramsgate, Kent, and Tom Cobley Tavern, Spreyton, Devon.

The winner of Cornwall CAMRA's Pub of the Year last year was Front on Custom House Quay, Falmouth.

# AMBER ALERT



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



# ONE & ALE 4

## SWEDISH BREWER JOINS HARBOUR BREWERY

With order books continually growing, Harbour Brewing Company, in Bodmin, Cornwall, has taken on a new brewer to assist Rhys Powell, who founded the firm in partnership with Eddie Lofthouse. In the male dominated world of beer a female brewer is something of a rarity but Sarah Hjalmarsson, aged 27, who hails from Halmlstad in Sweden and has brewed with Rhys before, back in his homeland of Wales, when he had a small brewing kit in his garage.

The Bavarian Brewing Technologies ten-barrel plant installed at Harbour is quite a step up, but Sarah has come in to brew on occasions before landing the full-time job and with plenty of experience brewing back in Sweden – where the craft beer scene is growing – she is confident she will enjoy her new role.

"I'm looking forward to making some new recipes," she said. "I'm a great fan of wheat beers and of Belgian beers flavoured with fruit." She added: "I'm excited to be part of Harbour Brewery."

Harbour's isn't her first professional brewing post, though. Sarah worked in the Kronleins Brewery in her home town after some work experience in Stockholm's Monk's Brewery. Eddie Lofthouse said: "It's wonderful that Sarah has been able to join us, bringing her wide-ranging experience to the brewery. We're looking forward to working with her and developing some new beers."

Harbour has been enjoying huge success since its launch about a year ago on a farm site a couple of miles outside of Bodmin, gaining several listings in pubs and bars in Cornwall but also proving popular in craft beer bars in cities such as London, Manchester and Edinburgh.

The brewery was started after business part-

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ners Eddie Lofthouse and brewer Rhys Powell met in a pub in Padstow. Hence the name Harbour Brewery, but a site was difficult to find anywhere nearer the sea than Bodmin, but the name stuck.

Eddie said that their new brewer was a welcome addition, while the brewery continued with its international connections when Eddie travelled with a British trade delegation to the Craft Brewers Conference in Washington in March. "It's wonderful that Sarah has been able to join us, bringing her wide-ranging experience to the brewery," he said. "We're looking forward to working with her and developing some new beers."

A chocolate beer infused – very subtly – with chilli and ginger will be making its way to the Great Australian Beer Spectacular in Melbourne, and there will also be Harbour beer in Sweden this spring, fittingly, bearing in mind Harbour's latest recruit. The brewery produces traditional craft beers and bottled brews as well as keg beers, which are proving increasingly popular with younger drinkers as an alternative to gassy, flavourless, mass-produced lagers.

# ONE & ALE

5



## MY PATCH BY CLINT O'CONNOR

My patch of Cornwall, is Fowey, Tywardreath, Par and St Austell. Covered by post-codes PL23 and PL24. It has a varied and interesting selection of pubs. Three of them regularly feature in the Good Beer Guide. However, because like most people, I am a creature of habit, there is one I consider to be my local, a select few I tend to visit on a regular basis, a few more I visit occasionally, and the majority I visit very rarely.

In the interests of research and to enlighten and inform readers of One and Ale, I thought that I would broaden my knowledge of the pubs on my patch, and write a series of articles, sharing that knowledge with you, for this second article, I have chosen The Rashleigh at Polkerris.

First the basics  
The Rashleigh Inn  
Polkerris  
Par  
PL24 2TL

tel 01726 813991

http://therashleighinnpolkerris.co.uk/

The Rashleigh is in the "almost too picturesque to be true" hamlet of Polkerris, between Fowey and Par, off the A3082. The range of beers varies, but you will always find Timothy Taylor's Landlord, and a Skinner's ale, usually Betty Stogs. A third ale is often an Otter, one of my

personal favourites. In the summer there will usually be up to six real ales available.



The pub building is the former boat-house from the time when Polkerris was a major pilchard fishing port. In those days, Polkerris' importance was such that the Fowey lifeboat was based there. In the days before motorised lifeboats, it was impossible to row out of Fowey harbour against a southerly gale. The former lifeboat shed is now a restaurant called Sam's on the Beach, an offshoot of the famous Sam's burger and fish diner in Fowey.

The original pub in Polkerris was sited in what is now The Rashleigh car park, it was called The General Elliott. It collapsed during a storm in 1915. Rather than rebuild, the boathouse was adapted. During the 1950's the pub was extended over the original boat-house slipway

(Continued on page 6)

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6

# ONE & ALE

## MY PATCH RASHLEIGH, POLKERRIS

(Continued from page 5)

to provide a larger bar with beautiful harbour and sea views. There is a separate restaurant area beside the bar.

The bar is dominated by a large painting of a man who looks more like a 16th century conquistador than a member of the Rashleigh merchant family of Fowey after whom the pub is named. Although there is no doubt that the Rashleigh family were pirates in days gone by, this chap is definitely not one of them. On closer inspection, this painting is not quite the old master it seems, it appears to be painted on hardboard!

The landlord and landlady of The Rashleigh are Jon and Samantha Spode, who took over the running of the pub in 2001. I remember when they took over, and ordered newspapers from my Post Office in Fowey. The order was for The Guardian (the real one, not the Cornish one) and The Beano. Most pub landlords regard The Daily

Telegraph as a bit left-wing, and here was one reading the Guardian! I was suitably impressed. Jon and Sam have run pubs for most of their lives. First as managers, then tenants for Young's of Wandsworth in South London. They were on holiday in Cornwall, down on the beach at Polkerris, a hot summer day, the beach crowded, but the pub was shut during the afternoon. They were informed by a local, that the landlord was not bothered any more, and the lease of the pub was for sale. So they bought it!

The pub is a free-house, so Jon has complete freedom in choosing his ales. Hence why he always stocks Timothy Taylor's Landlord, his own favourite. He stocks a wide range of local ales, but occasionally goes back to his Young's roots. Young's Special was available, when I visited this week.

In the interest of balance there are also other pubs in the PL23 and PL24 post-code areas.

- The Safe Harbour, Lostwithiel Street Fowey - St Austell brewery
- The Ship Trafalgar Square Fowey - St Austell brewery
- The King of Prussia Town Quay Fowey - St Austell brewery
- The Luggar Fore Street Fowey - St Austell brewery
- The Russell West Street Polnan - St Austell brewery
- The Luggar Inn The Quay Polnan - St Austell brewery
- The Old Ferry Inn Hall Terrace Bodinnick - Free House
- The Fisherman's Arms Water Lane Golant - Punch
- The Gallion Inn Fore Street Fowey - Free House
- The Ship Polmear Hill Par - Free House
- The New Inn Fore Street Tywardreath - St Austell brewery
- The Royal Inn Eastcliffe Road Par - Free House
- The Welcome Home Par Green Par - St Austell brewery
- The Par Inn Harbour Road Par - St Austell brewery
- The Britannia St Austell Road Tregrehan Par - Free House
- The Four Lords St Blazey Gate Par - St Austell brewery
- The Packhorse Inn Fore Street St Blazey Par - Free House



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7



## PARLIAMENTARY SAVE THE PUB GROUP

In difficult financial times when pubs are closing at a rate of 12 per week and when developers are doing away with well run community pubs against the wishes of local communities, wouldn't it be great to know that there is a group of over 100 Parliamentarians fighting for licensees, brewers and pub-goers? Well, there is! There are now 128 MPs and Lords in the Save the Pub Group, and with each new member, there is a new voice championing the cause of the nation's ale- and pub-lovers.

The group believe that traditional British pubs, which provide an environment for sociable and controlled drinking, are hugely important to their communities as a focus for community, social, sporting and charitable activities. This is why the Group is profoundly concerned that most loved and valued pubs across the country are being closed, for many different reasons, when often they don't need to; and why they demand greater Government support and better legislation.

The Save the Pub Group, with the support of CAMRA, gives MPs help and guidance in support of campaigns against pub closures in their constituency, but mostly campaign on a number of key issues affecting pubs and beer. Currently, the group are calling for: changes to planning law to properly recognise the importance of pubs to communities, and to better protect pubs faced with closure & redevelopment; a change in the law to outlaw the practice of restrictive covenants, whereby companies are selling pubs on the basis that they are prevented from being a pub; thus denying communities pubs simply to benefit the commercial interests of the company;

local communities to have the right to buy pubs that are planned for closure, with improvements to the Localism Act provisions, and to support the Pub is the Hub scheme.

reform of the current 'beer tie' model, as operated by some of the big pubcos, which makes it impossible for many licensees to make a living, and which leaves many pubs which could be successful if free of the unviable. The Group have a high profile reform rally as well as a meeting with big pubco bosses to hold them to account;

fairer levels of beer duty, scrapping the duty escalator and pushing for a lower duty on all draught ale and/or real ale, lobbying Europe to allow this; the Government and local authorities to do more to support community pubs including via taxation and rates, based on the community value of such pubs and for less complicated regulatory and licensing systems and frameworks; the Government to look at supermarket beer pricing, to stop below cost selling in the off trade and create a more level playing field between the on and off trade; Mike Benner, National Chief Executive of the Campaign for Real Ale, reckons that the Group is invaluable in helping to build energy, but mostly campaign on a number of key issues affecting pubs and beer. Currently, the group are calling for: changes to planning law to properly recognise the importance of pubs to communities, and to better protect pubs faced with closure & redevelopment; a change in the law to outlaw the practice of restrictive covenants, whereby companies are selling pubs on the basis that they are prevented from being a pub; thus denying communities pubs simply to benefit the commercial interests of the company;

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# ONE & ALE

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### NEW BREWERY IN PADSTOW

The newest brewery in Cornwall, the Padstow Brewing Company, has been started by a Padstow-based couple.

They started their craft working with the award winning Forge Brewery in Devon. This brewery's beers have been judged to be champion three times at the SIBA South West Tuckers Maltings Festival. "We learnt a huge amount from Dave; his attention to detail, his scrupulous cleaning regime, and his flair for recipe design are unsurpassed. He's been such a brilliant mentor", said Des Archer, co-founder with Padstow Brewing Co.

Recipe testing started in an old surf shower, just four feet square, in January. "It was a bit tight, only one of us could get in at a time!"

They have now moved their half-barrel kit to proper premises and continue recipe development. Feedback on early beers has been positive with a pale ale and a mild both tested in three local pubs. Beer names are also under development alongside the host of other tasks associated with a start-up business.

The brewery plans to be supplying local pubs in time for summer and then upgrade to a ten barrel plant.

Padstow seems to be setting a trend as the birthplace for new breweries as the idea for Harbour Brewery first started there too.

Cornwall CAMRA wish them all success and are looking forward to tasting the beers. Unfortunately St Ives beer festival is nearly upon us and perhaps a little bit too early for an official launch. Our guess is that Falmouth beer festival in October will have several of these new beers available to compare with the more longer established breweries of our county. With advice from Forge Brewery, they may even begin to pick up a few awards themselves.

## IT'S NOT ALL GOOD NEWS IN THE BUDGET

Amidst all the back slapping congratulations following the Chancellor's March Budget announcement that the beer duty escalator was being scrapped, and even a one pence reduction in beer duty, the devil (as they say) lies in the detail. The Campaign for Real Ale's (CAMRA's) biggest campaign has persuaded the government to reverse the beer duty escalator. CAMRA members, including many from our own Cornwall Branch, have spent the last year lobbying their Members of Parliament, kicking off in March 2012 with an e-petition that required 100,000 signatures to achieve a high-profile debate on the floor of the Houses of Parliament. CAMRA campaigners and MPs Andrew Griffith and Greg Mulholland were instrumental in this. The culmination of all this constant campaigning was a mass lobby of parliament not long before Chancellor George Osborne gave his announcement in his Budget statement.

The chancellor abolished the beer duty escalator which had seen 2% plus inflation added to the price of a pint every year. He went beyond simply freezing duty and announced a 1p cut to the price of a pint. However, the likelihood of pub customers seeing this is to say the least minimal. Many breweries had previously written to customers announcing a rise in beer price, sometimes quoting the duty escalator as one of the reasons. Publicans in previous years following rises in duty would add 10p to the price of a pint rather than the couple of pence it actually amounted to. Will they undertake a similar reduction following this Budget announcement? Well my thoughts are, "Don't hold your breath."

The complicated way in which alcohol duty is calculated by HMRC means that George Osborne's simplistic announcement of a 1p drop is unlikely to be seen across the bar. Not included in the price drop are stronger beers, spirits and wines. Another important fact, that CAMRA will continue to campaign against, is the continued automatic increase in duty on cider. Although we might agree that supermarket prices of fizzy cider are too low, craft cider makers continue to be unfairly included with the big producers.

Beers above 7.5% abv (alcohol by volume) have always been taxed at the full rate with no small brewers duty relief (SBDRL) that amounted to half of the standard duty rate. Brewers with an annual production of not more than 60,000 hectolitres are eligible for this reduced rate of duty.

The duty payable prior to the Budget was £19.52/Hl/9% that was halved for SBDRL brewers (£9.76 per hectolitre per cent). For beers above 7.5% abv an additional £4.88/Hl/9% was required from all brewers.

The new duty rate is £19.12/Hl/9% or £9.56/Hl/9% for SBDRL brewers, while beers above 7.5% the escalator has raised this to £5.09/Hl/9%. One hectolitre-one hundred litres and each 9 gallons cask (firkin) holds 40 litres. A 4% beer would therefore previously pay £15.61 per cask, while the Budget reduces this to £15.29 for small producers. Standard rate x2 = £30.59. Eye-watering isn't it?

### CONGRATULATIONS WE DID IT!

THE BEER DUTY ESCALATOR IS SCRAPPED



PUB NEWS

February 2013 has been a good month for pub reopenings in Cornwall, for a change. In Callington the pub stock suddenly went up from just one to three. The Phoenix Inn, closed during 2012, recently reopened under its former name of the Old Clink. The place has had a complete re-fit including the kitchen - food is now available with snacks a speciality on Wednesdays. Betty Stogs is currently available on draught..... The Coachmaker's Arms also reopened its doors in February, having been closed for just a year. It offers two real beers at present and intends to increase that choice to three but is a bit limited in choice - it is owned by Enterprise Inns.....



The Pendarves Arms at Camhell Green near Camborne also reopened during the same month after many months closed. Real ale is available according to a sign, but the pub needs reviewing.....

Anyone know what is happening with the Victoria Inn at Fensalva? Reported as closing on 10 March 2013, it has apparently been bought by developers and the villagers fear they will seek to change its use to a residential property. Our branch Pubs Officer is trying to find out what is happening, but as yet there is no application on the Cornwall Council planning register. Until the new owners make a move there's not much CAMRA can do, although it has been suggested the locals try to get it listed as a 'community asset' with the Council. This would make planning permission much harder to get.....

More planning disputes continue at Marhamchurch just outside Bude, where the Buller's Arms closed last September, leaving the village with no community centre as the village shop had closed several years earlier. There was to have been a Cornwall Council planning hearing at the end of February, but this was postponed at short notice. The owners want to knock down most of the pub and build houses. The reason for the delay

was given as 'to allow the Council to properly consider this application in the light of a late submission of information that would be material to the determination process'. The application will instead be presented at the next available meeting of the East Area Planning Committee, at the consultation stage there were over 200 objectors to the plans, including Cornwall CAMRA.....



John & Kath Trick from the Punch Bowl & Ladle, Penelovey (near Truro) have retired after four years. Owned by John Milan and selling St Austell beers, the new landlord taking over the pub is Graham Hill, once of the City Inn, Truro and more recently the Crown Inn, Lanivel, Tom Hannon is the newly appointed head chef who trained with John Milan at the

Pandora and Rising Sun, St Mawes In Truro itself, the Riverbank reverted to its former name the Barley Sheaf during March. It plans to be a 'proper pub' again like it once was.

Down West, the Lamb & Flag, Canonstown (A30) has re-opened after a major refurbishment with the new signs on the exterior declaring it to be an eatery and bar. The same team that run the also refurbished Rising Sun in Truro intend to have three real ales to be served straight from the cask.

New licensees have recently taken over the Wilcove Inn at Wilcove (near Torpoint). Tony & Andy intend to hold a beer festival over the Spring Bank Holiday Weekend 25-26th May.



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BONJOUR BETTY!

Skinner's Brewery is now exporting three of its ales to France with over 2000 bottles crossing the Channel to be sold in Brittany. The chosen beers are Cornish Knocker, Heligan Honey and the award winning Betty Stogs. The ales are sold at the Wine Beer Supermarket (WBS) in Roscoff, next to the ferry terminal and well known for the big red London bus that sits outside it. The supermarket has agreed to stock Skinner's ales following repeated requests from ex-pats living in Brittany. Chris Bullimore, UK Consultant of WBS explains:

"I asked customers passing through the store over a three month period which brewery they considered to be the best in Cornwall. Skinner's Brewery was the overwhelming favourite, despite stiff competition." He continues, "From a personal point of view, I love the Skinner's range; not just for the interesting, well thought out packaging but the sheer quality of brewing. I'm convinced the Bretons will love them too."

Steve Skinner, Chief Executive of Skinner's Brewery, also believes that the Cornish ales go down very well in France.

"It's not just exports that benefit from our export of ales. The Bretons are our Celtic cousins and they appreciate traditional craft brews like Skinner's. Traceable, artisan food and drink is held in high regard by the French nation. It's incredibly important to us that Skinner's ales have provenance, which is why we use only Cornish barley, and this has real appeal to those that share our Celtic roots."

Chris goes on to explain how popular bitter is becoming in France. "The French are discovering and enjoying bitter ales, such a change for them from the vast array of mass produced lager style beers brewed throughout Northern France and Europe. The local brewery here in Roscoff is offering a British style beer and it's going down a storm with the locals. In fact, here at WBS, we have been selling as much bitter to the French as to the Brits, so I really believe there is huge potential for Skinner's beers."

PUBCO SHAKE-UP DUE



Business secretary Vince Cable announced during a tour of the West-country at the beginning of April that he plans to introduce a statutory code to regulate how pub companies do business.

The new code would include regulation of rents and the prices pub companies pay for beer. Mr Cable said: "The pub industry has been suffering very badly. There are several reasons for that. One of the main reasons is prices that are unfair, prices that are being brought to bear by a small number of pub companies."

Mr Cable rejected criticism the proposals would strangle the industry with red tape and could push up the price of a pint. He said: "Supporting local pubs is incredibly important as they are very much at the heart of local communities. I propose that companies that own more than five hundred pubs will have to give landlords the right to free themselves from brewers. They should be able to buy their supplies from wherever they wish, or at least at the same price as the current market rate. The pub industry in Britain is falling seriously with so many pubs closing each week due to the vice-like grip that breweries and pub owning companies have over their tenants."

Mr Cable's visit included a tour of St Austell Brewery, a long established family brewery that owns 170 pubs. It is not his intention to include breweries that own less than 500 pubs at this stage and he confirmed that he was not targeting the smaller real run pub chains. St Austell's managing director James Staughton took the opportunity to lobby Mr Cable to reduce VAT in pubs to create a more level playing field with supermarkets. "We would like to see a reduction in VAT from 20% to 5% to encourage people to eat and drink out," he said.

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Are you a local pub or brewery with Facebook or Twitter pages that you'd like us to follow? Email: [pressofficer@cornwallcamra.org.uk](mailto:pressofficer@cornwallcamra.org.uk) with details. We can publicise the beers you brew or serve, plus any ale-related events, if you tell us about them ☺



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**MORE AWARDS FOR SHARP'S**

Cornish brewery Sharp's has scooped no less than four honours at the International Brewing Awards (IBA), including two gold medals. Connoisseur's Choice Spiced Red (9% ABV) and Cornish Coaster (3.6%) beers were both named best in class.

Spiced Red, a new addition to Sharp's Connoisseur's Choice range of premium bottled beers, won gold in the strong ale category, while the highly popular offering from Sharp's permanent portfolio, Cornish Coaster won gold in the category for cask ale 2.9% to 3.8% ABV.

Stuart Howe, head brewer at Sharp's, said: "Every brewer dreams of getting an award at the IBA. It is the only brewing competition judged exclusively by professional brewers. The acid test of any profession or art is a panel of your peers. "To scoop four medals, two of which are gold, makes you feel on top of the world because, essentially, you are! These awards, like the hundreds Sharp's has won over the past few years, are testament to the excellence of our brewing team. Their passion and pride are instrumental in the continued success of the brewery both in the marketplace and in competitions."

Sharp's Special (5%), a multi-award winner over the years, claimed a silver medal in the category for Cask Ale 4.9% to 6.9% ABV. Quadrupel Ale 2011 (10%), which is also from the Connoisseur's Choice range, won bronze in the strong ale category.

The IBA 2013 medals and trophies will be presented to the winners at Guildhall in the City of London on Wednesday, April 24.

# CAMRA KERNOW

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## 14 ONE & ALE

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Partner's Details (if Joint Membership)

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

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## ONE & ALE 15

### LocAle—Local Ale in Local Pubs

**CAMRA LocAle** is the accreditation scheme to promote pubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting your local breweries.

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

A pub wishing to benefit from participation in the CAMRA LocAle scheme must agree to endeavour to ensure that at least one locally-brewed real ale is on sale at all times. Only real ale can be promoted as a CAMRA LocAle.

In Cornwall we realise our geography is such that locally-brewed will refer to brewed within the county/ to be able to qualify when served in a Cornish pub that wishes to take part in the scheme. Those pubs near the Devon border can also qualify if they similarly dedicate at least one real ale pump to a nearby brewery.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses as stocking local real ales can increase pub visits
- Consumers who enjoy greater beer choice and diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

Stocking a local beer can enable a pub taking part in the LocAle scheme to differentiate from other local pubs, thereby gaining new customers and increasing beer sales in these difficult trading times. The publicity material includes window stickers, leaflets and posters to show which pubs have officially signed up to the scheme, and pump-clip crowniers are displayed at the bar to help inform consumers which beers have been brewed within the local area.

**Publicans**  
Joining the CAMRA LocAle initiative is free and accreditation is easy, so, simply contact your local CAMRA branch to arrange.  
[www.cornwallcamra.org.uk](http://www.cornwallcamra.org.uk)

## CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING PUBS

Blisland Inn	Bodmin	Masons Arms
Chapel an Gansblydhen	Bodmin	Hole in the Wall
Boltingey	Breaage	Queens Arms
Bugle Inn	Chacewater	Britannia Hotel
Harbourside	Chiverton	Chiverton Arms
Crowlas	Edmonton	Quarryman
Falmouth	Falmouth	Prince of Wales
Gwithian	Falmouth	Seven Stars
Hollywell Bay	Hayle	Bird in Hand
Lizard	Leland Downs	Watermill
Mahe Burnthouse	Lostwithiel	Globe Inn
Maugen in Menage	Marazion	Godolphin Arms
Mitchell	Mawgan Porth	Merrymoor Inn
Nancyony	Mithian	Miners Arms
Newquay	New Polzeath	Doom Bar
Pendoggett	Par	Royal Inn
Penzance	Penzance	Crown Inn
Piece	Perranwell	Royal Oak
Polperro	Polkeris	Rashleigh Arms
Polperro	Polperro	Crumplington
Ruanlanhorne	Rosudgeon	Falmouth Packet
St Austell	St Agnes	Railway Inn
St Mawan	St Columb Major	Ring O' Bells
Seamen	St Issey	Ring O' Bells
Town Cross	Stratton	Kings Arms
Treleigh	Trebellan	Smugglers' Den
Trevaunance Cove	Trewellard	Trewellard Arms Hotel
Truro	Trevoine	Well Parc Hotel
Vogue	Twardreath	New Inn
Wilcove	Wendron	New Inn

## 16 ONE & ALE

### BREWERY PROFILE: 1. ALES of SCILLY

Rod Davis, Brewery Liaison Officer

Around 30 years ago, real ale was not much of an issue on the Isles of Scilly. There wasn't any. Or at least, very little. What there was, was largely unrefined beer sent over by St Austell Brewery for its pubs there, accompanied by suitable fittings for the receiving landlord to drop in the cask, roll it round a bit, and hope for the best. Finings are normally added at the brewery to help surplus yeast to collect in lumps and drop to the bottom, thus helping it to clear. Once people began to understand real ale a bit better and lost their fear of having it roll around for a few hours on the ferry (which should help the fining process), the situation got a bit better, and by the '90s the likes of Burton Ale, Flowers and Bass were regularly seen on the island. At that time the microbrewery revolution hadn't really got to Cornwall, let alone Scilly, so this was as far as the experiment used to go.

Enter Mark Praeger, who decided to exchange a career as a teacher for one of brewer, and in 2001 launched his new brewery in a beautifully converted barn in a remote corner of the main island St Mary's ('remote' is a relative term: you can walk across St Mary's in not much more than 15/20 but you had to know where you were going to find what - inevitably - was named Ales of Scilly. I remember if you got to the sign saying 'flower farm' you were in the right area. -shh). All the usual gear was there - liquor tank, mash tun, copper, and four fermenting vessels allowing Mark to call it a 2-barrel plant 'with 5-barrel bits'. A 2-litre can washer and a bottle washer completed the equipment.

By spring 2002 the brewery had three staple products - Maiden Voyage (4.0% abv), which was the first beer to come out of the barn when it started production in autumn 2001, Two Sheets (4.1% abv) which wasn't much brewed and was later quietly retired, and Scupper (4.6%), which is still going strong and is effectively the flagship brew, the only one in production all year round. Of course, if you make beer to sell, someone has to buy it, and the islands are fortunate in having over a dozen outlets which can sell real ale. Two are brew-ery-tied and so excluded, but local loyalties came to the fore, and Mark soon had his beers in most of the bars, including (eventually) a surprise candidate, the Mermaid Inn by St Mary's harbour. 'Tied as it is to Punch Taverns, it was allowed dispensation to take the local ale in case of disruption to mainland supplies during bad weather!'

A brewing capacity of 2 barrels got a bit limiting as the beers became more popular, but room for expansion was limited - low ceiling height meant no vertical extensions - so the plan was to install two more fermenters but double the size of the mash tun, simply by increasing its diameter by another 40cm. However, events took another turn in the winter of 2006-7, which enabled a much better expansion to take place. An awkward neighbour had started complaining about 'awful smells' during brewing (despite not even being around during brewing days), and Mark, wisely, decided not to get into potential conflict with the planners, deciding instead to take up a vacant unit on the new industrial estate on the edge of town. At last he had a 5 barrel capacity in modern premises, with a much shorter supply line to the pubs and quayside.

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Brewing on Scilly was never going to be straightforward, and certainly not cheap. Water is at a premium on the islands, being mainly sourced from artesian wells, and as soon as the island council got wind of Mark's early intentions they insisted on the installation of a water meter, which added greatly to the cost. Because of the proximity of the sea, the water is very slightly contaminated with salt, but Mark explains that this enhances the flavour of the beers so is not the handicap you might imagine (think of the hard, salty waters of the home of brewing, Burton on Trent). A bigger problem is selling it. The brewery 'dry' is a car and trailer, perfectly adequate for the pubs nearby, although an old London tax was once earmarked for the job but got a bit beyond redemption and ended its days rustily quieting in a corner of the old brewery yard.

During the main tourist season, which for Scilly is effectively from Easter to October, the local population is hugely increased and beer sales (hopefully) increase with it. This is the period when Mark's other brews appear: Firebrand, a 3.8% abv amber-coloured bitter, supplements the Scupper at times during these summer months, but this year there have been commemorative brews as well. Queen of the Isles (4.0%) was brewed to celebrate the Royal Jubilee, whilst Flaming Torch (4.5% abv) came along in July and August as the Olympics got under way. Both were beautiful golden ales, nicely hopped and a marked contrast to the darker, maltier Scupper. Celebratory and

(Continued on page 17)



**BREWERY PROFILE**  
ALES OF SCILLY

(Continued from page 16)

seasonal 'specials' have always featured at this brewery, random examples along the way including 'Rowlocks' brewed for the Mermaid Inn one year during G week, the annual gathering of 'birds' to the islands to spot their migratory feathered friends brought forth a brew called Old Bustard (my suggestion of calling it Scilly Bustard was regrettably not adopted), or a dark stout called Whipped & Laid available December as a bit of a winter warmer.

Mark likes to send beer to the mainland, but the logistics are not always easy. The shipping company charges to carry a frkin to Penzance, which adds to the price of a pint, and the empty cask has to go back to Scilly and be paid for again. Still, the beer is worth it. If you want a cask, ideally you should give the brewery two or three weeks notice. The beer is then dropped at the quay-side in Penzance, and you fetch it from there. Interestingly, when his beers became popular, Mark needed some more casks and went to France to have new ones made, in stainless steel - these are easier to handle, apparently, than the normal aluminium version found almost everywhere, and are lined out in a fetching pink.

Bottling has always featured at Ales of Scilly, one reason being that the number of outlets for draught beer is necessarily limited, and many restaurants, cafes and hotel bars like to sell local products but can't handle real ale. So Mark has gone down the route of chilling and filtering (not pasteurising) Suppered for bottling, where virtually all of the yeast is removed and the beer bottled and capped in a cold environment of carbon dioxide. To this end, he invested last year in a new bottling plant from the Czech Republic. Capping and labelling still has to be done by hand, though. Mark reckons that during the winter when draught beer production is slow, he can get through 1000 bottles a day, and build up stocks to satisfy demand during the busier months when cask ale production takes over most of the capacity. A more recent development is the bottled beer becoming available by mail order, making it easier to get hold of on the mainland.

This is a reasonably-sized microbrewery, but Mark has managed to carve a niche for himself in the islands' economy, and despite the current economic conditions leading to a marked slowing of sales this summer, he is confident that the bottled beer will keep him going over the coming months. Let's hope that draught beer sales recover and keep this, Britain's farthest south-west brewery, in production for many years to come.

**Regular outlets**

St Mary's - Mermaid Inn, Star Castle Hotel, Scillonian Club, Old Town Inn, Juliet's Garden  
St Agnes - Turk's Head  
St Martin's - Seven Stones, St Martin's in the Isle Hotel  
Tresco - New Inn



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Mild was once the most popular beer brewed in Britain. Its sweet and malty taste (often with hints of coffee and bitterness) making it a perfect alternative to the deep roasted flavours of porter or stout. Modern milds tend to be lower in strength (around 3.5%) but strong mild can go as high as 6%. While traditionally a dark beer many Pale Milds are also available and these lighter beers with a full fruity aroma and gentler hop taste are a must try for lovers of golden ales. The Campaign for Real Ale each year designates the month of May as 'Make May a Mild Month'. Cornwall CAMRA encourages our local brewers to brew this style of ale and promote it in our local pubs. Some need little persuasion like Coastal Brewery in Redruth where brewer Alan Hinde brews Merry Maidens Mild all year round. This traditionally dark beer received a bronze award at the Great British Beer Festival in August 2011. Pubs that promote mild drinking throughout May include the Bisland Inn, where Cornwall CAMRA hold their annual pilgrimage in May. Cornwall CAMRA's Pub of the Year, The Front in Falmouth, also offers several interesting milds in its selection from the stillage all year round. Look out for more milds at CAMRA beer festivals and revive the interest in what was once Britain's most popular beer.

**PEAKS & TROUGHS**

PAUL GILES RAMBLINGS CONTINUED FROM LAST ISSUE



Next stop, on the twisty moorland road leading to Buxton road was the iconic and isolated Robinsons owned Cat & Fiddle. The second highest pub in Britain at 515 metres above sea level, it does appear to get extremely busy but on this occasion I was, yet again, the only customer. Was starting to think that the Peak District pub goers had heard I was in the area! The chef had just closed the kitchen so I had a packet of crisps with a tomato juice whilst comparing photos of the sunset with the temporary manager. A seemingly sensible sort of chap, he said you could hear footsteps upstairs when there was no-one else in the building! Final stop before returning to The Jug & Glass at Lea where I was staying was the NI Three Stags Heads in the 'middle of nowhere' at Wardow Mines. A small, basic room with bar and a lovely hot fire, full of characters, dogs and lively banter. I was soon made most welcome. All the beers were from Abbotsdale Brewery, Sheffield; I had the 3.8% Briston, NBSS=4 and was given a complementary bottle of Black Lurcher (one of the dogs in the pub) 7.4%, the brewery brew, for our Falmouth Festival committee to sample. Back at the Jug & Glass, a live band was playing hence the main bar was loud and packed so I joined a few of the locals in another pleasant, wood panelled room, accessed separately from just inside the front door.

On Saturday I headed south for my annual pilgrimage to the Malcom Arnold Festival at Northampton. During intervals and after the music had finished I visited several of the same establishments as last year: The Goose - Walls Bombardier, NBSS=3.5; The Lamplighter, where I tried a single hop ale, Northdown 3.9% but I don't recall the brewery. Incidentally, rather than forking out to stay at the IBIS this year, I'd discovered a cheap and cheerful B&B, The Plough Hotel, close to the theatre and even closer to Northampton's premier ale house, The Malt Shovel Tavern. Indeed I had a splendid view of this great pub from my bedroom window - all of a hundred yards away! And that's where I rounded off the evening with Great Oakley Wots Occurring 3.9% and Fullers London Pride 4.1%, both at NBSS=3.5. During Sunday lunchtime I had time for a swift half at another fine real ale pub close to the theatre. The Wig & Pen had been far too packed for comfort the previous evening. Always with an eye for a bargain, I spotted Wickwar BOB (Brand Oak Bitter) 4%. On my reckoning, half a BOB ought to be sixpence. Wrong! Ripped off again. Although I don't think I'd have chosen it from the description in the GBG, it turned out to be very nice, NBSS=4. Dinner at the conveniently situated Goose with a pint of Marston's EPA (English Pale Ale) 3.6%, NBSS=4 and after the evening concert a final visit to the Malt Shovel Tavern - Great Oakley Harpers 4.3% & Gobbie 4.5%, both NBSS=4 and Frog Island Natterjack 4.8%, NBSS=3.

Next day, Monday, and the final stage of the trip; eventual destination, Llanymynech on the Shropshire/Wales border. Into this journey, I managed to incorporate another 2 NI pubs: The Case is Altered, Five Ways, just north of Leamington Spa - and what a treat! Case Bitter 3.8% (I think I run, by I understand, the recently set up micro-brewery from by the owners of this classic rural pub, in excellent order and with a most pleasant chatty bar lady.

(Continued on page 19)



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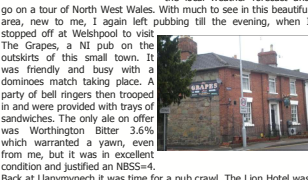
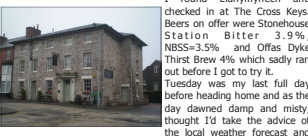
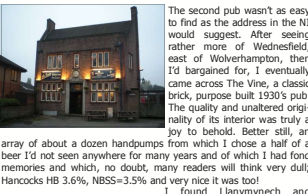
(Continued from page 18)

The second pub wasn't as easy to find as the address in the NI would suggest. After seeing rather more of Wednesfield, east of Wolverhampton, then I'd bargained for, I eventually came across The Vine, a classic brick, purpose built 1930's pub. The quality and unaltered originality of its interior was truly a joy to behold. Better still, an array of about a dozen handpumps from which I chose a half of a beer I'd not seen anywhere for many years and of which I had fond memories and which, no doubt, many readers will think very dry! Hancock's HB 3.6%, NBSS=3.5% and very nice it was too!

I checked in at The Cross Keys. Beers on offer were Stonehouse Station Bitter 3.9%, NBSS=3.3% and Offas Dike Thirst Brew 4% which sadly ran out before I got to try it. Tuesday was my last full day before heading home and as the day dawned damp and misty, thought I'd take the advice of the local weather forecast and go on a tour of North West Wales. With much to see in this beautiful area, new to me, I again left pubbing till the evening, when I stopped off at Welshpool to visit The Grapes, a NI pub on the outskirts of this small town. It was friendly and busy with a dominoes match taking place. A party of bell ringers then trooped in and were provided with trays of sandwiches. The only ale on offer was Worthington Bitter 3.6% which warranted a yawn, even from me, but it was in excellent condition and justified an NBSS=4.

Back at Llanymynech it was time for a pub crawl. The Lion Hotel was large, empty and boarded up - for some time I should think, so I turned instead to the Bradford Arms, warm and cosy with rather plush décor and a nice fire. I enjoyed a pint of Black Sheep Bitter 3.8%, NBSS=3.5. Next, to the Dolphin Inn; another good fire and a pint of Montys Moonrise 4%, NBSS=3.5 which I'd chosen over and above the Sharps Doom Bar on the other pump. Finally back to the Cross keys where there was still just the Stonehouse Station Bitter, now NBSS=3 and goodnight!

Wednesday, and time for the journey home. First stop of the day was The Green Dragon, Little Stretton, a pub which I'd made my 'local' whilst staying in the area five years ago. It had changed hands and been poshed up a bit and being barely midday I contented myself with a tomato juice. I now wanted to return to the



**PEAKS & TROUGHS**

(Continued from page 19)

Sun Inn, Leintwardine to see what had become of the late Flossie Lanes 'parlour pub' since my visit in 2009. The original old pub had been preserved just as it was, with a brand new, yet tasteful, 'eco-friendly' extension tacked on to the rear. A novel solution which works well. It has become a thriving community pub under its new ownership and was voted Herefordshire CAMRA pub of the year in 2011. I had a hearty bowl of chicken and mushroom soup with a half of Hobsons Best Bitter 3.8%, NBSS=4.

The previous stops meant I was too late getting to the NI Three Kings at Hanley Castle so my final pre Cornwall pub stop was to be the NI Queens Head, Wylly bridge on the old Bristol to Bath road. However I was certainly much too late arriving here; all boarded up and for sale at a guide price of £155k. Come on Bristol CAMRA, how about it? Though it did look as if a large dollop of TLC was required. All I had to do then was to escape the nightmare road network of Bristol which seemed to bear no resemblance whatsoever to my map, however after a mere 2 hours (!) I was heading west down the M5. Star Inn, Vogue, here I come.

**NEW BOOK'S NEW DEAL**

Cornwall CAMRA member Paul Giles is often touring the country in the search for National Inventory pub interiors (see above).

He will have to order the latest book to be added to CAMRA's shop.

A new edition of its *Britain's Best Real Heritage Pubs: Pub Interiors of Outstanding Historic Interest* is now available.

The book features 270 pubs around the UK which have interiors of real historic significance - some of them stretching back a century or more - and is illustrated with high quality photography.

The book (RRP £9.99) is available from the CAMRA shop for ordering online (www.camra.org.uk/shop) and by telephone (01727 867201) for the standard CAMRA member price of £7.99 (plus p & p)

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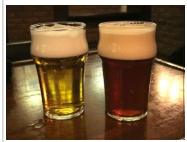
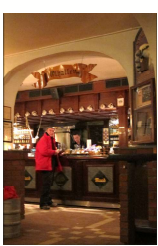
**BEER FROM THE FROZEN NORTH**  
BY MIKE CREWES

After having been baptised by having iced water poured down the back of our necks as a celebration of our crossing the Arctic Circle, we felt that the only sensible thing to do was head for a beer! Claudia had been baptised by King Neptune himself and I was baptised by our Captain. So it was that we headed through the snow and ice for Tromsø and the Mack (pronounced Muck) Brewery (www.mack.no). This was an unimposing square red brick factory building with little, or no windows. It had a small shop front proclaiming its ownership, the fact that it was 'The Northern Most Brewery in the World' in two languages and a display of its trademark Mack Arctic Ale in cans. We had guessed that by the time we arrived it would probably be closed and so it was, but luckily the oldest pub in Tromsø, Ølhallen, (pronounced Uelhallen - Ale Halls) owned by the brewery was opposite. To the left of the lovely old facade is a fairly modern glass-fronted building where a micro brewery could be seen; all gleaming copper and brass, also owned by the main brewery but an enclosed foodtride.

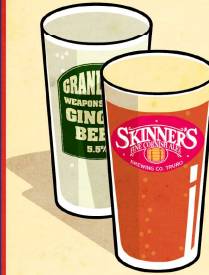
In we went, into the lovely wooden beerkeller that was clearly designed for standing drinkers with high tables, but allowing seating around the outside on benches. It had a great ambience and about a dozen beer taps along the bar, although some were repeats. Luckily the Barman spoke perfect English and even lucked appeared to know all about his beer. Having explained my Real Ale preferences to him, he tried to match my love with what he had before him, although he professed never to have drunk Real Ale. He suggested a glass of Mack CCOP (nothing to do with Russia apparently) from the micro brewery next door and a glass of Mack 1877 from the brewery opposite.

My host apologised for the large head on our beer knowing that Real Ale didn't have such a head; it was, after all, about a third of the glass on each beer. Taking 1/2 pint of each back to our table we sampled the beers. The CCOP was 9% ABV, dark brown in colour and smelt a lot like Dunked Beer (a brown lager type drink from mainland Europe that I always describe as lager with boot polish). It tasted very sweet with a barley after taste, much like a barley wine. It was quite powerful, but very nice. The 1877 was around

(Continued on page 22)



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**BEER FROM THE FROZEN NORTH**

(Continued from page 21)



4% with a pale gold colour, a slight lager nose and a very dry lager taste. Surprisingly, neither beer was particularly chilled, but perhaps that's because the Norwegian temperature outside was

close to -8°C. Things were going well and we were enjoying our beer until Claudia asked how much it was. I replied quietly 102 NOK (Norwegian Kroner). She asked me to repeat it and followed up with an incredulous, "How much?" At the time of writing there are 8 NOK to the pound and this for 2/3 of a pint, so I'll tell you work that out for yourself, but this is certainly the most expensive beer I have ever drunk and possibly the most expensive pint in the world! Despite the cost, we enjoyed both the beer and the pub and, who knows, might go back one day for another. We couldn't hang about, not only did we have to slide back through the frozen snow streets to our ship, the MS Nord Norge, but we simply didn't have enough gold reserved in the bank for a session.

If you haven't worked it out, it was around £18 a pint!



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BACK PAGE	£300.00	£1,000.00

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Christopher Mason  
5 Nursery Close  
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TR1 1TZ

Deadline for Next Issue: 29 May

Mobile: 07920 165919  
Email: christopher\_f\_mason@yahoo.co.uk

**BRANCH DIARY**

- 4 May Branch AGM  
12:00 Skinner's Brewery  
Bring membership cards for voting
- 18 May Blisland Inn Social  
Make May a Mild Month  
Contact Doug Polman to reserve seats on coach and pick-up points
- 31 May-1 June St Ives Beer Festival  
11-11 Guildhall/Concert Hall,  
Street-an-Pol, St Ives  
Help always wanted. Contact Gerry Wills (01872) 278754
- 15 June Branch Meeting  
12:30 Ring O' Bells, St Issey

**BEER FESTIVALS**

- 3-6 May Driftwood Spars, St Agnes  
Ale & Sausage Festival
- 3-6 May Masons Arms, Bodmin
- 3-6 May Smugglers' Den, Cubert  
Ale & Pie Festival
- 25-27 May Treleife House Whitsun  
Bank Holiday Beer Fest
- 24-27 May City Inn, Truro
- 31 May-1 June St Ives Beer Festival  
Guildhall, St Ives  
Volunteer staff required. Register now with Gerry Wills  
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- 5-7 July Padstow Steam Rally  
5-7 July Wheel Dream, Wendron  
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- 13-17 August Great British Beer Festival  
Olympia, London
- 23-26 August Bowgie Inn, Cranstock  
23-25 August St Erme Community Centre
- 6-8 September Bodmin Steam & Ale Festival, Bodmin General Station Platform
- 20-21 September Newquay Beer Festival  
Hendra Holiday Park  
Falmouth Beer Festival  
Princess Pavilion  
Enter in your diary now. Volunteer staff are required now  
Contact Gerry Wills
- 8-10 November Masons Arms, Bodmin

**CORNWALL CAMRA ANNUAL GENERAL MEETING**

**4 MAY 2013  
12 FOR 12:30**

AT  
**SKINNER'S BREWERY**  
RIVERSIDE, NEWHAM ROAD  
TRURO TR1 8DP

Bring membership cards for voting

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