



ONE & ALE

FREE

Campaign for Real Ale Cornwall Branch Newsletter
SUMMER 2010

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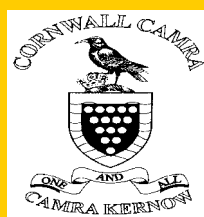
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CHAMPION BEER OF BRITAIN CASTLE ROCK HARVEST PALE



(Left) Head Brewer Adrian Redgrove receives the trophy from Roger Protz (Above) Brewery Chairman Chris Holmes and Head Brewer Adrian Redgrove at the Earls Court, London

Nottingham Brewer Crowned King of the Castle

After a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, announced that Castle Rock (of Nottingham) brewery's Harvest Pale had been crowned the 'Best Beer' in Britain at the Great British Beer Festival, Earls Court, London.

Harvest Pale, which has an ABV of 3.8%, is described in CAMRA's Good Beer Guide 2010 as 'blonde and refreshing with distinctive citrus hop.'

Roger Protz, of the Final judging panel, said:

'Against intense competition from 8 other brilliant beers, Castle Rock Harvest Pale stood out and was the unanimous choice of all the judges for its great blend of tangy hop and juicy malt. A wonderfully refreshing and complex beer.'

A delighted Chris Holmes, Castle Rock brewery Chairman, on hearing the results, said:

'We've won dozens of awards over the past 5 to 6 years, but the best moments have been since our new brewer, Adrian Redgrove, who started 4 years ago, began producing high quality, consistent beer. The last 18 months we've been brewing at capacity because of the success and popularity of Harvest Pale, which has led to the opening of a new brew house in 2 weeks time which will treble our capacity.'



Retired Chairman's Corner

I've written over 40 of these thoughts from the corner of the bar ('rants', the Editor calls them), and I'm shuffling along now to let somebody else have a go. So time to have a look back and see if there was a pattern, any obsessions that got me going to the point of repetition. To my own surprise, apparently not: pubs in general form the main theme about a dozen times, but rants about pubcos (and Goodness knows I hate pubcos!) only form half of those. Others covered so-called 24 hour drinking, brewery takeovers, smoking, the Good Beer Guide, women and real ale, beer prices, the Health Taliban..... What I was really looking for over the last 11 years was a good old moan about brewers and breweries. Must have covered that, I thought, had enough to say about them in the public bar. But no, I seem to have left them largely alone, except once to complain that we don't actually know what we're drinking beyond the malt, water, yeast and hops that form the basis of beer. What else goes in there, I said. Why do some beers give you a hangover and others not, why do some give you - how can I put this delicately? - a good run for your money? And others not? In other words, an argument for ingredients labelling, down to the last additive, preservative, adjunct, whatever stuff they throw into our beer but don't like - or want - to tell us about. So there's unfinished business, gentlemen. And I did promise in the last *One & Ale* to have a bit of a go at the brewers before ducking and weaving out of the front door. Where to start?

You might think that I don't like misleading marketing, and you'd be right. One of my 'things' is pumpclips which are sometimes, shall we say, economical with the truth. Let me give a few for-instances. Go into any J D Wetherspoons and you will see that part of their standard national fare is something called 'Ruddles Best Bitter'. Now, who makes that? Obvious, you may reply - Ruddles Brewery. But you'd be wrong. Ruddles was a fine old-style brewer in Rutland. Taken over by Watneys (remember them?) in 1986 and then Grolsch in 1992, it wound up in the hands of Morlands (Oxfordshire) who moved the beers there and closed Ruddles down. Morlands itself was then closed after being taken over, and Ruddles Best, together with its more famous sister Ruddles County, moved yet again. By now bearing little relation to the original beers, and dumbed down in the case of County from a respectable 5%abv to only 4.5% today, they are both still widely available. And the pumpclips still baldly state 'Ruddles Best' or 'Ruddles County', with no indication of who really makes it or indeed where. And whither Morlands Old Speckled Hen? Again, significantly weaker than before and now brewed several counties away from Oxfordshire - and how are you supposed to know? Not from the pumpclips, that's for sure! Anyone noticed a beer called Hardy's and Hanson's Olde Trip around the bazaars lately? Same story: splendid old Nottingham brewery, now closed, and the stuff is being peddled as though still produced there in the same old way. So I have to ask, what are Greene King - for it is they - ashamed of that they don't own up to brewing these ales? And they are not the only ones, by any means. 'Courage' Best Bitter and Directors long ceased being brewed in Bristol when the old George's Brewery closed. They have since been to the north of England (Scottish & Newcastle Brewery) and have now come south again, to Bedford. So come on Charlie Wells, come clean and let us know who is responsible for these at the bar. (Personal note: I know there are passionate defenders of Courage Best

out there, but they are I believe defending what used to be a fine beer until the 1990s. I thought it was pretty crap after that but has noticeably improved again since going to Bedford. But it still ain't 'Courage' Best Bitter). I've chosen a few of the most well-known brands to show what I mean, but there are many other offenders, including closer to home: hands up who knows what 'Cousin Jack' actually is? Who makes 'Dartmoor Best Bitter'? The clips don't tell you! Then there's beer abuse. Think back to why CAMRA was formed. It was to protect and promote 'real ale' which is, by definition, 'cask-conditioned', in other words, once the brewery puts it into the cask and seals it up, it 'conditions', or matures rather like wine to develop the unique flavour which we spend our hard-earned cash to enjoy. It does this because the remaining yeast in the barrel slowly continues to eat fermentable sugars in the beer to give it 'condition'. This does of course mean the landlord has to treat it with care, allowing the yeast to settle to the bottom before he can sell clear beer. Now it seems, certain brewers are 'conditioning' some beers in conditioning tanks for up to a fortnight, before siphoning it off into casks for delivery to the pub. There's so little yeast in it that it is almost 'bright' beer, although what little remains qualifies it technically as real ale. But it has a short life according to the 'sell before' date, and goes straight to the pub where it can be on sale within a few hours. Landlords like it - little sediment to worry about. Breweries like it, very little of the liquid is thrown away. And we punters? Well, two of the prime Cornish offenders, I shall call them 'beer D' and 'beer T' to protect their identities, sell well, but they are heavily advertised so no surprises there, the same being true of keg lager. From my point of view though, all too often these two beers (basically fine brews) are too young and haven't developed anything like their potential - especially when bought in Cornwall. Yet recently I had beer D in Peterborough and Reading, and beer T in London, and each one was approaching what I know they should be like, i.e.very good. Because they'd had longer to mature during their travels? Who knows? But hey - what happened to cask conditioning, guys?

And another thing..... why put decent real ale in clear glass bottles? Some brewers do, when most people know that you use dark glass or opaque jars because light causes chemical changes which give beer off-tastes, mainly the one you get with bad eggs. Even the ancient Egyptians knew that. I certainly won't part with nearly 2 quid for a bottle of beer that might have that inside!

Enough! I have enjoyed writing this stuff over the last few years and haven't had *too* many irate landlords or pub companies getting back at me as a result. Or brewers. Oddly, the strongest reactions have been from the former Courage Brewery people who still seem to defend Courage Best (no accounting for taste!). But if it has got people thinking or discussing the issues once in a while, then I'm happy. Meanwhile, I need a beer (and not D or T).

Cheers,



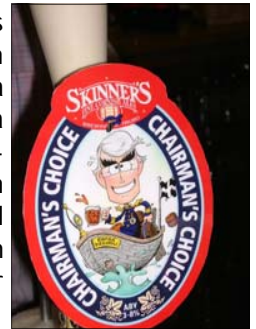
CAMRA KERNOW'S NEW CHAIRMAN—GOODBYE ROD



Saturday 10th July saw the standing down of former chairman Rod Davis at the Annual General Meeting of the Cornwall Branch of the Campaign for Real Ale (CAMRA Kernow). After eleven years as chairman the branch thought it appropriate to mark the occasion by presenting him with an engraved silver salver and a card specially drawn by cartoonist Nick Brennan, a member of the

branch. Rod's wife Pete was presented with a bouquet. In addition Rod will be spending a day in Skinner's brewery at a date to be finalised in September to brew a beer of his own recipe. Chairman's Choice will be available in bottle, and on draught at the Falmouth Beer Festival at the end of October.

While the remainder of the committee were re-elected the chairman's position was filled by Darren Norbury, pictured below on left with South West Regional Organiser Ian Packham.



Darren, who works for the West Briton, as well as running his own web site, Beer Today, will take an active part at CAMRA events and has already attended

the Great British Beer Festival in this capacity.



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POLDARK IS ANOTHER BREW IN CORNWALL

The number of breweries in Cornwall continues to rise, we think to a total of twenty-four now, as the latest addition completes a few trial brews at Poldark Mine, Wendron.

Brewing team, John and James Packman, along with Derek Champion are working on their brewery that they have put together themselves from various sources, including yoghurt fermenters that are now beer fermenters. Other ex-dairy equipment has been adapted for brewing real ale and a hand bottling line installed.

The 2½ barrel capacity brew plant is situated within the Poldark Mine visitor attraction. Both bottled and draught beer will be available in the mine restaurant and it is intended that brewery tours will form part of the mine tours too.

Various styles of beer have been test brewed, golden, dark and fruity.

Will we be seeing the likes of Ross Bitter and Demelza Mild?

The New Inn at Wendron has been used as the test market venue. We suggest you get along there to taste test for yourself.

Or contact John Packman on 07768 783598; James Packman 07791 331701

GREAT BRITISH BEER FESTIVAL FULL RESULTS

Overall winners

Champion Beer of Britain - Castle Rock, Harvest Pale (3.8% ABV, Nottingham, Notts)

Second - Timothy Taylor, Landlord (4.3% ABV, Keighley, West Yorkshire)

Third - Surrey Hills, Hammer Mild (3.8% ABV, Guildford, Surrey)

Mild category

Gold- Surrey Hills, Hammer Mild (3.8% ABV, Guildford, Surrey)

Silver- Greene King, XX Mild (3% ABV, Bury St Edmunds, Suffolk)

Joint Bronze- Golcar, Dark Mild (3.4% ABV, Huddersfield, West Yorkshire)

Joint Bronze- Nottingham, Rock Ale Mild (3.8% ABV, Nottingham, Notts)

Bitter category

Gold- RCH, PG Steam (3.9% ABV, Weston-Super-Mare, Somerset)

Silver- Moor, Revival (3.8% ABV, Pitney, Somerset)

Joint Bronze- Orkney, Raven (3.8% ABV, Stromness, Orkney)

Joint Bronze- Purple Moose, Snowdonia Ale (3.6% ABV, Portmadog, Gwynedd)

Best Bitter category

Gold- Timothy Taylor, Landlord (4.3% ABV, Keighley, West Yorkshire)

Silver- St Austell, Tribute (4.2% ABV, St Austell, Cornwall)

Joint Bronze- Evan Evans, Cwrw (4.2% ABV, Llandeilo, Carmarthenshire)

Joint Bronze- Great Oakley, Gobble (4.5% ABV, Great Oakley, Northamptonshire)

Golden Ale category

Gold- Castle Rock, Harvest Pale (3.8% ABV, Nottingham, Notts)

Silver- Marble, Manchester Bitter (4.2%, Manchester, Gtr Manchester)

Bronze- St Austell, Proper Job (4.5% ABV, St Austell, Cornwall)

Strong Bitter category

Gold- Thornbridge, Jaipur IPA (5.9% ABV, Bakewell, Derbyshire)

Silver- Fuller's, Gales HSB (4.8% ABV, Chiswick, Gtr London)

Bronze- Beckstones, Rev Rob (4.6% ABV, Millom, Cumbria)

Speciality Beer category

Gold- Amber, Chocolate Orange Stout (4% ABV, Ripley, Derbyshire)

Silver- O'Hanlon's, Port Stout (4.8% ABV, Whimble, Devon)

Bronze- Breconshire, Ysbrid y Ddraig (6.5% ABV, Brecon, Powys)

Joint Bronze- Great Oakley, Gobble (4.5% ABV, Great Oakley, Northamptonshire)



ONE WEDDING, FIVE BREWERIES AND A FIRE

By Steve Willmott

It all started over a year ago when my long term friend Chris Tyas announced that he was getting married in Doncaster in June this year. Some Cornwall Branch members of the Campaign for Real Ale may remember Donny Chris as he would tend to take his annual holidays in Cornwall, usually to coincide with the Truro Beer Festivals that we held in August each year. While helping at the last festival we held in the old City Hall, Truro, Chris got carried away enjoying the band playing one of his rock classic favourites. Where others would have played a mean version of air guitar, Chris found a shovel and climbed on the scaffolding that we used for the cask stillage in those days. Being a large guy, Chris managed to give those beers a good shaking. Good job it was at the end of a very busy Saturday with little or no beer left!

So June 26 was entered in my diary to head back North to Doncaster, South Yorkshire to attend the wedding that would be held in Doncaster Rugby Club. I hoped there would be real ale at the reception (see later).

In February this year Chris and his fiancée Sue spent a few days in Cornwall and, while visiting me at the Coastal brewery in Redruth, asked me to be his Best Man. Evidently he didn't trust anybody else to do the job.

So, now committed to attending the wedding, I began to think a bit of brewery business might also be possible. Driving the Coastal brewery van to Lancashire and Yorkshire and back on the same day has been common for me this past year, so the opportunity to stay over was to be used for some beer swaps and to look around my old beer drinking haunts.

A quick bit of research on the internet and with my old friends in Doncaster revealed that two new breweries had started up recently. If I were to bring a selection of beers back to Cornwall from them I knew there would be a ready market in our local pubs.

On the Thursday before the wedding I drove to the outskirts of Doncaster and soon found Thorne Brewery.

This neat 10 barrel brewery set up with the help of government funding is a community interest company. The aim is to create employment and provide training opportunities for local people.



Four beers were available to swap with the four I had taken up from Coastal. Thorne Best Bitter (3.9%), Thorne Pale Ale (4.2%), Tankard (4.3%), and Thorne Mild (4.0%). A brief chat with the brewer and staff included the best pubs where I could find a pint to try later as none was on tap in the brewery. The beer for the return trip would be collected on Monday morning rather than leave on my truck all weekend.

I had to take my leave hastily as I needed to also arrange beer collection from the other Doncaster brewery, Toad Brewery.

Toad only set up in April this year, but had big plans for the future. The 25 barrel brew plant only filled a small corner of the building in which it was also intended to set up a visitor centre and function suite. Only 10 barrel brews had been done so far while the brewer tried out his recipes. An interesting feature of the brew plant was the tilting mash tun that enabled easy emptying. In addition, brew water came from their own borehole. Doncaster's water is permanently hard from artesian wells, and I remember was ideal for brewing in my early years of home brew.

The brewer had set up a hand pump attached to a temporary bar and sample cask for prospective customers. It would have been impolite not to accept a taster or two.

Again I asked how business was growing and where I could sample other beers in a pub in town. Only one pub in Doncaster had Toad beers on permanently and, although it is owned by the brewery pro-

prietor, was mentioned with reservation as Bailey's catered more for all-day drinkers of lager.

It was now time to check into my bed & breakfast, ready myself for a drink and a meal in Doncaster, to later meet Chris and another friend of mine, Jim.

Having left Doncaster before the Wetherspoon phenomenon, where better to take a pint and a meal than one of the four that now occupy the streets of that town.



The Red Lion in Market Place used to be a Bernie Inn (do you remember them?), but has recently been



voted Doncaster CAMRA Pub of the Year.




Not very busy for a Thursday evening I thought, but I was soon greeted by the only barman while I spotted that they had Thorne Pale Ale on tap. I reached for my Wetherspoon voucher but the barman had already apparently spotted my CAMRA Kernow polo shirt as he asked for £1.29 for the pint of beer. Thursday night is Curry Club Night, but I plumped for the simple ham, eggs and chips on the menu for £3.99. On returning to the bar to place my order I was asked by the same sole barman for £1.99. There must have been some mistake I thought as I returned to my table, perhaps no chips? But no, it all arrived as per menu. I later guessed that it was a CAMRA discount as a reward for the Red Lion being voted Pub of the Year.

I had about an hour to spare before I had arranged to meet Chris
(Continued on page 6)

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ONE WEDDING, FIVE BREWERIES AND A FIRE

(Continued from page 5)

and Jim so took a detour through the streets of Doncaster to find the aforementioned Bailey's. Yes it had Toad beer on the bar, but I had to both shout and point to the pump to achieve service. A DJ was playing music at an unhealthy volume while large screen TV's had one of the World Cup football matches on show. The Toad beer (cannot remember what it was) wasn't in good condition either, so I quickly downed that one and made my escape to an old favourite, the Little



Plough on West Laithe Gate. This was where I had arranged to meet Jim and Chris as the pub is known by Doncaster CAMRA for its quality Acorn Brewery beers. Brewed in Wombwell on the outskirts of Barnsley, Acorn brews Barnsley Bitter to the old recipe of the brewery of that same name. Shut

by John Smiths as soon as they took over the brewery in 1975. The recipe was saved and eventually revitalised, using the local water and original yeast strain from the 1850's in 2003. At 3.8% it is packed full of hop bitterness and very satisfying.



After meeting Jim and Chris and going over a few reminiscences of my old days in Doncaster I was dragged off to another old haunt, the Corner Pin, on St Sepulchre Gate West. The licensees, Dave and Ruth are very pro-real ale and constantly search for new beers to keep the 'ticking fraternity' happy. It's a short walk from Doncaster railway station, so they frequently call in to see what is new. The likelihood of further

trips North for me then. The Corner Pin was also voted Pub of the Season for Spring 2010.



Walking back to my B&B required me to walk right through the town centre. I did not meet one person, not even one of the prostitutes that I had been warned about by my friends and the B&B proprietors. I don't remember Donny having much of a red light district when I lived there.

Friday

Having visited both breweries with whom I had arranged beer swaps I had a day free in which to explore some of my old haunts. I spent the first part of the morning checking out my old house and then walked into town, past my old school. How things had changed in the last twenty-six years. They had even knocked down the Gaumont cinema and left it as a pile of rubble. Much of the rest of the town centre had too many boarded up shops. The recession is certainly brighting up North.

Time to head out and I decided to go back to Thorne to try some of those beers in their home town. A good deal is to buy a Day Explorer Ticket for £5.80 that gives you unlimited transport on bus, rail and tram systems throughout South Yorkshire.

When I left Doncaster most of the collieries were being closed after the miners strike, so I was surprised to see Hatfield Main still had its headgear turning and obviously still in production. The bus to Thorne takes you through several pit villages, but most of the previous National Coal Board houses are not occupied by miners and their families any more.

Although Thorne has its own brewery once more it previously was the home of Darleys Brewery, the old brewery buildings still

(Continued on page 9)

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LIGHTS CAMERA, ACTION, DRIFTWOOD GOES GLOBAL

Peter Martin

Flushed with reports in the Nottingham Drinker that Lou's brew in bottles was a big hit and reports that we were going down well in Llandudno with North Wales CAMRA (it's a long story, but the praise was appreciated) so it felt like March had already been a good month. The new improved Driftwood website was launched and rapidly yielded an enquiry from Wonderschoen TV (A German holiday program) to have a day brewing with me. Could I become the David Hasselhof of brewing (BEERWATCH, do you think it'll catch on?). I must admit I was a little uneasy with the fact that I would be talking about brewing to Germans, I have relatives in Bitburg (a big brewing town) and know exactly how proud the Germans are of their brewing tradition. The brewery was completely re-decorated for the event, walls and floor painted and big new signs all round, (watch out Mr Skinner).



The big day arrived and I was really pleased with myself, although I had already explained that my German was not good. Like the majority of English people it was limited to saying hello, good bye plus the limited number of phrases gleaned from the war comics of my youth which I felt probably inappropriate to use, and of course the final resort of shouting English in a German accent. As a result, I thought I would make the effort to learn a few brewing related phrases to impress my interviewers. I produced a list of phrases, which I was reliably (or was I) informed by the Internet were correct brewing terms: Mash (Maische), Wort (Würze), and Fermentation vessel (Gärbottich) to name but a few. I also engaged the help of Reiner the AT and T automated online pronouncer to ensure that I could say them correctly. The crew looked at my list and nodded approvingly at my efforts however they did question the word I had used for sparging (anschwanzen or Ueberschwanzen). I subsequently asked an acquaintance and he seemed to think schwanzen was a phrase related to the male member. I investigated a little further and found that it could mean tail end so there might be some truth in it. Anyway, now being doubtful I thought I would stick to



English and let the translator back in Germany work it out. I would hate to be constantly appearing on 'Es wird gut über die Nacht' (It'll Be Alright On The Night) having used the wrong word or miss-pronounced it so providing another hilarious gaffe.

As additional preparation I had spent the previous day cleaning all the tanks so that they were ready with a quick rinse so that I didn't have to bore the viewing public with the mundane necessities of brewing, i.e. cleaning. Ulrike started the ball rolling asking me to explain the brewing process so that they could decide what to film. I gave them an outline with approximate times for the process saying that it would probably finish as far as they were concerned at about 4pm and for me at 6pm when I had finished cleaning everything up.



Alas, the demands of the modern media required my brewing day to be truncated from 9 hours to 4. It also

(Continued on page 8)



LIGHTS CAMERA, ACTION, DRIFTWOOD GOES GLOBAL

Continued from Page 7



had to include a short piece of drinking to camera in the bar whilst the mash was on at 10am (not a time I favour drinking despite my reputation in some quarters) the crew also wanted to have a crowd as well. Again, contrary to government comments about Britain's binge drinking culture there were not hoards of itinerant youth hanging around outside the pub baying to be let in at that time either, however there were a number of staff about setting up the bar and cleaning. They were all handed beer looking cordials, told to look like customers, act natural and don't repeat any of that Fawlty Towers sketch. Louise pulled a pint for camera and handed it over to me. I had to casually break off from my conversation with the 'customers', pick it up take a sip and then eulogise on the subject of beer and my particular offering 'Badlands', the beer I was brewing over the road. All was done with characteristic British self-consciousness, stiff upper lip and stiff upper body but they seemed happy with the results.



In the brewery things were a little more tricky as I had to point out that once a process was done I couldn't redo it for the camera. Similarly, as they wanted to be off to the next shoot at 2.00pm and they needed pictures of

the end of the process. I had to take hydrometer readings with the beer poured earlier and wedged with a spile to show the correct reading for the close-up. You just can't believe anything you see on the telly can you? The whole process was to be inflicted on the German viewing public on the 5th July with a release to the Internet the day after, so watch out world.

Anyway, I'm heading back to the Winebago on the back lot now and wait for the next shoot. I understand Quentin Tarantino may be interested.



BEER BETTER THAN SURGERY

Have a beer instead of going for plastic surgery

There is a whole new reason to nip out for a pint, CroatianTimes.com reported in June.

Producers of Bulgarian Bohza beer claim it has been brewed specifically to make boobs grow bigger. The beer was originally developed as a health drink to help new mums having trouble breast feeding. Now women are flocking to brewers Yavor-M in Ruse after drinkers started to record some eye-popping results.

Spokesman Kristian Gyoshev explained: "We make no special claims but we get hundreds of testimonials from women who say their boobs have gone up one or two cup sizes.

"It's natural, healthy, fun to drink and cheaper than any surgery."

Long term male drinkers have always known 'man boobs' can be caused by beer drinking. 'Beer goggles' also tend to inflate the female breast.





ONE WEDDING, FIVE BREWERIES AND A FIRE

(Continued from page 6)



dominate the town as they are listed. Taken over and closed by Wards Brewery of Sheffield the brewery also owned a small estate of tied pubs, many of them in Thorne itself. Two of these are now boarded up, but four of the remainder around the town now serve Thorne



brewery beers.

I had been recommended to try The Windmill, but found this to be still closed at 12:30. When I entered Willa Spoons (yes, it's a play on words), formerly the Green Dragon, the licensee's face visibly paled when he spotted my CAMRA Kernow shirt as I asked for a pint of Thorne Best Bitter. "Sorry, I've only just taken delivery and spiled it," he said. "OK I'll have the World Cup beer instead," I replied. "Sorry, that's the same. I haven't any real ale until tonight at the earliest," he continued to apologise. Me—I walked!

The other two pubs are too far to walk, one near Thorne North, the other Thorne South railway stations.

This gave me the idea though to catch the train back through Doncaster to Mexborough on the train line to Sheffield.

I had read in the Doncaster CAMRA newsletter, Donny Drinker, that I had picked up the night before, that Pub of the Season was the

George & Dragon in that town. Having suffered the aborted visit to Thorne it was already half past two when I arrived in Mexborough and I hadn't had a drink. So when passing The Falcon, an imposing large pub on the main street, I noticed it was an Old Mill Brewery tied house. The Old Mill Bitter went down a treat. Served with that legendary large creamy foaming head with an intense bitterness, but smooth and lingering aftertaste, I nearly had another straight away. However, I wanted to visit another brewery and Mexborough is the home of the Concertina Band Club (strange name I know and I haven't space to explain). I soon found the private members club even though the sign was missing from the outside as I had been before and walked past the entry register straight to the bar. I asked the young lad behind the bar, "I don't need to sign in just for a quick pint, do I?" "No, nobody seems to do that here," he replied. I was then encouraged by the two late afternoon customers to have a pint of the 'Bengal Tiger'. "That's the best beer here," they both agreed.

My pint seemed to have a slight haze to it beneath a large foaming head, but it tasted fine.

Having taken a few mouthfuls, into the bar came a familiar face, that of Andy Pickering, the brewer. He took one look at my CAMRA Kernow polo shirt, commented that I was well away from home, and took my pint to replace immediately with another, clearer one.

(Continued on page 10)





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FRESHLY PREPARED FROM LOCAL PRODUCE
PLEASE BOOK TO AVOID DISAPPOINTMENT
CAMRA'S NATIONAL PUB OF THE YEAR 2000**

ONE WEDDING, FIVE BREWERIES AND A FIRE

(Continued from page 9)

Conversation with Mr Pickering soon led to me being taken down the vertical metal ladder into the cellar where the brewery is situated. Andy wanted to show me his latest acquisition, a brand new all singing all dancing pressure washer.



I had left my pint on the bar as you can't climb down a vertical ladder safely with a pint in your hand, so was desperate to climb back to reality.

Now, Andy (and myself if truth be known) can talk about beer all day, but after a couple more pints 'on the house' I suddenly realised my preferred train was due in back at the station. Running down hill with a belly full of beer is not recommended, but I survived and caught the train back to Doncaster.

After a quick change I ventured back into town to take in another Wetherspoon meal in a different pub this time. Not so lucky with the meal price this time either as the cloth-eared barman mistook 'simple steak and chips' to include an extra bowl of chips. To give him his due he was battling against the loud volume of the music as this was a Lloyds No.1 and they were apparently just finishing food at about 7pm.

As this was the night before the wedding my Best Man duties began with the 'stag night' at Chris' local pub The Paddock. A typical two-roomed John Smith's tied pub, I was pleasantly surprised by the quality of the cask beer. Do they brew John Smith's cask somewhere else to supply Cornwall?

I just caught the last bus back to Doncaster town centre to make it for last orders at the Little Plough. Once more I was able to enjoy the taste of Barnsley Bitter that those nice people at John Smith's had

denied me all those years ago when they shut the brewery. They did spur me into action to join the Campaign for Real Ale though. The rest is history as they say.

The landlord of the Little Plough encouraged me to stay for a late drink for which I was grateful, as I had to fight (possibly quite literally) my way back through the town centre. What a difference a day makes as Friday and Saturday nights in Doncaster become like Beirut. Police vehicles line the streets as late night revellers queue to enter a selection of nightclubs.

Saturday

I won't bore you, the reader, with the details of the wedding ceremony. Suffice to say my speech went down well without any problems. All wedding guests were well catered for by Doncaster Rugby Club where the whole day was spent.

I had asked Chris (several times I seem to remember) what the bar had in the way of real ale. He assured me all would be well. All I can say is the closure of the Leeds brewery of Joshua Tetley has done nothing for the quality of Tetley's Cask. Shame on you Carlsberg.

Sunday

I had decided to revisit some old haunts in Sheffield today and bought another Rover ticket to enable a freedom of travel. Arriving at Sheffield railway station I noticed an 'A board' advertising real ale available at the buffet. "I'll leave that till later, not likely to be much very interesting" I mused. A gentle stroll to the Kelham Island Brewery awaited me and the brewery tap, The Fat Cat, had not long been open when I arrived.



(Continued on page 11)



ONE WEDDING FIVE BREWERIES & A FIRE

(Continued from page 10)

With ten handpumps to choose from and five selling the Kelham Island beers, I plumped first for one of their seasonal beers.

Guest beers and the many Kelham Island beers that have been served across the bar amount to 4504 since 1981.

Tempted by the Sunday roast lunch at just £5 I washed this down with an Easy Rider (4.3%).

As soon as my lunch arrived, so did the fat cat. Every mouthful was watched until my plate was clean and he moved on to the next customer with a disgruntled look in my direction.

My visit coincided almost to the day of the flood on 25th June 2007.

Large areas of central Sheffield were flooded when the River Don burst its banks. Flooding, and the aftermath when the massive clean up began, made national TV News.

Kelham Island brewery started brewing and the Fat Cat re-opened on 2nd July 2007.

I mentioned earlier that I have made delivery trips to Sheffield for Coastal Brewery. As well as Kelham Island I have delivered just around the corner to The Harlequin.

A large corner pub with bare wooden floors and a large range of beers on tap, including Coastal at the time of my visit.

Quite naturally I chose a more local to Sheffield beer in the form of Ashover Rainbows End (4.5%), a very pale and very hoppy thirst quenching bitter where the Cascade hops dominate throughout.

My brother David is on the committee of the Ashover Light Railway, so this beer had another significance for me.

As The Harlequin clearly advertised itself as 'a World Cup-free zone' and the England v Germany match was due to kick off at 3pm I asked directions to Eccleshall Road where I had previously read in the Sheffield CAMRA newsletter The Sports Bar would have six real ales on tap during the duration of the tournament.

As it happens I decided I was fed up of walking everywhere and, having a tram ticket in my pocket, caught the first tram heading in the general direction.

This turned out to be heading for Hillsborough so, spotting a blackboard outside the Hillsborough Hotel stating it sold real ale, I alighted from the tram and entered just as the barmaid was trying to get the TV set tuned in for the match. The bar had six real ales on the pumps, all from Crown Brewery. The Hillsborough Hotel is the brewery tap. An excellent range of beers that I can highly recommend. Pity about the football match result, but that ball was well over the line!

What is more is that I later found out the Hillsborough Hotel is where the Chris & Sue romance started. Now how strange is that?

Deflated by England's exit from the World Cup I caught the tram back to the railway station. Here I remembered the station buffet was supposed to be serving real ale. What a pleasant surprise, six hand pumps all serving a different Thornbridge Brewery beer (picture courtesy beerintheevening.com)



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A Grade II listed former railway refreshment room and award-winning Thornbridge beers, what more could you want? St Petersburg Imperial Russian Stout at 7.7% that's what. You can easily miss a few trains this way.

By taking it easy all day I was still able to find the right train back through Doncaster to Thorne once more.

Assuming that Thorne Brewery beers would now be available in the pubs of that town, I first ventured into The Windmill (the pub that hadn't even opened on Friday lunchtime).

Oh no! They'd run out of Thorne beers. What is going on here?

So, rather than waste time on a national bland I quickly moved on to Willa Spoons. Well, yes they did have Thorne Best Bitter back on the bar, but I didn't like the raucous atmosphere. I guess most of the boisterous customers had been drinking all day and were drowning their sorrows after the match.

A very much quieter pint of Old Mill Bitter beckoned me back to the Punch Bowl hotel near to Thorne North Station.

It was on my walk back from Doncaster station on Sunday night that I first encountered a lady of the night, just as I was turning the corner of the road where my B & B was situated. It had been a very long and alcoholic day, with an early start in the morning. My grasp of the Latvian or Lithuanian language is minimal, so I'm not quite sure what her reply was.

Monday

I arrived in good time at the Thorne Brewery as I had a long drive home to Cornwall, and I had had a lucky escape and early night the night before. I wondered whether the brewery staff had been amongst those I encountered the previous evening in Thorne as things were a bit slow and the casks for me had not been prepared with finings still to be added. Only a short delay by comparison to what I found when I arrived at Toad Brewery in Doncaster.

I arrived at the same time as brewer Michael and salesgirl Liz. They were actually arriving for the second time as both had forgotten their keys. The Monday morning was about to get a whole lot worse as the fire alarm was sounding.

(Continued on page 14)

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for more info please visit: www.cornwallcamra.org.uk



ONE WEDDING FIVE BREWERIES & A FIRE

(Continued from page 11)

Yes, at last we have the answer to the title of this article. Some time over the weekend there had been a fire in the brewery. We discovered the chiller unit that had been placed on about six pallets to gain height to operate the brewery must have overheated or short circuited and set light to the wooden pallets. These were just a pile of ash, with the chiller unit toppled over to one side. The plastic beer cask from which I had had my taster on the Thursday had also caught fire and melted. When we went upstairs to the office accommodation, everywhere was covered in a fine ash. There must have been thick black smoke filling the offices for a while when the fire was at its height.

Michael was most apologetic about the delay and coughed his way through filling my casks, while I assessed the extent of the damage upstairs with Liz and other brewery staff who began to arrive.

While I was waiting for my casks to be filled it was a case of 'who's going to tell the boss?' The brewery was his pride and joy, and had only opened in April this year.

It had been mentioned to me on the Thursday when I first arrived that he was very much into feng shui. Well, they evidently got it wrong by placing that chiller unit on six combustible pallets.

The brewery logo includes the legendary three-legged money toad. This was explained to me, but I had never heard of such a creature. I'm not into feng shui and I wonder what Toad Brewery think of it all now?

To summarise, 'one wedding' refers to that of Chris & Sue Tyas.

'Five breweries' are those visited by me over the weekend.

Thorne, Toad, Concertina, Kelham Island and Crown.

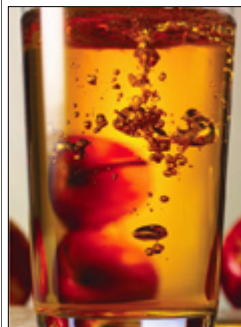
'Fire' - well I've just explained above.

WOMEN CAN SAVE THE PUB



With the most recent Beer & Pub Association report highlighting that 39 pubs are closing every week, CAMRA has to do more than ever to support local pubs through these difficult times.

Attracting more female drinkers back into the pub could help save the community locals AND promote real ale.



CAMRA'S recent beer & cider festivals have seen many female potential members just waiting to be recruited. They may have initially been attracted via the cider route ("I like something sweet and trendy, like Magners with ice"), or very frequently, ex-lager drinkers.

When faced with a CAMRA real ale festival and, asking for "What lagers have you got?", have been given the answer, "This is a real ale festival - but we have something similar that you might like to try".

The T-shirts produced by Wychwood Brewery, "British Beer Needs You!" are now being directed to the female drinker too.



I have served customers at too many beer festivals to remember now, but have noticed an increase in the number of younger female drinkers coming to the bar desperate for advice. Just so long as you know everything about the beers you are serving in your immediate vicinity (that needs research and tasting of course!) I have always found that you can quickly convert a novice real ale drinker to the delights of cask conditioned beers.

Going on from this, at the start of my thoughts, attracting more females back into the pub could save them from closure would well ring true.



Pubs these days have long changed their image from a 'men only' atmosphere; well most of them. Those pubs that can attract a good mix of clientele will always do better these days and it's a bonus to 'oggle' the customer in addition to the barmaid.

"A fine beer may be judged with only one sip, but it's better to be thoroughly sure."

Czech proverb

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Quote of the Season

"You can't be a real country unless you have a beer and an airline - it helps if you have some kind of a football team, or some nuclear weapons, but at the very least you need a beer."

Frank Zappa

ISLE OF MAN TT (TREMBLING TOUR)

BY DOUG POLMAN

I was going to do this as a blow by blow account of the pubs we visited and the beer we drank but for health and safety reasons I'm not going to do it.

Jan and Gerry Wills, Sue Hook and I went to the Isle of Man for the CAMRA members AGM and weekend, as it was the Isle of Man we decided to have a holiday and go for a week. Monday 12th April till Monday 19th April, the AGM was on the 17th and 18th. We were joined by Ivan Skinner from Nottingham branch on the 13th. You may have seen him as a regular behind the bar at our beer festivals or at least a floating bald head, as he is slightly vertically challenged.

Jan and Gerry made their own way from Birmingham International, just as well, more later. Sue and I flew from Newquay via Gatwick. Nothing amazing except the Wetherspoons there had their beer festival beers at £2.85 a pint, less 50p with my vouchers, some of the CAMRA executive just leave theirs on the mantle shelf (dust round them I suppose).

Arriving in IOM, we ventured to the bus stop where I noticed that my suitcase had been trashed so badly it was a health and safety risk for baggage handlers. Conversing with the Flybe customer services, it took a while. Lost luggage they can do from memory (scary). Damaged baggage required two people, various files and computer codes. Finally I was given all the paperwork to make a claim, but only had 7 days to do it and they wanted all the original paperwork sent to them. No Way. Retracing my steps I met up with Sue and we lighted a bus to the capital, Douglas and ventured to our hotel the Glen Mona, bit basic but comfy enough. Just off the promenade and down the hill from the Mereside and the HQ bar. This is the sister hotel to the Glen Mona, we broke fast here, of a morning.

It is called the HQ bar as it was the headquarters, during WWII, of the internment camps on the IOM. Here suspected Nazi sympathisers and Jewish escapees from Nazi Germany were interred in case they were a threat. There was an exhibition of the art work by many of the internees while we were there. I only saw a snapshot but the history was very interesting.

Armed with a copy of the IOM AGM pub crawl and Spring 2010 edition of Merseyale, it had an IOM supplement, and IOM pages from the Good Beer Guide we met up and sauntered down to the Queens.

Double fronted pub with a patio which was still having the Astro turf stapled to the wooden fencing as we arrived. A nice friendly welcome, all the people in IOM were friendly and welcoming. This was our first, but not last Okells pub. It has two seating areas and a split bar with

(Continued on page 17)





LocAle—Local Ale in Local Pubs



CAMRA LocAle - 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.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons.

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.

Each CAMRA branch may choose the distance from brewery to pub to qualify for accreditation. In Nottingham for instance this was 20 miles. In Cornwall we realise our geography is much different and have decided that any Cornish brewed real ale will 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 crowners 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



CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING PUBS



Table listing 40 pubs in Cornwall participating in the LocAle scheme, including Bodmin, Bugle, Crowlas, Falmouth, Leedstown, Marazion, Mithian, Newquay, Pendoggett, Polperro, St Austell, St Mawgan, St Neot, Treleigh, Trevaunance Cove, Truro, Tywardreath, Wilcove, Bolingey, Charlestown, Edmonton, Falmouth, Gwithian, Lostwithiel, Mawgan in Meneague, Nancenoy, Par, Perranwell, Polkerris, Polperro, Ruanlanihorne, St Columb Major, St Ives, Sennen, Towan Cross, Truro, and Bolingey Inn, Harbourside, Quarryman, Prince of Wales, Red River Inn, Globe Inn, Ship Inn, Trengilly Wartha, Royal Inn, Royal Oak, Rashleigh Arms, Crumplehorn, Kings Head, Ring O' Bells, Golden Lion, First & Last Inn, Victory Inn, City Inn, Swan Inn, Star Inn.



ISLE OF MAN TT (TREMBLING TOUR)

(Continued from page 15)

wood panelling. We sat in the left hand bar in some comfy seats and supped our first pint together. A bit cold, many of the pubs served it like this. After warming up it was really good. If you go to the Isle of Man remember to ALWAYS ask for the sparkler (they call it a sprinkler) to be taken off. They all use them for every beer, but are happy to remove it. We had another beer, some food and worked out a plan of attack for the week ahead.

Saturday and Sunday were pretty much catered for with the AGM and members bar, we had to be back before 7pm Friday for registration. For those who have never been this is the busy time. You sign in (unless like us you pre registered, then you just drop off your ticket) pick up your pack, buy some tokens and a glass, then venture into the members bar to obtain a beverage, sit delve into the pack peruse the contents and dispose of the inconsequential.

We chatted to a couple of guys from Scotland, who were at their first AGM, and had there own international business making seals. There children were not interested in the business, so were going to have to sell it to concentrate on their new business brewing.

We all bought Island explorer tickets, £47.00 for 7 days available at the airport, Isle of Man Welcome Centre in Sea Terminal Building. They allow unlimited travel on all the islands bus, train and tram services and save fishing in your pockets, amongst the string, tissues, loose screw and odd condom, for change.

Planning completed we headed off to the HQ bar. This has a small quadrant bar at the entrance end with a 3.5 metre straight section to the windows with one hand pump – Old Laxey Bosun Bitter, a couple of casks on the bar - Okells ALT, Bushy's Oyster Stout and a Westons cider. There were four high seat circular tables along one wall and the rest were restaurant tables, we sat at these in the morning for breakfast. We had a couple here; the beer was good, then parted for the night arranging to meet on the morrow.

Tuesday – Having ambled in the early morning sunshine along the 2 miles of promenade to the Douglas Sea Terminal building we met Jan and Gerry and set off to find the railway terminal. We were guided by a map and verbal directions, but it seemed to be taking ages, unsure if we were in the right direction I flagged down a passing Scarab road sweeper and bade him assist us. Upon unplugging his earphones, switching off his engine and winding down his window, we were able to converse and he pointed to a great red brick building a short distance in front of us (it is across the road from the Railway tavern).

We passed an interesting set of seats by the marina, made from a single large tree trunk with scalloped sitting spaces, and found the station, right where it had been left.



Having made our way through the old Victorian station building we barely had time to find and board a vacant carriage, when Jan's phone rang. It was Ivan, who was hoping to join us. He was some distance away and still had his ticket to get, we could hear the doors slamming shut and despite encouragement knew his little legs would not get him to us in time, so arranged to meet in Port St Erin our final destination.

There is an open carriage at the front of the train, for the hardy, and several coaches with six seat compartments complete with leather strap and brass stud windows. No passageway or toilets. Luckily the whole journey only takes 60 minutes.



A toot of the whistle and we were off. Since the 1970's this narrow gauge steam railway has been operated by the Manx government as a tourist attraction. Originally it was part of 50 miles of track traversing the Island in the 1800's. This 15 miles dates from 1874 and has been in continuous use.



Gently swaying to the meditating motion of the train whilst listening to the soothing chuff, chuff, puff of the engine, idly gazing out of the window watching the dying smoke drifting and curling up the embankments as the scenery gently sails by. It is a great way to unwind and enjoy the flora and fauna in the valleys and glens while passing through little hamlets and villages with the occasional brief stop at a halt. Revel at a bygone era which is juxtaposed with modern times. Fine old station edifices, with their individual characters, nestle together with superbly detailed Victorian architecture, interjected with incongruous contemporary constructions.

Port Erin is a hilly seaside town with a small but nice sandy beach, about half the size of Porthgwiddden, St Ives. Ignoring the town pubs we headed down to the harbour passed the Falcons Nest hotel laying in a course for the Bay hotel. A large pink painted building sitting within spitting distance of the beach and bay. It was closed. The sign on the door gave the opening times and said they were subject to change at the landlord's discretion. Unfortunately he ignored our plaintive thirst driven pounding on the door, so we walked up the far hill, past the RNLI station that was undergoing repairs and on to the Manx Wildlife Marine Interpretation centre, also closed. It looked like

(Continued on page 18)

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ISLE OF MAN TT (TREMBLING TOUR)

(Continued from page 17)

an ex railway building. We surmised that the rail system used to reach this far out of the town. Several other buildings looked like part of the railway infrastructure. Did Beaching visit the Isle? There is a line of four storey houses, reminiscent of Newquay, which follows the curve of the bay and up the hill.

Our musing and perambulation over we repaired to the now open Bay, a Bushy's pub with guest ales. What a pearl. Well worth the wait. 9 Real ales, 5 on hand pump in the left hand bar, the right hand bar is mainly for food. We obtained a beverage and drifted through the dividing screen and settled in "The Vault". This place is steeped in history and doesn't look like it has made it to the 21st century. Standing on the wooden floor, near a tiled fire place, is a motorbike in chequered livery, Watney's red barrel is on the bar. Various football memorabilia is behind it, possibly the landlord's team. This is how pubs used to be. They have fresh brewed Licorice Sarsaparilla on sale, so we tried it. Very nice, but non-alcoholic. It now has decking outside the front. Seems to be a theme on the Island.

Rallied now we made to retrace our steps. Walking up the hill, passing the *Gelateria* with a Vincent motorbike in the café window, to the Falcon. Two bars, only the one on the right is open. Only 3 ales on here. This was a quiet pub- not just no music – I mean QUIET. We sat in the conservatory extension, save we should wake someone. Ours were the loudest voices, despite 8 people being in the bar. The

(Continued on page 19)

CORNISH BREWERS AT GBBF

By Darren Norbury



THE Cornish took Earl's Court by storm this summer, making their presence felt at CAMRA's Great British Beer Festival.

Prize winners, entertainers and GBBF debutantes, they put Cornwall well and truly on the real ale map (as if it wasn't there already!) and made sure the huge number of visitors to the event were left wanting to head west and try the best the county has to offer.

Members of the brewing team from St Austell, including head brewer Roger Ryman, were at the festival's trade day to hear that they had won an unequalled

three prizes in the Champion Beer of Britain contest.

Already aware that their Admiral's Ale had been named best real ale in a bottle, they went on to pick up the silver award in the best bitters category for flagship brand Tribute, and a bronze in the golden ales class for Proper Job.

Proper Job has been a particularly good performer for St Austell this year, having scooped gold in the bottled beer category of the Society of Independent Brewers' (SIBA) awards.

The three 'major' Cornish breweries were represented at the festival by St Austell, Sharp's and Skinner's, but making its debut at the GBBF, along with Tintagel on the Wetherspoons 'Young & Upcoming



Members of the St Austell brewing team celebrate winning an unequalled three awards in this year's champion beer of Britain contest. Left to right are Mark Heaman, head brewer Roger Ryman, Gary Ringrose, Darren Heather and Simon Treen.



breweries bar', was Driftwood Spars. Hotel owner Louise Treseder and brewer Pete Martin (pictured left) made the trip to London to see the beer served.

There was a moment of trepidation as when Pete arrived the pump clip was turned round. The reason given? The beer was "a bit lively".

In fact, a bit lively turned out to be in perfect condition – the pump clip was turned forward and the beer flowed and flowed well, being one of the most popular brews on its bar.

And the noisy element of the Cornish invasion? Well, the Skinner's Sinners Singers have become something of a traditional turn at GBBF trade day, but this year the group of male voice choir members and casual carousers was supplemented by a delegation from the loud and brash Falmouth Marine Band, drums beating heartily around the Earl's Court site.

Led by the irrepressible Skinner's mascot Betty Stogs, herself in fine voice, they entertained the crowds with a selection of songs including Trelawny and Camborne Hill.

And so, what with the good-sized contingent of Cornwall CAMRA members, too, there was indeed something of a Cornish feel to GBBF 2010. Now, how many more brewers can we get onto next year's bars and into the Champion Beer of Britain finals?





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Tastefully decorated and furnished rooms, equipped with colour TV and tea/coffee making facilities—all en-suite
Patrons Car Parking

ISLE OF MAN TT (TREMBLING TOUR)

(Continued from page 18)

extension had lovely views out over the bay and Tiffany style brass lamps. This style is evident all over the island.

A swift walk through the town to the bus stop and Port St Mary.

Port St Mary – Station Bar was the Old Railway Hotel. It was sympathetically revamped in 2005 by Okells who have managed to keep lots of character. Many of their pubs seem to have sympathetic and complimentary makeovers, not that I am a lover of fiddling, as some I feel should have been left alone.

Bay View Hotel – Double fronted pub painted white with pale blue detailing. Serves Okells beer.

Albert Hotel – a double fronted grey painted building with white detailing. This is a nice village pub with views across the harbour where we managed a few beers and partook of light nourishment, only just, before the kitchen closed for the afternoon. Followed by



another bus trip to Castletown. I like to travel on the top deck of a bus, you see so much that you miss, walking or driving in a car. I occasionally take the bus Truro or Penzance to see the changes that have occurred since my last trip. Try it, it is amazing.

It was the ancient capital of IOM and home of the Manx parliament the Tynwald (probably the oldest continuous parliament in the world). Snuggled between the large

ISLE OF MAN TT (TREMBLING TOUR)

and intact Castle Rushen and the harbour is The Castle Arms also called the Gluepot by the locals. It was still undergoing a bit of re-decoration when we visited. The beer here wasn't brilliant this visit. Then on to the Sidings, which as its name suggests was right next to the railway station. On entering it stank strongly of toilet blocks. There were 9 beers on offer, we opted for one each and found somewhere not too smelly to sit and drink it. It has two rooms the left one houses the bar. There is a beer garden that overlooks the railway. The beer was good. Another bus trip and we were at

Ballasalla

This Gaelic name means, Place of the Willow Trees or Town of Willow Trees.

Whitestone Inn and off to Douglas again.

Douglas, spelt Doolish in Manx, is the capital of the island. Here we wandered around a few of the pubs. Some are not worth mentioning.

Rovers Return – one small bar and a couple of drinking rooms – can be a bit noisy with TV screens and Juke box. Many pump clips on walls only Skinners Heligan Honey and Betty Stoggs from Cornwall. Nice beer and a friendly welcome.

Albert Hotel – Freehouse with two bars next to the bus station. I think this was a bit rough.

Railway – Pink outside, open plan pub with plenty of seating, wood panelling and nice beer. We sat by a window facing the harbour. Two women and a man decided to take a table and three chairs out and sit on the traffic island in front of the pub. When a large truck came by they moved slightly and let it through. When a juggernaut negotiated the island, the driver vented some choice comments, I think they got the message and gave up.

Day 2

Up early as we were off to Laxey to visit the Great Laxey wheel and the brew pub on the beach. To get there we walked to the far end of Douglas and the narrow gauge Manx Electric Railway opened in 1893. It is set back a short distance from the edge of Crescent bay. The tram cars are housed in sheds up the hill to the left of the station and Terminus pub (not much to write home about). It wasn't particularly warm this morning so the open sided rear cars did not appeal, we all sat inside the front car and enjoyed the coastal views as we trundled up the hills and down the glens.

Laxey is about a 45 minute ride. We alighted at our stop and unsure which way to go eventually made it uphill to the little visitors shop. Venturing inside we had a look around. Gerry asked how much it was for the tour and the informative lady behind the counter told him.

He asked "What do we get for the price", tell he's Cornish. The lady described the tour and what we would see, saying, "It's about 1½ hours." To which I said "How long?" "Don't worry", she said "The pubs don't open till 12.00." We wondered up to see Lady Isabella, the great wheel's name. It is an impressive 72.5 feet (22m) diameter waterwheel that drew water from the nearby zinc mines via a 200ft long horizontal beam to the rear, from a depth of 15000 ft and a vertical beam at the front, at the rate of 250 gallons a minute. There was a lack of coal on the island and 7 rivers were diverted through leats and cisterns to power the wheel. A trip to the top is

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an adventure and gives stunning views. On entry to the site the lady in the kiosk greeted us in Manx. I told her what it was in Cornish and we had a little conversation about the Celtic languages. The tour completed we retraced our steps to the road and ventured down to the shore, passing several interesting sites enroute, including a workshop with the only weaver on the island. He advertised for an apprentice and had no responses, so the handmade island tartan may disappear with him. We passed the Washing floors which now houses the Lady Evelyn (Snaefell mine waterwheel) a 50½ feet (15.4 m) waterwheel which left the isle to go to Blisland in 1908. The components were bought from the Trevithick trust and returned. The refurbishment complete the wheel was set in motion on 20th August 2006.

The local brew is Laxey bitter and a fine brew too. We partook of a couple here and in need of sustenance started to rush our libation in order to catch the next tram. We were advised not to haste and invited to purchase food from the café across the road and eat it while leisurely finishing our beer. We engaged a pair of commissioners (Parish councillors) in conversation and learned a great deal about the island you wont find in the guide books. One's wife served us in the shop and he had to abruptly leave to get home before her.

I sat on the guard's seat on the way back and had a chat. Two bells to go. One to stop and three for emergency. Four is PANIC.

Day 3

Ramsey

Another early start and bus ride to the north of the island. Ramsey is the second largest town and home to the Trafalgar Hotel a lovely little free house. We didn't dally long in Ramsey and went on to Sulby.



Friday 16th Peel

Our intention was to visit Peel castle, a couple of pubs, then pick up one of the two pubs either side of the town. The Creek in was our bus stop, it was open but we dallied a while looking at the castle, didn't go in – too expensive for what it was but the walk there and back was interesting. The creek is a little gem, four pumps all in good order and two bars. The décor is lovely – there are mirrors with the former names of the pub. The station Hotel, The Odd Fellows. Talking to the landlord of the White Hotel, who has lived here 60 odd years he doesn't remember anyone who knew the pub as the Odd Fellows. It's still a fantastic mirror with some wonderful wood carvings round it. The walls are bedecked with fascinating cabinets full of beer and spirit associated items and other objects. There is a great deal of history around this pub. The food is fantastic. Etched glass is prevalent around the bar.

White House 5 beers on, with the beer menu displayed behind the bar. Served by hand pull but upon request will serve it from the wood. This is a quant little pub with low ceilings and several rooms. The lower room is a cosy little bar with a real fire. Access to the upper, long, standing bar and other rooms is through a sliding door with a rope handle. The carpenter likes you to pull the handle towards you, it keeps him fully employed repairing the door.

We arrived on the Friday lunchtime, where they serve free sandwiches. We came back later for a couple of beers before the bus and were surprised by a second round. Very nice and welcome.

We visited as many local hostelries as we could and unfortunately I can't remember them all. The one that really bugs me is where on the bar was a bright shiny 500cc Honda motorbike engine.



It had been blown 12 years ago and left in a garden. A guy took it to Germany in a Fiat panda removed the pistons, steam cleaned, blasted, then powder coated it. Fitted it with beer lines, electrics and led lights to illuminate the beer names. It is most effective in the

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evening.

Some interesting points about the Isle of Man.

The Manx accent is either Liverpool or Southern Irish or a mixture but don't tell them so, they don't believe they have an accent.

Despite being told over and over again that the three legged emblem is called the three legs of man its' true official name is the Triskeles (three legs emblem) and motto 'Quocunque Jeceris Stabit', which translates literally as "whithersoever you throw it, it will stand".

Policemen wear white caps and shiny white helmets.

Lots of power walkers, very few joggers on the two miles of promenade.

Most drivers stop and allow you to cross the road if you are stood waiting at the curb.

There is no upper speed limit on the Islands roads but road traffic fines are harsh and heavy.

The landlady saw my Cornish kilt and told me not to walk on the promenade or I could be killed. I thought she was joking.

As I walked to the conference I was greeted by a young man who shook my hand then dared me to walk on the prom. I told him I just had and he said I was lucky as there is a local bylaw which allows any man wearing a kilt to be legally shot and killed with a bow and arrow.



Ellen Vannin is Manx for Isle of Man.

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Some pubs had signs up welcoming CAMRA AGM; even the ferry had it and a beer too.

Okells had AGM beer available at the members bar and in some pubs. I liked it.

Castletown was the home of the ancient capitol of the IOM parliament until 1821, when it moved to Douglas. Ship in Castletown is a noisy bar – really for youngsters or the deaf. Mariners only had one Okells beer, which we had tried and it did not look interesting enough to stay, so we passed it by.

Because of the great plume of aircraft corroding ash coming out of Iceland and floating nowhere near the Isle of Man our flights were cancelled and we had to travel via the ferry, which had put its prices up “but not do to the high demand”. Ivan and Gerry went to the Rovers return for a swift farewell pint. A couple of the guys in there said along the lines of “We hear there have been some of them funny CAMRA real ale drinkers about have you seen any”. To which the barman said there are a couple here if you want to talk to them. They didn't. Mannannan - mythical Sea God and the name of the hydrofoil ferry we returned on.

I had an extraordinary and enjoyable week. Ate some quality food, met some really interesting and some unusual people, enjoyed some truly first-class beer, visited some brilliant pubs, did some amazing things, saw some marvellous scenery and had an interesting AGM on a wonderful island, but most of all did every bit of it with a great bunch of friends.

PUBS FOR SALE

Scott Burridge have many pubs for sale or lease, a selection are listed below. Telephone 01872 277397 for more details.



Seven Stars, Flushing Leasehold £195,000 + SAV
Superb free of tie pub restaurant opportunity. Situated on the waterfront in the heart of Flushing village. Large pub restaurant areas for 75+ covers. Owner's four bedroom accommodation and private kitchen.



Lamb & Flag, Canonstown Leasehold £95,000 + SAV
Bar and restaurant 60 covers. Spacious enclosed patio beer garden. Owners 4 bedroom accommodation. Extensive off-street car parking. Good sales turnover. Further development potential.



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Community sports bar opportunity, central town location. Offers unique sports bar/pool areas. Stunning outside trading area with 4-tiered covered eating/drinking area with TV screens. Open paved yard area with children's play equipment. Owner's quality 3-bedroomed accommodation.



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PUBS FOR SALE

Miller Commercial have many pubs for sale or lease, a selection of which are shown below. Contact Graham Timmins 01872 247000



Collins Arms, Redruth Freehold £399,950

Historic town centre freehouse
Refurbished public bar & games room
Three letting bedrooms
One bedroom owners' accommodation
Self-contained flat at rear
Self-contained bedsit at rear. Rear courtyard & smoking area



Hawkins Arms, Zelah Free of Tie Lease £75,000 Rent £26,000 pax

Free of Tie
Opportunity to acquire an historic public house
Located in mid-Cornwall just off the A30
Delightful 16-cover main bar area with many interesting features Two further dining areas providing in total approximately 50 covers Spacious 4-bedroomed owners' accommodation Large car park, courtyard area and trade garden



Castle Inn, St Ives Leasehold £125,000 Rent £38,000

Well known historic public house, situated in central St Ives
Consistent turnover and profits
Scope to develop the food trade
Owners' accommodation



Pirate Inn, Penzance Leasehold £110,000 Rent £21,000

Many character features comprising two bars and dining area. Wet 77% Dry 23%
Extensive 3-bedroom owner's accommodation (potential letting rooms). Large owner's lounge, kitchen and bathroom. Large trade garden and car park. A vibrant community business. Internal viewing highly recommended.



Plough Inn, Camborne Freehold £230,000

Thriving town centre public house. Large main bar and servery. 35 cover restaurant and pool area. Spacious owner's / letting accommodation providing 6 bedrooms. Rear trade garden and car park.



Colliford Tavern, Colliford Lake, Liskeard Freehold £950,000

Mixed leisure business complex, including freehouse, touring site, 6 guest letting bedrooms, private lounge and kitchen. Beautiful sylvan setting (extending to approximately 17 acres) Well equipped and furnished. Improving turnover profitability.



Halzephron Inn, Gunwalloe Freehold £650,000

Substantial freehouse and restaurant overlooking Cornwall's stunning south coast. Charming hostelry with many interesting features. Spacious bar and various dining areas. Substantial turnover generating excellent level of profitability. Spacious owner's accommodation and two guest bedrooms.



Kings Head, Chacewater Leasehold £89,950 Rent £15,000

Opportunity to acquire an attractive hostelry located in attractive village. Prominent self-advertising trading position. Attractive refurbished 'L' shaped bar with adjoining restaurant area. Recently refurbished guest bedrooms on the first and second floors. Large open-plan owners' lounge/bedroom. Projected turnover for year-end October 2008 £180,000. Offered with the benefit of the residue of a 10-year secure Punch Taverns lease



Victory Inn, St Mawes Leasehold £185,000 Rent £55,000

Well-appointed lounge bar, dining room and refurbished 36-cover restaurant leading to a decked terrace.
2 en-suite guest bedrooms and 3 staff bedrooms
Turnover of £465,176 for the most recent financial year

PUBS FOR SALE

Scott Burridge have many pubs for sale or lease, a selection are listed below. Telephone 01872 277397 for more details.



Wheal Dream, Wendron, Helston Leasehold £75,000 + SAV

Unique restaurant/bar/letting complex opportunity. Offers restaurant/bar 100+ covers. Separate letting accommodation with four bedrooms. Beer garden + car park with room for 100+ cars



Engine Inn, Cripples ease Leasehold Offers Sought

Superb pub/restaurant with letting accommodation. Refurbished bar/restaurant areas for 50+ covers. Separate dining area 10+ covers. Paddock, children's play area. Front & rear patios with stunning valley views. Letting cottage complex with 2 quality en-suite rooms, owners accommodation and large car park.



Royal Oak, Perranwell Station Leasehold OIRO £95,000 + SAV Also Freehold OIRO £600,000

Traditional style bar areas for 35+ covers. Owner's 4 bedroom accommodation
Beer garden and car park. Excellent and rising turnover with scope for further development



Tyringham Arms, Trevarrack, Lelant Leasehold £90,000 + SAV

Extensive bar/restaurant areas for 200+ covers. Large mature garden. Children's play area and trading area for 100+ extra covers. Car parking for 100+ cars. 3-bedroom letting accommodation and recently refurbished owner's accommodation.



Nancy's Bar, Falmouth Leasehold OIRO £149,950

Unique free of tie town centre bar opportunity. Central busy town centre location. 2 separate bar areas on 2 levels. Owner's 3 bedroom flat and storage.



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BRANCH DIARY

Friday 3-Sun 5 September Bodmin Steam & Ale Festival. Bodmin General Station

Saturday 25 September Branch Meeting at The Star Inn, Vogue, St Day 12:30
No.47 bus 11:25 Truro or 12:25 Redruth

Friday 22-Sat 23 October
Falmouth Beer Festival, Princess Pavilion.

November Branch Meeting
Date & Venue to be confirmed

Saturday 4 December Branch Meeting at The London Inn, Summercourt 12:30

OTHER BEER FESTIVALS

24-28 August 33rd Peterborough Beer Fest in giant marquees, Embankment, Bishops Rd (*A delegation from Cornwall will be there*)
3-4 September S.Devon CAMRA beer festival, Newton Abbot, St Johns Ambulance Hall.
11-12 September Trewarmett Inn beer fest
11-12 September Minehead Station beer fest
10-12 September Queens Arms, Botallack fest
25 September Dobwalls Charity Beer Festival in the Highwayman beer garden

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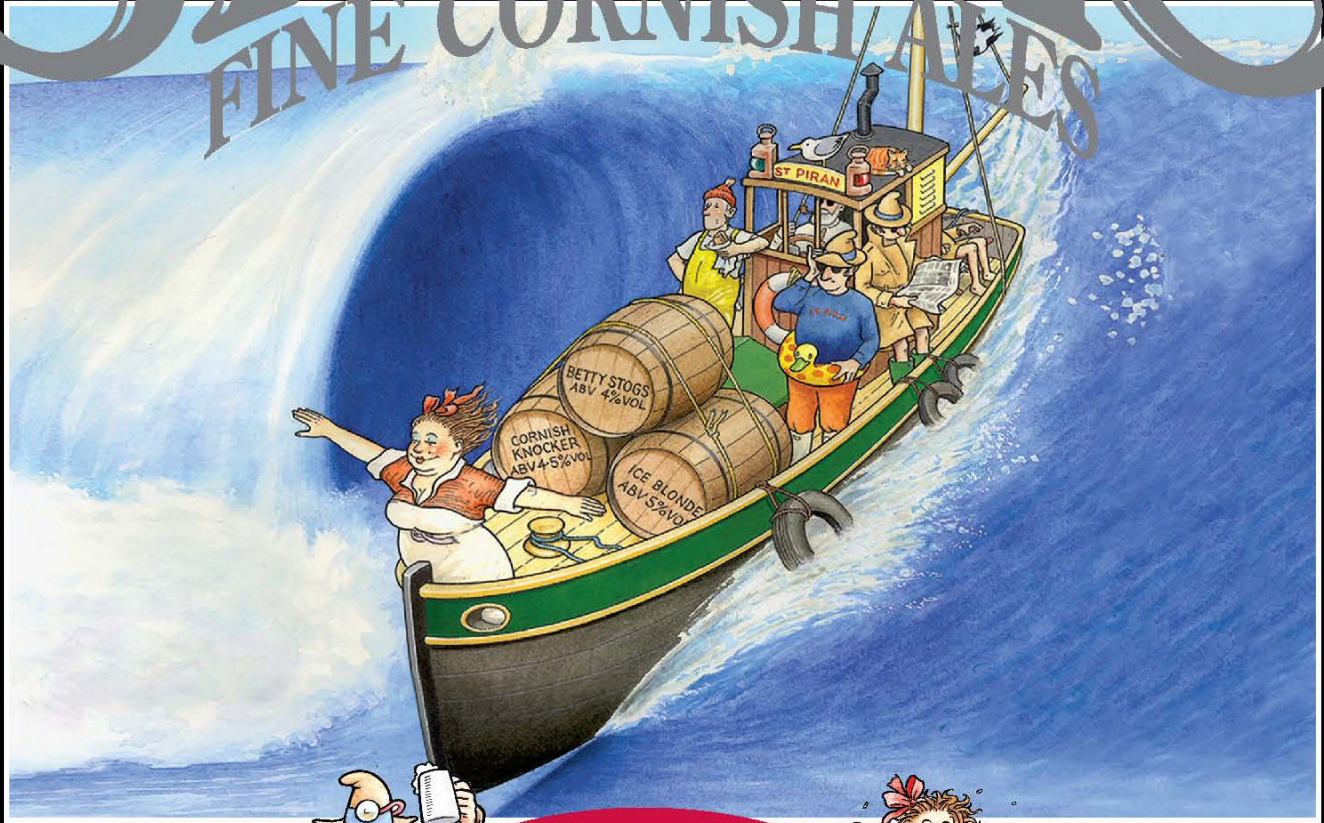
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