



ONE & ALE FREE

Summer 2014

Campaign for Real Ale Cornwall Branch Newsletter

CAMPAIGN FOR REAL ALE Issue No.24

CAMRA KERNOW PUB OF THE YEAR 2014



THE STAR INN VOGUE

NOW OVER 1000 CAMRA MEMBERS IN CORNWALL



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ONE & ALE

Editor's Diary

At the end of my comments in the last edition of One & Ale I stated that I should be reporting on a few more beer festivals that I would have been attending by the time this edition went to press. I wasn't to know that the Winter Ale was going to have its say in the matter. Travel by train out of the county any further than Dawlish became impossible and the replacement bus services, although very quickly becoming an efficiency run system, added to journey times making some planned festival attendances out of the question. Battered had to be ditched.



However, as I had chosen to stay with my brother in Derbyshire while attending the National Winter Ale Festival that was being held in The Roundhouse, Derby for the first time, I chose to drive to his house and travel into Derby by train each day. Wednesday 19th February was the opening night and each session was not pre-bookable. All attendees would pay on the door. The afternoon session was for judging and trade only, but as I had pitched up an hour or so before the evening session was due to start I thought I would take a look in the entrance before returning at the proper time. I followed a chap through the door who turned out to be a CAMRA member from Birmingham who was welcomed and allowed in early. "Because he had travelled so far". When I announced that I had come from Cornwall there was no question of me being kept waiting. This also enabled me to taste for free a beer from Derby Brewery. A lovely pale and hoppy beer it was too, but when I returned for a top-up just before the evening session was due to start the brewery barman charged me! This one didn't taste half as nice as the first. Ha! Ha! As a regular attendee at beer festivals around the country I expected to see quite a few people that I know. The first person I met was Rob from Rebel Brewery in Penryn. He had driven to Derby on his way to a craft brewers' meeting in London. Perhaps a lesson in geography might be required, but that also applied to the compiler of the festival programme. For some reason it had been decided to include in the beer description the mileage from the brewery to Derby. Many Derby-brewed beers, and there are quite a few in this city, were two or three miles. In the case of Rebel it was a couple of hundred miles too short. I later worked it out that someone had mistaken Penryn in Wales for Penryn in Cornwall.



I couldn't make Whitchurch Cricket Club at the end of February, but Graham Mountford, one of our Cornwall CAMRA members, did and his report appears elsewhere in this issue.

St Iwan's Day on March 5th saw the start of a festival at 5 Degrees West in Falmouth. I attended on the Friday along with several other branch members and toasted the Patron Saint of Cornish Tin Miners. The following day I caught the train to Plymouth where The Minerva Inn, the oldest pub in Plymouth, was holding a festival. I got there early enough to bag a seat in the back shed where the festival beers are served and was joined by Chris & Marjorie Mason. Three days of beer festival attendance was concluded on the Sunday by visiting the Seiner's Arms on Perranporth beach. A good choice of beer at all three festivals and the chance for some of Cornwall's microbrewers to display their ales rather than the dominant St Austell, Sharp's or Skinner's.

The weekend of 14-15 March saw a plethora of beer festivals that proved impossible to visit all. The sea wall at Dawlish was still not repaired so London Drinker, Sheffield Beerox and Burton-on-Trent were out. But tickets to Bristol beer festival had been purchased before the winter storms. Bristol is an all ticket event held in the atmospheric surroundings of the former Brunel Temple Meads railway station (see photo on right). On the bucket list of atmospheric beer festivals most definitely.



The small party from Cornwall had opted for the Friday lunchtime (11:30-4pm) session on 14th March. The £10 ticket price included one sheet of beer tokens to the value of £5 and a half pint mug marked for third and half pint measures, plus the festival programme. The journey to Bristol and back was eventful and inevitably longer than normal, but our delayed arrival meant we were able to walk straight in. The range of beers exceeded 130 so we were only able to make a small dent in

each other's beers. The £5 token was marked in 10p units enabling a price variation between weaker and stronger beers but we managed to spend up without any left over due to Karen's persuasive powers at the end of the session.

Another reason for opting to go to Bristol on the Friday was so that the Driftwood Spars beer festival, the one to celebrate brewer Pete Martin's birthday, could be visited on the Saturday. CAMRA Kernow social secretary Doug Polman had organised a coach to transport members to the Driftwood via a few other pubs, but my Western Greyhound dropped me at the top of the road.

(Continued on page 5)

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Be sure to enclose your address too.

ONE & ALE

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CORNWALL CAMRA PUB OF THE YEAR 2014

The Star Inn at Vogue, St Day has been voted Cornwall CAMRA's Pub of the Year. The Cornwall Branch of the Campaign for Real Ale decided this year for the first time to judge a number of pubs in various categories, before finally deciding on the overall best pub to go forward into the next stage of judging—the best in the South-West.



luft was demolished in double quick time by those present. Judging of the South West regional finalists is now under way.



Rachel & Mark Graham with their certificates and members of staff who helped them achieve Cornwall CAMRA Pub of the Year.

The four categories were: Best Town Pub, Best Village Pub, Best Rural Pub, and Most Innovative Pub.

The Star Inn was judged to be the best innovative pub due to the diversification in trading that licenses Mark and Rachel Graham have implemented. As well as a pub serving an interesting range of real ales and good value home cooked food, the Star Inn has a hairdresser and a Cornwall County Library, as well as a meeting place for local societies, sports teams and diverse interest groups.

Two pubs in each category were selected from the nominees initially, with around a dozen members then inspecting each pub in detail, usually separately or in small groups, on different days of the week and times of day, to get a good idea of what makes the pubs tick. Each member marked the pub, on a standardised marking scheme, for quality of real ale, atmosphere/style/ décor, service and welcome, community focus, sympathy with camra aims and good all-round value.

Pubs Officer for CAMRA Kernow, Rod Davis, said: "The overall standard was very high this year, with a couple of the higher scorers very, very close to each other. In Cornwall there are approximately 620 operational pubs, of which around 575 offer real ale and, in theory, all qualify to be entered for Pub of the Year. So the winner has to be of an extremely high standard to come out on top."

The finalists in the other categories, each of which will also receive a certificate of merit, are:- Town Pub:- Chapel-an-Gansbythen, Bodmin Rural Pub:- Trewelland Arms, Trewelland Village Pub:- New Inn, Tywardreath

On Saturday 14th June the presentation of certificates to the Star Inn took place witnessed by a good turnout of CAMRA Kernow branch members who enjoyed a few beers 'on the house' and a tasty

AMBER ALERT



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



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THE BARREL THAT ROCKS



The former Fry's Brewery, once based in Boyton near Launceston, moved to new industrial premises on the outskirts of Bude in February. The old two and a half barrel capacity brew plant has been replaced by a ten barrel one and production of some former beer recipes has continued along with new ones over the following months.

Fry's originated in a temporary structure, a shipping container, using the small two and a half barrel brewery that came from the now defunct Forgotten Corner Brewery. The intention was to develop a community brewpub/restaurant in the formerly dry village of Boyton on the outskirts of Launceston. However, this fell through after several attempts and appeals during the planning applications following opposition from one or two local residents. Bude beers now range from Neat at 3.8%, Haven 4.2%, Summerize 4.8% and Black Rock 5.1%. Head Brewer Sabrina Boulder has a wealth of experience in the industry and combined with the new top quality brewing kit and a retail presence as well, she is confident that the brewery has successfully rebranded itself and will, as the brewery logo pronounces, be 'The Barrel that Rocks'.

For further information and beer orders contact:- 01288 359937 or 07144 660787 info@budebrewery.co.uk Unit 1 Kings Hill Industrial Estate Bude EX23 9QN

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LATER

HALF POUND OF CHEDDAR, BOX OF EGGS, BEANS, BAG OF SPUDS...

... AND A PINEAPPLE. OH, AND TWO PINTS OF BITTER, PLEASE!

SORRY, MATE, WE CALLED TIME FIVE MINUTES AGO.

ONE & ALE

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Editor's Diary

(Continued from page 2)

The Driftwood Spars festival also clashed with the one day festival at Lostwithiel Community Centre. However, being such a large branch there were enough of our members able to attend both events. Saturday 29th March was the day of the branch Annual General Meeting which was held in Skinner's Brewery as usual. The only change on the committee at that time was the election of Ann Burnett to the position of Branch Secretary. Branch Chairman Norman Garlick was later to resign however and Gerry Wills is currently Acting Chairman.



Friday 11th April was a beautiful hot sunny day and I got sunburnt sat outside the Bolingey Inn Beer & Banger festival. This is a relatively small pub beer festival with a dozen or so beers from around the country. The pub is worth visiting any other time too. A pleasant stroll from Perranporth where I was dropped by the bus, but an open-topped sports car ride back gave me time for a swift one in the Green Parrot. The following weekend the good weather continued, even though it was the Bank Holiday for Easter. I chose to stay local and take the short bus ride into Newquay where Belushi's was holding its first beer festival. There was a Cornish brewers versus the rest of the country's brewers theme, with a few from the Derby area, Landford and festival organiser Tom had a sense of humour in his beer selection. The first on the list was Bear Ass, from Beartown, while the



last was Big Willy from Mr Grundy's. There were also 'Meet the Brewer' events in the afternoons, while waitress service was also provided in the lower beer garden. You can imagine we had some fun with the beer names as described above! The beer garden at the rear, not the front as shown in this picture, must have one of the best scenic views over Newquay Bay and gave me the idea for a branch social event. A walking tour of the beer gardens of Newquay. The weekend after Easter saw me and many of the county's brewers and CAMRA branch members making the annual pilgrimage to the Tucker's Millings SIBA South-West beer festival in Newton Abbot. See separate article for details, but our Cornish brewers did very well. Yes, it seems now that I am recalling all these beer festivals, that they came one weekend after the other. May Day Bank Holiday weekend saw the Ale & Pie festival at the Smugglers' Den, Trebellan, near Cubert, and the Ale & Sausage festival at the Driftwood Spars, Trevaunance Cove, with another beer festival at the Masons Arms in Bodmin. Unable to do them all justice, I did manage a few visits to the Smugglers' Den where they (not me) got through 50+ beers and a frighteningly large amount of cider, while the Driftwood Spars had scaled down somewhat from previous years and fully sold-out on the Monday. Saturday 10th May saw the Cornwall Branch annual trip to Bislard for a celebration of mild ales. This year, for a change, social secretary

(Continued on page 6)

The Smugglers' Den Inn

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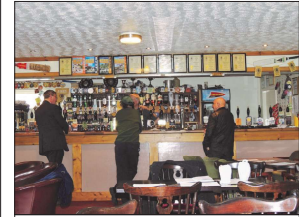


WHITCHURCH CRICKET CLUB BEER FESTIVAL FEBRUARY 2014

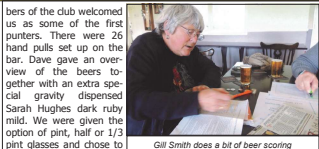
BY GRAHAM MOUNTFORD and helped by GILL & RAY SMITH



Two festivals a year are held at the Whitchurch cricket club and having enjoyed the winter festival last year Gill and Ray Smith and I had been looking forward to attending the 2014 one since the Dudley festival where we had met Dave Ricketts, organiser of the festival. The 511 bus runs past the cricket club. I met up with Gill and Ray on Shrewsbury Station having travelled up from Nantwich. We then travelled down to Whitchurch. If you arrive by train walk down the station approach and a side road opposite will lead you to the old railway line and a short walk will take you to the cricket club. It was a typical cold and windy February day when we arrived early before the 12.00 start and we were allowed in away from the cold wind, Dave and the other mem-



The first few customers discuss which hand pull to try



Gill Smith does a bit of beer scoring

bers of the club welcomed us as some of the first punters. There were 26 hand pulls set up on the bar. Dave gave an overview of the beers to go with the latter. After a superb 4% Brecon Darford (golden of course) I could not resist the temptress Sarah Hughes. In my opinion gravity dispensed ale lacks a little depth of flavour, also having tasted beers in the brewery tap I found something lacking, purely psychological I am sure. On to Byatts Columbo extra 4.8% golden and delicious. Chosen because I am a fan of the TV detective series Columbo. The time had come to look at the food menu, baps with a variety of fillings and Dave's speciality curries made to a heat to meet your taste. I decided on a hot one. Former work colleagues began to arrive and immediately dived into the first choice of beers. It was good to chat and catch up with them. My next beers Salopian Holly bush 14 and Rowton Choc Vanilla Stout were not spoiled by the heat of the curry. I enjoyed the day so much that I hope that I will be able to attend the summer festival this year when I imagine cricket will be taking place.

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Bolingey Inn



The Bolingey Inn is a delightful 17th century traditional Cornish Pub situated in the picturesque hamlet of Bolingey a ten minute walk from Perranporth. Mike & Carol offer a home cooked lunch and dinner menu, including fresh local fish and meat specials. All food is cooked on the premises with the majority of ingredients sourced locally. The bar has 4 real ales, two of which will be local. Also a selection of lagers and ciders. Booking for meals essential. Open daily from 11:00 Food served 12:00-14:00 and 18:00 to 19:30 Email michaelsanders@bolingeyinn.co.uk Telephone 01872 571626 Web page www.pubtrail.co.uk/cornwall Bolingey Inn, Penwartha Road, Bolingey, Cornwall, TR6 0DH

NEWQUAY BEER GARDENS CRAWL

Watch out for the seagulls!

The Cornwall Branch is holding another Newquay Stroll on Saturday 23rd August 12 noon start at Towan Blystra All welcome.

HARDHEAD BREWERY

Another new brewery has burst on the scene in Cornwall and started distributing in June with the first beer going to the Bislard Inn. **Hardhead Brewery** is located in Pensiva at Unit 26 Pensiva Industrial Estate PL14 5RE and is a 3-barrel plant. Brewer and proprietor Alex Shannon has trained at Sunderland and Manchester and has a science degree. The Bislard Inn took delivery of India Pale Ale (5.5%). Described as a flavourful IPA with a crisp sharpness a mix of traditional and new hop varieties. Summer Ale (3.6%) has been taken to the White Hart in Bride-stowe. Described as a light golden single hop beer that is floral, light and refreshing, best served a little cooler than normal (which will give a bit of a chill haze). The IPA and Summer Ale will be

appearing at the Star Inn, Vogue for their Bash Out The Back on 28th June. Other beers due out soon are Porter Ale (5.0%), Red Ale (4.5%) and Wheat Beer (5.5%). For further details and beer sales contact Alex Shannon 0560 366 9772 or 0763 766106 alex@hardheadbrewery.co.uk Parties and outside bars catered for.

BEER FESTIVAL

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ONE & ALE

Editor's Diary



Doug Pelman, had arranged for the coach to visit a couple of pubs on the way. We were pleasantly surprised by the welcome and range of beers available at the Red Lion, St Kew Highway. Doug had hired a 53-seater coach, but only just over 20 members travelled on it. Nevertheless the Padstow Pale Ale cask that the Red Lion had on one of the hand pumps was soon emptied. The next port of call was the Old Inn, St. Breward. Again the efficient bar staff were able to cope with the sudden influx of drinkers and just before we left Tintagel brewer John Heard turned up on crutches having only recently had a knee replacement operation. He knew we would be there enjoying a choice of two Tintagel beers. The journey on to Bislard was interesting as the large coach negotiated the narrow lanes over Bodmin Moor and we were delayed in our disembarkation by getting stuck in Bislard itself. After a couple of hours sampling the various dark delights that Gary Marshall had on offer we made our way home via the Bugle Inn for a comfort stop (and another drink) with St Austell beers. Thursday 15th—Saturday 17th May Barrow Hill beer festival. I drove to my brother's house in Whatstandwell, Derbyshire as this beer festival was held in the railway museum on the outskirts of Chesterfield. A former engine shed roundhouse, similar to the Winter Ale Festival venue in Derby, but with engines still on display. Advertised as 'The most atmospheric beer festival I was able to continue my theme of visiting beer festivals in more atmospheric surroundings. As you pass Burton-on-Trent on the way to Derbyshire I took the opportunity to visit one of my favourite unspook pubs in that town: The Coopers Tavern on Cross Street. This was once the Bass Brewery



tap and is a classic 19th-century ale house. Now part of the Jolle's brewery estate it has three of their beers on tap, along with Bass straight from the cask and three or more guest beers. If you do happen to call in look out for Fred the white mongrel dog. He's one of those friendly mutts that leans on you if sat beside you on the bench in the back bar. Once I made it to Chesterfield I caught the first courtesy bus from the railway station on the Thursday night out to Barrow Hill Museum. This beer festival is supported by CAMRA and most of the staff are the usual volunteers. You have to pay entry for each session and this money goes to the museum and engine preservation. This year it was the first time there had been a Thursday night opening so the numbers were comfortable with no long queues to get in or at the bar. There was no discount for advance purchase tickets unlike the Friday and Saturday and your CAMRA membership entitled you to a free half pint. Not only was there the familiar smell of beer and cider waiting around the engine shed but also that unique mixture of steam and lubricating oil. A preserved steam engine was on the central turntable and each piece of track off this turntable had either a steam, diesel or electric engine on it. Various beer or cider bars were placed in between and you could wander around with your half pint glass in your hand. I was joined by Graham Whiting from Liskeard on the Friday after he had travelled over night on the train via London. We sat outside all day watching the steam and diesel train shut up and down the short track. We never got round to having a ride on it. Next year maybe. On the Saturday I was joined by Ivan Skinner from Nottingham who had made the much shorter journey to Barrow Hill by bus.



**SIBA SOUTH-WEST TUCKERS MALTINGS FESTIVAL
CORNISH BREWERS COLLECT MANY AWARDS**

Overall Champions of the competition were: **GOLD** Quancock Wils Neck (4.3%) **SILVER** Tavvy Ales Porter (5.2%) **BRONZE** Dawkins Bristol Blonde. In the Standard Mild class Coastal Brewery of Redruth was awarded a **SILVER** with Merry Maidens Mild.

In the **Best Bitters** St Austell Tribute was awarded a **SILVER**. While in the **Premium Bitters** Class Coastal Poseidon Extra was awarded **GOLD** and Tintagel Harbour Special the **SILVER**.

Strong Bitters Cornish brewers again scooped **GOLD** and **SILVER** with Penpont Graffiti IPA, the top award and Padstow (in their first year in the competition) **SILVER** with May Day. Another **SILVER** award was achieved by St Austell Brewery with their Big Job (7.5%) in the **Premium Strong Beers** category. **Porters, Stouts, Old Ales & Strong Milds** Penpont achieved **BRONZE** with Penpont Porter. In the **Speciality Beers** Skinner's of Truro were awarded **SILVER** for Heligan Honey **Bottled Beers** St Austell, having twice achieved silver, were this time awarded **GOLD** for their bottled version of Big Job. And **GOLD** in the **Bottled Gold**.

Beers again for Big Job. While Coastal gained a **SILVER** in the same category with their bottled version of Poseidon and **SILVER** in the **Bottled Milds Old Ales & Stouts** with Erosion.

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TWICE CAMRA S W REGION PUB OF THE YEAR

3200 DIFFERENT ALES IN NINETEEN YEARS

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Our pubs are open & real ale is our priority

The Coppice at Lanher (No. Redruth) 01209 216668

- One of Cornwall's most famous pubs, now fully restored. A large family pub with 3 bars, two large car parks and extensive gardens with our 200 year old rhododendron tree and kiddies adventure playground.
- Up to 10 real ales at any one time including stout, mild and strong ale from the stillages or hand pumps.
- Unique food, fresh fish when available and also bargain basket meals to suit all budgets.
- Sports bar with 2 pool tables, 2 dart boards, B.T. Sport on projector screen. Lively at the weekends.
- Live music night on Tuesdays from about 8pm with some of Cornwall's finest musicians & a wide range of musical styles.
- A MASSIVE 30% off the MENU for senior citizens on Wed & Thurs lunchtimes (makes a basket fish 'n' chips £4.87 or sea bass filets £9.07).
- Community book swap library.

The Fox & Hounds - Scorrier (No. Redruth) 01209 820205

- The picture-postcard pub on the cycle trail. Features a large car park too - on the Chacewater to Redruth Road.
- All the meals are home-cooked including a traditional tender family Sunday roast.
- Well kept Keltek real ales & good wines.

The London Inn - Summercourt (No. Newquay) 01872 510281

- The historic & picturesque village pub just off the main A30 with plenty of car parking.
- Friendly local pub with fine food and the cheapest, top quality Sunday roast in the area.
- Already renowned for the best kept ales & good wines.

The Robartes Arms - Illogan (No. Porlock) 01209 812168

- Traditional village centre pub with real ales, great food and lively atmosphere.
- All the meals are home-cooked including a hearty traditional Sunday roast and lots of specials.
- At least three real ales & good wines.
- Dark mild often available.
- Darts, pool and other pub games.

KELTEK'S BEER SWAPS add another choice of small brewery real ales in Cornwall!

The Keltek Cornish Brewery exists because of a love of real ale so now having restored three virtually derelict Cornish pubs - The Robartes Arms in Illogan, The Coppice at Lanher (now with its 4-cask real ale stillage, plus 6 additional hand pumps) and the London Inn in Summercourt - we're about to start work on the Fox & Hounds in Scorrier. Being Cornwall's "other brewery" with its own pubs means we have the chance to make a real difference to the availability of unusual ales in Cornwall. Thus, we've introduced our "BEER SWAPS" programme with other breweries up country. All these beers are available to all our pubs and other interested independent landlords. For the beer swaps we send our beer to our partner breweries up country and they then sell the Keltek beers in outlets local to them. When they collect our casks, they fill them with their own beer and ship the guest ale to us. The only extra cost is the transport so they are always competitive.

ENQUIRIES FROM PUBLICANS FOR BEER SWAPS ARE WELCOME

Check out our website for the Monthly Beer Swaps.
www.keltekbrewery.co.uk

The Keltek Cornish Brewery, Cardway Way, REDRUTH, Cornwall TR15 1SS
01209 313 620



ST ERME & TRISPEN
CORNISH REAL ALE & CIDER FESTIVAL
AT
ST ERME COMMUNITY CENTRE
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AUGUST
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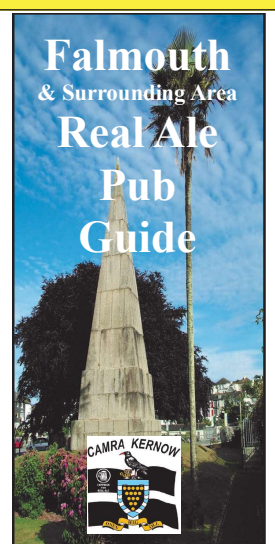


Falmouth Mayor John Body is shown the new Falmouth Beer Guide by Acting Chairman Gerry Wills



John Body, Bob & Sonia Bunce, Guillermo Alvarez, Nick Hill and Gerry Wills

FALMOUTH LOCAL GUIDE LAUNCHED



Setting up their pitch at Wetherspoon's Packet Station pub, on the Moor, the Cornwall Branch of the Campaign for Real Ale also took the opportunity to recruit new members and educate people in the packed venue about the delights of real ale.

The branch committee were there, as were the branch tasting panel, sampling beers from the Rebel, Granite Rock and Black Rock breweries and making official records so they can be considered for CAMRA's national Champion Beer of Britain competition. CAMRA were welcomed to Falmouth by Mayor John Body, himself a real ale drinker, who enjoys drinking local beers in town and who is a regular annual visit to the Falmouth Beer Festival in October. He said: "Special thanks must go today to CAMRA members Bob and Sonia Bunce and to the volunteers for bringing this pub guide to life - I'm sure you must have enjoyed your research it as Falmouth has so many lovely pubs!"

Both he and acting CAMRA Kernow chairman, Gerry Wills, thanked Packet Station manager Nick Hill and his staff for their help in helping to organise the very busy event.

The pub guide is now available in pubs around Falmouth, where a very healthy 'craze' of excellent venues has been developing in recent years.



SHARP'S ROCK • CORNWALL

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



Sharp's Brewery from Rock, North Cornwall has partnered with the Cornwall Air Ambulance Trust with the aim of raising £10,000 for the charity this year.

Deals Smith, Purchasing Manager of Cornwall Air Ambulance Trust: "We are delighted that Sharp's is supporting us with such an innovative scheme."
Carmel Williams, General Manager of Sharp's Brewery: "Cornwall Air Ambulance plays a vital role in our community."



CAMRA 14 ONE & ALE FILL IN THIS FORM AND JOIN 1,050 MEMBERS IN CORNWALL. A Campaign of Two Halves. Join CAMRA Today. Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

The Bowgie Inn Crantock - Newquay. Serving Real Ales, Stunning Views, Large Beer Garden, Food Served Daily, Sunday Roasts. JAM SESSIONS EVERY THURSDAY 9PM. Visit Cornwall Member 2014. ALL SKY SPORTS, ESPN, HD, SKY 3D, SKY SPORTS NEWS, EXTREME, BBC HD, ITV, BT SPORT.

ONE & ALE 15 CAMRA. Cornish Bottled Beer and Cider. The on line off licence. Choose from a wide range of Cornish beers and ciders delivered direct to your chosen address. The ideal gift. Kay and Armin Palmer. Telephone 07729 720777 / 87881 557112. Email info@cbbac.co.uk. www.cornish-bottled-beer.co.uk

GOOD BEER GUIDE 2014 JUST A FEW LEFT. The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide has been available for the last six months. Fully updated at the beginning of 2014 with the input of CAMRA's 150,000 members, the Guide is indispensable for beer and pub lovers young and old.

KING ARTHUR'S ARMS INN TINTAGEL. Open all year, this family friendly pub & B&B is in the centre of Tintagel King Arthur's Arms convenient location makes it an ideal stopover on your tour of the breathtakingly beautiful North Cornish coast.

CAMRA 16 ONE & ALE. The 'Front' 'Mall & the crew welcome you to'. Serving 3 x Skinner's ales, Up to 5 x guest ales, Real ciders, Grandma's Weapons Grade Ginger Beer 5.5%. Also available: A quality selection of wines, Skindog Surf Beer, draught Duvel Green bottled world beers, and the best selection of rums in town.

WORLD BEER NEWS. BRAZIL: Brazil, host of this summer's World Cup football championship, has the third most expensive beer in South America. MEXICO: Mexican Corona beer in short supply to the UK. BELGIUM: Since 1595 the Notre-Dame de Saint-Remy Rochefort abbey in southern Belgium has been plundered, invaded and ravaged by fire.

ONE & ALE

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Mild was once the most popular beer brewed in Britain, its sweet and malty taste (often with hints of toffee and butterscotch) making it a perfect alternative to the deep roasted flavours of porter or stout.

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.

PAUL & ELLIE PITT WELCOME YOU TO

WILLIAM IV

MONTHLY GUEST ALE

KENWYN STREET, TRURO, TR1 3DJ
01872 273334
williamivtruro@gmail.com
FOOD SERVED ALL DAY
EARLY BIRD OFFERS & GARVERY AVAILABLE
REGULAR CURRY EVENINGS
FRIDAY NIGHT IS BAND NIGHT
WELCOMING REAL FIRE IN WINTER

SHARP'S ATLANTIC

What was once a seasonal summer beer, Atlantic Pale Ale, from Sharp's Brewery at Rock, has been added to the brewer's portfolio as an all year round ale. Atlantic Pale Ale is the first permanent cask beer launched from Sharp's since 2005 when the North Cornwall brewery produced Eden Ale for the first time and the original premium strength 4.8% Atlantic IPA.

The new golden beer, Atlantic Pale Ale weighs in at 4.2% and was launched at Cornwall CAMRA's St Ives Beer Festival, where Sharp's were also the main sponsors. For this year's release, Sharp's Director of Brewing, Stuart Howe, has personally overseen the production of the beer. Stuart Howe said: "Given our brewery's unique location in Rock on Cornwall's Atlantic coast, the decision to name the beer Atlantic was an easy one to make. The ocean is a key part of our cultural and brand identity and is a big source of inspiration for the team at the brewery in Rock. The extra conditioning we have introduced at Sharp's Brewery means Atlantic settles in the cask easily, which results in a high quality product and clarity for customers within 12 hours."

Golden ale is the fastest growing category in cask beer, with volume sales increasing by 25.2% in March compared to a year ago. Atlantic Pale Ale will also appear in Enterprise Inns' guest ale range in June this year. Lisa Beveridge, Head of Wholesale at Enterprise Inns said: "Following the success of Doom Bar within the Enterprise estate, we are looking forward to extending our range of Sharps beers with the introduction of Atlantic Pale Ale as part of our rotational cask ale scheme, 'On the Day.'"

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960
Feeling on the slopes of historic Carn Breva in the rural heart of Piece. Delightful varied menu, and always our chef's home-made specialities

Our Free House Offer
A good range of real ales
Friendly and relaxing atmosphere
Regular live entertainment
Families welcome
Functions catered for
Most open all day

The Station House, Marazion 01738 304489
Enjoy the breathtaking views of Mounts Bay whilst sampling the fine food in our superb conservatory

The Waterfront, Portreath 01209 842777
On the edge of the harbour at the heart of the old fishing village. Exquisite cuisine in our brand-new restaurant.

Clock & Key, Trispen 01872 279626
Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Praze 01738 856286
Impassioned historic rural inn, famous for jazz. Exceptionally fine cuisine in a traditional setting

Kings Arms, Penryn 01326 372336
An historic old coaching inn at the centre of the town

Tuckingmill Hotel, Camborne 01209 712165
An impressive granite clock deep in mining country

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ONE & ALE

THE CITY INN
Pydar Street, Truro

Bed & Breakfast
Lunch & Evening Meals
Function Room
Beer Garden
Five Real Ales

Courage Best
Sharp's Doom Bar
Skinner's Beers
Plus Guest Beers

Tel: 01872 272623

The Falcon Inn
St Mawgan TR8 4EP
16 Century Freehouse

Visit Our Completely & Utterly
Cornish Ale & Cider Festival
25th - 27th JULY

LIVE MUSIC, PASTIES, BBQ, INDIAN STREET FOOD.

MARQUEES WITH PLENTY OF SEATING & COVER

Our aim is to have a 9 gal from every brewery in Cornwall and a 4.5 gal from every cider farm. If you run a brewery or produce cider please contact us.

01637860225
Email: thefalconinnstmaungan@gmail.com
www.thefalconinnstmaungan.co.uk

CORNWALL CAMRA
CAMRA KERNOW

Newquay & Surrounding Area Real Ale Pub Guide

The first of a series of local guides to all the real ale pubs in specific towns in Cornwall has kindly been reproduced for the branch by the Towan Blystra Wetherspoons in Newquay. All the research was completed by Newquay CAMRA members Bob and Sonia Bunce and formatting for printing completed by them in late October.

Roger Casaly, manager of the Towan Blystra, kindly arranged for Wetherspoons to cover the cost of the first 1,000 copies in time for the launch at the membership promotion event on Saturday 2nd November. Bob and Sonia will be distributing these around the town. Formatting of a similar brochure for Falmouth is now complete, with suggestions that Penzance and Truro should be covered as well.

ONE & ALE

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GOOD BEER GUIDE PUB SELECTION

UK's Beer Selling Beer & Pub Guide

CAMRA'S GOOD BEER GUIDE 2014

Now that the 2014 Good Beer Guide is available in all good book shops and can be ordered on line from www.camra.org.uk you may be wondering how pubs are selected for inclusion. Unlike most other pub guides entries are not paid for but are recommended by CAMRA members.

Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality. To help us do this, we collect beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for beers that they have tasted in pubs throughout the year.

The easiest way to score beers is by using the online pub guide WhatPub (<http://whatpub.com>) using your membership number and the same password that you use to enter the CAMRA national website (usually your post code unless you have previously changed to your own choice). Search for the pub on the data base using pub name, town or follow the drop down menus that are there to help. Submit your beer score from 0-5 and all these will be forwarded to the branch coordinator.

A version of WhatPub optimised for use on a smart phone and a downloadable app are now available, so that you can now score your beer in the pub while you drink it!

If you don't have online access at all and appreciate that not all members have this means of reporting beer scores) you can ask your NBSS Coordinator which in Cornwall CAMRA's case is Steve Barber. He will normally be at any branch meeting with paper forms that he will then be able to enter your scores for you.

Having collected beer scores (the more the merrier) over the year, he will generate a report in January giving the average, best and worst scores for each pub and a confidence factor based on the scores received. The Branch Committee uses this data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and then visits them to update the pub details ahead of a selection meeting in February.

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

To make this selection system work at its optimum we need many more members from both Cornwall CAMRA, but also from any other branch member elsewhere in the country to submit their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the pubs continually not just once or twice. NBSS works across the country not just in our branch area. If you are not yet a member of CAMRA your say won't be counted! See Page 14 to join.

The Merrymoor
by the beach at Mawgan Porth

Open 10am-late
Real Ales kept to Cask Marque Standards

www.merrymoorinn.com 01637 860258

Excellent Menu using locally sourced produce
Large Beach Facing Beer Garden with Children's Play Area
En-suite Accommodation
Large Car Park Traditional Sunday carvery

WHAT?PUB

Over 90% of Britain's real ale pubs are now updated by thousands of CAMRA members

Created by CAMRA who produce the UK's best beer of each month

whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs at your fingertips!

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ONE & ALE

GREAT BRITISH BEER FESTIVAL 2014

Roll up, roll up, to Britain's Biggest Pub
The Great British Beer Festival, Olympia,
London, 12-16 August 2014

www.gbbf.org.uk/tickets

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers.

But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event.

The festival will feature 29 bars including 11 brewery bars run by the Nation's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage. The event is set to be one of the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival and buy a ticket now via www.gbbf.org.uk/tickets

The Treleigh Arms
famous for food
01209 315095

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

Super Sunday Roasts
Friday Special Fish Dishes
Cornish Steaks
Home Made Steak Pie
Cachian and Vegetarian Menus
Chef's Home Made Desserts
FREE TO PLAY PETANQUE PISTE
On the Redruth by-pass B3047
TR16 4AY

clear brew

The beer line cleaning professionals

INTRODUCTORY OFFER
Free Initial Clean

Cleanly the right choice

THIS IS NOW, THIS IS THE FUTURE, THIS MAKES SENSE
Professional beer line cleaning that pays for itself!
Free yourself from your weekly regime!
Guaranteed to be cheaper than doing it yourself!
Non Automated, your lines get a thorough clean
Enhance your reputation for draught products!
No contract involved, it keeps us on our toes!
Initial clean free and no commitment to continue!
Stop putting cash away starting it in the first!

For further information
Please contact us:
T 0800 781 0577 / 01209 219889
E enquiries@clearbrew.co.uk
www.clearbrew.co.uk



BREWERY NEWS

COASTAL BREWERY

Coastal Brewery, in Redruth, is opening a bottled beer shop next to its existing brewery unit on the Cardew Industrial Estate. Owner and head brewer, Alan Hinde, who established Coastal in 2005, sees the shop as a logical expansion of the brewery business.

It will feature, of course, the full range of bottled Coastal beers, including Possidon and Enosis, which each won silver medals in the SIBA South-West beer competition earlier this year. But there will also be a wide selection of UK, American and World beers, plus a strong focus on Alan's personal favourites, Belgian opening a bottled beer shop for some time, and when the unit next to mine became available it seemed an ideal opportunity," said Alan.

The shop will be open from 8.30am until 2pm Monday to Thursday and from noon until 6.30pm on Fridays and Saturdays. It will be at 10c Cardew Industrial Estate, Redruth, TR15 1SS. There are more long term plans to establish the county's first micropub where draught beer will also be available, and a visitor centre in the same unit opening times subject to licence application.

For more information look up Coastal Brewery on Facebook or visit www.coastalbrewery.co.uk

The Rifle Volunteer



RESTAURANT • BARS • FUNCTION ROOM
FOOD SERVED 7 DAYS A WEEK
LUNCH & EVENING
WARM WELCOME • GOOD FOOD
REAL ALE • FRIENDLY ATMOSPHERE
 Skittle Alley • Pool Table
St ANN'S CHAPEL, TAMAR VALLEY
CORNWALL, PL18 9HL
Tel: 01822 833038
OPEN ALL DAY

JAMAICA INN UNDER NEW OWNERSHIP
SOLD OFF AN ASKING PRICE OF £2 MILLION



Jamaica Inn on Bodmin Moor on the market for the first time in 40 years, with a price tag of £2 million for the 6.5 acre site was sold in March to Surrey-based businessman Allen Jackson in time for the launch at Easter of the BBC TV adaptation of Daphne du Maurier's best-selling novel. Big screens were installed inside and customers were able to watch the three episodes, unfortunately complete with sound difficulties, have an evening meal of Mary Ellen Soup, Smugglers Stew and Joss's Crumble, and stay the night too if they wished. This isolated moorland inn, built in 1750, famously inspired one of the greatest swashbuckling yarns of the 20th century. Popular with generations of holidaymakers for its supposed links with Cornish smuggling, the holiday's work-wide fame was sparked by Fowey author Daphne du Maurier's best-selling 1936 novel. The first change that Mr Jackson made was to welcome dogs which has proved popular with visitors and locals alike.

Previous owner, John Watts, bought Jamaica Inn from thriller writer Alistair MacLean in 1973 for £46,000. Reputedly one of Britain's most haunted inns. Numerous ghost clubs have held events at the inn over the years and given the building's age and misty location on top of Bodmin Moor this is not surprising. Daphne du Maurier's opening lines read 'It was a cold, grey day in late November. The weather had changed overnight, when a backing wind brought a granite sky and a mizzling rain with it, and although it was only a little after two o'clock in the afternoon the pallor of a winter evening seemed to have closed upon the hills, cloaking them in mist. It would be dark by four...' They don't write them like that nowadays do they?

DELABOLE BEER FESTIVAL
FRIDAY 18th JULY 2014
From 6pm
In the Playing Fields Marquae
Live Music from MIDRIF
ADMISSION £3.00
(INCLUDING COMMEMORATIVE GLASS)
ALL BEERS & CIDERS £2.50 PER PINT
FOOD BARS



VOLUNTEERS REQUIRED FOR FALMOUTH BEER FESTIVAL

SETTING UP & STAFFING FORM
 The Branch Beer Festival committee would appreciate your support during the period of the festival. This can either be through assisting in festival set-up, staffing during a combination of both. If willing to co-operate and to assist with staff rota, please complete and return the form. **Please note that you may be asked to help out in another area if needed.**
PLEASE NOTE: For Health & Safety reasons you must wear proper shoes or trainers behind the bar. Flip flops and Birkenstocks are NOT ALLOWED. Please indicate task preference, along with periods of availability for each day. Note receipt of submitted form will not receive formal acknowledgement. However, upon arrival you will be fully informed of staffing duties. In addition those setting up volunteers will be advised of specific times to report.

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

Sunday 19th October - Help load at Lock up and unload at Falmouth
 Monday 20th October - From 09.30
 Tuesday 21st October - From 09.30
 Wednesday 22nd October - From 9.30 - 18.00
 Thursday 23rd October - From 9.30

Sunday 26th October - Take down and off load at lock-up

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

Tasks: BAR (SERVING) ENTRY GAMES
 MEMBERSHIP CLOTHING
 TOKENS / GENERAL

Time Periods:
 Thursday 23rd October (need staff for this period as well)
 5.00 - 11.00 & 7.00 - 11.00 p.m.

Friday 24th October - 10.30 - 2.00 p.m.
 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.

Saturday 25th October - 10.30 - 2.00 p.m.
 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.

NAME: _____
ADDRESS: _____

POST CODE: _____

Telephone No: _____
Email: _____

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

Please return this form promptly to:
 Jan & Gerry Wills
 19 Polstain Crescent, Threemilestone, Truro, Cornwall. TR3 6DZ
 Telephone: 01872 278754 / Mob: 07774 169659 Email: festivalorganiser@cornwallcamra.org.uk

FESTIVAL STAFF ACCOMMODATION BOOKING FORM

Staff requiring accommodation must complete the form below and return immediately as we are already getting booked up. Early booking is recommended to avoid disappointment as rooms fill up quickly. Rooms will be allocated on a first come first served basis. The Branch will pay total costs of accommodation. The staff volunteer will then pay a contribution towards their individual accommodation costs. The contribution to be paid will be calculated against the total amount of time worked over the festival period.

Qualifying periods will extend from festival set-up to dismantling. Again the contribution payments will be scaled, with minimum amount of work done attracting the maximum contribution. Volunteers must work two sessions per day to obtain any reimbursement. Jan will see volunteers using accommodation during the festival to advise them of their contribution to be paid. It would be appreciated if they could settle their bill before they finally leave the festival. Payment can be made by cash or a cheque made payable to "Cornwall CAMRA". Please see Jan to settle your account.

Accommodation will be available at various venues in Falmouth

N.B. Please note only members staffing the festival may use this booking procedure. Cancellation of room allocation is 3 weeks notice otherwise you will be invoiced for the full amount.

I require accommodation on (please circle days)
TUES - WED - THURS - FRI

SAT night (s) for () Adults

Room Type required: Double - Twin
 Shared Twin - Single

Name: _____

Address: _____

Post Code: _____

Telephone No: _____

CAMRA Membership Number: _____

Email: _____



ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL(4 EDITIONS)
1/4 PAGE	£50.00	£180.00 (£45/edition)
1/2 PAGE	£100.00	£360.00 (£90/edition)
FULL PAGE	£200.00	£720.00 (£180/edition)
BACK PAGE	£300.00	£1,080.00 (£270/edition)

For any other sizes or options, prices on application. All prices subject to VAT. Assistance available to design advertisements from One & Ale Editor, Steve Willmott - see contact details Page 2.

Advertising Co-ordinator
 Christopher Mason
 1A Penwethers Lane
 Truro
 TR1 3PW
 Mobile: 07828 166819
 Email: christopher_f_mason@yahoo.co.uk

BRANCH DIARY

Saturday 12 July Brewery Visit Harbour Brewery, Kirland, Bodmin
 Names to Doug Polman asap plus £5 deposit to Clint O'Connor (Treasurer)
 Saturday 19 July Branch Meeting 12 for 12:30
 Chapel an Ganslydhen Upstairs bar (Wetherspoons) Bodmin
 Saturday 23 August Social Walking tour of Newquay
 12 for 12:30 start at Towan Blystra
 Contact Doug Polman for details
 Saturday 27 September Branch Meeting 12 for 12:30
 Old Ale House, Truro Upstairs bar
 Saturday 8 November Branch Meeting
 Venue to be confirmed

BRANCH CONTACTS

Deputy Chairman/Festivals Organiser
 Gerry Wills (01872) 278754
 Secretary Ann Burnell
 secretary@cornwallcamra.org.uk
 Treasurer
 Clint O'Connor (01750) 812803
 treasurer@cornwallcamra.org.uk
 Membership Secretary Steve Willmott (01872) 338540
 Mobile 07790 274112
 membership@cornwallcamra.org.uk
 Branch Contact Phil Barry (07922) 70604
 philbarry201@live.co.uk
 Newsletter Advertising
 Chris Mason (07828) 166819
 chris@oneandale.org.uk
 Social Secretary
 Douglas Polman (01736) 763457
 dougpolman@hotmail.com
 Pubs Officer
 Rod Davis (01209) 861135
 pubsofficer@cornwallcamra.org.uk
 Tasting Panel Chairman
 Steve Barber (01872) 262019
 Beer Scoring Co-ordinator
 Steve Barber Mobile (07870) 416251
 Young Members Rep
 Chris Riley
 Cider Rep
 Linda Dopson

BEER FESTIVALS

- 10-12 July Lizard 2000 Beer Festival Helston Football Club
- 11-12 July Plymouth Beer Festival Plymouth Pavilions
- 25-27 July Falcon, St Mawgan Beer Festival
- 1-2 August Witchball, Lizard Beer Festival
- 9-10 August St Ives Brewery First St Ives Summer Beer Festival, Guildhall, St Ives
- 12-16 August Great British Beer Festival Olympia, London
- 16 August Launceston Beer Festival Town Square, Launceston
- 19-23 August Peterborough Beer Festival
- 22-25 August Bowgie Inn, Cranhook 2nd Bank Holiday Beer Festival
- 22-25 August Mounts Bay, Mullion Beer Festival
- 5-7 September Bodmin & Wenford Steam Gala and Real Ale Weekend
- 13 September Duloe Cider & Ale Festival Community Centre, Duloe
- 13-14 September West Somerset Steam Railway Minehead Station Beer Festival
- 19-21 September Newquay Beer Festival Hendra Holiday Park
- 19-21 September Abfest, Abbotkerswell Nr Newton Abbot Devon
- 24-25 October Cornwall CAMRA Falmouth Beer Festival Princess Pavilion
- 7-9 November Masons Arms, Bodmin Remembrance Beer Festival
- 8 November Roche Beer Festival Social Club, Roche
- 19-21 December Mounts Bay, Mullion Beer Festival

Volunteers required for all areas and organising committee

APPLE SLAYER
 Apple Slayer is a light, easy drinking cider, made with a delicate blend of bittersweet Dabinette cider apples and sweet, hand-picked dessert Galas. It's perfect with meat and cheese or just as a refreshing drink.
 Our two dedicated cider makers, Mikey and Dave, produce our memorable fruity creations. We call them our 'Apple Slayers'. You have to feel sorry for them, spending week after week blending and tasting in all weathers, looking for perfection and producing some of the most amazing craft cider this side of the Tamar.
CORNISH MEDIUM CIDER
 HANDCRAFTED IN TRURO WITH 100% PRESSED APPLES
ABV 5.7%

LYONESSE
 Lyonesse is a light drinking, slightly dry cider, made with Yarlington Mill and Dabinette cider apples to produce a stunning refreshing drink, full of fruit flavour. Perfect with pizza, fish or a ripe Cornish Brie.
 To stand on the tip of Land's End and look out towards the Isles of Scilly is to view the remains of a once thriving kingdom. It's name was LYONESSE, a drowned land, lost forever beneath the restless tides beyond these windswept cliffs. It is said you can still hear the bells of the drowned city ringing out during rough seas.
CORNISH MEDIUM DRY CIDER
 HANDCRAFTED IN TRURO WITH 100% PRESSED APPLES
ABV 5.0%
 www.cornwallcider.co.uk @cornwallcider CornwallCider CornwallCider
 "We ferment with the fresh autumn apple crop, so we can only make a limited amount of cider each year. Please be careful how you pour our ciders and don't spill any... It's made in Cornwall and it's precious!"