



ONE & ALE

Free

Campaign for Real Ale Cornwall Branch Newsletter

LATE SUMMER 2009

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The views expressed in this magazine are those of the author and not necessarily of CAMRA LTD or of the Cornwall Branch of CAMRA

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CHAMPION BEER OF BRITAIN IS RUDGATE RUBY MILD



Champion Beer of Britain 2009 Supreme Champion - Rudgate Brewery, Ruby Mild

Rudgate Ruby Mild of York, North Yorkshire has been voted the best beer in Britain - CAMRA's Champion Beer of Britain 2009 - after a year of local tastings panels and regional competitions culminated in a final judging at the Great British Beer Festival, Earls Court, London on Tuesday 4th August.

Ruby Mild, which has an abv of 4.4%, is described in CAMRA's Good Beer Guide 2009 as a 'nutty, rich ruby ale, stronger than usual for a mild.'

The York brewed real ale was chosen as the overall winner from over sixty finalists in seven categories (Best Bitters, Bitters, Golden Ales, Milds, Speciality, Winter Beer and Strong Bitters) including beers from tiny micros to major regional brewers.

Roger Protz, Chairman of the final judging panel said:



James Allen, Head Brewer (L) and
Craig Lee, Director (R)

'It's a tremendous boost for the mild category. It's good to see a classic British traditional beer making such a comeback in the age of golden ales and much paler beers in general. The judges were impressed by rich, fruity character, and the fact that it's quite hoppy and bitter for a mild ale. Its victory should invigorate the whole mild ale category.'

An elated Craig Lee, Rudgate's brewery owner, said:

'It's an excellent achievement, we've come close in previous years, and we are really proud to have won the Champion Beer of Britain. It's unbelievable, and we hope our beer helps popularise the cause of real ale.'

(Continued on page 6)



Chairman's Corner

So, what are we going to do about young people's drinking habits? No, I'm not going to go on about 'binge drinking' again, except to note that the media and anti-alcohol brigade are bringing the word into some disrepute. We all know what they mean, generally referring to young people who 'pre-load' on a Friday night with cheap alcopops or cider from the supermarket, before going out to a 'vertical drinking' establishment to finish themselves off by having a fight or being sick in the gutter. But by their definition of 'binge', meaning variously between 2½ and 4 pints of beer (or equivalent) in one session, then most real ale drinkers I know are quite capable of having theirs down the pub and then getting home quite sensibly and without fuss afterwards, with no punch-ups or gutter incidents on the way. As I've said before, there's no such thing as a real ale lout!

Target the Younger Drinker

No, I am thinking of how best to persuade more youngsters that real ale is a splendid way to indulge in a bit of social drinking. A bit of history: the first seeds of CAMRA were sown in 1972, by four journalists sharing a flat who suddenly realised they were sick of the way real ale was fast disappearing from Britain in favour of so-called 'keg' beer, a dumbed-down version that was filtered, pasteurised and killed to the point where it was necessary to gas it all up again from cylinders of CO2 in order to make it look like beer again. It was, of course, designed not with the customer in mind but to make it easy for lazy or incompetent licensees to serve beer in apparently good condition. No skill required, other than knowing how to change the gas cylinder. The trouble was, about the only thing you could taste was the carbon dioxide 'bite'. You couldn't tell the difference between Whitbread Tankard, Ind Coope Double Diamond or Watney's Red Barrel (well, perhaps not Red Barrel, which had a special awfulness of its own). Said journalists then formed the Campaign for Real Ale, and the rest is, well, history.

Victim of its own Success

CAMRA has been in one sense a victim of its own success. From a national count of only 80 or so small breweries left in the 1970s (and these were disappearing fast), we now have over 600 breweries of varying sizes. There are knocking on for 3000 different real ales out there as a result, and you sometimes hear someone opine that 'CAMRA has won!' Oh no we haven't - the demons may be different, but they are still there to be slain. But the membership is growing older, with early joiners beginning to fall off their perches. Others join to replace them - but how many do we retain for more than a year or two, after the first flush of enthusiasm at a beer festival or through the Wetherspoons scheme? It would be interesting to see the retention rates. I know CAMRA is still growing, over 100,000 members now, but in proportion to the population as a whole the under-26 age group is well under-represented. The trouble is, I think, that many people nowadays no longer remember the dark years of the 1970s when real ale was an endangered species, and besides, young folk don't see it as fashionable to be indulging in what is still too often thought of as an 'old man's drink'. So, going back to my original question, what's to be done?

New Ideas from Scottish Brewer

Beer festivals are obvious places to try to persuade younger drinkers that the real stuff gives a much better experience

than the heavily over-advertised chemically-tainted concoctions generally promoted as 'lager'. A CAMRA presence at college 'freshers fairs' is another useful method. But the under-26 age group seems oddly resistant to change from the comfort zones of Stella and Carlsberg and the like they see pushed nightly on the box. Now a new Scottish brewery has perhaps found a novel way of cracking the problem. They are going down the route of actually trying to challenge the drinking young to try real ale, by appealing to the more macho, testosterone-laden sides of their nature. "We don't care if you don't like it!" they say of one of their brews, a 6 per-center called Punk IPA. "It is quite doubtful if you have the taste or sophistication to appreciate the depth, character and quality of this premium craft-brewed beer. You probably don't even care that this rebellious little beer contains no preservatives or additives..... just go back to drinking your mass-marketed, bland, cheaply-made watered-down lager, and close the door behind you". Again, of Trashy Blonde (4.1%abv), "A titillating, neurotic, peroxide punk of a pale ale. Combining attitude, style, substance and a little bit of low self-esteem for good measure; what would your mother say?..... this trashy blonde is going to get you into a lot of trouble". Other beers are variously called Hardcore IPA ("this explicit ale has more hops and bitterness than any other beer brewed in the UK....this is an extreme beer rollercoaster for freaks, gypsies and international chess superstars"), Dogma ("this beer is not cool. You may think it is, but that is just a beautiful lie fabricated by clowns...."), Rip Tide ("this beer would never bite you but would much rather give you a lick on the face. Look Out!")..... well, you get the general idea. Is it working?

Portman Group's Reaction

Well, sales are booming, and it has attracted the unwelcome attention of the anti-booze (responsible drinking) Portman Group, so it can't all be bad. Okay, much of this stuff is mostly available in bottles filtered and pasteurised, i.e. not real ale, but you can also get it in proper cask-conditioned form and surprisingly nice it is too, given the unconventional marketing. It's an approach that's novel, I must admit, and I leave it to others to judge whether they are out of order with this sales line. But if it works, and introduces a younger generation to something special in beer that they are not used to experiencing - that magic ingredient called taste - then maybe such a radical approach will in time help foster a return to more responsible drinking by those age groups we have so far largely failed to persuade.

As for me, I'm off down the pub. Now, where's me walking stick....?

Cheers,
Rod Davis



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ROGER RYMAN—BREWER OF THE YEAR

ST AUSTELL Brewery's head brewer Roger Ryman is celebrating being named the best in the business after being crowned the UK's brewer of the year.

Britain's drinks industry gathered in Westminster at the end of July to mark Proud of Pubs week and hear the winners of the Institute of Brewing and Distilling awards.

The main event was the All-Party Parliamentary Beer Group Dinner, which saw Roger collect the top title in front of an audience of MPs and industry chiefs from across the country.

The award comes in the same year that St Austell Brewery was crowned the UK's Regional Brewer of the Year at The Publican Awards 2009. It is also further national recognition for St Austell Brewery and for Roger, who invented the brewery's now flagship Tribute Ale, which has gone on to become one of the UK's Top 10 selling premium cask ales.



Roger said: "Stepping up to collect the award for the brewer of the year was a huge honour and I am absolutely thrilled. "This year has been an extremely exciting year for me personally and all of us at St Austell Brewery. Consumer demand for our ales just keeps rising which is a fantastic accolade for the company and for Cornwall."

James Staughton, managing director of St Austell Brewery, said: "This is another major and well deserved accolade for Roger and we're incredibly proud of

what Roger and the brewing team are achieving. "Roger's talent and commitment to excellence has helped establish St Austell Brewery as the UK's best independent regional brewer."

CAMRA's Great British Beer Festival, held at Earls Court at the beginning of August saw St Austell's Proper Job IPA win a joint silver award in the beer judging for the Champion Beer of Britain.

See Page 6 for the full results.



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PUBS FOR SALE

Miller Commercial have the following leasehold pubs on their books



Harbour Moon, West Looe Lower lease price £110,000, Rent £48,000 pa

A most prominent public house enjoying a harbourside situation in the popular resort of Looe. Large open plan public bar and restaurant for up to 46 covers. Up to 6 letting bedrooms. Private owners' accommodation. Turnover of £441,813 producing a g.p. of 54%.

70% wet led business with further potential to enhance the restaurant trade.



Peruvian Arms, Penzance. Freehold £335,000

Well-known historic freehouse. Public Bar, with 2nd bar/games room. Extensive 3-bedroom owners accommodation. Outside courtyard/smoking shelter. Consistent trade/profitability.

White Horse, Liskeard. Leasehold £95,000

Rent £31,000

A long-established and popular public house located in the heart of Liskeard, a busy market town in south east Cornwall. Large I-shaped public bar with covers for approximately 38, a further games area and a rear lawned beer garden. Spacious 3/4 bedroom owners' accommodation. Turnover in excess of £270,000 producing a g.p. in the region of 61%.



Railway, St Agnes. Leasehold £64,950 Rent pax

Located in popular village close to picturesque cove. Prominent trading position near to the centre of the village. Delightful main bar area with many interesting features. Two further dining areas providing a total of approximately 60 covers. Comprehensively equipped commercial kitchen. Particularly spacious owners' accommodation. Large trade garden and car park.



Leadbellies (formerly Westerner/Skinners Ale House, Newquay. Freehold £

Leasehold £99,950 Rent £35,000 p.a.

A substantial 3-storey freehouse. Well known circuit position. Extensive bar areas and accommodation. Rear parking.



Tywarnhayle, Perranporth Leasehold £345,000 Rent £73,000

Landmark north Cornish coastal public house. Large bar areas. Circa 100 covers internally. 6 bedrooms on first floor plus function room. 3-bedroomed owners' accommodation. High levels of turnover and profitability.

Coach & Horses, Rosudgian Leasehold £45,000

Landmark public house between Helston and Penzance. Period property dating back to the 18th Century. Recently refitted and well-equipped commercial kitchen. Potential to expand into letting rooms. 3-bedroomed owners' accommodation. 60-70 vehicle car park, large beer garden, owners' garden and pad-dock. Long free of tie Lease.



Two Clomes, Quintrell Downs Freehold £550,000 Rent £54,000

Freehouse Investment. Strong trading covenant. 10 year (commenced Jan 07), 3 yr review. Excluded from Landlord and Tenant. £54,000 pa (inc. accommodation).



Miners Arms, St Just Freehold £240,000

Opportunity to acquire a freehold freehouse. Situated in the united kingdoms most westerly town. Large open plan lounge bar and adjoining pool room. 1st floor 2 bedroomed owner's accommodation. Currently not trading.



BREWERY NEWS

Shortly after we went to press on the last issue it happened that **Organic Brewhouse** ceased to brew organically. Brewer, Andrew Hamer, decided that it had become just not economic to continue due to the high price of malt and hops and the resultant higher price for his organic beers.

Your average landlord, particularly in Cornwall, would tend not to withstand almost double the price of your average best bitter price for any of Andy's beers.

Hence now we have beers of the same recipes, although not Soil Association Certified, appearing under the brewery name of **Choughs Brewery**.

So that while the likes of Serpentine and their ilk continue to be brewed on the same brewery, they have all the flavours of the previous ales, but are not costing Andy anything like the same to brew.

Additional news from the same brewery is that Andy has gotten married to his long term partner (and mother of his baby boy). Congratulations from us all in CAMRA Kernow.




Notwithstanding all this 'progress', Andy has also taken the plunge and bought a new van!!

The old little 'silver bullet' refused to start due to alternator problems, and after delivering in his own car for a while, a new van has now been put into service.

THE Newly refurbished!

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CHAMPION BEER OF BRITAIN RUDGATE RUBY MILD

(Continued from page 1)

Rudgate's victory comes in the wake of new research from CAMRA showing 50% of adult drinkers have now tried Britain's national drink, real ale! This comes at a time when there are currently over 670 brewers in the UK, more than at any other time since the Second World War.

CAMRA's research shows -

- 50% of all adult drinkers have now tried real ale, compared to 35% in 2008
• 67% of male drinkers have now tried real ale, compared to 50% in 2008
• 30% of women drinkers have now tried real ale, compared to 16% in 2008

Over the last few years, CAMRA has concentrated its efforts on encouraging people to try real ale as its previous research showed a high level of conversion amongst those who try it with 40% converting to drinking it afterwards.

Further new research from CAMRA shows that out of all the consumers having tried real ale, 64% of people have tried a beer brewed in their local area, revealing why trade bodies such as the Society of Independent Brewers has reported a 7% year-on-year volume growth for local brewers for the last two years.

First-ever Champion Beer of Britain pasty!

As soon as CAMRA's Champion Beer of Britain was announced, a 4-pint jug of the winning beer was used to make a cornish pasty at the Great British Beer Festival. It was just a shame the champion beer wasn't a cornish one. Perhaps it would have been better to make a Yorkshire Pudding!

Complete List of Champion Beer of Britain winners

Overall winners

- Champion Beer of Britain - Rudgate, Ruby Mild (York, North Yorkshire)
Second - Oakham, Attila (Peterborough, Cambridgeshire)
Third - West Berkshire, Dr Hexter's Healer (Thatcham, Berkshire)

Mild category

- Gold - Rudgate, Ruby Mild (York, North Yorkshire)
Silver - Bank Top, Dark Mild (Bolton, Lancashire)
Bronze - Highland, Dark Munro (Birsay, Orkney)

Bitter category

- Gold - Surrey Hills, Ranmore Ale (Guildford, Surrey)
Silver - Butcombe, Bitter (Bristol, Avon)
Joint Bronze - Humpty Dumpty, Little Sharpie (Reedham, Norfolk)
Joint Bronze - Triple fff, Alton's Pride (Alton, Hampshire)

Best Bitter category

- Gold - Southport, Golden Sands (Southport, Merseyside)
Silver - Buntingford, Britannia (Royston, Hertfordshire)
Joint Bronze - Evan Evans, Cwrw (Llandeilo, Carmarthenshire)
Joint Bronze - Thornbridge, Lord Marples (Bakewell, Derbyshire)
Joint Bronze - Vale, VPA (Brill, Buckinghamshire)

Golden Ale category

- Gold - Dark Star, American Pale Ale (Ansty, West Sussex)
Joint Silver - Adnams, Explorer (Southwold, Suffolk)
Joint Silver - St Austell, Proper Job (St Austell, Cornwall)

Strong Bitter category

- Gold - West Berkshire, Dr Hexter's Healer (Thatcham, Berkshire)
Silver - Thornbridge, Kipling (Bakewell, Derbyshire)
Bronze - Grain, Tamarind IPA (Harleston, Norfolk)

Speciality Beer category

- Gold - Nethergate, Umbel Magna (Pentlow, Essex)
Silver - Wentworth, Bumble Beer (Wentworth, South Yorkshire)
Bronze - Amber, Chocolate Orange Stout (Ripley, Derbyshire)

Winter Beer of Britain winner (announced in January 2009)
Oakham, Attila (Cambridgeshire)

Bottled Beer of Britain winners (sponsored by Travelodge)

- Gold - Titanic, Stout (Stoke-on-Trent, Staffordshire)
Silver - Great Gable, Yewbarrow (Gosforth, Cumbria)
Bronze - White Shield Brewery, White Shield (Coors, Burton-on-Trent)

PUBS FOR SALE



St Buryan Inn, St Buryan Leasehold OIRO £85,000
Quality two bar public house in central village location. Offers two character bar areas, commercial kitchen. Owner's 3-bedroom accommodation, garage & Patio.



Alexandra Inn, Penzance, Leasehold OIRO £50,000
"Free of Tie" public house opportunity on Penzance seafront. Offers two bars, catering kitchen, 5 bedroom accommodation with letting potential, delightful enclosed beer garden. Good turnover with scope for further development of food trade.



Preston Gate Inn, Poughill, Freehold Offers Sought.
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PUBS FOR SALE



Rambling Miner, Chacewater, Freehold £325,000
Great freehold opportunity in a central village location. Lively village close to Truro. Offers traditional style bar areas, commercial kitchen, rear patio area and owners 3 bedroom accommodation



London Inn, Summercourt, Freehold guide price £360,000
This is a spacious village freehouse with numerous character features, located in close proximity to the main A30 trunk road. The property comprises a well presented public bar, 45 cover approx restaurant, large conservatory with additional seating, commercial kitchen and good size two/three bed owners accommodation.



Royal Oak, Perranwell Station, Freehold OIRO £600,000
Lovely freehold opportunity in central village location between Truro & Falmouth — Offers traditional style bar areas for 35+ covers, owner's 4-bed accommodation, beer garden & car parking
Excellent & rising turnover with scope for further development



GREAT BRITISH BEER FESTIVAL DIARY

Rod Davis

Monday - It's still setting-up time at Earl's Court. While strolling to work in automatic mode, I notice former CAMRA chairman Dave Goodwin sitting in the sun outside a small trattoria on a corner of the Brompton Road, tucking into a hearty breakfast. And they've got proper plates and cutlery - the staff canteen at GBBF has paper plates and plastic knives and forks that snap when you get too enthusiastic and bits fly at your neighbouring diners. Thinks: if this place is good enough for the CAMRA Great and Good, it's good enough for me. On investigation, I see they do the full Monty for just over a fiver, English breakfast and a big mug of tea. Interestingly, their version of a breakfast fry-up includes a great pile of decently-cooked chips. Or you can have bubble and squeak instead of the chips (or bubble and squeak, according to the cash register). It turns out to be just the job, and sets me up for the day. Alan and Jean Cottee and Phil and Jane Roberts of Exeter & E. Devon branch are in there too; I feel at home already, and haven't even walked into the hall yet.

Sign in at the Staffing Office. I find I have been 'promoted' and am now a 'permanent' member of the CBOB team. More acronyms! CBOB - think 'see Bob' - stands for Champion Beer of Britain, but the title means more than this. The job does indeed involve helping set up and run the actual CBOB competition on Tuesday, but then the team moves across the upper floor of the hall (a long walk, and you do it many times) to another area with a hospitality suite where the tutored tastings are carried out. These are run along similar lines to CBOB, but customers pay to go along and spend an hour with the likes of Roger Protz or Christine Cryne sampling a variety of beers, whilst learning what they are actually tasting. I have worked on and off in this area for 10 years or more now, but have always been a bit of a floater, doing a turn on the foreign beers bar or the glasses stand, for instance. Now as a permanent member I no longer have to collect a little coloured sticker twice a day to show which session I am working (it affects your entitlement to staff beer vouchers). The

day is spent mainly laying up tables, and polishing and setting out glasses ready for the big event tomorrow. There are 8 classes of beer to be judged but the festival has so many best bitters they have to be divided into two groups. That's 10 tables (including the top table for the final panel who test each class winner in turn), 6 judges to each, so including water glasses that's about 432 glasses to polish and set out ready. After a couple of hours of this, I am grateful for the 'Volunteer Arms' staff bar opening, and retire wearily for a well-earned (I reckon so, anyway) pint or two before resuming in the afternoon.

Early finish today. It's the staff 'heritage pub' crawl tonight, and I don't want to miss it. This year it starts in Mayfair (the fabulously rich bit) and proceeds into the depths of Soho, finally coming out near Trafalgar Square. Funnily enough, over six or seven interesting old pubs, the majority apparently not discovered by the casual visitor, the most expensive pint I find costs £3.09! Most of what I drink costs between £2.70 and £2.90. I did not expect this - it makes some Cornish pubs look like rip-off merchants!

Tuesday - Early start today - the big competition starts at 10am. I decide to forgo breakfast (with half an eye on my weight) and settle for an apple in the staff canteen instead. Mistake - I soon get hungry again and when the hall opens for the Trade session I am off for sustenance. Stuff the weight - over to the Cornish Pasty stall for an excellent example, made in Bodmin and cooked at Earl's Court. Properly, I hasten to add. I will walk probably several kilometres a day this week so that's OK, then.

Back at the competition, I am asked to serve the judges on one of the best bitter tables. This involves having your 6 glasses on a circular tray part-filled ("only three fingers in each, mind") from the appropriate cask. Then, suppressing the urge to sail in with the tray

(Continued on page 8)



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GREAT BRITISH BEER FESTIVAL DIARY

(Continued from page 7)

balanced on upturned fingertips, you walk (carefully) through double swing doors, presenting each judge with a glass in turn. Then you wait discreetly in the background until the chairman of your tasting panel nods (or, in my case, waves like a lunatic) to indicate they are ready for the next one, and the process is repeated. Glasses are sniffed, held up to the light, sniffed again, sipped on, all in reverential near-silence, then a low-level murmur indicates they are discussing the beer while each marks his or her results card. Finally, they ask for a re-run of the ones they liked or were unsure of, somehow they make their minds up, and the group favourite goes forward to the final table for Roger Protz and his merry band to be let loose on. To my surprise, Steve Skinner is a member of 'my' panel. During the tasting he manages to enliven proceedings by knocking his glass over. I quietly fetch a cloth and carefully mop up. I don't think they noticed. Second surprise of the day: Alan Hinde of Coastal Brewery is a member of the team in the final judging, but I don't get to serve them this year, so after cleaning away the glasses from the first round, I am free to spend an hour or so in the hall, by now open to Trade visitors.

On the way down the escalator, I can hear above the noise of people some familiar voices, already in song. Of course! - the Skinner's team are in full flow, with Betty Stogs herself leading the way (*picture*). They are clustered round the South West bar, seemingly drinking Skinner's beer! Might as well, I suppose, not much else to



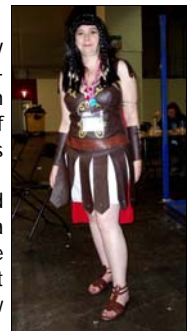
choose from, only about 500 beers this year. Delighted a little later to hear Roger Protz announce that St Austell Brewery have won a silver class award for their golden ale, Proper Job. Best in class with a gold is Dark Star American Pale Ale - Proper Job has done well to run that one close. Nice to see Cornwall up there in the listings again. Sadly, I miss a moment to have savoured, as duty calls upstairs: Betty Stogs meets the Wychwood Hobgoblin (*picture*). I wonder where he put his nose when they embraced?



Wednesday - The day starts with a bubble and squeak breakfast, but it's a little odd, containing as it does carrot. Oh well, it sets me up for a busy day, with 5 separate tastings to set up and take down. Two of them are paid-for tastings, any festival-goer can ask for a ticket and the first 75 to apply with cash are in. With 6 beers each to taste plus water glasses, that makes 532 glasses to set out, pour beer into, and wash up before doing it all again a second time for the evening tasting. Smaller groups make up the other three sessions, up to 30 people at a time. These are the corporate freebies, where companies buy into the hospitality section and entertain their employees with free beer and tastings. Another 217 glasses, 3 times. No wonder our small team of 9 or 10 workers are run ragged by the end of it all, mid-evening. That's the time to sit round in a circle and try some of the tasting beers left over, and generally talk about it all before retiring to the Volunteer Arms and doing it all over again.

The bottles come out. One of the tasting sessions has been a selection of bottled beers and styles - British, American, Polish..... we are handed glasses with a drop of the Polish brew in it, and we compare notes on the contents, Zywiec Baltic Imperial Stout, weighing in at an impressive 9.5%. Take tentative sips. Hmm, not bad, better have a bit more just to be sure....the chit-chat goes on and I realise I am drinking the stout in the same absent-minded way I might drink Proper Job in the pub on Sunday. Mistake! I have still another 3 hours before going to the hotel. Oh well, must be careful for the rest of the night. Off to the Volunteer Arms for more socialising, and no more than 4% or so this time!

Wednesday night is 'Wenches Night' when many of the ladies take the opportunity to dress up - this year the theme is 'Toga Party'. Not much scope for variety there, I think. Wrong! Plenty of imagination in play, as Clare Punter of NW Wilts branch amply showed (*picture*), although a lady with distinct RAF-leaning tastes seems defeated by this one for a change - seems to be wearing a tablecloth. For half an hour or so, the girls take charge of the 20 or so handpumps, a fine sight and one to be savoured, especially after a few beers.



Last orders approaches. Phil Roberts of Exeter branch returns with a foaming glass of something beautiful and golden, grinning maniacally. "Dark Star Hop Head Extra", he finally announces, with evident deep satisfaction. "Just gone on, you'd better get over there quick". All of our table rise and dash to the bar, joining a rapidly-lengthening queue at the Dark Star handpump. Bloody efficient grapevine in here tonight. I get to the front: 6.8%abv - ah! And I am feeling the effects of the Polish stout. Oh well, 'tis the last one, will be going to bed soon. If I can find the way out of here.....

Return to the hotel. Wake up after deep, satisfying sleep. The lights are on, the radio blaring BBC World Service. It is 5am. Go to bed.

Thursday - "May we join you?" I am enjoying my breakfast - with chips - as the two figures in green take the chairs opposite. They notice my Cornish polo shirt. "Hi, we're on the Hog's Back Brewery stand. We won at Falmouth last October, you know". "I know", I reply, "I phoned you to tell you, and sent the certificate afterwards". Thus it is that I am invited to partake of more free beer at their stand. Now I am *really* beginning to enjoy this week. It turns out that the offered beers are called OTT (6.0% abv, an old ale) and A Over T (9.0% abv, a barley wine). Okay, but tomorrow, please, I'm still a bit OTT with the Hop Head Extra.

I have found out that Shepherd Neame have brought an entire micro-brewery with them (*picture next page*); better still, they have no
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GREAT BRITISH BEER FESTIVAL DIARY

(Continued from page 8)

fewer than 13 open sacks of malted grain - barley, rye, wheat - in various stages of roasting, ranging from a pale lager malt through to the darkest chocolate malt. People are picking up handfuls, sniffing them then putting them back with evident puzzlement. "You can eat it, you know" I say, chewing contentedly on some aromatic malt grains. "Oh, can you?" comes the usual reply, in obvious disbelief. No-one does. Oh well, their loss. I spend the rest of my time at Earl's Court making surreptitious visits to the malt sacks for some free nibbles. Thinks: why don't landlords sell little pots of this stuff to their customers? I'm sure it would catch on, there must be quite a profit margin to be had...



The day is enlivened when, whilst attending to a bottled beer tutored tasting, we try to pour a brew from Spire Brewery called Sergeant Pepper Stout. Nobody likes it, including Christine Cryne who is hosting the session. It seems to be dominated by, well, pepper. The first couple of bottles go in the jugs OK, then they turn nasty and the beer starts to escape explosively as caps are removed. My colleague Harold is in the firing line of one bottle and gets a full-frontal black spray over his white shirt. I laugh, but the next one gushes out like some frothy genie and spreads out over the bench and pours on the floor at my feet. Help! - they're getting closer. A new tactic: upend the bottle fast and straight into the pouring jug. I leg it to the back of the room as the experimenter gets his own foam bath. The words "I hate this f***** beer" are used, with feeling. Still, we manage to rescue enough to give the punters a chance to taste it, though they don't

seem to be enthusiastic, either. We spend a while mopping up the mess. Harold wrings out his shirt.

Back to the Volunteers' Arms. Around midnight every night, the GBBF Organiser, Marc Holmes, gives his state of the nation address, regaling us with figures showing how we are doing so far. It seems we are well up on numbers through the door this year - don't they know there's a recession on? One interesting statistic is the amount of beer consumed during the day, usually given in terms of beer festival sizes ('today, we sold a Derby and half a Worcester...'). Tonight is different. This year there have been two portaloos winched in to help ease the queuing situation, which can get a bit frantic when the hall has about 11,000 people in it, drinking beer. These structures have inevitably been christened "The Carlsberg Suite". Marc has discovered that the tank in each portaloos can hold 500 gallons. A new standard measure is called for. "Today, we sold 62,000 pints of beer. That's 15.5 pisstanks.....".

Friday - Decide to visit my new friends at the Hog's Back stall, before the festival doors open. I am surprised to find there a large custom-built motor bike, loosely based on a Harley Davidson design, attached to a somewhat larger-than-life sidecar in the form of a wooden beer cask (pictures). The sidecar has apparently been made by the Wadworth's cooper, one of the last surviving practitioners of this arcane profession. There's some connection between Hog's Back and bikes, judging by results from a Google search on the Internet, not sure what. Still, true to their word, I am furnished with a good glass of OTT, and very nice too at opening time (it's 6.0% abv). Incidentally, OTT and A Over T (or indeed their quaffing bitter TEA) don't mean what most people assume: Tongham in Surrey is the brewery's home town, so OTT means Old Tongham Tasty, whilst A Over T means Aromas Over Tongham. Of course - obvious, really. Oh, and the session beer is Traditional English Ale.



Off to my final tutored tasting. I have to come home earlier than usual this year, it's the Kernow branch pub crawl tomorrow and don't want to miss it. This time it's a 'Meet the Brewers' session, with 6 brewers each spending 10 minutes talking about their brewery and more especially, one of their bottled beers. Roger Ryman is there (picture) and he has chosen Clouded Yellow. Most of the brewers manage their 10 minutes with ease. One (no names!) lasts for just 3, then sits down and promptly falls asleep. This helps me as we started late and I have to catch my train, but the session finishes more or less on time and I make hurried farewells and leave. Shame really, as I shall miss the staff party on Saturday night, and that's always good for a surprise or two. But that, as they say, is another story. Maybe next year.....



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LIVING IN HOP

Chris Smith does posh



"I need to go on a residential course." "Oh yes I said. "It's in Harrogate" she said. Dale-side Ales I thought.

From such small beginnings started an excuse of a holiday that our esteemed chairman would be proud of. It all

fell into place so easily, a few hours on the internet, "I'll only be a couple of minutes" and it was done. Who said I had no ambition?

The weather was crap, to put it mildly. But we were out of County on an early Wednesday morn timed to arrive in Alvechuch, Warwickshire at 11am for a pint of Dave Smith's finest. Those who did the Peterborough trip a couple of years ago, the one where our Social Secretary opted out by trying to die- and failed, the trip where we stopped on the way back home at The Coach and Horses to try Weatheroak Ale will remember this beer with much pleasure. After three days of sipping various beers at their CAMRA best in Peterborough, we all agreed Weatheroak Ale was a fine pint. That was a compliment indeed. Well, the ale is no longer brewed at the pub, it is brewed in Alvechurch, just down the road. So the Weighbridge, Alvechurch at 11 am it was.



The Weighbridge, Alvechurch

Jan and John run this pub converted from the canal side weighbridge office. I started chatting to a chap who turned out to be the BLO for the new micro at the back of The Coach and Horses, Weatheroak Hill. "A good pint, worth a try" he said. Now it is funny but have you noticed that after living with someone for a while even though it was out the corner of my eye I could tell that the body language was something along the lines of "Husband, may be it could be next time that we pop in to The Coach and Horses"

So it was off to Burton on Trent (I had a nice snooze). We easily found the hotel, it was opposite The Bridge brewery tap - well I did say I had organised this trip. Something to eat and



Burton on Trent. The church, the closed down pub and the brewery

then the delights of Burton Bridge Brewery: starting with the bitter, moving through the Sovereign and finishing with Deans Damascus, a seasonal ale with a really good story behind it - whatever it was. The notes say that he discovered bottled beer, I can't read the rest. The Sovereign reminded me of Peter Elvin's Potion No 9 brewed at The Star Crowlas, before he got it right. As we continued on our rain sodden journey the following morning Burton on Trent did not strike me as a happy place.

Harrogate, well here we are. God bless CAMRA - well the lads of North Yorkshire CAMRA at least. Isn't it wonderful when CAMRA actually does something useful for you personally? North Yorkshire CAMRA web site:- a link to a page "Harrogate", a link to a page called "Pub crawl in Harrogate", press 'Print', job done. That was my total in depth investigation of pubs in Harrogate. Wonderful!

With a cheerful and efficient "Cheerio" my beloved was left at her residential abode, Harrogate Ladies College (ladies, huh). Fabulous hotel for me, got organised and with my printed copy of the pub crawl of Harrogate firmly grabbed in my hand I walked to the nearest pub. I stood at the entrance of Wetherspoons. It was three deep at the long bar, two young things behind the bar, one serving coffee. That was the Wetherspoons ticked off then.

So off to find pub number one on my list. Hales Bar, a gas lit, high ceiling proper Victorian boozier. A good start, expensive but this was Harrogate and it was all going to be expensive. Dalesford bitter 3.7% was the first pint, a




Hales Bar Harrogate with gas lighting and the original look

classic northern sweet malty balance. It got me thinking or Lees, Holts and Thwaites, sweeter than the Holts but full of flavour for 3.7%. Then I spotted Golden Pippet, a cascade hop ale by Copper Dragon, now we are talking: acerbic as finger nails on a chalk board, as straw coloured as a sample, citrus as a fruit shop, yes that will do me, another please. Again low numbers at 3.9%, and still the same price as five minutes earlier £2.90. Then the dilemma to stay or move on. It always is my problem with a crawl; I am just not good at it. I get settled. I get to know important things like where the loos are and which way the doors open, where the grab

(Continued on page 11)





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LIVING IN HOP

(Continued from page 10)

handles are, you know the kind of thing. Then in the corner I notice, the answer to my pondering, it is decision time. The karaoke is being set up.

The Old Bell Tavern has much going for it. To start with it is only a spit from Hales Bar, then there are the eight real ales and two Belgian draughts. Eyes down for a full house. Leeds Old Yorker at 3.8% seems a good place to start, golden resin with that sweetness again. Then the Daleside Pride of England 4.1%, golden, competent and glad I tried it. As I was on a sweet ale session I tried the Batemans Miss America – Batemans does honey, well that is how it tasted to me, very well crafted as you would expect from the brewers of Wainfleet. Instantly I knew I was in the presence of Masters of the craft who know how to produce a classy pint. The balance, the complexity the finish, all just wonderful, a shame I didn't like it – that sweetness again..

The following day groaned through. I was in love with the girl from Latvia serving me breakfast. She had not tried 'English beer' and looking back she was dead cool as I droned on to her about the delights that await her in a pint of malty hoppy heaven. A lunchtime claustrophobia at the Blues Bar so didn't stay, past a busker playing Pink Floyd (honest, it was not the drink). On to either the Tap and Spile or the Iron Duke, I am not sure by now, but it was Timothy Taylor Best at 4%, that I do remember. It is one of those ales I look out for as it gets hidden by Landlord. It has a bitter long aftertaste that calls for more.

Harrogate is posh. Ok that does Harrogate. My beloved has enjoyed her course meeting up with old mates. Now off to Leeds. The point of driving in Leeds is to decide if you are loop traffic or not. They don't want you driving in Leeds. They succeeded; I didn't want to be driving in Leeds. Met up with Number 1 son who took responsibility and off we went to the Thornhill Arms at Calverly for another drop of Golden Pippen. Oh the landlady, so knowledgeable about ales, she was great fun and really enjoyed talking beer. A great way to finish the north.

So, back home popping in to my favourite of all pubs, The Bartons Arms in Birmingham, junction 6 of the M6, sign to Aston, Victoria Road and hey you are there, easy, trust me. Oakham Bishops Farewell of course, perfect nectar, what a pint to sleep off half the journey. I carefully did tasting cards on every beer. I can read some of them, the earlier ones. My tastes are still changing away from sweeter ales even though it was Bathams, a Black Country brew, that got me into ale in the first place and you don't get sweeter than that, except for my beloved of course.

Spare the beer and spoil the plant

Cleaning the leaves with leaf shine may make your plants look lovely and glossy but it does nothing to kill bacteria. In order to grow big, strong and healthy a plant's leaves must breathe through their pores and exchange gases. Blocked pores means that your plants could, literally, choke to death. Help is at hand though!!! The best anti-bacterial cleaner for plant leaves is BEER!!!!!! The weak acid in beer will successfully kill harmful bacteria in the plants pores. A weekly clean of both sides of the leaves with cotton wool soaked in beer will do the trick. So, a sip of beer seems to revive not only people...



Author Chris Smith in the Bartons Arms, Birmingham



BREWERY NEWS

No sooner did we go to press on our last issue of One & Ale than another new brewery opened its doors in Cornwall. **The Roseland Inn, at Philleigh** now has its own five barrel brew plant installed in an outbuilding to the side of this popular village pub.



A 3.8% abv brew named **Cornish Shag** has been produced and is a light golden hoppy flavoured beer. The female staff, more used to taking food orders at this gastropub, have evidently got used to the real ale drinkers 'asking for a shag' and

take it all in good spirit. The name refers to the commonly seen seabird of course.

The beer is also available at sister pub **The Victory** in **St Mawes**.

Both pubs report the beer to be selling as fast as Roseland Inn landlord Phil can brew it.



BREWERY NEWS

ALLSAINTS BREWERY

No sooner had we reported Allsaints had re-launched some well-tried recipes, using the small 2-barrel plant at Keltek, than this had to be removed to allow expansion of the bottling line.

The idea is to re-site the small brewery at Keltek's Cardrew location, utilising the established electrics and plumbing, when time allows.

Meanwhile former Doghouse brewer Steve Willmott has continued brewing just down the road on the Coastal Brewery plant. This is a five-barrel brewery, also possibly moving to a larger unit at Cardrew, and already shares brewing space with former Devon-based Warrior Brewery



Beers brewed so far are **St Piran Cornish Best Bitter** (4% ABV) The patron saint of Cornwall (some say). A copper coloured bitter, using 3 different malts and 3 different hops.



St Arnold (4.6% ABV) The patron saint of brewers (so an obvious choice). A golden India Pale Ale, using 4 different varieties of hops from England, Czech Republic and New Zealand.

RING 07831 388829 for more details

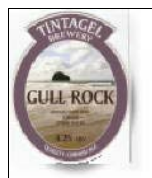
TINTAGEL UPDATE

High up on the hills above Tintagel lies Condolden Farm, the highest Farmhouse in Cornwall.

The pure spring water here is 852 feet above the sea at Trebarwith Strand. A redundant milking parlour on the Farm has been converted into Tintagel Brewery and two classic real ales have been developed for Cornwall to enjoy. **Gull Rock** is a dark, full bodied beer with a refreshing and clean taste that rivals the best of any of the West Country's breweries. With a good balance between hops and malt, at 4.2% ABV **Castle Gold** is a golden, light and hoppy session beer. At 3.8% it is the summer drink of choice for discerning real ale enthusiasts.



After a spell as a Landlord in a local Pub, John Heard decided he wanted to make his own Cornish Beer. So with the help of an experienced brewer and local enthusiasts, he set to and built his own brewery in the old milking parlour at the family farm. Sourcing used vessels from all over the country and using skilled local engineers and tradesmen to build the plant, he was eventually able to start brewing in April 2009.



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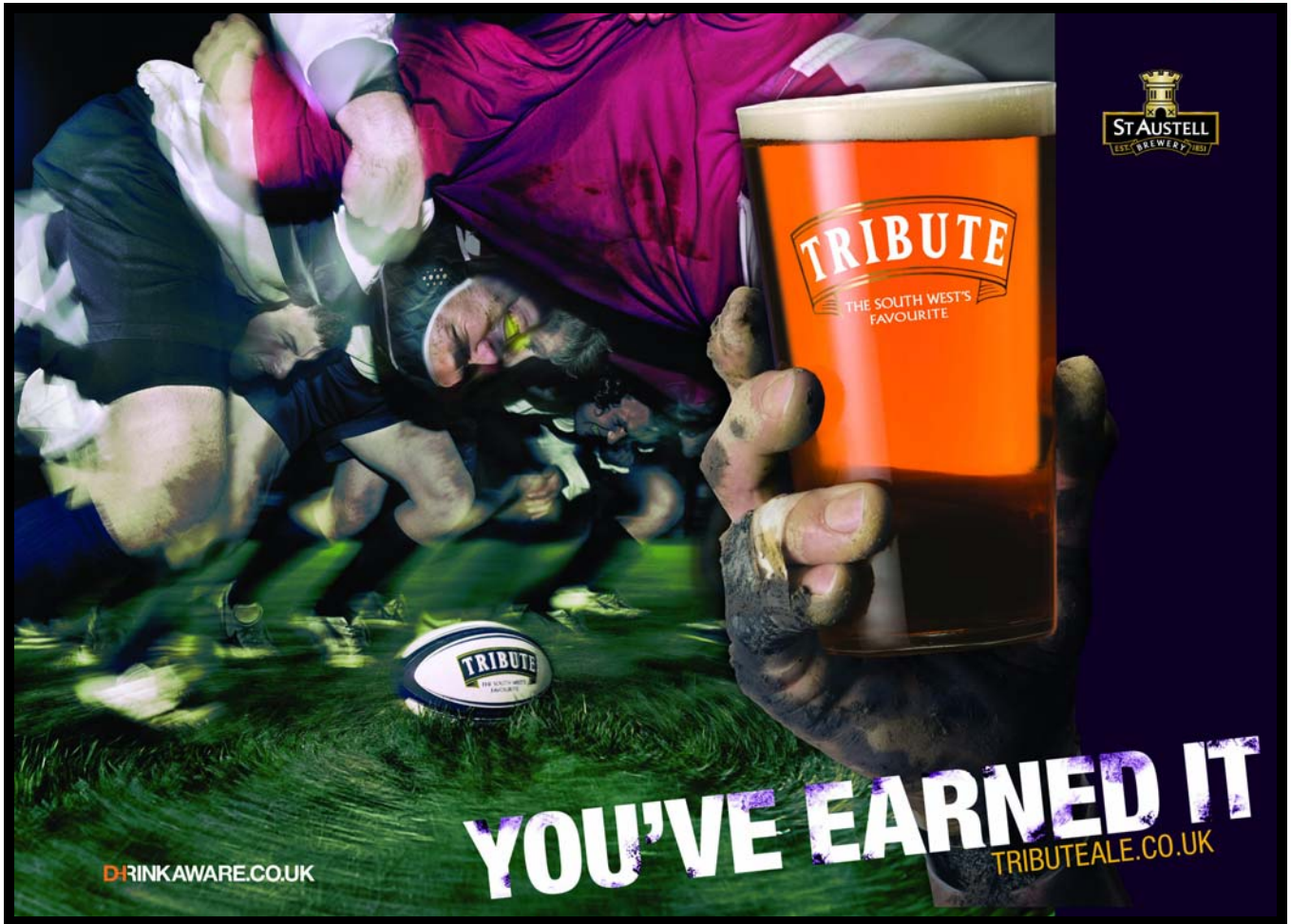
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NEWS FROM OUR LAUNCESTON CORRESPONDENT



Hi everyone, just a brief note to let you know that Harveys tenancy is up for sale for around £30,000.

Justin, the landlord, has decided that Enterprise Inns impose too many restrictions and financial penalties for him to make a living.

Also I gather that sales have slumped dramatically during his tenancy, no doubt at least partly due to raising ale prices as high as £2.85. Currently Betty Stoggs, Heligan Honey, Cornish Knocker and Doom Bar are reduced to £2.70. He has opened a kind of Tapas Bar near the Archway, bottled beer, wine, cocktails and food.

Apart from the White Horse at the bottom of the hill it is still the only pub serving Cornish beers.

Fortunately, neither Enterprise Inn properties has much development potential so they will probably remain

pubs.

Incidentally, Trevor, the Westgate Inn landlord, is still aiming to be gone by October even though there is still no buyer. He is dumping Spitfire and looking for an alternative beer. Unfortunately, he felt hard done by St. Austell with their "green" Tribute, and apparently there

is some history with Skinners too, so I'm not too optimistic about the outcome.

Last month another manager took over the White Horse. I've lost count how many this makes. The current tenant has a string of houses with seemingly rotating, or short - term managers. The beer is fairly consistently good though.

Was told today (Saturday 1st August) that the Newmarket tenancy, a Punch Taverns pub, is also up for sale. If The Bell is included that means four out of seven top town pubs are on the market. The Railway and White Horse are deemed down town.

On that cheerful note I will close. Cheers, Larry





14

ONE & ALE

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EUROPEAN RULES MUST CHANGE TO SAVE OUR PUBS

CAMRA, the Campaign for Real Ale, announced on July 15 it was writing to MPs to urge them to support a groundbreaking new campaign to persuade the European Union to amend existing rules preventing the UK Government supporting pubs by introducing a lower rate of beer duty for draught beer sold in pubs.

John Grogan MP, Chairman of the influential Parliamentary Beer Group, is leading the campaign and tabled a Parliamentary Motion calling on the UK Government to seek a change to European Union rules. A reduced rate of duty on beer sold in pubs would help alleviate the severe problems facing UK pubs, which are closing at a rate of more than six a day.

The European Commission has indicated that it is willing to consider changes to current European Union rules and a review process is expected later this year.

Mike Benner, CAMRA Chief Executive, said:

'A lower rate of duty on draught beer sold in pubs would represent a golden opportunity for the Government to address the disparity between supermarket and pub prices, a problem directly associated with pub closures. This proposal would encourage a shift in alcohol consumption back to the regulated environment offered by well-run community pubs. This proposal would also stem the loss of community pubs and thereby reverse

the decline of community life.'

Benner continued:

'CAMRA first raised the need for a lower rate of duty in pubs in a submission to the Parliamentary Beer Group's Community Pub Inquiry back in 2006, and we are delighted that this novel idea has the full backing of the influential Parliamentary Beer Group.'

'An average pint of beer sold in the pub causes the consumer to swallow around 90 pence per pint in beer duty, VAT and employment tax revenue, and if community pubs are to survive, then the excessive tax burden they face must be reduced.'

John Grogan MP's Early Day Motion read:

"That this House notes that the European Excise directives preclude the introduction of differential rates of duty on draught vs canned and bottled beers, further notes with interest that the European Commission is now preparing to consider, during 2009, ideas for the revision of the directives next year, is especially pleased that the Commission has indicated its mind is open to any novel and constructive suggestions for their improvement, and urges the Government to promote the removal of the present prohibition on such differential taxation to the Commission and to other Member States."



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AMERICAN BREWERS TACKLE TRIBUTE

By Robert Lyle CAMRA Kernow Member

The last place you would expect to find a good Cornish real ale would be in the United States – the land of ice-cold, fizzy and generally tasteless lagers.

But in a quiet suburban neighbourhood of Washington, D.C., a version of a real Cornish ale -- St. Austell's Tribute -- has recently been brewed by two very unlikely brew masters – national radio journalist John Dimsdale and recently retired locksmith Gary Costenbader.

Until last autumn, neither had ever even tried home brewing. Both have long been beer lovers, enjoying international beers and some of the excellent craft brews now being produced by micro-breweries in the US.

John had grown to love British ales from many visits to the UK, personal and professional. But he had never been to Cornwall. Then, two summers ago, he and his wife Claire, their son Taylor, who lives in London, and Taylor's fiancé Alex McRae, spent a week in my home in Fowey.

The entire family not only fell in love with Cornwall, but they especially enjoyed Cornish ales. They toured the brewery in St. Austell and John found it "a great exposure to a working brewery," especially when the tour guide showed all the different malts and grains and yeasts that went into various beers.

Last September, as Gary looked for something to do after retiring, the two old friends and neighbours bought one of those home-brewing kits, which comes complete with pails, tubes and other accoutrements – including pre-measured ingredients – and they made an amber ale on Gary's kitchen stove. "It was very good," they both recall.

With that they were hooked, says John. They stopped buying kits and began to learn about brewing. "We quickly graduated to grinding our own grains and sparging them," he says. They brewed a Pale ale, a Kölsch, a Belgian Saison, a Hefeweizen wheat and a copy of Anchor Steam, a craft beer made in San Francisco.

John kept thinking about the Tribute they'd enjoyed in Cornwall and came up with the idea of trying to brew a copy as something special for Taylor and Alex's wedding this autumn in Washington.

"Gary found several recipes for Cornish ales online, but Claire and I remembered St. Austell's and wondered if we might try to emulate Tribute," says John.

When John queried me about specific ingredients, I asked the man who invented Tribute, St. Austell's head brewer Roger Ryman. Roger – not the least concerned about his secrets being stolen by two American home brewers --responded with all the details, including proportions.

John says it wasn't hard to find the ingredients through a local home brew supply shop in Maryland. Gary and John were surprised to learn that one of the hops used in Tribute – Willamette – comes from Oregon on the US west coast.

Starting last April, Gary and John brewed their version of Tribute and produced 51 bottles. In late July, I joined the two in opening and tasting the first three bottles.

It was, in a word, delicious! It was a deep amber, with an aroma of hops, malt and tangy fruit. The mouth feel was rich and full, with a balance of malt, hops and fruit coating the tongue and lingering into a more bitter finish. There was one big problem, however – it was very, very fizzy. I had to let it sit in the glass for awhile until the carbonation wore off. But the flavour was worth the wait.



AMERICAN HOME BREWERS TACKLE TRIBUTE

John and Gary say they had added a small amount of sugar just before bottling to reactivate the yeast. They hadn't realised that this would create so much carbonation. With some guidance from another Cornish brew master, Steve Willmott, John and Gary promise their next batch won't be so bubbly. Gary and John are moving out of Gary's kitchen for their brewing from now on. Gary has made, from donated kegs, kettles and other paraphernalia, a new "brew house" mounted on a trolley that can be brought out onto his back patio in nice weather and moved into a special garden shed in bad. Gary is now deep into studying every aspect of brewing.

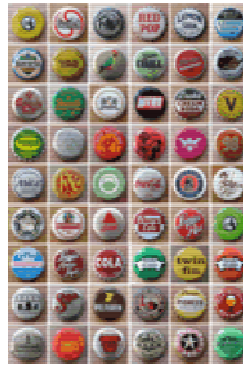
Gary has never been to Britain, but now he and his wife Patti want to go to taste the real ale. He says John has told him the only place they need to visit is Cornwall.

In the meantime, as a "tribute" to their son's nuptials, John and Claire will present to the bride and groom a ceremonial six-pack with specially printed "Tribute" labels. The rest will be offered to wedding guests, although John notes that the historic mansion in a nature preserve where the wedding and reception are being held, requires that all drinks be served in plastic cups.

A month later, there will be a "blessing" of the wedding in Oxford in the 700-year-old chapel of Exeter College, where Alex's mother is Rector. A reception will be held in the college's Great Hall. John has no plans to take any of his home brewed Tribute to Britain. But he won't miss a chance to call at a few pubs in the area – and perhaps ask if they just might have a good Cornish ale on tap.



METAL BOTTLE CAPS A SHORT HISTORY



Inventor William Painter first designed the bottle cap in Baltimore, USA, during the late 1800s as a way to prevent leaks. Painter invented the world's first bottle cap in 1891. It was constructed with a corrugated metal cap, a thin disk of cork, and a paper backing. This was an economical design that made the cap leakproof. This cap was meant to be used only once and required a bottle cap opener to pop it off. To make the bottle cap work even better, Painter worked alongside bottling manufacturers to develop a bottle to go with the cap. He also patented the machinery necessary to manufacture the bottle cap. In 1892, Painter patented the bottle cap design and started the Bottle Seal Company, which was later re-named the Crown Cork and Seal Company. Today, the company's official name is Crown Holdings. The screw-on cap was invented in 1856. Until 1915, beer bottles generally had a wire-attached mechanical cap. An increase in glass bottle production during the early 20th century increased the demand and usage of bottle caps. By nearly 20 years later, most beer and soft drink bottles had bottle caps.

The bottle cap's materials have changed over the years as resources changed. Plastic replaced the cork and paper, the cap's skirt was shortened, and the teeth on the skirt were lessened from 24 to 21. Manufacturers sometimes use plastic and aluminium "pilfer-proof" (or PP) caps instead of crown caps, although many beer bottles still have crown bottle caps. William Painter didn't stop at inventing the bottle cap. During his lifetime, he earned 85 patents. Crown caps today are collectible. Crown cap trade events also exist, such as the annual KKF Tauschtreffen in Germany and Crownvention in the US. Because bottle caps are used so widely, bottle cap openers themselves are now an industry. Some companies even offer laser-engraved, personalized bottle openers.

Why not treat yourself to one of Cornwall CAMRA's bottle openers? In trendy green plastic they make a perfect little gift for only £1.00. Contact Editor Steve Willmott.

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

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

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

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

Monday 19th October - From 13.00

Tuesday 20th October - From 10.30

Wednesday 21st October - From 10.30

Thursday 22nd October - From 10.00

Sunday 25th October - Close down

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

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

Time Periods:

Thursday 22nd October				7.00 - 11 .00 p.m.
Friday 23rd 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 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.

NAME:

ADDRESS: .

.POST CODE..

Telephone No:

Email:

CAMRA Membership Number:.....

Please assist us by informing us of the Size of Staff T-Shirt required: S - M - L - XL - XXL

Please note : If you would like to upgrade to a polo at a cost of £4.50, please state on form, you will not be able to obtain an upgrade unless stated on this form.

Upgrade required
YES / NO

Please return this form promptly to:-

Gerry Wills
19 Polstain Crescent, Threemilestone, Truro, Cornwall. TR3 6DZ
Telephone: 01872 278754
Email: gerryandjanwills@btinternet.com

Photocopy this page, then cut out the poster and display in your pub or office.
 Or cut out the form and send to this address



CAMRA CELEBRATES 100,000 MEMBERS

CAMRA is delighted to announce for the first time in their 38 year history that they have 100,000 members signed up to the organisation.

Despite many campaigning successes over its 38 year history, CAMRA is pledging to push middle-age to one side as it steps up its campaigns to save Britain's pubs and get a fair deal for beer drinkers. As the UK heads for a general election next spring, CAMRA is pushing for reform of the beer tie, fair taxes on beer, minimum pricing regulations to stamp out loss-leaders in supermarkets, zero duty rate on low strength beers, planning law reforms to protect pubs and for a central Government policy framework to protect and promote well-run community pubs.

On hearing the landmark figure of 100,000 members, co-founder Michael Hardman, said:

'We would never have believed in 1971 that one day we would have 100,000 members. We would have hailed it as a roaring success if we had managed to attract 1,000 like-minded souls, but we didn't bank on the huge support that was lying in wait for just such a campaign to come along. The secret of CAMRA's success from its early days right up to now, is the contribution made by these members: an eclectic bunch of young and old,

rich and poor, men and women, bosses and workers, fat and thin, northern and southern.'
'These are the remarkable and highly knowledgeable people who have made CAMRA Europe's most successful single issue consumer organisation and fostered the emergence of thousands of new breweries around the world dedicated to providing an alternative to the bland offerings of multi-national companies for whom profit is all and quality an obstacle to its achievement.'

In recent years, CAMRA's rising membership figures have been attributed to an increasing number of consumers trying real ale for the first time. In the last year alone, membership numbers have increased by 9.7%, and since the beginning of the twenty-first century, numbers have almost doubled!

In a poll to UK consumers, CAMRA asked the public what they thought the organisation's biggest campaigning success has been over 38 years. Results showed that 41% believed it be the continued existence of real ale in the majority of pubs, with 11% thinking it to be the greater flexibility in pub opening hours.

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LocAle—Local Ale in Local Pubs



CAMRA LocAle - the new 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 a new 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

PUBS SIGNED UP TO THE SCHEME SO FAR = 35

Table with 2 columns listing pub names and their locations: Bodmin, Bolingey, Bugle, Charlestown, Crowlas, Edmonton, Falmouth, Gwithian, Leedstown, Lostwithiel, Marazion, Mawgan in Meneague, Nancenoy, Newquay, Par, Pendoggett, Perranwell, Chapel an Gansblydhen, Bolingey Inn, Bugle Inn, Harbourside, Star Inn, Quarryman, Boathouse, Red River Inn, Duke of Leeds, Globe Inn, Godolphin Arms, Ship Inn, Trengilly Wartha Inn, Towan Blystra, Royal Inn, Cornish Arms, Royal Oak.

Table with 2 columns listing pub names: Piece, Polkerris, Polperro, Polperro, Polperro, Ruanlanihorne, St Austell, St Columb Major, St Mawgan, St Ives, St Neot, Sennen, Towan Cross, Trevaunance Cove, Truro, Truro, Tywardreath, Vogue, Countryman Inn, Rashleigh Inn, Blue Peter, Crumplehorn, Old Millhouse Inn, Kings Head, Rann Wartha, Ring O'Bells, Falcon Inn, Golden Lion, London Inn, First & Last Inn, Victory Inn, Driftwood Spars, City Inn, Rising Sun Inn, New Inn, Star Inn.

BEER FACTOIDS

Even if you don't have one of the ten most common phobias - if you're a beer lover, then you may have Cenosisilicaphobia. This is the fear of an empty (beer) glass.

On other hand, a little known fact about beer is, if you collect beer bottles, then you're a Labeorphilist. And, if you collect beer coasters, then you're a Tegestologist.

According to the book, "Ants, Bees, and Wasps" (1882), written by Sir John Lubbock (1834-1913) naturalist/scientist, he - in laymen's words - got a bunch of ants drunk with beer. Then, he studied their behaviour. Lubbock reported that some of the intoxicated Hymenoptera were carried home by their comrades who shared the same nests. But, the drunken ants who were strangers were simply moved aside. And left to sober up, it may be supposed.



SCILLY NEWS

BY BARRIE NUTTALL

I have recently learned of the close association between real ale and bell ringing. In February last year a meeting was held on the islands to discuss the feasibility of St. Mary's Church acquiring a peal of eight bells. The attendees agreed to proceed, and within about three months the necessary funds had been raised; the bells were duly cast at the Whitechapel foundry later the same year. They were then taken to Bridport for the frame to be constructed before arriving on the islands in March this year. As part of the hallowing ceremonies the treble bell was upended and filled, and refilled, with the local Scuppered ale. Afterwards all eight bells were hoisted up into the tower; quite an achievement in a space 12 feet square!



After the service all repaired to the church hall where a spectacular buffet was complemented by a special brew from Ales of Scilly – a kilderkin of Ringers' Round (a light hoppy brew of 4.2%). A pleasant evening ensued.

For the past eight years the New Inn on Tresco has hosted biannual beer festivals, in May and September (the next is 4 to 7 September). This year a new venture. A two day Cider, Perry and Music Festival complete with a hog roast. Local musicians plus the Thunderbridge Blue Grass Boys (from Wellington) provided the entertainment whilst 35 ciders and perrys were dispatched from a temporary straw bar. It proved to be a popular event and manager Robin Lawson thinks further festivals likely. Best sellers were Severn Sider (both cider and perry at 7.4%) and Wilkins of Wedmore with their dry/medium blend at 6%.

Meanwhile on St. Mary's the Old Town Inn recently hosted its first Beer Festival; a three day event with 2 ciders and 14 ales, many new to the islands. There was a curry evening on the Friday and music from blues band Roadrunner on Saturday. At close of play Saturday most of the casks were empty. Another event is planned, probably at the end of this season.

On 21 May, Ascension Day, the bells were dedicated by Bishop Tim Thornton, the new Bishop of Truro on his first visit to Scilly. "It isn't just allowing the call to worship to be heard across the islands," said Bishop Tim, "it is also adding to the dimension of the Church's life, and enriching the whole community by making a statement about God's existence." He hoped it would have a beneficial effect on attendance. "There are people who come to church simply to hear the bells." But he declared himself "very moved" when the ringing started. It was a special moment. Referring to those in the community who will have had different opinions, (about the bells) he said: "I hope they will be a uniting and joyful noise. I hope islanders will come to realise it is a noise that adds to the wonderful world that is St Mary's."

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HOPS IN CORNWALL



Stuart Thomson of Atlantic Brewery

Atlantic Brewery owner Stuart Thomson is well pleased with the experiment of hops in Cornwall. For two years now he has been using his home grown Cornish hops in his range of organic real ales. The variety fuggles appear "well suited" to his farm at Treisac just up the road from St Columb Minor.

"We now brew with our own organic hops even though some said it couldn't be done in Cornwall. The old field has been certified organic, so our harvest of Fuggles will help give our ales even more of a unique character". The trials with First Gold, as a second variety, which are "more temperamental" says Stuart are also proving successful, even if more challenging.

SMUGGLERS RETURN TO ST AUSTELL

The installation of the new bottling line at St Austell Brewery has also seen the opportunity to brew a six percent alcohol beer **Smugglers Ale**. Brewed and mainly bottled, this beer starts its life as a cask ale. This is a cask matured ale where, after going through the initial brewing and fermentation stage, it is racked into oak whisky casks and stored in the brewery's Victorian vaults, where it is left to mature for a minimum of three months.

In a unique experiment at the brewery, Head Brewer Roger Ryman blended a dark ale and the oak-aged barley wine to produce Smugglers Ale. The ale has hints of whisky, vanilla, toffee and spice.

Mr Ryman said: "Smugglers was an old favourite at St Austell and we are delighted to give it a modern twist by ageing it in oak whisky casks."



Head Brewer Roger Ryman pours a glass of the new Smugglers Ale for Dave Moor of Moor & More Beer who helped launch the new beer at the Plymouth Flavour Fest over the weekend 13-15 August.



A brewery worker named Fred
Had a barrel fall onto his head.
“Weren’t you hurt?” I did ask,
“Being hit by that cask?”
“I was lucky — ’twas light ale,” he said.

All hail to Ye Olde English Ale;
Ye porter, ye bitter, ye pale.
With flavours that linger,
Like old Bishop’s Finger,
They ain’t for the weak or the frail.

'I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day.'
~Frank Sinatra

BRANCH DIARY

Friday 4-Sunday 6 September:
Bodmin Steam & Ale Festival
Saturday 26 September: Branch Meeting
Plume of Feathers, Pool

Friday 23-Saturday 24 October:
Falmouth Beer Festival, Princess Pavilion
Saturday 14 November: Branch Meeting at
The Crumplehorn, Polperro
Saturday 5 December: Branch Meeting at
The London Inn, Summercourt
Monthly meetings venues to be announced
see our web site for details.

SOME OTHER BEER FESTIVALS

22-30 August, Beer Festival at Eden Project
25-29 August, Peterborough Beer Festival
28-31 August, Astons of Truro, 12 Skinner’s
beers, live music, barbecue
5 September, Trengilly Wartha charity festival
11-12 September, London Inn, St Neot
11-13 September, Queens Arms, Botallack
11-13 September, Red River, Gwithian
12-13 September, Minehead Station
17-19 September, S. Devon CAMRA
Newton Abbot Racecourse
19 September, Duloe Beer Festival
25-27 September, Trewarmeth Inn
26 September, Dobwalls Charity Beer Festival at
The Highwayman, Dobwalls
2-4 October, Old Millhouse, Polperro
8-11 October, Nottingham Robin Hood Beer
Festival
20-22 January 2010, National Festival of Winter
Ales, Manchester.

BRANCH CONTACTS

Chairman Rod Davis (01209) 861135
chairman@cornwallcamra.org.uk
Deputy Chairman/Festivals Organiser
Gerry Wills (01872) 278754
Secretary Jan Wills (01872) 278754
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Retiring Treasurer Norman Garlick (01209)
860448
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Norman Garlick (01209) 860448
Social Secretary
Douglas Polman (01736) 763457

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For concessionary rates please visit www.camra.org.uk or call 01727 867201.

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

I enclose a cheque for

Signed Date

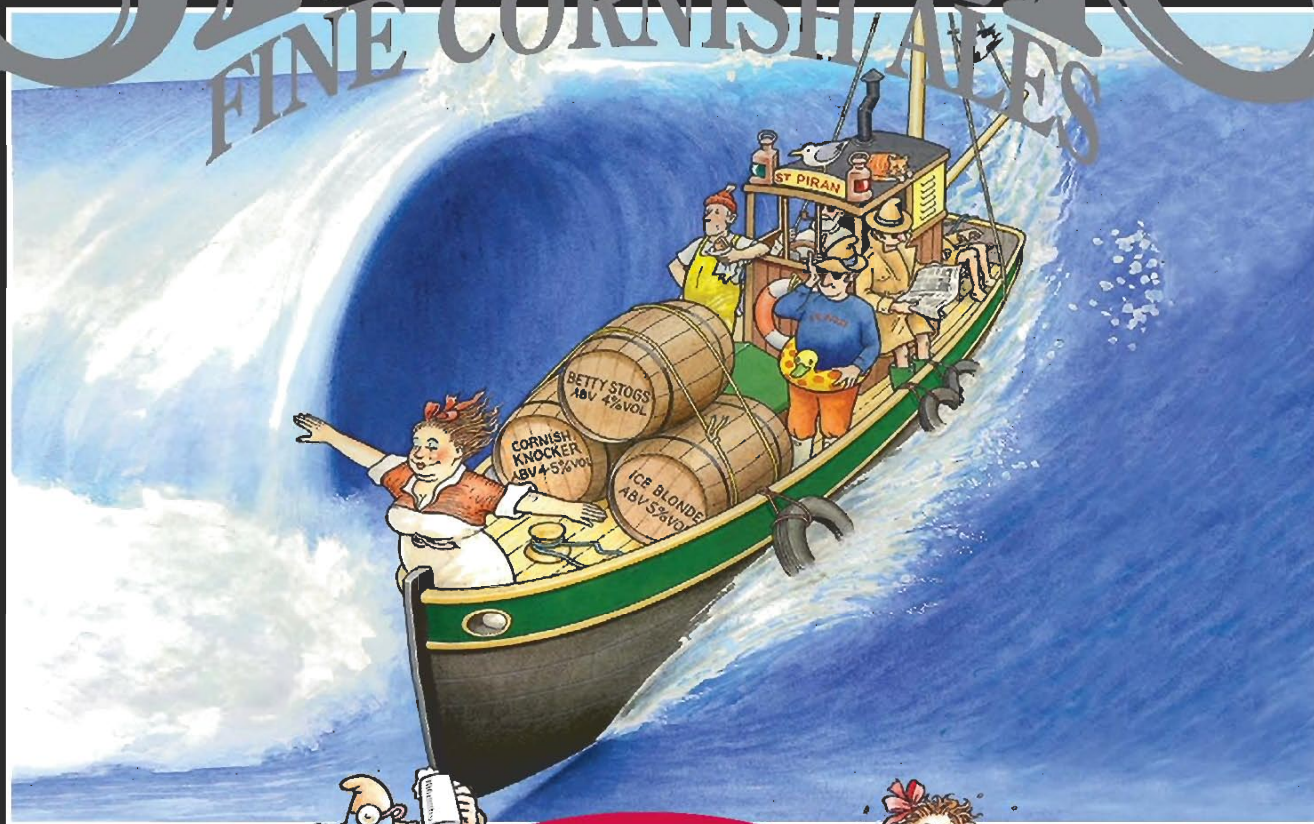
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