



ONE & ALE

Free

Campaign for Real Ale Cornwall Branch Newsletter

SUMMER 2008

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TWO NEW BREWERIES IN CORNWALL



This past month has seen the start-up of not just one, but two new real ale breweries in the county while some other bigger players elsewhere are feeling the pinch. Peter Elvin at The Star Inn Crowlas has at long last produced two brews Crowlas Bitter and PZ Gold, while the Forgotton Corner

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Chairman's Corner



Oh dear, just when you think you might have slain all the dragons and real ale is once again safe from the predators who want to close it down, others fly in to take their place. Such is the lot of CAMRA and its 90,000 members, formed in 1972 to fight the likes of Watneys and Whitbread who were bent on taking over local brewers, closing them down, grabbing the

pub estates and installing their questionable products in them instead. We still suffer from the legacy of that - see how many pubs around, say, Torpoint or Saltash sell only 'Courage' products, a hangover from the days when that national brewer took over Plymouth Brewery. The tide began to turn in the '80s and accelerated in the '90s when real ale really caught on and there was a renaissance in local breweries and beers. Sharp's and Skinner's were among the first in Cornwall, and the county now has 14 active breweries compared with only 3 in the darkest days of the '70s.

Then came the Beer Orders, forcing breweries owning over 2000 pubs to allow a 'guest beer' if landlords wanted it, and CAMRA greeted it as a major victory. The pleasure was short-lived, however, because there came the next trick of this devious trade. The big brewers promptly sold their pubs, but only to themselves and as 'pub operating companies'. This got neatly round the law, ensuring the new 'pubcos' kept a tight rein on beer sourcing, usually of course from their parent companies. So, little changed, the problem now being that some pubcos became predators, taking each other over to create giants like Punch Taverns (over 9000 pubs), or Enterprise Inns (7000 pubs). And these guys are making it difficult for our local brewers to find outlets for their excellent products, being frozen out by restrictive guest ale policies and crippling costs to landlords. We are still waving our swords around at that one!

Enter, stage left, a brand new dragon. The placard round this one's neck reads 'Alcohol Health Alliance', and it is a recently-formed grouping of medics, health councils and temperance organisations set up to lobby ministers, MPs, the press and anyone else who will listen, on the subject of alcohol and its abuse, and how to stop it all. And a very powerful lobby it is; there are 24 different groups in this outfit, ranging from the Royal College of Physicians through the Faculty of Dental Surgery (who they? and why? Surely real ale preserves the teeth?) to Alcohol Concern, and Action on Addiction.

Nobody can deny that there's a booze problem in this country, the evidence is obvious in most towns of a Friday night. I agree that somehow, as a (fairly) civilised society, we need to sort this out. But the Alcohol Health Alliance seem to want to tar everybody with the same brush, treating us all as irresponsible bingers boozing our way down the road to death and eternal damnation and all the rest of it, and wanting to punish everyone for the sins of what are, let's face it, a not very big (albeit noisy) minority who drink, frankly, to get drunk rather than to enjoy the tastes, smells and social pleasures of our favourite tipples. Their solutions? Raise tax on alcohol to such an extent that nobody will be able to afford it any more. Ban advertising, because it incites us to drink too much. Make health warning labels compulsory. And so on. This all starts to sound like a drip-drip of propaganda whose ultimate aim is prohibition, if they can get away with it. The

best way to combat it is for the responsible drinker - you, me, all CAMRA members - to fight back with the good news stories about alcohol. You don't get trouble at real ale festivals, for instance, although lots of beer is usually consumed over 2 or 3 days. On the railways, particularly in the Westcountry, you can see happy groups travelling to pubs collecting stamps on the Rail Ale Trails, and offending nobody in the process. In pubs, good licensees preside over drinking in a controlled environment, taking steps to ensure that those stepping outside the boundaries are gently but firmly invited to desist. But the Alliance is making all the running at the moment; every story you see with the word 'alcohol' in it is full of doom, gloom and despondency about the nation going to Hell in a handcart. In fact, if you think about it, there's no need for new laws. The ones we've got are sufficient to fight the binge-drinking problem, it's just that the will seems to be lacking in enforcement. Much of the problem is caused by easy availability of cheap hooch in supermarkets in particular, off-licences, and 'vertical drinking' pubs which encourage heavy and rapid drinking with happy hours and the like. Why will Government, local Councils, Trading Standards and Licensing Officers not take on these outlets whose irresponsibility is worse than the frail humans who naturally take advantage of their cheap offers? Why are not the off-trade, especially, checked on more rigorously and their licences removed when they are caught selling booze to the under-age youngster? When did you last hear of an 'offie' closed down for this, even though you can see many of them at it on a daily basis? 'Cos I haven't!

I have some questions of my own for the Alliance:

1. If current policies are insufficient, why are the numbers of people drinking in excess of the daily unit guidelines falling?
2. If high taxes reduce harm, why does the UK, which already has among the highest alcohol tax rates in Europe, have worse drinking behaviours and higher levels of binge drinking than low tax countries?
3. If alcohol advertising encourages people to drink more, why has total alcohol consumption in the UK fallen for the last two years?
4. Rather than calling for health warning labels, which are ineffective at reaching those who drink excessively (and widely ignored anyway), what are doctors doing to encourage and promote moderate consumption, given that those who drink moderately enjoy longer lives than those who drink excessively or don't drink at all?

Of course, answer comes there none.

So, there you go. Rant over. I'm off to the pub now for a touch of moderate, responsible drinking. Especially as there's a guest ale on.....

Cheers,

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TWO NEW BREWERIES

(Continued from page 1)

Brewery based at Maker has also brewed two beers. For what seems many years ex Cotleigh brewer, and now licensee of the Star Inn, Crowlas, Peter Elvin has been promising to brew beer in the brewhouse at the back of the pub. When asked for a date we could expect the first tasting, the response was always the same, "Dreckly".



Well now it's happened and not surprisingly the beers have been well received. Your Editor was pleasantly surprised the other week to stumble upon the low key launch in the twice voted Cornwall CAMRA's Pub of the Year, The Star Inn.

Both bitter and hoppy in character the Crowlas Bitter was tried first as it is 4.0% abv, the lower of the two. Mid-brown in colour and full bodied with a pleasantly dry finish, it was soon followed by the PZ Gold (4.2%) and not surprisingly golden in colour. Although highly recommended I made the mistake of returning to the Crowlas Bitter thinking this was my favourite, only to reconsider my verdict when trying the PZ Gold again.

This continued all afternoon on a very wet and windy Saturday when there just happened to be not a lot else to do.

The beers have since appeared at both Plymouth Beer Festival (CAMRA) and Helston Beer Festival (Lizard 2000).

On the way to the Plymouth event your Editor popped in to Moor & More Beer on Frankfort Gate and spotted two varieties of Forgotten Corner Brewery's bottled beers. Draught versions would be on sale at the Maker Sunshine Festival 31st July to 3rd August, but unfortunately I wasn't able to make it. Nor was I able to carry samples home from Plymouth, but Dave at Moor & More Beer said the beers were creating a lot of interest in his shop.

Firstly, 'Forgotten Corner'? Well quite literally this is the forgotten corner of Cornwall. Only just across the river from Plymouth, but so different. The two beers are JP at 3.7% named after brewer Beverley Gibson's son's initials, and Trust at 4% named after the Maker Trust where the brewery is situated. JP is interesting in that despite being golden in colour it has Chinese Five Spice in the recipe. Trust is an amber standard bitter.



For reservations,
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A short drive from Newquay, you can be sure of a friendly welcome when you visit our traditional Cornish 16th century inn.

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BRITISH BEER SALES DOWN

UK beer sales have fallen below the 5 billion litre mark for the first time since 1975 as the downturn and smoking ban continue to hit Britain's pubs and brewers. Pubs continue to close at an alarming rate of 27 per week according to the British Beer and Pub Association, amounting to 1,200 businesses closing in the last 12 months.



Nick Bish, chief executive of the Association of Licensed Multiple Retailers, which counts 15,000 UK pubs among its members, said "This is bell-weather of the economic situation where you have a perfect storm of the smoking ban, credit crisis and loss of consumer confidence."

The biggest decline in consumption came in the premium lager segment where sales fell two per cent on year.

Brands including Stella Artois have suffered market declines—of trade sales have declined by 7% in the year to May according to market research company Nielsen in contrast to select import brands such as Peroni Nastro Azzuro which have seen sales climb sharply.

The BBPA sent a letter to Chancellor Alistair Darling last November ahead of the duty hike in which it



claimed brewers earn just 0.7p profit on every pint they sell while the Treasury receives 33p. The Trade body said that the profits of the major brewers in the UK had fallen 78 per cent between 2004 and 2006.

That came as the volume of beer sold in pubs hits its lowest level since the Great Depression of the 1930's, with sales in the whole of the UK beer market down by 22 per cent since 1979.

In this year's Budget the government raised duty on a pint of beer by 4p a pint, and pushed through a rise of 55p on a bottle of spirits and 14p on a bottle of wine.

Despite all this doom and gloom from the big players our local smaller brewers and micros do not seem to be feeling the pinch quite as bad. Two new breweries have started up, while Sharp's, Skinner's and St Austell continue to actually expand. Kelttek Brewery have invested heavily in a new bottling plant, Lizard Brewery have moved to new premises, Wooden Hand have almost taken over the whole of the Grampound Road Industrial Estate and of course our 'off-shore' friends at the Ales of Scilly continue to struggle to cope with demand for their beers on the Isles of Scilly.

Interesting times ahead.

RICHARD & AMANDA
WELCOME YOU TO THE

HAWKINS ARMS



ZELAH

Traditional Village Pub
Just Off The A30 (Follow the Brown Signs)

Lunchtime & Evening Meals
using local produce

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12 BEERS + GINGER BEER + CIDER

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DRINK BEER SCIENTIFICALLY



"Beer can't get you drunk," Dr. Leon A. Greenberg proves in his study. The professor of physiology at Yale University asserts that man's stomach simply cannot hold the amount of beer needed for this

purpose. Besides, the rate at which beer is eliminated in the body is faster than that people can consume, collegeotr.com reports.

The study was made public in 1955, and since then scientists have been objecting, claiming that beer does get one drunk. Dr. Greenberg was accused of not being able to recognize the stages of drunkenness.

Alcohol affects different people differently, and being drunk means something different to everyone, scientists say. They point out some obvious loopholes in the research. Dr. Greenberg clearly didn't consider games like beer pong/beirut, flip cup, kings or funneling. He also forgot that people mix their drinks, ultimately consuming more than just beer – and lots of it – very quickly.

It seems people don't stick to just beer anymore. Therefore, getting drunk is inevitable – and welcomed?



Here's a message
from "BIG" Stu.
**KELTEK beers are still 4p
a pint less than before the budget**



KELTEK is also pleased to be able to announce the incorporation of DOGHOUSE BREWERY ales into our diverse portfolio of beers. They are brewed at KELTEK by Steve Willmott to our usual high standard. We now brew 14 different ales! Please ring Susan on 01209 313620 for a brochure and our politically sensitive price list.

WE WERE ALSO DELIGHTED TO HAVE BEEN AWARDED ANOTHER GOLD MEDAL IN THE REGIONAL HEATS OF THE SIBA NATIONAL BEER COMPETITION SO SOON AFTER RETURNING TO FULL PRODUCTION IN JANUARY 2008. PERHAPS NEXT YEAR, AS IT ENTERS THE NATIONAL FINALS, OUR MILD ALE WILL JOIN ITS SISTER BEER "KELTEK KING" AS A CORNISH NATIONAL CHAMPION.

One thing that has been most rewarding is the fact that some of our more unusual ales such as BEHEADED at 7.6% and GRIM REAPER at 6% are being offered by the more adventurous landlords throughout the county in such locations as TINTAGEL, FALMOUTH and PORTHTOWAN despite pressure from our Nanny Overlords to keep life as bland and uninteresting as possible. Keep it up guys & gals, we're proud of you!



THE KELTEK BREWERY
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www.keltekbrewery.co.uk
www.cornishrealaleshop.co.uk
www.mikrocellar.co.uk

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01209 313 620

PUBS FOR SALE

Miller Commercial have the following freehold pubs on their books.



London Inn, Summercourt £395,000

Freehouse with many character features
Village location with easy access to the A30 trunk road.
Attractively presented public bar area
Restaurant providing approximately 45 covers
Large conservatory with further seating
Commercially equipped kitchen
Good sized 2-3 bedroomed owners' accommodation



Railway Tavern, Camborne £420,000

Substantial public house located in major Cornish town
Extensive main bar area and adjoining lounge bar
Equipped commercial kitchen, office and cellar
Attractive trade garden and rear car park
Spacious 3-bedroomed owners' accommodation



Collins Arms, Redruth £435,000

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



Five Pilchards, Porthallow £549,950

Coastal freehouse in village location, on the beautiful Lizard Peninsula. Two bar/dining areas, conservatory and outside seating, providing a total of circa 100 covers. Well-equipped commercial kitchen. Flexible owners/letting accommodation, either 1-bedroomed owners' and up to 5 letting bedrooms or 3/4 bedroomed owners' accommodation, with 1-bedroomed self-contained flat.

Llawnroc Inn, Gorran Haven £675,000

Opportunity to acquire a substantial village inn with letting rooms. Located in popular south coast harbourside community. Spacious public bar and pool room 40-cover restaurant and adjoining functions room 8 en-suite guest bedrooms. 2-bedroomed owners' flat plus staff bedrooms. Terraced garden and large car park



PUBS FOR SALE

Miller Commercial have a number of pubs available to lease, a selection of which are listed below.



Globe & Ale House, Penzance £45,000 (Rent £27,500)

Refurbished bar in central Penzance
Well-equipped kitchen. Predominantly wet sales
Two bedroom owners' accommodation.
Strong trading figures. Secure lease.



Willows, Kestle Mill £85,000 (Rent £32,000)

Within easy driving distance of the coastal resort of Newquay. Spacious main public bar area and adjoining restaurant, well equipped commercial kitchen
Owners' accommodation currently divided into 2 flats. Trade garden, courtyard and large car park.



Railway Inn, St Agnes £99,000 (Rent £40,000)

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
Spacious owners' accommodation. Large garden, car park.



Chiverton Arms, Chiverton X £115,000 (Rent £51,000)

Comprising large public bar, 40 cover Dining Room and Games Room. 4 Letting bedrooms. 3 - 4 bedroom owner's accommodation, with lounge. Management run, turnover in excess of £250,000



Trewarmett Inn, Nr Tintagel £140,000 (Rent £20,000)

Historic public house on tourist thoroughfare. Character bar and 40 cover restaurant. Up to 5 letting bedrooms-owners' accommodation. Considerable scope to expand. Projected turnover in the region of £200,000. To be offered with the benefit of a new secure 15-year lease.



Old Quay Inn, Devoran £150,000 (Rent £20,000)

Attractively appointed main bar
2 restaurant areas providing approximately 36 covers
Comprehensively equipped commercial kitchen
Beautifully presented terraced garden
Spacious 4-bedroom owners' accommodation

BAD in BULGARIA
BY TERRY WEBB

Due to overwhelming demand, well from at least one person actually, I have been persuaded to write up a short report on our last BAD (Boys Away Days) to Sofia.

It may have seemed to those of you who have heard snippets about the trip that it was a disaster. This is not quite the case, although one of our group was heard to say "that is definitely the last time I go anywhere suggested by Webb!" However he has made similar remarks in the past so I take it with a pinch of sea salt. The last significant occasion, (of many) was last year after a rough crossing from the Scillies when he threatened to sell the boat. He is getting it ready for launch in Fowey as I type!

The apartment was splendid. A generous size with all



that could be wished including a bar, DVD player, satellite TV and splendid views to the snow covered mountains.. Very warm and comfortable on the fourth floor of a block built in about 1920 The lift

proclaimed "I am 73 years old. Please treat me with respect"

We did our shopping in the little local store just across the road. No one spoke English but mime worked quite well until we ran out of toilet paper. To avoid an international incident, at this point, Brian did resort to providing an (unused) sample. The couple who ran the store were most helpful. The request for tea produced an armful of speciality teas from which to choose.

On the first day we did what we normally do. Set out to find the Tourist information office which was listed in our guide. We spend all day from 10.00 am 'till 6.00 pm but failed. The map we were given showed the English translation of the street names. The street signs were in Bulgarian Cyrillic text. Even the locals could not show us where we were on our map. Asking at up market hotels where we were fairly sure there would be English speakers failed to help with all saying that there was no tourist information office in Sofia. Even when we showed them a picture in our guide! However the efforts were rewarded by our working up a ravenous thirst.

So we resorted to sampling the local beers. The evening passed pleasantly enough visiting the local bars. Back at the ranch we watched a DVD of Blot on the Landscape which I



had brought with me. It ran for almost an hour before breaking down. Still, this allowed us extra drinking time for which we must be grateful.

We woke up to the fabulous views from our windows, gradually disappearing. Scaffolding was being erected around the building. By lunch time the view had disappeared completely as the typical sheeting with pictures, common on the continent, was hung all around. However, this saved us having to draw the curtains for the remainder of our stay.

The following day we resolved not to be beaten and set off once again on a mission... to find the T. I. office. Yet another day of failure. Resorted to bars and beer to raise our spirits. A good meal at the Irish bar. Good to feel at home for an hour or so! The Fox & Hounds.

This bar was located just a few yards off a main street in which our flat was situated on the corner of Graf Ingatiev and Vasil Levski. There were the usual range of local beers and of course bottled Guinness. We chose to go for the Kamenitza, a pilsner type lager which we had developed a taste.



In 1881 three Swiss entrepreneurs built a brewery in Plovdiv on a hill called Kamenitza and used the name as their brand. The drink of choice for most Bulgarians at the time was lager, but Kamenitza

broke new ground by producing the first dark beer for the market. By the 1890s they won awards at international exhibitions, including Brussels and Chicago.

The communist regime nationalised Kamenitza: first, in 1947, as part of the state-owned *Alcoholic Beverages*, then in 1952 as part of *Vinprom*.

The Belgian multinational company InBev bought the Bulgarian breweries Kamenitza, Astika and Burgasko Pivo in 1995 and added Plevensko Pivo in 1997. During 1997 to 2005, InBev invested 86.3 million leva in Bulgaria, and in 2005 Kamenitza sold 800,000 hectoliters, making it the best-selling domestic beer.

Day three. Off to find ... yes.. the T I office. Determined



not to be bested. This time with the benefit of transport on the trams and buses, as we had at last managed to find out how and where to buy tickets. Also we decide to try to arrange a train or bus trip to Plovdiv, the second city

of Bulgaria. By lunch time we had still not found the T I but we knew we were very close. Gerry and Brian decided that the impressive building nearby would house someone important English speaking and intelligent. Ten minutes later they returned having been held at gun point, X-rayed, frisked and searched. The impres-

BAD in BULGARIA SEVEN DAYS IN SOFIA

sive building turned out to be the National Courts of Justice ! However as predicted there was intelligent life there and they directed us to small office half hidden by scaffolding and the ubiquitous sheeting with pictures and ... success the tourist information office!

Was the three day search worth it? No. They were of little use to us but were very keen to give us enough guide books to fill a coffin. Clearly they had had not



customers for a month and had to reach targets, which they did in just ten minutes with us. Amazingly they even objected to us taking photographs of the office to prove that it did exist. We took one anyway.

Flushed with success, we decided to push the boat out and eat in "The Russian" restaurant that evening. However we upset the head waiter by refusing his suggestion that we should start the meal with a vodka when we asked him the price. £20 a shot! "But is the Russian tradition he insisted." Not at £20 a shot we explained politely. The meal turned out to be less than memorable after that rejection, with noticeably poor attention from the waiter, who then proceeded to remove one glass of wine from our bottle, "because it was next to the cork" and place it on a table across the room. The meal was never worth the money we paid but the Cossack dancers came free. Brian succeeded in retrieving the glass of wine which had been decanted from our bottle from the table, without getting caught. We did not leave a tip, had a full bottle of wine and free entertainment. So it turned out to be a good value experience.

Next day we set out to find the main rail and bus station which we had been told shared the same site. We took the tram No12 as instructed and found ourselves about ten miles from the city in a rubbish ridden derelict factory site having missed the correct stop. It was good to see the other side of Sofia.

We retraced our steps and arrived at the main train and bus station turned out to be a massive new build but empty. The result of European cash without the local infrastructure to man or service it. The old stations nearby were still in use. Confronted with twenty queues all headed by indecipherable place names we headed for the "Information Desk" only to be greeted by No English! No English" Nearby two American students with back packs were similarly bemused. "We have travelled all over the world and nowhere has it been so difficult to find our way around" they said. Relief that it was not just us. We were beginning to think that we should not be let out on our own. We gave up on getting to Plodiv which would not have been very exciting anyway and decided to book a taxi to take us to the

mountains and a ski resort on Sunday our last day and something really exciting to look forward to.

The following day we did touristy things like looking at the national centre for culture, which turned out to be an indoor market and some churches . We also found a real ale pub with its own brewery. Things were really beginning to shape up!



Our helpful guide books which we found in our apartment pointed us to "The Mayors Pub". The guide even gave detailed instructions on how to find it, which was just as well as when we did it was down a side street and not well signed, but the clue is to find the Jewish church and head down Paris street for about 30 yards . Reassuring signs on the door indicated no bottles and no guns! We discarded our ironware and entered. It was just after noon and there were no other customers. However we were assured that they were open. By 12.30 there were about twenty locals who had arrived for lunch.



Here was a real brewery, albeit, behind a glass polished brass and copper everywhere and that unmistakable smell! The room was dark and clearly below ground but with backlit false windows giving the impression of airiness. A stage in the corner indicated the venue provides live music in the evenings.

There are four beers brewed here and always available. Kometsko Lager beer, 4.2%, wheat beer, 4.2%, red beer. 4.8% and dark beer 5.2%.

The lager was a classic pilsner type, the wheat beer typically cloudy and with a bread like taste. The red beer, my favourite, is brewed with caramel and additional malt giving it a pleasant fruity flavour and reddish colour. The dark beer tasted of burnt caramel and sported a thick brown foamy head.

Having sampled all the beers we then decided to sample the food from the excellent and very reasonably priced menu. We eat well and fearing the combination of good beer and food might render the rest of the day a blur should we stay longer, left after about four hours. Brewery tours can be arranged, however given the language problem, we did not partake. A highly recommended drinking house provided you remember to leave your guns at home.

That evening on the way out the lights on our staircase had failed so I went back for a torch. There were very

BAD in BULGARIA

Continued from page 7

loud knocking sounds coming from the lift, but it was 73 years old, so we were not unduly concerned. On the first landing there was a head of a young lady at about floor level in the lift and she seemed to be quite friendly and was shouting greetings in Bulgarian and waving us goodbye. On the next landing were some feet at about ceiling level, but we discretely averted our gaze. Most impressive just how friendly some of the Bulgarians seemed to be.

Gerry had read about his bar where there were no less than nine beers on tap. We had to find it! It was called the "Hambara" which means the barn. It was, not surprisingly, very difficult to find. After only two hours we succeeded in locating it, less than four hundred yards from our flat. It was in an unmarked decrepit courtyard on the corner of Han Krum and 6 Septemvri with two narrow entrances one of which was locked. In the far end there was a door with a crude shelter



over. Inside it was crowded smoky and candle lit in the main. There was nowhere to sit or even stand without getting in the way of a continuous stream of waitresses serving food and drinks. Both Brian and I decided to move on. However Gerry was determined to stick it out and sample the beers. We left him there and found our way back to the flat in less than five minutes.

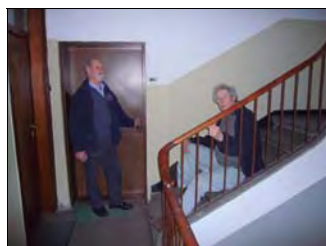
On our return, we found that we had both sets of keys and Gerry was left with none, but given that there was a door entry phone at street level did not concern ourselves unduly.

At about 11.30 we were becoming a little concerned when there was a knocking on our door. An angry Gerry had been out side in the street for over an hour. The door entry phone was not working as it was on the same circuit as the stairway lights! He had rung my mobile but it was in a jacket pocket in my wardrobe. Brian's was, as usual, switched off to save the battery.

Next day a Saturday, I gave my keys to Gerry as if anyone was going to stay out it would be him. I reported this to Brian as we left the apartment. Gerry locked up and followed us to the street. On his arrival he reported that he could not double lock the door. However, as Gerry had not used the keys before we decided not to trudge back up four floors to check as we knew the door was self locking.

We arrived back at the flat at about 7.30 that evening and found that we were unable to get into the flat. The keys which Gerry had did not seem to work. I asked Brian for his keys to try. But he had not brought them with him!

Only one thing to do in these circumstances. Have a beer! No Passports. Very little cash. No flight tickets for the return early on Monday morning and just a Sunday to sort things out. While Gerry and Brian checked out the beer I walked to the office of the rental company only, not unexpectedly, as it was Saturday evening, closed. Plan A, B, C, D and E were discussed and all rejected as they all involved a considerable degree of discomfort. We decided to place ourselves in the hands of anyone who a) spoke English and b) was sympathetic to



three grumpy old men. Not something we felt too confident of finding. Most unusually, we were wrong! Our saviour came in the form of a restaurateur we stumbled upon in just 5 minutes only yards from the bar.

We found ourselves in pleasant hotel 2 miles from the centre and had a great evening, splendid meal, I think, and plenty of beer and wine. Much phoning back to Hazel (Brian's wife) back at HQ in St Austell and with her very able (what would we have done without her?), help made arrangements for a locksmith to meet us on the following day, Sunday. (How sensible of Brian to save his phone batteries for emergencies).

Sunday arrived and so did the locksmith only an hour or so after the promised time and took just two hours to get in. Brian had left the other set of keys in the door. This is a common problem in Bulgaria we were told. So not our fault after all.

This delay resulted in the planned trip to the mountains by taxi being aborted. However it was very hot and sunny, so it would not have been a good day for a long taxi ride. Also the ski resort would have probably been crowded.

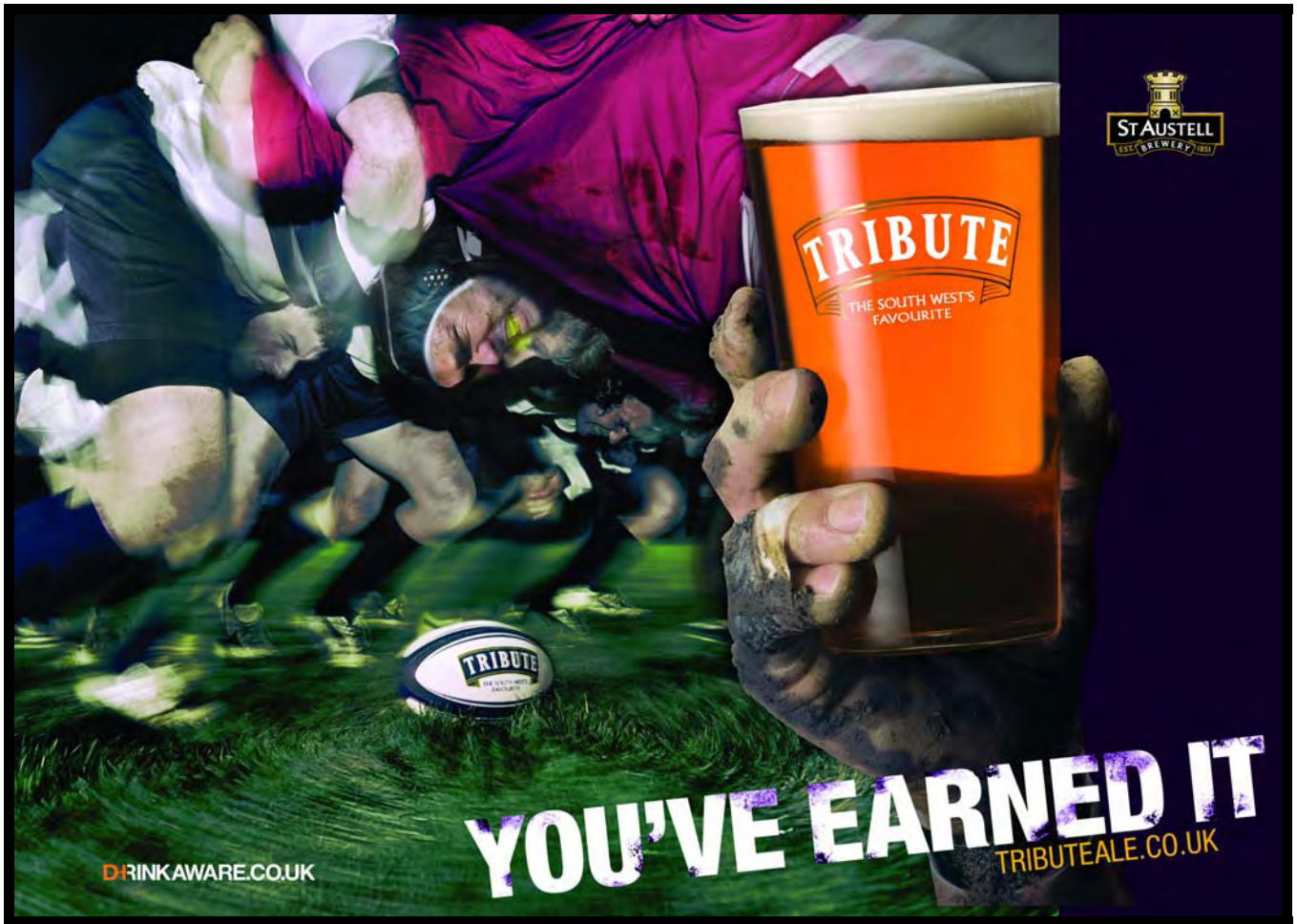


Relieved that the holiday had gone so well, we headed off to the airport on Monday morning, confident that all would continue to go without a hitch on the return journey, only to arrive back in Gatwick in the worst gales for two hundred years. We landed safely on the third bounce.

Gerry and Brian had bought some spirits at Sofia and forgot that they were still in their hand baggage at Gatwick. Hence they were both stopped and asked to empty their bags. Brian was unable to charm the female officer and also not able to produce a receipt for the spirits. Now getting very rattled, he was carted off to a side office where he was searched once again, his bag examined in minute detail and was accompanied by an officer back to the check-in desk and had to check in his hand baggage to go to the hold. By this time there was a possibility that this might not happen as most of this luggage had been loaded. To compound the problem, as if it needed compounding, the vodka bottle was leaking all over his expensive jacket! He arrived back some fifty minutes later very angry that meanwhile Gerry with the same spirits from the same shop in Sofia had been allowed through and was sitting drinking a beer.

Brian became almost incandescent when he found that Gerry had chatted up his female officer, with his usual "You're a dear ole' maid, where have I seen you before?" Typical of Gerry and when asked for a receipt, produced the one for the toilet rolls which, as it was in Bulgarian Cyrillic text, proved suitable for her.

Several beers were needed to bring Brian down from the roof and allow any chance of him being allowed on the next flight. This was going to take time. Fortunately, the flight was delayed which allowed plenty of time for his recovery. It departed three hours late and was diverted to Plymouth where we were bussed to Newquay after a very traumatic landing not helped by the pilot announcing that he would make just one "attempt" to land and would divert to Exeter if he FAILED! He receive a round of applause when he suc-



BAD in BULGARIA SEVEN DAYS IN SOFIA

ceeded.

At Newquay, Brian's wife, was to meet him on arrival. This had been arranged by mobile phone at Plymouth. However she could not find the airport (from St Austell) and was an hour late. The airport was closed due to the weather so he had to wait outside. It was dark raining and blowing a force nine..... I do not have a report of the conversation which took place in the car on the way home!

Finally, the nuts and bolts of the trip. We left on 3rd March this year.

We travelled from Newquay to Gatwick with Air Southwest for £87 return and from Gatwick to Sofia by Easy Jet for £66 return. The timings of the flights required one overnight stay near Gatwick which cost us £24 each which included transport to and from the airport. We stayed at the Springwood Guest house in Horley. (Tel 01293775998). Airport transfers by local Taxi in Sofia cost about fourteen Euros. Watch out for cowboy operators. Look for a list of fares displayed on the cab. It is not unknown for unscrupulous operators to have a hidden foot pedal which they use to clock up the miles. However, genuine taxis are very cheap by our standards. About sixty to eighty pence a mile.

We booked our apartment in Sofia through Saratours@gmail, com and stayed at 41a Graf Ignatiev Str. This cost us 70 Euro per night which, for our six night stay, worked out at about £100 each.

The Bulgarian currency is the Lev. The rate is tied to the Euro at 1.955 Lev to the Euro which in March was equivalent to 2.63 Lev to the Pound.

Transport in Sofia is cheap and we purchased three day travel passes from street tobacconists for about three pounds. The trams were very efficient if antiquated by even the British standards. In general meals were good value if you avoid the tourist hot spots and stick to the bars and restaurants used by the locals. A good venison steak and all the trimmings coming in at around seven to eight pounds. Now the most important fact. The cost of beer (or Lager) . Allowing for the metric measures and exchange rate in March about fifty to eighty pence a pint! Good Drinking!



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SCILLY NEWS

From our Isles of Scilly Correspondent Barrie Nuttall

Two travel books I have read recently include a trip to St. Agnes to make a visit to England's most south westerly pub. 'The Longest Crawl' charts a circuitous route from here across Britain to end up in the most northerly bar, on Unst. In the other book, 'Attention All Shipping' the author, Charlie Connelly, set himself the fascinating task of trying to visit all of the areas featured in the Shipping Forecast. The **Turks Head** on St. Agnes is indeed the most south westerly pub. It is also the most southerly, but not the furthest west. That distinction goes to the lesser known **Fraggle Rock**, located about four miles to the north on Bryher.



With a population of around 80 Bryher is the smallest of the Scillies five inhabited islands and has its own special character. With virtually no vehicular traffic the lanes are always quiet. And with plenty of footpaths also criss crossing this scenic little island excellent walking is available. Its pub is located on the east side of the island, by the channel overlooking Tresco. Outside there is a patio style garden sun trap (but no sun on my recent visit!). Inside on the ground floor there is a very small traditional bar. It is equipped with pub games, a piano and some guitars for occasional impromptu sessions. The tiny servery has a single hand pump dispensing the pub's regular ale, Sharp's Doom Bar at £2.80 a pint. An open staircase leads up to a larger modern cafe bar with good views, internet access and another hand pump (also serving Doom Bar). Food is available every day except Friday, when customers are invited to bring their own picnics. Hours are 10.30 to 4.30 and in the evening 7.30 to 11 except Sunday. Although Bryher is such a small island there is actually a choice of drinking venues; over on the west coast the up-market Hell Bay Hotel also has a Cornish ale on offer. The regular here is Cousin Jack (3.7%) from St. Austell

ENCOURAGING EARLY BARLEY YIELDS

Early yields of barley look significantly better than last year, according to Norfolk grain merchants, Eastern Daily Press communicated on July 17.

Matthew Adams, joint managing director of independent merchants, Adams & Howling, said: "What a difference a year makes. We're seeing some good-quality barleys coming from quite light land areas. "Last year, the crops were full of second growth and low yields. This year, it is full of high-quality bold grains and high yields. It's looking good, very good at the moment.

After the wettest summer for decades last year, crops on the lighter sandy soils have been able to keep growing.

South Norfolk grain merchant Stephen Howlett, of Grainfarmers at Bressingham, near Diss, said: "Crops haven't died; they are ripening and not dying. We have seen some winter malting barleys which look good."

Mr Adams, who is hoping that a new 5,000-tonne grain store will be completed at the firm's Little Plumstead headquarters ready for the bulk delivery of Maris Otter malting barley, has seen a range of feed and malting samples.

On one large Breckland estate near Thetford, the malting variety Flagon yielded just under eight tonnes per hectare, or 3.23 tonnes an acre, while last year, the typical yield range was between 5 and 5.5 tonnes per hectare.

Mr Adams said that a Broadland estate near Wroxham had harvested Pearl, which was averaging about 6.7 tonnes per hectare. "Another feature that we're seeing is low nitrogen levels," he added. If the weather stays right a reasonable harvest is in prospect with a 25% yield increase.



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Founder Member and Former Chairman Dies

The funeral of Bill Flocks took place on Thursday 24th July 2008 at Menheniot Church, followed by cremation at Glyn Valley crematorium, and his wake followed back at his local the White Hart, Menheniot.

Our condolences to family and friends from fellow Cornwall CAMRA members. Bill was a founding member of the Cornwall Branch and became its first chairman in 1977, a post he held for some years, whilst also being Mayor of Truro.



Bill Flocks

Have one in the upstairs bar for us

FERRETT GEMPARS





12

ONE & ALE



5th ANNUAL POLPERRO BEER FESTIVAL



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SKINNER'S SPONSORS TALL SHIPS FROM FALMOUTH



The main sponsor of this year's Tall Ships Regatta is Truro-based Skinner's Brewery.

From 10th - 13th September 2008 Falmouth will be the host port for the Funchal 500 Tall Ships Regatta. This special Tall Ships Race is the centre-piece marking the 500th anniversary of the founding of the port of Funchal in Madeira and is organised by Sail Training International.

The fleet of sail training Tall Ships will gather (10 - 13 September) in the historic port of Falmouth on the south west coast of England before racing to the Ilhavo (Port of Aveiro), Portugal (20 - 23 September). From there the Tall Ships will race to Funchal, Madeira for a Maritime Festival and major celebrations in the city (2 - 5 October). For full information visit the Funchal 500

website.

Falmouth has been selected as the start port for the race. Up to 10 large or square rigged vessels are expected in the Docks, plus a further 20 smaller ones. The ships will be open to the public from Wednesday 10th September to Friday 12th September. The start of the race takes place on Saturday 13th September 2008. A Parade of Sail, starting around noon, will lead the ships from the Docks and Carrick Roads out to Falmouth Bay for the start of the Regatta at the end of the afternoon.



Falmouth Main Sponsor

PUBS FOR SALE

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



Barbican, East Looe £125,000 Leasehold

Unique community style Freehouse opportunity, central location near Looe. Offers large bar area, enclosed patio with smoking shelter. Strong consistent turnover with scope for development.



Jacobs Ladder, Falmouth. Leasehold Offers Invited-New Instruction. A popular community town centre pub in densely populated residential area. Refurbished main bar, pool area, games room, beer cellar, kitchen, 7 letting bedrooms and owners one bed accommodation over.



Wheel Inn, Tresillian Leasehold OIRO £100,000

Rare opportunity to acquire one of Truro's most traditional and prestigious public houses. Genuine reasons for sale. Offers traditional style bar/dining areas 40+ covers, superb beer garden at rear, Car parking, Owner's 2-bedroom accommodation.



Coaching Inn, St Columb Major

Leasehold OIRO £29,950

This is a rare opportunity to acquire a free of tie leasehold pub in this Cornish market town.

Offering main bar area, rear function room/games room, kitchen and owners three bed living accommodation



City Inn, Truro Leasehold OIRO £160,000

CAMRA AWARD WINNING CITY PUB

Situated in central Truro and offering extensive open plan bar areas, sports bar, commercial kitchen, office, owners accommodation plus letting rooms (8 bedrooms in total) and delightful enclosed tiered beer garden

PUBS FOR SALE



Old Ale House, Truro. Leasehold £198,000

Offered to the open market for the first time ever. The Old Ale House is a renowned destination Real Ale & Food Pub. Deceptively spacious and successful business comprising a large open plan bar/dining area, first floor function room with separate bar. 4/5 bed owners accommodation, self-contained 1-bed annex.



Waterwheel, Trethowel. Freehold £675,000

Set in a 1.5 acre lightly wooded site and bordered by a stream. The Waterwheel Inn and Restaurant is a detached freehold property offering lounge bar, 30+ restaurant, 25+ cover conservatory, commercial kitchen, 8 en-suite bedrooms, ample car parking, patio and delightful gardens. It currently operates primarily as a quality restaurant. A full license is held so the property could be adapted to a free of tie pub if required.



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 3-bed accommodation, beer garden & car parking Excellent & rising turnover with scope for further development



Shipwrights Arms, Helford Village

Freehold Price Upon Application

The Shipwrights Arms is a historic 18th century Grade II Listed thatched waterside property located in the Helford Village on Cornwall's scenic Helford River. Offers traditional style bar areas, open tiered dining for 120+ covers. Existing 55:45 dry to wet trade split to appeal to restaurant/pub operators. Owners 4-bedroom accommodation.

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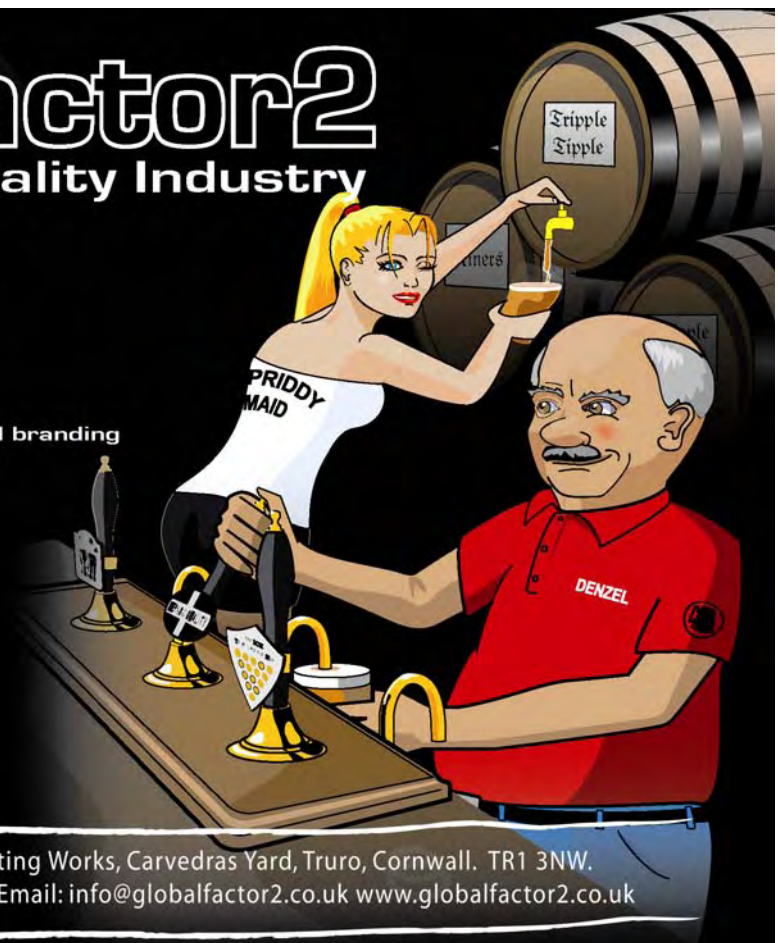
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OF KIWIS AND BEER - THE HUNT FOR REAL ALE DOWN UNDER

By Rod Davis



It was, to say the least, an interesting chance meeting with a Kiwi tourist at the Great British Beer Festival at Earls Court. Having complied with his request to take the usual 'naff tourist shot' (his words) of him and his mates, beer glasses in hand and manic grins on face, we fell into conversation, during which I told him I was planning a trip to New Zealand.

"Beer's crap, mate. No real ale there. Well, some of it's *almost* real ale, but they put pressure on it. And they freeze it, even keep glasses in the fridge before they pour it out". No surprises there, then. He continued: "Tell you what I do, mate. When I get a glass of chilly beer, I hand it back to the barman and ask him to blast it for 15 seconds in the microwave. That does it, although they look at you a bit funny sometimes. Recommend you do the same. Enjoy your trip". And with that, he was gone.

Thus encouraged, some months later Mrs. D. and I hit Auckland in the far north of that country and set about checking what kind of beer scene there might actually be in the islands. We were not too hopeful; in any case, I was not too keen on writing a long article in a real ale magazine about what is, in effect, keg beer. Not the done thing. So I'll keep it fairly general. In fact, once we had accepted the inevitable, the pub and beer scene turned out not to be quite as bad as expected.



Some of the pubs were not much different from pubs in the UK, and indeed the first one we visited - Fox's Bar by the waterfront - was a bit of a heartstopper at first, as it sported a row of 5 hand-pumps on the bar. Of course, these turned out to be false, you just pull them back and out comes the beer under gas pressure. Note also in the picture the condensation on the glass (as a visitor I didn't have the confidence to try the microwave trick). This was also a beginner's intro to the breweries of New Zealand. The pumpclips were offering beer from Mac's and Speight's Breweries, and some stuff from Steinlager which turned out to be 'international lager' - just like home! In another pub across the



harbour, the Masonic Tavern, some other big brewery names were evident - Lion, Monteith - and, for keg beers, a surprisingly wide choice of styles. There were malty reds, golden ales, a dark caramel-tasting brew ('Black Mac'), lagers, in fact an interesting range considering we were expecting little more than the Aussie idea of beer (2 brands - Foster's and Castlemaine XXXX, since you ask).



In fact we were to visit several breweries during our time in NZ, including Mac's in Wellington (address: Shed 22 - it's in an old transit shed on the dockside), Monteith Brewery on the west coast of South Island at the aptly-named Greymouth (complete with Cornish-style rain), and several brewpubs along the way. One of these, in the volcanic hot spring and sulphur-smelling town of Rotorua, is in the old police station.



Hence its name, the Pig and



Whistle. It produces one beer only, a 3.6%abv brew called Swine Lager, which turned out to be surprisingly tasty and more-ish. On South Island there is a small brewpub chain called Dux de Lux in the cities of Christchurch and Queenstown which is more adventurous in its brewing range, producing such wonders as Hereford Bitter (4.0%abv), Ginger Tom (4.0%), Black Duck Lager (4.0%), Black Shag Stout (5.0%) and Nor'Wester Ale (6.5%).

Now, here is the infuriating thing about Kiwi beer. In spite of the obvious indignities done to it by the breweries - filtration, pasteurisation in many cases, and pressurisation (albeit mostly light), most of them harbour interesting and pleasing tastes and flavours, once you get past the awful carbon dioxide 'bite' and manage to warm them up a bit. Annoyingly, the brewers' slogans seem to be along the lines of, 'the Home of Craft Beer' (Monteith), 'traditional beers, naturally brewed' (Mac's), and so they are, right down the brewing line - until they get to the end. Then what hap-

(Continued on page 16)

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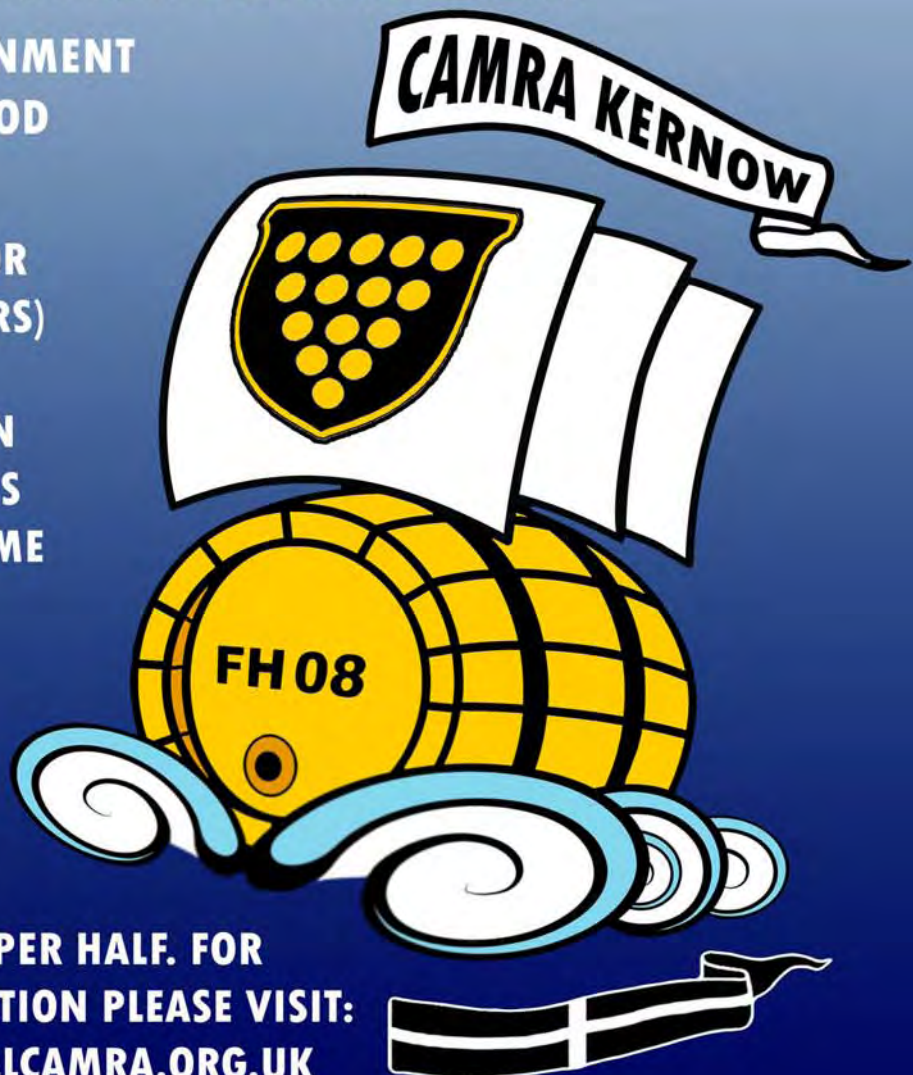
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OF KIWIS AND BEER - THE HUNT FOR REAL ALE DOWN UNDER

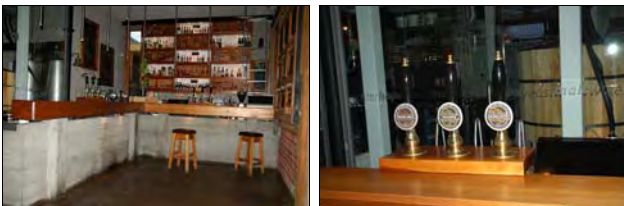
(Continued from page 14)

pens? They are chilled to within an inch of their lives, micro-filtered to take out that essential ingredient. yeast, to make 'bright' beer, then banged up in an aluminium drum to be gassed up again and sold as keg beer. In fact, we asked at two of the breweries why, if they take all the trouble they claim they do to get it right, do they screw it all up right at the end by effectively destroying the 'traditional beer' they've so lovingly crafted? In each case we were met with total blank incomprehension - to them, the keggling part of the process is an essential part of beer production, and that's it! Our man in Earl's Court was right, then - no real ale in New Zealand.

Wrong! Having briefly met and enjoyed a few drinks with our Cornwall branch exiles Rob ('Kes') and Susanne Kesby at a vineyard (of course!) near Blenheim on the South Island, we got an inkling that Christchurch further south might have something more to our taste. Christchurch is a very pleasant, very English sort of a city with plenty of buses, preserved trams, a train service of a sort, and lots of pubs and beer bars (including a Belgian bar and a bierkeller). And there, tucked away down an alleyway in an old warehouse (inevitably) we found it, The Twisted Hop, a self-proclaimed real ale brewpub. And so it proved. A ba-



sically-constructed bar made of recycled wooden blocks hosted three proper handpumps and behind them and a huge glass wall sat a gleaming brewery, on



view for all to see. Ignoring the Cornish pasties on the menu (yes, really!), we set about those handpumps with a will. The beers are brewed on site in the traditional manner, using English malt and a combination of

English and New Zealand Hops, and they undergo their final fermentation in the barrel. Cask conditioning, indeed, and the beer is fresh and alive at the time of serving. The Twisted Hop turned out to be one of only two such breweries in New Zealand. The beer was a bit chilled for our preference but not to a dire extent, being designed to hit the glass at 10C, so you only have to wait a few minutes to let it come up to the 11-14C we are more used to in the UK. And, if further proof were needed that this was indeed real ale as we know it, it was suffering at the time from a protein haze, the curse of brewers everywhere. Joint owner/brewer Stephen Hardman explained that this was a temperature control problem they suffered from in summer and winter in particular, since the brewery was still being developed and they hadn't yet got their real ale cool storage area installed. So keeping it at the correct temperature for conditioning in the cask had been a problem. 'Come in the spring or autumn', he added cheerfully, 'it seems to be fine during those seasons'.



As to the beers, we worked our way through the card (and naturally, I started round again). Bugger the protein haze, we said, after nearly two weeks of ale starvation this was heaven indeed. I'll let the brewers' tasting notes speak for themselves. Golding Bitter at 3.7% abv is light fragrant beer with a fruity aroma, a typical English 'session beer', whilst Challenger (5.0%) is a well-hopped and full bodied special bitter. No prizes for guessing why those names are used. The graphically-named Twisted Ankle weighs in at a respectable 5.9%, and I can guess the reason for that name, too. Described as a strong, malty dark ale, it is, they say, 'dangerously easy to drink'. How very true. Still got my ankles safely back to the hotel though. They also produce a seasonal brew from time to time, which could be a brown ale, a stout, an IPA or another style, although there wasn't one available during our all-too-short three day visit.

A bit of background is interesting, mainly gleaned from their website (thetwistedhop.co.nz). Proprietors Martin Bennett and Stephen Hardman arrived in New Zealand

OF KIWIS AND BEER - THE HUNT FOR REAL ALE DOWN UNDER

from England with their families in February of 2003, on separate planes and unaware that they had the same dream of bringing cask conditioned beer to New Zealand. They were (compare and contrast with the foregoing!) both disappointed with the bland, sweet, cold and fizzy offerings found in most pubs and bars of Christchurch. Through networking in the brewing industry, they were brought together and a plan was hatched. Together they decided to set up a brewery and bar of their own, to brew beers which are full of flavour and served in the traditional manner, just as beer has been produced in England for many hundreds of years. This is no 'English Pub' themed in the rather phoney way found in Europe, the fashion for our so-called Irish bars a year or two back being the worst of the kind in my opinion. Steve and Martin decided to preserve the characteristics of the warehouse as far as possible, building on the heritage of the area by emphasising the original features of the warehouse - beams, columns, and bare bricks. Interestingly, the pub also had to be earthquake-strengthened before being refitted, much of the work being carried out by Martin and Stephen themselves. The 100yr-old concrete floor was ground down and the place furnished using native timbers, the bar and the furniture being mainly constructed from recycled matai (a massive local tree species), and the bar counter made from a solid beam of similar kauri wood recovered from a demolished warehouse in the area. Down to the last detail, the place has been designed to embrace the heritage of Christchurch and the native timbers of New Zealand. Well, almost. The handpumps are from Yorkshire, and the casks are from Brittany. Quite right and proper, too.



Monteith Lager Room!

How can you follow that lot? Well, the visit to Monteith Brewery Co. in Greymouth provided a bit of further beery interest and they had an interesting array of real

handpumps in the sampling room (not working properly of course, though they love the imagery, don't they?), but it was mostly back to the fizz and chill after Christchurch. Although a bottle-conditioned Shepherd Neame Spitfire thoughtfully provided by 'Kes', who has found a source in Blenheim of all places, helped remind me, at least, of why I am a CAMRA member. All in all, I think the New Zealand beer situation is a sobering reminder of what might have happened in the UK, had CAMRA not got going 35 years ago. Would I go back? Yes, of course - at long as it's to Christchurch!

KIWI JOKE

A bloke walks into a bar in New Zealand and orders a shandy.

All the Kiwis sitting around the bar look up, expecting to see another Australian visitor. The barman says, "You ain't from around here, are ya?"

The guy says, "No, I'm from Canada."

The bartender says, "What do you do in Canada?"

The guy says, "I'm a taxidermist."

The bartender says, "A taxidermist? What the hick is a taxidermist? Do you drive a taxi?"

"No, a taxidermist doesn't drive a taxi. I mount animals."

The bartender grins and yells,

"He's okay boys. He's one of us."



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18

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SHARP'S CHALKY'S BITE TAKES TOP AWARD



Chalky's Bite has been awarded Gold at this year's Quality Drinks Awards.

The prestigious awards, which are now in their third year, recognise and reward excellence and innovation in the world of alcoholic drinks and are rapidly becoming the must-have accolade in the Drinks Industry.

Chalky's Bite, which was developed in conjunction with world-renowned restaurateur Rick Stein, was conceived through a challenge from Rick Stein to Sharp's head brewer Stuart Howe. The aim was to create a unique British beer that could stand alongside the greats of Belgian brewing.

Stuart Howe said: "Chalky's is the kind of beer I've always dreamt of brewing, so for it to be recognised at the highest level means the world to me. This success is credit to excellent local ingredients and the great work of the Sharp's brewing team. To beat beers from

some of the biggest and best breweries in the UK puts Chalky's shoulder to shoulder with the greatest beers in the world".

Joe Keohane, Director of Sharp's, said: "This is one of the premier drinks award in the UK and winning it is a real recognition of the talent of the Sharps Brewing team, the quality of our ingredients and our innovative Brewery at Rock. Chalky's Bite was the first of a new exciting range of specialist beers produced by Sharp's. Our clear ambition is to be **the quality standard in British cask and bottle conditioned beer**".

« « **Now You Can Win** » »

Sharp's has linked up with Hawaiian singer Jack Johnson and produced a unique drip mat competition. Pub goers will simply need to answer via text a question about Sharp's heritage. First prize is Jack's own signed guitar and there are many runner up prizes including Doom Bar hot air balloon trips and copies of Jack's fantastic new CD.

Pub owners will also have the chance of winning a great prize. A free gig by one of the bands signed to Jack own label Brushfire. Jack is a regular visitor to Cornwall and on his travels around the county is known to sample on occasion Cornwall's favourite beer.

BEER TASTING PANEL IN CORNWALL

At the beginning of July, the CAMRA Tasting Panel for Cornwall enjoyed an afternoon in our Pub of the Year, the Star Inn at Crowlas, training to taste beer! What an excuse for a booze-up, you may think. Well, yes, we did enjoy ourselves of course; otherwise we would not do it. But if I tell you that we sniffed rancid cheese smell, gingerly tasted samples spiked with flavours such as salt, cloves and vomit, you may start to realise that it was not quite a jovial booze-up.

So what are these tasting panels and what do they do?

For about 20 years, CAMRA has run a national tasting programme to provide consumer information on the character and quality of beer in trade. Organised under a regional and local structure, trained CAMRA drinkers critically record the taste of beers in pubs using an industry-standard system.



Interior of The Star Inn, Crowlas

Have you ever wondered how beers are nominated for the Champion Beer of Britain (CBOB) and Champion Winter Beer of Britain (CWBOB) competitions, or where the beer tasting notes in the Good Beer Guide come from? For the most part, this information comes from beer tasting panels made up of CAMRA members.

Beer tasting notes in the GBG, where they exist, come from the tasting panels and the brewers, but CAMRA prefers to use the opinions of its tasting panels.

Because of a decision taken at the Members' Weekend last year, nominations for beers rated as being the best for each style will be nominated by the tasting panels, by branches through the new Branch Vote, and through Area Competitions at CAMRA beer festivals. There have been several routes in the past for beers to be put forward, but its tasting panels have always been regarded as the most important by CAMRA. Another change is the inclusion of Real Ale in Bottle from this year, so there will be Champion Real Ale in Bottle of Britain (CRAIBOB) awards.

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*Extensive menu serving a variety of locally produced,
home cooked food both at lunchtimes and evenings

*Sunday Roasts a speciality

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*Large private car park

A major *raison d'être* for resurrecting Cornwall Tasting Panel in 2002 is to promote our Cornish breweries through these annual competitions.

So, how does it work?

Panels are organised into ten UK regions. There are 62 tasting panels in the country, covering all these regions, plus one panel for national brands. The panels are generally based on whole counties, part-counties or big cities. Geographically, tasting panels do not necessarily coincide with CAMRA branches. Usually there are several branches covered by one panel, or occasionally branch areas are split across panels. Cornwall comes under South West Region, which covers all counties up to Gloucestershire and parts of Wiltshire. Cornwall is unusual in that our panel and our branch both cover the whole county exactly. Keeps things simple.

The whole tasting panel system is overseen by the National Tasting Co-ordinator, Paul Moorhouse. Each region has a Regional Tasting Co-ordinator. In our case, it is Phil Roberts of Exeter and East Devon Branch. In each region, there are several panels, each headed by a Panel Chair. The number of Panel Members per panel varies, but is usually about twelve. Panels are responsible for tasting the beers from all the breweries in their area.

Tasting panels are independent of the Branches. Regional Tasting Co-ordinators appoint Panel Chairs and allocate breweries. Our tasting panel is not a sub-

(Continued on page 20)

BEER TASTING PANEL IN CORNWALL

(Continued from page 19)

committee of the Branch and the Panel Chair is not a committee post. Naturally, Panel members are also active Branch members, and most of ours hold Branch posts as well.

Tasting panel members have to be trained

This is to recognise the attributes and flavours of all styles of real ale brewed in the UK, from milds to barley wines. This can be quite challenging thanks to the ingenuity of our brewers.

The panel has at its disposal a kit of flavours found in beer to help panel members recognise them. The beer tasting system, flavours kit and training guidance are provided to CAMRA by Brewlab at the University of Sunderland. Brewlab also provides services to the brewing industry.

Which brings us to the training session in the Star.

The training itself comprises several stages for each member to work through. Firstly, identification of salt, sweet, sour and bitter tastes in water. If they cannot do that, then they are sent home! We have a bit of fun trying to identify a handful of beers in blind tasting from the range available, which is always changing and exotic at the Star. Then they have to recognise watered-down beer, not that we expect to find that in our pubs, but levels of flavour are important. We then make use of the kit of flavours. This kit contains samples of

malts, hops and pure extracts of flavours found in beer, both desirable and off-flavours. Finally, the tasters practice profiling different beers using the CAMRA standard tasting card. These cards record the intensity of all the features found in the aroma, taste and after-taste of the beer, plus a range of properties like colour, body and carbonation. The most important entry on the card is an overall score of how well the beer rates against the style that it is supposed to be. We all do our best to describe each beer, then we compare results. I am pleased to say that oddball scores for any attribute were very few, but caused much banter where they arose.

Having proved that they have a good chance of being able to record the tastes of beers correctly, the tasters sally forth into pubs throughout the year armed with tasting cards and pencil. To keep standards up, ales have to be marked from at least five samples by at least three different tasters, preferably in different pubs on different occasions. This can easily reduce the number of eligible beers, so prioritising can be necessary.




Linda Barber scoring her beer

Only ale in top condition in a clear atmosphere with a clear-headed taster can count!

The Panel Chair collates all the cards and enters them into a spreadsheet, from which he/she prepares a set of data for the National and Regional Tasting Coordinators in February. The information includes profiles of the eligible beers, tasting notes for the GBG, and the all-important nominations for CBOB, CWBOB and CRAIBOB.

Landlord of the Star, Peter Elvin, provided us with everything we needed for the training, including mineral water and crackers to clear the palate. Being a skilled brewer himself, he knows what is needed for a beer tasting or judging session. We had exclusive use of the dining room and the benefit of seven beers in excellent condition, bitters, golden ales and a dark mild. Barman Steve helped us with jugs of beer, lots of empty glasses and even mugs of hot water for infusing malt and hops. Thanks to both of them, and to Steve Willmott for providing samples of fresh hops.

I hope this explains the apparently complicated system.
Steve Barber



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KELTEK EXPANDS

"The KELTEK BREWERY in REDRUTH has continued its rapid expansion since recommencing production in early 2008 by taking delivery in July of the first and only brand new beer bottling line this side of Bristol. The first ales from the fully computer controlled equipment are expected to roll off the line in August at the rate of approximately one bottle every 2 seconds!. This is the culmination of a £350,000 investment in the KELTEK BREWERY by its parent company The Optoelectronic Manufacturing Corporation (OMC). Many of the bottles produced are destined for export markets especially in the Far East where OMC has strong links.

KELTEK cask ales have also been appeeing in many new outlets throughout the whole of Cornwall since their re-introduction in January this year, delivered both directly by the brewery and through Jollys Drinks in Pool who offer regular deliveries throughout Cornwall and into West Devon.

KELTEK's 25 bbl plant is now fully up and running, brewing the more popular ales such as MAGIK and GOLDEN LANCE whilst the more unusual products such as the cloudy "NATURAL MAGIK" (4.5% ABV) and stronger ales such as BEHEADED (7.6% ABV) and "GRIM REAPER (6% ABV) continue to be produced on the original 2 1/2 bbl brewery.

In a move to further diversify the number of beers produced by KELTEK, STEVE WILLMOTT, creator of DOGHOUSE BREWERY ales has formally joined the KELTEK team and brews the full series of DOGHOUSE beers which are now included as a part of the KELTEK range.

Stuart Heath the founder of KELTEK commented "Steve's style of ale, with its very traditional, English, well-hopped character, provides an interesting contrast to the original KELTEK beers which tend to be very fruity and with perhaps a little less emphasis on the more bitter hop varieties. We are delighted to have been able to welcome Steve as a member of our team."

In an overtly political protest against Government policy, KELTEK reduced its trade prices after the last budget and has made a committment to maintain these very low prices on its most popular ales in an attempt to support the pub trade in very difficult times and has also agreed a wholesale arrangement with Jolly's Drinks to enable these low prices to be passed on to a wider range of customers.

Production has also been stepped up on the KELTEK "MIKROCELLAR" electronic real ale fridge which, unlike a normal refrigerator, can be programmed to keep bottle conditioned ales or polypins of beers at the correct serving temperature. Information on ths unique piece of equipment can be found by visiting the website www.mikrocellar.com ."

MAD WORLD OF BEER

The perfect dog: He knows your favourite beer!

Man's best friend can be trained to fetch just bout anything, sticks, tennis balls, the newspaper. But what about beer? Sarah Pewitt of Orlando has what some may call the perfect pooch. 3 year old Charlie the chocolate lab will bring you a beer. So how'd she do it? "I started with putting a treat in the fridge. And I put a towel on the fridge, got him to open it, and he got the treat. Then I put the beer on the ground and told him to get it like would do with a ball. Then I put the beer in the fridge, and the rest is history." Pewitt says many people stop by just to see Charlie in action. As for his next trick? She says she needs to teach Charlie how to make a sandwich.

Australia brews beer for dogs

With no age limit on drinking, a no-alcohol beer brewed especially for dogs has proved a hit for an Australian pet shop.

Dog Beer, or DB, was designed by Sydney pet supplies store owner Elise Schumacher after she noticed her own dogs, named Louis and Vuitton, leaping for drops of beer.

"The slogan is, 'Shout your best friend a beer'," Schumacher told Reuters. "I have drunk it. It tastes like beef and smells like beer." Schumacher, whose shop also sells liver-flavoured fortune cookies for canines, said ordinary beer is bad for dogs.

The special beer is packaged in brown bottles identical to those of normal beers and is sold in local cafes and for barbecues. It also costs as much as regular beer, with customers forking out A\$5 (\$4.76) a bottle.

"It is popular with the guys with their dogs. Lots of people also pick up a few bottles as presents for people who have dogs," she said. "We have sold just hundreds of bottles."

The Falcon Inn



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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.



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. Stocking locally brewed real ale also gives the business the edge over supermarkets and off licences selling low-cost mass-market lagers.

Joining the CAMRA LocAle initiative is Free and accreditation is easy, so, simply **contact your local CAMRA branch** to arrange.

www.cornwallcamra.org.uk

THE QUEENS ARMS, BOTALLACK

tel 01736 788318

Annual Beer Festival



**Fri, Sat & Sun
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FREE ENTRY

30 - 40 Real Ales & Ciders



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www.queensarms-botallack.co.uk

for further info





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Train Rides are Extra**

Saturday 6pm Beer & Jazz Special
(Advance Bookings Only Ring 01208 73666)
Beer Festival Staffed by Cornwall CAMRA

BRANCH DIARY

August

Saturday 16th
Penzance Pub Crawl. Start at Crown 12:30

September

Friday 5th to Sunday 7th
Beer & Steam Gala Beer Festival on Bodmin General Station Platform.

Saturday 20th
Branch Meeting at Hawkins Arms, Zelah 12:30
Western Greyhound 585 or 586 Truro-Newquay

October

Friday 24th & Saturday 25th
Falmouth Beer Festival, Princess Pavilion.

OTHER BEER FESTIVALS

August

Friday 22nd to Monday 25th (Bank Holiday)
Beer Festival at the Fisherman's Arms, Golant

September

Friday 12th to Sunday 14th
Beer Festival at the Queens Arms, Botallack
Saturday 13th
Beer Festival at Duloe

Friday 19th & Saturday 20th
South Devon CAMRA Beer Festival at Newton Abbot Racecourse

Friday 26th to Sunday 28th
Abbfest 2008, Abbotskerswell, Newton Abbot

Friday 26th & Saturday 27th
Beer Festival at the Hawkins Arms, Zelah
November

Saturday 29th
Celtic Beer Festival, St Austell Brewery

BRANCH CONTACTS

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

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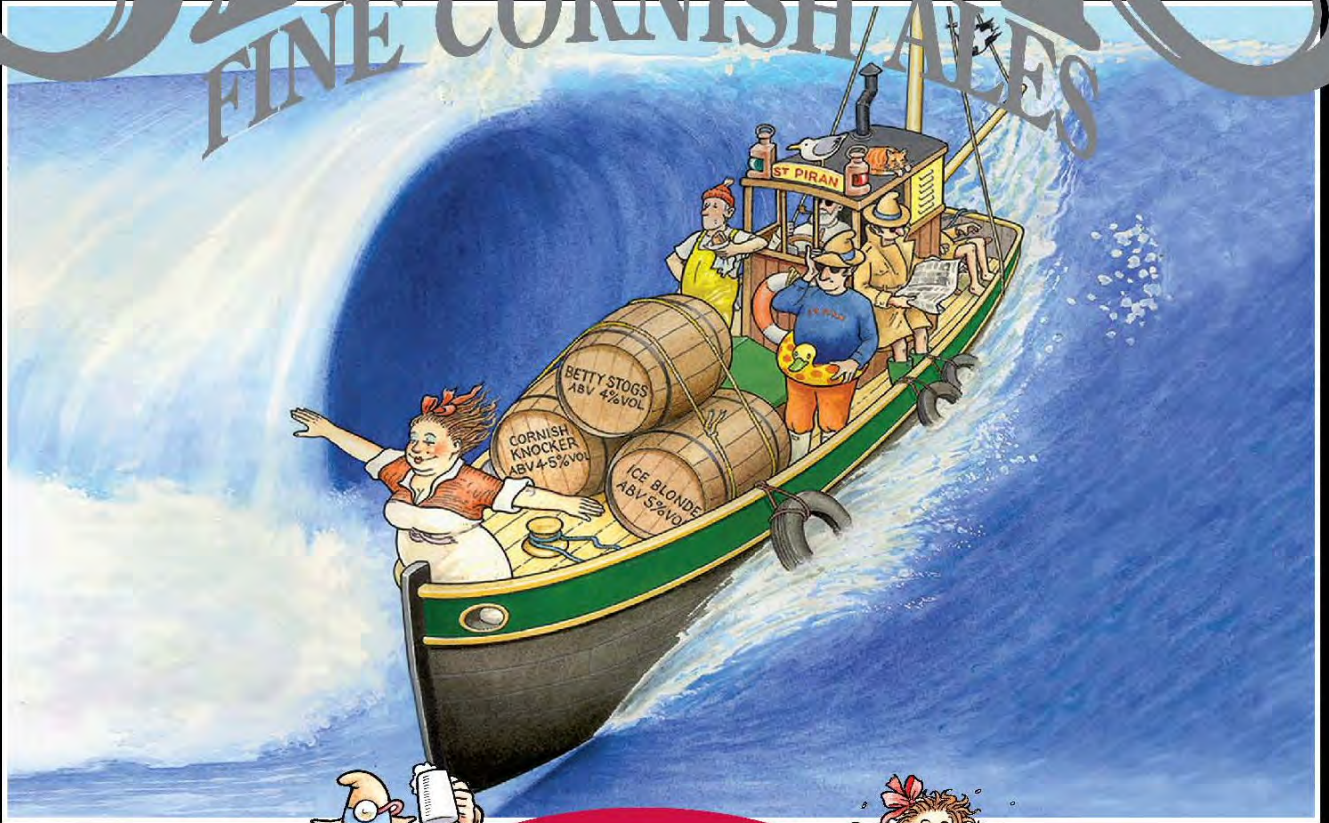
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