

ONE & ALE



Spring 2026

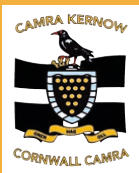
FREE

Penzance Mild wins Champion Beer of Britain



Lewis Elliott and Richard Hickman
of Penzance Brewing

Photo credit: CAMRA



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CAMRA Magazine
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ONE & ALE

It is a time of change for our industry, and the recent news regarding Sharp's Brewery is concerning. However, there is much to celebrate across the region.

Among our breweries, St Austell Brewery is celebrating 175 years, Treen's celebrates 10 years, while Falmouth Brewery is still in its first year. Dynamite Valley has opened a new taproom in Penryn, with a Falmouth taproom soon to follow and Mine Brewery has opened its new St Ives taproom. In pub news, the Market Inn has reopened in Truro, as has the Star Inn, Crowlas and we also welcome The Bluff, a new Wetherspoons in Hayle, while the ever popular Pilchard Press in St Ives celebrates its 10th anniversary this June. On the beer front, Penzance Mild was crowned overall CAMRA Champion Beer of Britain (CBOB), St Austell Proper Job won CBOB Best Bottled Beer, and Driftwood Spars Alfie's Revenge took gold in the Winter Beer of Britain barley wines and strong ales category, following on from Tintagel Caliburn, which won gold in its category in 2025.

So, with all that in mind, let's raise a glass.

Ian Sandison
Editor, CAMRA Kernow

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Last copy date for our October edition is Oct 9th, 2026. To advertise please email newsletter@cornwallcamra.org.uk

CHAIRMAN'S WELCOME



Hello and welcome

to the latest edition of CAMRA Kernow "One & Ale" magazine, I hope you enjoy it. I would like to thank Ian Sandison, our new Magazine Editor for the tremendous effort he has put into relaunching the magazine and getting it to print. Thanks also to the advertisers and contributors, without whose support, you wouldn't be reading this. I was recently elected as Chairman of the branch, hopefully I can repay the members for the faith they have shown in me by championing Cornwall's breweries and pubs. Having always enjoyed cask ale, this turned into a real passion when the late and much missed Brewing Director at St Austell Brewery, Roger Ryman, offered me the chance to join the brewery in charge of engineering in 2013.

During my 10 years at the brewery I learnt so much about brewing and packaging from Roger, Georgina Young who became Brewing Director following Roger's death and Rob Orton, now Head Brewer at Harbour in Bodmin. My time in the industry helps me understand the many cost challenges brewing and pubs currently face so if you can afford to, please support them. Whether you are a local or tourist, please consider visiting some of the county's wonderful pubs to sample the excellent ales produced by our numerous Cornish breweries.

Hopefully the sun will shine, and we will all be able to raise a glass in celebration of Cornish brewing.

Dave Pedlar
CAMRA Kernow Branch Chairman

A HAPPY 10TH BIRTHDAY TO TREEN'S BREWERY

Treen's Brewery began in 2016. Within a few short weeks their first beer, Cuckoo, had won a silver award at Falmouth Beer Festival and they have accrued awards at local and regional beer festivals every year since. In 2023 they won a bronze at the Great British Beer Festival with smoked ale, Smoulder, and in 2024 their golden ale Essential was a finalist at the Champion Beer of Britain judging.

A TALE OF TWO GOOD BEER GUIDES

Then and Now – 1974 and 2026

1974

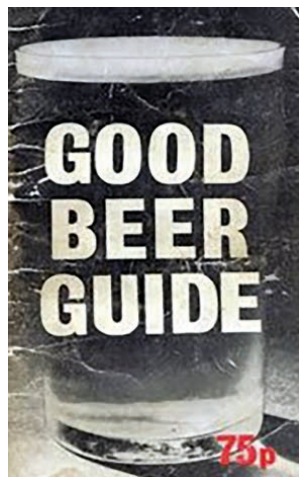
CAMRA's flagship publication "The Good Beer Guide", affectionately known as GBG was "born" if not exactly published, in 1972. It comprised 18 pages, was made from sheets of paper stapled together, and was posted out to all CAMRA members. You can access a copy online at this link. <https://northsurrey.camra.org.uk/dl.php?id=189538>



It ran alphabetically on a town by town basis, starting with Aldeburgh and finishing with Wrexham and the front page reveals that we were still using our original name - The Campaign for the Revitalisation of Ale. That just trips off the tongue especially after a few pints! It listed about 300 pubs and had no brewery section.

In 1974 The Campaign for Real Ale as it was now known published its first "proper" guide in book form.

It cost a princely 75p but don't forget that would buy 3-4 pints back then! It was split by county, starting in the north of England



in Northumberland and working south down to Cornwall before going north again to the Isle of Man and then finishing off with Welsh counties in alphabetical order. Scotland and Northern Ireland simply didn't exist! The guide ran to 96 pages and listed over 1500 pubs. There was a Brewers section at the back which listed and commented on 105 breweries (that's all there were then!) as well as mentioning the 4 "brewpubs" that existed at the time, including our very own Blue Anchor in Helston.

Some of the comments in the brewery section give a good idea of where the beer scene was going in the early 1970's and why the creation of CAMRA was so vital.

Charrington – The only real draught in many areas of London – but mediocre.

Everards – Not generally recommended.

Gibbs Mew – A disaster.

Greene King – First-rate beers too often spoilt by pressurisation.

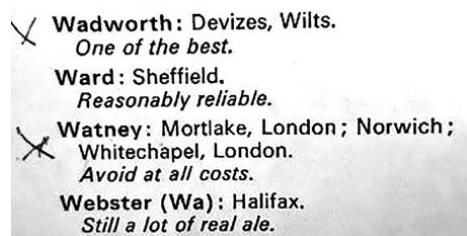
Hydes – Good ale, often ruined by pressure.

Paine – A complete waste of time.

Shepherd Neame – Good when it's not gassed up.

And most famously **Watney** – Avoid like the plague!!

Concerned that this statement was libellous, the publisher, Waddington's, recalled the first print run and revised the entry to say "Avoid at all costs"



If you wish to get a copy of the 1974 GBG it will not be easy to find one. If you do the price will almost certainly be >£100 and any copies of the plague version that survived the recall will be several times that!

Other quirks of the 1974 GBG are that it reveals some areas of the country that could be regarded as good beer deserts such as Northumberland and County Durham with only 16 pubs listed and Norfolk with only 12 entries. Compare this to the city of York which didn't even feature in 1972 but in 1974 has 11 pubs listed all by itself.

A "sign of the times" entry for York, which seems quite shocking by contemporary standards is the listing of the Bootham Tavern which mentions a "men-only" bar! I am pretty sure they are not referring to a popular "soft core" magazine of the time.



2026

So let's fast forward to the present day where we are currently on the 53rd publication of the GBG 2026. It splits into England, Wales, Scotland, Northern Ireland, Channel Islands and Isle of Man sections, with sub divisions of counties in alphabetical order so is very easy to navigate.

The GBG is the UK's best-selling Beer and Pub guide and now weighs in at a hefty 912 pages and lists over 4500 pubs (as far as I know none having men-only bars), more than 1600 breweries and 5000 beers! The Campaign has certainly succeeded but there are still many battles to be fought. One being that for the first time in decades the number of breweries in the UK is diminishing. The 2026 GBG list price is £16.99 which in terms of beer pricing is about the same as the 75p price in

1974, but using the Bank of England inflation calculator 75p translates to £7 nowadays. If, like me, your financial weathervane revolves around the price of a pint in a pub it still represents good value.



The Famous Five

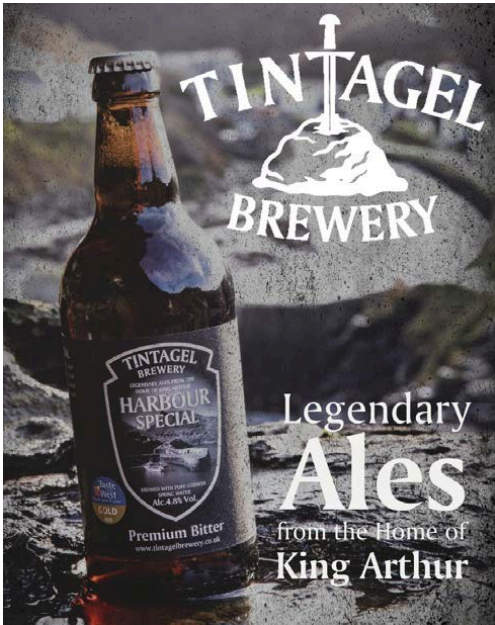
Only five pubs have appeared in all 53 GBGs. These are The Star Tavern, Belgravia, London: The Buckingham Arms, Westminster, London: The Roscoe Head, Liverpool: The Square and Compass, Worth Matravers, Dorset: and The Queens Head, Newton, Cambridgeshire. Truly stunning achievements.

Cornwall

Down here in Cornwall we have our own special achiever in the shape of the Seven Stars, Falmouth which for some reason was missed by the 1974 edition although there wasn't even a CAMRA branch in Cornwall at the time. It has been in every one since, clocking up 52 consecutive listings. 30 Cornish pubs did make that first ever GBG with five of them appearing again in the 2026 53rd edition; so take a bow The Blue Anchor (Helston), The Dock (Penzance), The Ship (Porthleven), The New Inn (Tywardreath) and The Ship (Wadebridge).

Let's end on a huge positive note. The 1974 GBG lists only 3 breweries operating in Cornwall; St.Austell, Devenish at Redruth and the aforementioned Blue Anchor. The 2026 guide lists 32 Cornish Real Ale Breweries. I'll drink to that!

Russ Durbridge



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CORNWALL PUB OF THE YEAR 2026

Each quarter Cornwall branch members nominate then vote for their pub of the season. This is open to any Cornish pub serving real ale/live beer. Voting takes place at a branch meeting and our pub of the season is chosen. The criteria each voting member decides upon is really of their own undertaking but it is mostly about beer quality and often with a nod in the direction of pub features appropriate to the season we are picking for; open fire for winter, gardens for summer etc.

This generates four finalists for our Cornwall CAMRA pub of the year. From this is selected the Pub of the Year which goes forward for judging in CAMRA's regional and maybe then National pub of the year competition. Our 2025 winner was The Hole in the Wall (Bodmin) which made it all the way to the final 16 of the National Pub of the Year competition.

Our four finalist this year were:



Pub of the Season Spring – The Blue Anchor, Helston

This is a true and rare “National Treasure” of a pub and famous for its

historic atmosphere and home brewed Spingo Ales. Back in the 1970's when CAMRA was formed it was one of only four pubs in the UK which brewed its own beer!



Pub of the Season Summer – the 'front, Falmouth

A perennial favourite and multiple previous winner, much loved for the quality of its huge range of real ales and harbourside location.



Pub of the Season Autumn – Beerwolf Books, Falmouth

There is nowhere quite like this. It combines being a pub with a bookshop and is almost an amusement arcade!

Add to this a great selection of unusual ales and it is no wonder that it's so popular



Pub of the Season Winter – The New Inn, Tywardreath

This is an unspoilt, traditional St Austell house that also serves draught Bass under covenant as well as other guest ales. A great community local and social hub for the village.

Judging

At this stage volunteers from the branch make anonymous visits to the finalists and complete scoring forms. The pubs are judged on:

- Quality and condition of real ale/cider*
- Promotion and knowledge of real ale/cider*
- Cleanliness and staff hygiene*
- Community Focus*
- Service and welcome*
- Style, décor and atmosphere*
- Sympathy with CAMRA's aims*
- Overall impression and value*

Once all the scores are in it a case of simple arithmetic and the Cornwall Pub of the year emerges.

AND THE WINNER IS?? The 'front in Falmouth



Photo shows the 'front staff, Josh, Faith, Max (Manager) and Adri receiving their award.

What particularly impressed the judges was the pub's commitment to serving a large range of perfectly kept ales, the warm welcome and the product knowledge of the staff.

Such is the regard for the 'front in Cornwall that it is a multi-winner of our Pub of the Year and last won in 2023.

On March 28th this year Dave Pedlar, CAMRA Cornwall acting Chair, and a host of other members descended on them to present the award and drink lots of their lovely beer.


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RECENT CAMRA SOCIALS

Cornwall CAMRA Twixmas Social December 2025

Our annual Twixmas event this year took place on Monday 29th December in Falmouth. Our meeting point was the Seven Stars. Over 35 people filled the front and rear bar areas, which included Cornwall branch members, plus visitors from other CAMRA branches.



Having enjoyed beer straight from the barrel, we ventured across the Moor to the Moth & Moon. Matt, the landlord, was here to greet us and served beers in excellent condition from a choice of four.



Next on the itinerary was the Jacob's Ladder Inn. The more adventurous members of the party decided to climb the renowned 111 steps to this venue! Here there was a chance to have a look around the newly opened Falmouth Brewery.



Our guide was Conrad Smith, one of the joint owners with his brother Spencer Smith. The two beers sampled were in tip-top condition and were enjoyed by members of the group. This new brewery is a 600-litre plant which required a road closure and a large crane back in September for the installation.

From here we walked down Smithick Hill and the back steps to Beerwolf Books. Here we presented Dom Smith, joint owner, with a well-deserved 'Autumn Pub of the Season 2025' award. This venue serves six real ales as standard and usually includes beers from across the country and a range of beer styles. Finally, we ambled through the main streets to the 'front where another fine selection of ales were available. This proved to be a fitting end to what had been a great day out in Falmouth.

Photos by Steve Barber, words by Vince Curtis

Cornwall CAMRA Penzance social January 2026

On 31 January 2026, it didn't rain!! In fact, we had blue skies and sun for the Cornwall Branch social to four pubs in the west of Cornwall.

Our first stop was the newly reopened **Star Inn** at Crowlas, which had been closed since February 2024 following the sad passing of Pete Elvin. The unusual red brickwork has always made the Star stand out on the A30 which passes in front of the pub. The paintwork has been spruced up outside in bright red and the new sign proclaims, “The home of PZ Brewery”, just for those visitors who don’t know.



The interior has been redecorated with the relocation of many of Pete’s pump clips but much the same as we remember it. The beer menu board is still there, clocking up the number of different real ales sold since Pete took over the pub in 1999. The current count was 2469 at our visit. Two of the three banks of four gleaming handpumps are still there.

We were welcomed by new licensees Paul and Jane Badcock. CAMRA National Champion Beer of Britain, Penzance Mild, brewed on site, was frustratingly sold out and Scilly Stout was tantalisingly “ere drekley”. Ding Dong (a tin mine in the Penwith Hills in case you were wondering) was also “ere soon!” Oh well, we were more than satisfied with four other

Penzance beers – Crowlas Amber, Thro’ the Rye, Seven Stones and Potion No9. The dining room has been brought back to its proper use as food is now available. CAMRA has had many tasting panel training meetings there. Pete could fit 24 of us in at a squeeze.

We did our best to get through the beers, which were excellent as expected before heading out to the bus stop, dodging showers, for the short hop to the **Mexico Inn** in Longrock.



This stone building on the former A30 was a hub of lunchtime activity at our visit. It was packed with people of all ages eating, drinking and talking. So much so that we had to retreat to the large shelter out the back. Good to see a pub so well used. There were three handpumps, one with Firebrand Patchwork Rocket which most of us had, and another beer that soon finished before I had a chance to see what it was!

Our next port of call was **The Crown** in Penzance. A welcome return to this local’s pub in the Victorian part of the town near the main street and station. We virtually took over the small bar! A convivial time was had by all, drinking Cornish Crown Causeway, Porter and Special Pale Ale, yum.

Cornwall CAMRamble from Helston to Porthleven on Saturday 4 April 2026

Cornwall Branch Social Secretary Steve Buxton kindly organised a CAMRamble for us on Saturday 4 April. What is a CAMRamble? Simple – it is a pub crawl involving rambling across country between pubs!

The weather was dry but with a biting cold wind, at least on the exposed parts of the walk. We started at the **Blue Anchor** at Helston having arrived by bus. Suitably primed by some Spingo, we headed down to the Cober valley, entering the National Trust Penrose Estate beyond the Coronation Boating Lake. The trees were sprouting leaves, and the bluebells were out on the 1½ mile stroll towards Penrose House. The Loe Pool looked calm enough, but the onshore wind made for very rough seas beating against the coast. We were hoping for a coffee break at the Penrose Stables café, but there was no room for our large party, so we soldiered on over bracing Penrose Hill to descend into the top of Porthleven via Shrubberies Hill.

On arriving at the **Atlantic Inn**, we found the expected beer festival in the pub. On the pub bar were regular beers Sharp's Doom Bar and Atlantic (what else) and Tintagel Arthur's Ale. In the cosy rooms round the back were the 24 casks of the beer festival with tables and chairs.



Finally, it was time to make our way up to Causewayhead as dusk approached, to the old **Farmer's Arms**. We were welcomed by a real open wood fire, just right for January. On the bar were Timothy Taylor Landlord, Sharp's Sea Fury and Fuller's Hophead.



Eventually, the happy bunnies made their way down to the station and home. Another successful Cornwall CAMRA social.

Words and Photos Steve Barber

Having sampled several beers and some lunch, we reluctantly dragged ourselves away from the comfort of the Atlantic and headed down into town.

The **Ship Inn** sits on the opposite (northwest) side of the harbour and some of our crew made it for a pint.

The harbour area was quite busy with people. We passed the Harbour Inn which some called in for a pint. At the top end of the harbour behind the bus stop lies a line of three industrial units. The middle one is Shoals Brewery and Taproom, which was the final destination before taking the bus back up to Helston and onward home.



Thanks to Steve for Organising a grand day out with good beer and a pleasant parkland walk.

Words and Photos Steve Barber

UPCOMING EVENTS

May 9th Tintagel Brewery Visit

May 16th Branch Meeting - Hole in the Wall - Bodmin

May 22-26th Treen's Beer Fest Sportsman's Arms - Four Lanes

June 1st – 6th Pilchard Press 10 years celebrations

June 4th Branch social to Launceston (Firebrand brewery tap) and Callington (Cornish Ancestor)

June 27th Branch social to attend the Rame Beer And Bus event

July 2-4th Totnes Beer Festival

For more information visit

www.cornwall.camra.org.uk/diary



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Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So, if you are a CAMRA member you can send in beer scores, if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

These beer scores are also used to support CAMRA's Beer Quality Accreditation

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste, but what you need to consider is the quality of that beer, how well the pub has kept it and served it and score it according to the general guide below. It is a simple 0-to-5-point system, with half points being used if your opinion of the beer falls between two categories.

How do I submit my scores?

To submit your scores, you need to login to CAMRA's online pub guide **Find Pubs & Clubs to Visit | CAMRA** either on a computer or by smart phone. Here you will find a list of over 55,000 pubs from all over the UK. To start submitting scores via www.camra.org.uk you need to:

1. Login. To do this you need your membership number and your CAMRA password.
2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town or postcode. The CAMRA web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.
3. Once you have found your pub a 'Submit Beer Scores' box will appear on the righthand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a dropdown list of that brewery's beers should appear. In some cases, the beer you are drinking may be new or a one off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. A bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches Thank you to all who have scored beers and surveyed pubs as part of the Cornwall pub of the year competition and Good Beer Guide 2027 process.

Give a gift membership to the beer lover in your life!

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DOUBLE WIN FOR ST AUSTELL BREWERY AT PUB INDUSTRY 'OSCARS'



St Austell Brewery - is celebrating double success after being named Best Managed Pub Company (2–50 sites) and Best Sustainable Pub Company at the 2026 Publican Awards. This achievement marks the third consecutive year the brewery has been recognised at the UK's major hospitality awards, following wins for Best Brewing Pub Company in 2025 and Best Accommodation Operator in 2024. Kevin Georgel, Chief Executive of St Austell Brewery, said: "Winning both Best Managed Pub Company and Best Sustainable Pub Company is an incredible honour. These awards reflect the hard work, passion and talent of our teams right across the business - from our pubs to our breweries and drinks wholesale operations. "Our managed pubs are where everything we do comes to life - our fantastic beers, delicious food, and the brilliant people who deliver memorable experiences for our guests every single day. To receive such significant industry recognition in our 175th anniversary year feels particularly fitting. I couldn't be prouder of our teams and everything they have achieved."

This year also marked a significant evolution for the business, with the rollout of its refreshed brand identity and long-term sustainability strategy, 'Crafting a Brighter Future'.

"Our pubs across the Southwest - and teams throughout the business - have shown such passion over the past year, bringing our strategy to life within their day to day roles and helping drive us forward.

FROM TRACTOR SHED TO TRAILBLAZER The Organic Evolution of Atlantic Brewery

In the world of craft beer, “authenticity” is a word tossed around as frequently as Citra hops. But for Stuart Thomson and the team at Atlantic Brewery & Distillery, authenticity isn’t a marketing tagline - it’s a philosophy rooted deep in the Cornish soil. Long before “sustainability” became a corporate buzzword, Atlantic was quietly staging a revolution from a converted tractor shed just outside of Newquay. Two decades later, that modest farm-based start-up has blossomed into a thriving Brewery, Distillery, and more recently an award-winning restaurant. The secret to their longevity? A refusal to compromise on the planet for the sake of the pint. Founded in 2005, Atlantic Brewery was born from a desire for self-sufficiency. Stuart Thomson didn’t just want to make beer; he wanted to align his livelihood with his lifestyle. “It was an extension of our life,” Stuart explains. “We wanted to be more self-sustaining, growing our own vegetables and using what we had around us. When we started making beer 20 years ago, being organic and vegetarian was simply the natural next step.”



In 2005, this was radical. While the rest of the industry relied on isinglass, Atlantic chose the hard road. They relied on gravity and time, becoming one of the first UK breweries to produce entirely vegan beers. They didn’t do it because it was trendy; they did it because it was right. Walk through the Atlantic small holding today, and you’ll see a diverse range of the raw materials that they champion, including British Fuggle Hops, heritage fruit trees and a selection of herbs and botanicals. With a dedication to bringing their unique taste of Cornwall from organically certified land to every sip, this small brewery offers a level of transparency from farm to glass that has earned their stripes among many conscientious drinkers of cask ale. Brewing

and distilling are notoriously energy intensive. Boiling wort and cooling fermenters requires a massive amount of power. For Atlantic, sourcing that sustainably was a moral decision. Since their inception, they have partnered with Ecotricity, ensuring their entire operation across both the farm and production site at Indian Queens, are powered by 100% green electricity. A key component of their sustainability efforts is a solar tracking array installed on the farm over 15 years ago. Unlike static panels, this system follows the sun from dawn to dusk, maximizing efficiency. "It's a lovely circular arrangement," says Stuart. "We sell our surplus electricity to Ecotricity, then buy back green power from them for our operations. It's the perfect example of how local generation and national supply can work hand-in-hand." In addition, the Brewery & Distillery utilises recycled labelling, packaging and glass to reduce impact as well as implementing and supporting environmental initiatives in the local area. Consistency & innovation are at the forefront of their future goals with the Brewery currently exploring carbon capture systems to harvest and reuse the CO2 naturally produced during fermentation. Furthermore, they are investigating Stirling engine technology - a sophisticated method of generating electricity from the waste heat produced during the brewing process. These methods combined with exploring greener distribution for Southwest deliveries, and it's no surprise that they were recently awarded Highly Commended in the incredibly competitive Food & Drink category at the Cornwall Sustainability Awards. An achievement mirrored by their partnering restaurant Counter Culture in Newquay, which recently was shortlisted for Sustainable Business of the Year by 'The Staff Canteen' - the UK's leading online community for professional chefs and hospitality workers. Of course, the ethics only matter if the beer stands up to scrutiny. Atlantic's range is a masterclass in balanced, organic brewing. Their lineup ranges from golden 'braggot-esc' Wildflower Honey Ale, through a malty & moreish Celtic Red, right through to their incredibly popular subtly sweet, smoky Seasalt Stout. For beer drinkers these days, the choice of what to buy is an act of advocacy.

When you choose an Atlantic pint, you aren't just supporting a small business; you're supporting investment in the land and the future of Cornwall & beyond. As Stuart puts it: *"Sustainability isn't a marketing word for us; it's a way of life."* And in an industry often overwhelming with grand proclamations and 'eco' gestures, Atlantic Brewery remains a clear, refreshing exception.

WEBSITE <https://www.atlanticbrewery.com/>

INSTAGRAM [@atlanticbrewcornwall](https://www.instagram.com/atlanticbrewcornwall)

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ALFIE'S REVENGE WINS GOLD AT CAMRA WINTER BEER FEST 2026 BEST BARLEY WINE / STRONG ALE

Cornish brewery wins Gold at CAMRA's Champion Winter Beer of Britain

Driftwood Spars Brewery is celebrating national success after Alfie's Revenge was awarded Gold in the Barley Wines and Strong Ales category at the CAMRA Champion Winter Beer of Britain competition.

The award was announced at a ceremony in Liverpool in February 2026 as part of CAMRA's prestigious winter competition, which showcases some of the finest seasonal brews from across the UK.

Originally created by the late Head Brewer Pete Martin, Alfie's Revenge has long been a standout in the Driftwood's range. Now led by Head Brewer Tim Lawrence, the beer continues to honour Pete's legacy while maintaining its award-winning credentials.

Tim Lawrence said:

"It's a real honour to see Alfie's Revenge recognised again at the Champion Winter Beer of Britain. It's one of our best-loved beers and a lasting tribute to Pete's original recipe. To win Gold in such a competitive category means a great deal to the whole team at the Driftwood."

The ale takes its name from a stuffed squirrel that once lived in the pub, regularly disappearing on local

adventures before reliably returning... until 2009 that is, when Alfie vanished for good.

Lou Treseder, landlady of the Driftwood Spars, added:

"We were thrilled when Alfie's Revenge was named Supreme Champion Winter Beer of Britain back in 2012, and to see it take Gold in its category again is fantastic. It's testament to Tim's brewing skill that the beer continues to stand out on the national stage."

Alfie's Revenge is a smooth, rich strong red ale with a deep malt aroma. Nutty and earthy malt flavours are layered with sweetness and notes of dried stone fruit, balanced by gentle bitterness and subtle spicy red berry character. The finish is long, malty and fruity with a slightly dry edge.

Driftwood Spars Brewery forms part of the wider Driftwood Spars pub and B&B in St Agnes, which last year celebrated an AA Rosette for culinary quality and is renowned for its live music and events programme.

Alfie's Revenge is available to buy direct from the brewery shop in St Agnes, or online at www.driftwoodspars.co.uk

Mine Brewing Co.

Mine Brewery, situated on the outskirts of St Ives, is gently expanding, with 14 beers now in its regularly brewed range and a variety of specials appearing from time to time. After enjoying their final outdoor summer events at the Consols Garden, the team spent the autumn working hard to prepare their new Mine Brewery Tap Room that opened in November 2025.

Situated right in the heart of St Ives, in an ex café opposite the old Wetherspoons. they serve two or three Mine cask ales, five or six Mine keg beers, and a selection of guest beers from Cornish breweries. Live beer in cans and bottles is also available from the fridge.

Food is currently served Tuesday to Sunday, 2–9pm, and occasional live music features at the tap, so do follow them on Facebook to see what's happening in this vibrant new bar.



Pete's Legacy Continues

The Star Crowlas is open again. Paul & Jane have bought The Star and Penzance Brewery and reopened and selling Penzance award winning beer. Paul & Jane, a local couple who also own The Packet Inn Rosudgeon say “ we have been regulars at The Star for 20 years and love Pete Elvin's beers and were lucky that he supplied The Packet. We have been amazed at the support we have had over the last 5 months; we have extended the car park and have a field to the rear where we can offer an overnight motorhome stopover” With food and drink and open 12 to close The Star is back.

Trevor's Farmhouse Cider

It all started in 2009 when my family helped a cider maker on his farm, he kindly gave me 30 litres of apple juice for me to make cider. In 2010 I made 75 litres and started selling to a local pub, then I made my first press. I planted 20 mixed variety apple trees followed by 20 more and four years later these were all cider apple trees. Demand increased and I entered the Royal Cornwall, Devon County and Mid Somerset shows winning 1st, 2nd and 3rd prizes.

I ferment the product out to dry and then add sucralose to make a medium and sweet cider. It's not pasteurised or carbonised and 100 % apple juice.



from strength to strength, featuring in the Camra Good Beer Guide continuously for over 6 years. In June it will be celebrating its 10th anniversary (see separate advert).

The Boathouse Falmouth



THE BOATHOUSE FALMOUTH

This bright, airy maritime themed pub has fantastic views across the Carrick Roads and they serve up to four well-kept normally local ales. The pub has featured almost every year in the Good Beer Guide since 2010. This only complements their status as 'Cornish Pub of the Year' as voted for after rigorous judging by the Cornish Tourism Award team, their second such award in the last 4 years. Never one to stand on their laurels, the pub is constantly being updated and improved. The spring of 2026 saw a full outside refurbishment with a new watertight canvas sail for their outside heated patio.

I've now made a double cheese press which has roughly threequarters of a ton in each cheese then it has a large press plate of 100 kgs and 2 x20 ton jacks pressing down slowly getting 28 to 32 litres per 50 kgs of pulp. I press six to seven tons a year making about 3 to 4,000 litres per year.

Words by Trevor Ham.

Pilchard Press

Nick Simpson retired in October 2015, having practised as a solicitor in St Ives since 1979. Finding retirement a struggle, he looked around for something to occupy his time and a relative suggested a micropub. This was a concept new to him but after some on-line research he found premises in the centre of the town within a stones-throw of the beach and set about opening Cornwall's first micropub. As the room is a former Pilchard-pressing cellar and still has original beams used in the pressing process, he named it the "Pilchard Press Alehouse" and it opened on 3rd June 2016. It has gone



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