

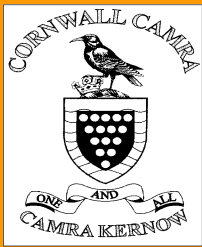


# ONE & ALE

FREE

Campaign for Real Ale Cornwall Branch Newsletter

## AUTUMN 2011



# CHAMPION BEER OF BRITAIN

# IS



Inside this issue:

- Editorial*
- Driftwood Diary*
- Beer on the Rocks*
- Beer Festival News*
- Champion Beer of Britain Explained*

PLUS

*All the Latest Brewery News*

*And Much More Pub, Beer & Brewery News*

# MIGHTY OAK

# OSCAR WILDE MILD



## Editor's welcome

### Beer Festivals

Since our last issue there have been many beer festivals that required your Editor's attention. Many of these were hosted by pubs in Cornwall, some good and well attended, others indifferent and a bit of a waste of time. I won't mention which ones I preferred as the encouragement to try again should always remain with those that didn't quite come up to the mark.

In some cases these festivals clashed dates, August Bank Holiday Weekend being a very busy one for real ale enthusiasts. However, a brief study of the bus timetables proved it was possible to attend more than one festival in a day.

Cornwall Branch members held a mini-festival on the Bodmin & Wenford Steam Railway station platform at Bodmin General Station over the weekend of 2<sup>nd</sup> to 4<sup>th</sup> September. Despite typical summer weather the steam enthusiasts and CAMRA members managed to clear fourteen firkins of real ale supplied by Cornish breweries along with two pins of cider and ginger beer. The guest steam engine, City of Truro, performed less well, sometimes having difficulty climbing the inclines on this branch line. The strain proved too much in the end and the boiler sprang a leak to lose its water over night, leaving the sturdy tank engines to carry on the job they managed for many years without complaint before Dr Beeching closed the line in the 1960s. It's funny how steam and real ale often go together, as in July Cornwall Branch members organised a real ale tent at Padstow steam rally that was well patronised too.

Mention of so many real ale festivals cannot go without a reminder that it will soon be time for Falmouth Beer Festival again. To be held over the weekend of 21<sup>st</sup>-22<sup>nd</sup> October in a newly-refurbished Princess Pavilion this festival is and will be the one not to miss. The layout of the festival will be different to what our regular annual attendees may remember as the main hall will be where the beer bars will be situated this year. The previous patio area has been fully rebuilt with new toilets, kitchen and seating area. A new reception area should speed up entry to the festival. Easy access by bus or train (disabled access too) will encourage several thousand attendees to sip their way through a choice of around 250 different beers and 125 ciders and perries. The famous Grandma's Weapons Grade Ginger Beer will also be in attendance, together with a choice of fruit wines and free soft drinks for designated drivers. Can I make a plea in this column for volunteers to help run the festival. See elsewhere in this issue for contact details. You don't have to be a CAMRA member, provided someone is able to vouch for your honesty and promise that you won't drink all the profits!

### Committee Changes

Again, since our last issue, the Branch held its Annual General Meeting on the 9<sup>th</sup> July hosted by Skinner's Brewery. New members joining the committee were Chairman Norman Garlick who has previously served a term as treasurer and Clint O'Connor who joins the committee as the new Treasurer. Clint has previous valuable experience as a sub-postmaster.

### Good Beer Guide

The Good Beer Guide is now published for 2012. Get your copy, if you haven't already, from Rod Davis at the next meeting or Falmouth Beer Festival. There will be a discount on the cover price that you would expect to pay in the shops. If you are a pub landlord expect a visit from a member of the branch to hand over the accompanying literature and sell you a copy (at the discounted rate of course!).

### Increase in Membership Numbers

As well as Editor of this newsletter I am also Cornwall Branch Membership Secretary. I can report that the number of members is still rising towards our target of 1,000. We continue to lose a few for one reason or another. Is it, (1) Apathy, or (2) Cost in this time of economic depression?

(1) The Campaign is NOT over with much still to do. Get involved with the many tasks we undertake, such as Good Beer Guide selection or the tasting panel.

(2) J D Wetherspoon vouchers continue to be issued annually to CAMRA members giving 50p off a pint of real ale over the year adding up to £20 worth. Brewery visits are free and festival entry discounts are available at all CAMRA events wherever in the country. It's **free entry** if you volunteer to work. It's a 'no brainer' when you stop to think about it, so if you've never joined before, or have allowed your membership to lapse, go to Page 13 and fill in the form. If you prefer not to rip the page out of this excellently put together newsletter join on line at [www.camra.org.uk](http://www.camra.org.uk) and I'll see you at the next meeting.

### New Breweries

Two new breweries have started in the county since the last issue. Fry's Brewery at Boyton near Launceston and BrewHouse Brewery at Penryn. See inside this issue for more brewery news.

### South West Regional Pub of the Year

Our last issue heralded the success of the 'front in Falmouth being voted Cornwall Branch Pub of the Year. We are delighted to now reveal that the judges have visited all the southwest branches' choices and decided that the 'front is the best in the whole of the south west region. Well done Matt and his team of staff. The regional winners now go forward to judging for the national Pub of the Year. Not so long ago the Cornwall Branch's choice of the Blisland Inn followed this route to success. Good luck to the 'front.

### Cider

Finally, mention must be made of cider. Although our campaign is titled for Real Ale, we also campaign for Real Cider. Many people think of Cornwall as a cider dominated area although we only have a few producers. It is often too windy to keep the apples on the trees so the main cider makers are in Devon and Somerset. This year is looking to be a bumper one for the apple crop and has experienced ideal growing conditions with a warm Spring and wet Summer. The popularity of real cider is confirmed each year at the Falmouth Festival when drinkers manage to consume gallons of the fermented apple juice. We are not talking Magners here, it's the real stuff. We do need more members to come forward and report what is going on in the world of real cider and to promote it in pubs in our region. Any volunteers?

### Steve Willmott

Editor

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





## CHAMPION BEER OF BRITAIN

### Essex brewer judged Best in Britain!- Oscar Wilde writes his name in the beer history books!

After a year of local tasting panels and regional heats leading up to the finals, CAMRA, the Campaign for Real Ale, announced Mighty Oak brewery's Oscar Wilde to be crowned the 'Best Beer' in Britain at the August Great British Beer Festival, Earls Court, London.

Oscar Wilde, which has an ABV of 3.7%, is described in CAMRA's Good Beer Guide 2011 as a 'roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish'.

The Maldon brewed real ale was judged the Supreme Champion over a host of other finalists in 6 different beer categories (Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds, and the Speciality class), including beers from both small microbrewers and large regional brewers.

Roger Protz, of the Final judging panel, spoke in praise of the winner. He said:

'Oscar Wilde was a stand out winner, universally praised by the judges for its overall quality. Once again a dark beer has triumphed over paler beers!

'It's a beer with great depth of character, and for the style has a lot of hop bitterness as well. It proves that a dark beer can be refreshing even in very hot weather.'

An elated John Boyce, Managing Director of Mighty Oak brewery, on hearing the results, said:

'I always had a lot of confidence in Oscar Wilde as it was success-

ful from day one. We've been brewing it for at least 10 years, winning prizes ever since. Not bad for an Essex beer!'

With Mighty Oak securing the Gold award for 2011, this year's Silver went to Marble brewery's Chocolate, whilst the Bronze award went to Salopian brewery's Shropshire Gold.

### Cornish Brewers Win Awards Too

Coastal Brewery of Redruth gained a bronze in the mild class, the same class from which the champion beer was selected, with its Merry Maidens Mild (4%).

Brewer Alan Hinde was pleased with the result.



'Dark milds are not so popular in the this county, but further North in particular they remain the first choice of many drinkers. So it did come as a bit of a surprise' he said.



Another Cornish brewer, St Austell Brewery, won Gold for its Proper Job (5.5%) in the bottled beer class.

Readers will note that that the bottled version of this excellently balanced golden hoppy beer is 1% stronger than the draught version. It has a secondary fermentation in the bottle so is known in CAMRA terms as Real Ale in a Bottle.

For a full list of results from Earls Court see next page.

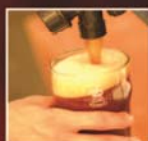


## The Smugglers' Den Inn

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## CHAMPION BEERS AT EARLS COURT

### Overall winners

Champion Beer of Britain - Mighty Oak, Oscar Wilde (3.7% ABV, Maldon, Essex)  
 Second - Marble, Chocolate (5.5% ABV, Manchester, Gtr Manchester)  
 Third - Salopian, Shropshire Gold (3.8% ABV, Shrewsbury, Shropshire)

### Mild category

Gold- Mighty Oak, Oscar Wilde (3.7% ABV, Maldon, Essex)  
 Silver- Rudgate, Ruby Mild (4.4% ABV, York, North Yorkshire)  
 Bronze- Coastal, Merry Maidens (4% ABV, Redruth, Cornwall)

### Bitter category

Gold- Salopian, Shropshire Gold (3.8% ABV, Shrewsbury, Shropshire)  
 Silver- Teignworthy, Reel Ale (4% ABV, Newton Abbot, Devon)  
 Joint Bronze- Triple fff, Alton's Pride (3.8% ABV, Alton, Hampshire)  
 Joint Bronze- Potton, Shannon IPA (3.6% ABV, Potton, Bedfordshire)

### Best Bitter category

Gold- Houston, Peter's Well (4.2% ABV, Houston, Renfrewshire)  
 Silver- Country Life, Golden Pig (4.7% ABV, Bideford, Devon)  
 Joint Bronze- Castle Rock, Preservation (4.4% ABV, Nottingham, Nottinghamshire)

Joint Bronze- Bollington, Best Bitter (4.2% ABV, Bollington, Cheshire)  
 Joint Bronze- Blythe, Staffie (4.4% ABV, Rugeley, Staffordshire)

### Golden Ale category

Gold- Cumbrian Legendary Ales, Loweswater Gold (4.3% ABV, Hawkshead, Cumbria)  
 Silver- Salamander, Golden Salamander (4.5% ABV, Bradford, West Yorkshire)  
 Bronze- Holden's, Golden Glow (4.4% ABV, Dudley, West Midlands)

### Strong Bitter category

Gold- Moles, Mole Catcher (5% ABV, Melksham, Wiltshire)  
 Silver- Kinver, Half Centurion (5% ABV, Kinver, Staffordshire)  
 Bronze- Adnams Broadside (4.7% ABV, Southwold, Suffolk)

### Speciality Beer category

Gold- Oakleaf, I Can't Believe It's Not Bitter (4.9% ABV, Gosport, Hampshire)  
 Silver- Amber, Chocolate Orange Stout (4% ABV, Ripley, Derbyshire)  
 Bronze- Orkney, Atlas Wayfarer (4.4% ABV, Stromness, Orkney)

### Bottled Beer of Britain winners

(sponsored by Hotel du Vin)  
 Gold- St Austell, Proper Job (5.5% ABV, St Austell, Cornwall)  
 Joint Silver- Molson Coors, Worthington White Shield (5.6% ABV, Burton upon Trent, Staffordshire)  
 Joint Silver- Brown Cow, Captain Oates Dark Oat Mild (4.5% ABV, Selby, North Yorkshire)

## THE BEST OF CORNISH BEER & CIDER-ELECTRONICALLY YOURS

A new and novel way in which to enjoy the very best of Cornish beer and cider in bottle has been launched this month.

[www.cbbac.co.uk](http://www.cbbac.co.uk) is a new on-line off licence able to serve the whole of the UK with only Cornish produced bottled beer and cider.

Supplying mixed boxes of 12 bottles, of the customer's choice, from the on-line bottle store and delivered rapidly by courier.

The service on offer will aim to make available beers & ciders that cannot always be found in the supermarket or off-licence chains, to anyone in mainland UK at the click of a mouse.

The enterprising couple behind this venture are Armin and Kay Palmer. Armin may be better known in the local licensed trade as Trade Quality Manager at Sharp's while Kay is a former international event rider who continues her career as an instructor and trainer.

"The discerning drinker can access a wide choice of superb locally produced brews in this county," says Armin. "But it is often only possible to access products from the bigger local breweries," he continued. "People come from far and wide to holiday in our region and enjoy the quality local products available here, but when they return home the chances of finding some of the smaller brewers products, in their own locality, are slim to down right impossible," added Kay. "We aim to change that."

"We have started with 85 brands from 18 producers, many of which are bottle conditioned, and we are confident we will be able to increase this offering as and when products become available, and as brewers not currently bottling commence to do so," added Armin. Customers or brewers should visit the web site [www.cornish-bottled-beer.co.uk](http://www.cornish-bottled-beer.co.uk) or e-mail [www.info@cbbac.co.uk](mailto:www.info@cbbac.co.uk)





## BREWING RETURNS TO PENRYN

Since the closure of the Treluswell Brewery many years ago there has been no commercial brewing carried on in the ancient Cornish town of Penryn, until June this year with the opening of The BrewHouse at West End.

The project was first conceived by Henry Austwick, while a first year history student at Combined Universities Cornwall on the Tremough Campus. He comes from a brewing family and spent many years helping his father run a very successful microbrewery in Wales. Kingstone Brewery was the first organic brewery in Monmouth, South Wales.

After two years of gathering support amongst students and University staff alike he succeeded in being awarded a Proof-of-Concept grant from the University of Exeter and the BrewHouse Brewery Ltd was born!

Rob Lowe became involved when Graduation Gold, the first ever BrewHouse ale, appeared at his graduation ceremony in July 2010. He then abandoned the idea of a well paid mining job in sunny Australia and started training to become a brewer in deepest, darkest Wales! He is now the General Manager and Brewing Director of the site just down the road from Tremough Campus.

The 2½ barrel capacity brewing kit has produced a wide variety and styles of beer so far, many being bottled on site too. The Campaign for Real Ale would recognise this as real ale in a bottle with secondary fermentation and conditioning taking place in the bottle. Draught versions are also produced and are available in local free houses that include the 'front in Falmouth.

A small laboratory is included in the brewery to enable live yeast cultures to be nurtured and used in each brew.

A selection of beers brewed so far include Freetraders Gold (4.9%), Pale Ale (5.2%), 80/- Scotch Ale (4.8%), Barrowboys Ale (5.3%) and Golden Ale (5.2%).

However, the business is not just a brewery that offers a selection of bottled and cask ales, it also offers a bespoke service for parties, weddings, celebrations or special events.

The brewery can provide your favourite BrewHouse beer with your own design of label, totally unique to you and never to be forgotten. They can also design and brew a special, one-off beer just for you, whether you're a private customer or in the trade.



Henry Austwick on the left and Rob Lowe right.

For further details contact Rob or Henry at the brewery on 01326 378517, the BrewHouse Brewery, West End, Penryn TR10 8RT e-mail [info@brewhouse-brewery.com](mailto:info@brewhouse-brewery.com).

It is understood the brewery has changed its name to Rebel Brewery at the time of going to press. Keep an eye on the web sites for up to date information.

## NEW BREWERY IN DRY VILLAGE

The village of Boyton near Launceston, North Cornwall, has seen the development of Fry's Brewery, while a planning application for a new pub and community centre has failed to receive permission after local objection.

Fry's commenced brewing Trerice, Boyton in May, using the former Forgotten Corner 2½ barrel plant and has so far produced just the one beer, Haven (4.2%), with a further golden beer promised any week now. Haven is described as a sensible bitter, smooth with a nice hint of Cascade and Goldings hops. Very refreshing all year round.



Your Editor had a taste at the Highwayman, Dobwalls beer festival, while readers may have caught it at The Front and Blisland for example. Tel: 01566 785840 for orders or more details

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## DRIFTWOOD DIARY AUGUST 2011 FRUSTRATED OF ST AGNES WRITES . . .

### I have a dark secret.

Well, it has been a bit of a funny summer really. To start with, I got a commission to carve a tree at the Wyevale Nursery at Lelant. This might at first seem a strange thing for a brewer, but I harbour a dark secret, I am a sculptor. There, I am out of the closet. In fact before being the being brewer at the Driftwood, this was how I earned my living full-time. In the past I have kept the two things separate but Lelant was a turning point.

It might have been the proximity of Lelant to St Ives and the impending beer festival that made the link or perhaps the startling correlation of people I had previously met at beer festivals who are also keen gardeners. I spent a lot of time at the garden centre being asked, if I was the brewer at the Driftwood and why was I in a cage in a garden centre. The answers were 'yes', and 'to stop you being injured by the chainsaws and chisels I was using to make the carving'. I have subsequently got a couple of other tree stump carving commissions so I may be in a tree near you soon. So before you ask, 'Yes' and 'to stop you getting injured'.



### I am developing a preoccupation with hats.

Working at Lelant, I was conveniently placed for St Ives beer festival and helped out on the set up when I wasn't required to perform at Wyevale. Good fun, with the visitors during the sessions and good banter amongst the volunteers after close down each night. Over a particularly good repast from Dougie plans were forged to give a little pizzazz to the volunteers outfits at Falmouth. As you may remember from previous articles I have been known to favour the

odd, slightly flamboyant chapeau and it looks like Falmouth could be better than ladies day at Ascot. There is a feeling from certain quarters that hats should be regulated in order to show status. Bowlers for bar managers top hats for chairman and cloth caps for the main staff, possibly even a nautical theme where admirals bicorn for the senior staff, tricorns for the middle management and piratical bandannas for the staff. However, I think the person in question favoured a napoleon bicorn.



### Everybody is a critic

Whilst away at St Ives I got a call from the bar manager, Ian at Driftwood, apparently a major crisis at the bar, as they all are. Lou's brew wasn't right. He was fast to point out that it wasn't wrong but the regulars at the Driftwood expect Lou's brew to taste a certain way and it didn't taste that way. A lot of people who hadn't tasted the original Lou's were even extolling its virtues, however, always eager to keep the locals happy I instigated a thorough investigation. It didn't take long. We had just changed our malt suppliers and pale malt variety had changed from Optic to Maris Otter, largely regarded as better malt. I rather naively thought that there would be very little

*(Continued on page 7)*

# The Driftwood Spars St Agnes



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## DRIFTWOOD DIARY

(Continued from page 6)

flavour difference in the different varieties of barley. I was wrong, after extensive reading across the internet and chats to a couple of maltsters it became apparent that Spring barley varieties like Optic and Tipple have a less intense flavour than a winter variety like Maris Otter. It was this extra nutty flavour that the regulars had picked up on.

In a funny kind of way this was quite flattering that I had obviously got the tastes of the brews at the Driftwood so consistent that a subtle change like the malt variety would have been so widely noticed. I have since brewed Lou's brew again using Tipple and all is once again right with the regulars as well as Louise, the owner of the Driftwood, after who the beer is named. I was even visited in the brewery by its strongest critic and biggest fan, Greg, to say how good it was that Lou's was back to the way he liked it and if anything even smoother. Praise indeed.

In contrast to the criticism, the malt switch had benefited some of the more malty brews that we do at the Driftwood. In particular Trouble and Strife, the wedding ale and also our Air Ambulance charity ale, Red Mission have both received plaudits from the bar regulars since the malt changed, so a useful lesson learnt.

### I need to be on show

Every year my carving personality demonstrates at the Royal Cornwall show. Usually this is an exercise in tolerance of people asking you the same question (what wood is that?), sleep deprivation because everybody likes to chat and drink until dawn and then everybody insists on testing tannoys, firing up steam engines and chainsawing up firewood at 5am in the morning. Usually, in the forestry section, where I demonstrate, we work until the last

people stop asking 'what wood is that?' and then we have a couple of sundowners at the Skinners tent. Then off to Tesco's for tea, then back to Forestry to eat and chat then back to Skinners.

Alas, the heady mix of lynx aftershave, testosterone and cow muck, rutting young farmers and Doom Bar at the Herdsman's bar is too heady a mix for me. So the choice has been Doom Bar or Skinners, generally Skinners has won but this year Driftwood had a small but I suspect growing presence in the Forestry tent, where I installed a cask.

Next year, I will have to bring 2 casks as we ran out early Friday evening. We even had an Irish folk band courtesy of my blacksmith friends who are all very musical, an interesting correlation, must be the ringing of the hammer while they work or something.

### I always feel Scilly at this time of year.

Annually, to celebrate my friend, Phil's birthday we take a day trip to the Isles of Scilly. Essentially, it is an extended pub-crawl with the first and second to last pub, the Scillonian III, doing the crawling and us doing the drinking. This year we also happened to meet up with a couple of friends left over from the gig rowing the previous week. We have conducted this pilgrimage for about ten years now, with varying success. One year the weather was so bad you couldn't cross the bar on the ship with a drink and it took so long to get there we only had 20



(Continued on page 9)



## ~ Brea Inn ~



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Tel: 01209 713706

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CLOSED ON MONDAY

Tuesday: Steak Night – 2 x 10oz Rumps £17.20

Thursday: Curry Night—2 course menu £10.45

Friday: Fish Night—2 x Fish Meals £15.20

Saturday: Breakfasts From 11am—Food All Day

Sunday: Roasts 12-4pm—Normal Menu 8pm  
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B&B, Beer Garden, 3 Real Ales

## PUBS FOR SALE

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



**Collins Arms, Redruth Freehold £335,000 (Revised Price)**

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



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

Well known historic public house, situated in central St Ives

Consistent turnover and profits  
Scope to develop the food trade  
Owners' accommodation



**Plume of Feathers, Scorrier Leasehold £55,000 Rent £23,000**

Reluctant sale due to ill health. Bar/lounge and dining room provide approx 40+ covers. 50/50 wet/dry split. Owner's accommodation and 2 en-suite letting bedrooms

Large car park, beer garden and covered smoking area.

Advised turnover in the region of £213,298 growing year-on-year.

**Pirate Inn, Penzance Leasehold £97,500 Rent £ 21,000**

Many character features comprising two bars and dining area. Wet 77% Dry 23%

Extensive 3-bedroom owner's accommodation (potential letting rooms). Large owner's lounge, kitchen and bathroom. Large trade garden and car park. A vibrant community business. Internal viewing



highly recommended.



**Peruvian, Penzance Freehold £299,950**

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



**Copperhouse, Hayle Leasehold £79,950**

Historic wet led public house  
Large bar, dining and entertainment areas  
Subject to recent comprehensive refurbishment  
Extensive owners and staff accommodation  
Several stores, trade garden, and large car park  
Rolling renewable lease  
Consistent sales and profitability

Internal viewing highly recommended



Yes, that's right, the Campaign for Real Ale has been going for forty years! But the campaign must go on while ever pub closures continue at their alarming rate, the price of a pint rockets due to unfair taxation, and brewery takeovers occur on our doorstep to threaten your favourite beer. Join now by completing the application form on page 13







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## DRIFTWOOD DIARY

*(Continued from page 7)*

minutes in the Mermaid, the pub at the end of the quay at St Marys before we had to return. This year was a good one, bottled Skinners on the ferry, made a change from having to have keg Guinness or cider.



The Mermaid, our first stop had Scuppered from Ales of Scilly which was good and nice to drink on its home turf and I was pleased it hadn't all been drunk by the gig-rowers the previous week as is sometimes the case. Next stop was the Star Castle and its dungeon bar for a pint of Tribute then the Atlantic for a further selection from St Austell brewery and a nice sandwich to soak up some of the beer. Alas, with the passing of

the Porthcressa Inn, a personal favourite, with the best pub view ever, we made do with a brief paddle on the beach then heading back to the Bishop and Wolf. We then returned to the Mermaid for a final couple of local ales before boarding the ship again. A lovely tour.

### Everything seems to go wrong

Disaster struck at the brewery, and I mean DISASTER. If there is one thing about running a brewery in Cornwall, in June and July you need to be working flat out. It was this very moment we lost power to the brewery. Firstly, it was just annoying, during a brew about half way through the boil, the main fuse blew. It was fixed and we finished the brew. The next brew however it blew again, and after assessment found that an overhead cable transferring the power to

the brewery had worn through.

The power company looked at it and quoted a ridiculous price to replace the cable but gave the cheaper option of putting a new meter in direct to the annex where the brewery is housed. No problem, 10 days to get the cable in, not so good, but they would try to do it faster. Then you need the supplier to install the meter, the Driftwood's current supplier quoted 8 weeks MINIMUM, obviously not appreciating the economic imperative of running a business in Cornwall. Louise, the owner, frantically shopped round and eventually got a 10 days minimum, however also 10 days minimum to sort out the paperwork.



Frustration lapsed into acceptance, then to gratitude as eventually the meter was installed losing all of July's production. During this time, Louise's Uncle Phil was called in to sort out the wiring into the brewery ready for the new meter. I still had to go in to the brewery to cask up the final brews. On the last occasion I noticed a lot of hot water pouring out of the boiler room next to the brewery. Looked in and hot water was a couple of inches deep on the boiler room floor. It was with a sinking heart I crossed the road, to give Louise, the news that there was another problem. I was starting to feel like some harbinger of doom (and I don't mean the beer). Uncle Phil, who also does the plumbing, was called up and to

*(Continued on page 10)*



10

# ONE & ALE

## THE BLISLAND INN

BLISLAND, BODMIN  
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TWICE CAMRA  
S W REGION  
PUB OF THE  
YEAR

2880  
DIFFERENT  
ALES IN  
FIFTEEN  
YEARS

REAL ALES, REAL FOOD, REAL CIDERS, REAL PUB  
LUNCHES, EVENING MEALS, BAR SNACKS AND SUNDAY LUNCHES OF EXCEPTIONAL VALUE  
FRESHLY PREPARED FROM LOCAL PRODUCE  
PLEASE BOOK TO AVOID DISAPPOINTMENT  
CAMRA'S NATIONAL PUB OF THE YEAR 2000

## DRIFTWOOD DIARY

*(Continued from page 9)*

my surprise 10 minutes later, there he was, amazing, 'now that's family for you', I thought. However, he hadn't actually got the message about the boiler he was actually turning up to do the electric.

This was now starting to take on the dimensions of the classic comic song by Flanders and Swann, The Gasman came to call. He immediately switched to plumbing mode and drained this and tapped that, mopped up, tore panels off investigating.

Amidst all this I am still trying to cask beer, in a brewery with no power. The problem was isolated to a hole in the water jacket of the boiler, Uncle Phil disappeared and some time later Louise's dad, fresh from his sickbed, turns up with some epoxy sealant. So now we are like a modern day version of the four horseman of the apocalypse, for a start there were only three of us (Cutbacks in staffing obviously effect the apocalypse too), Flood, No power and illness. Everything is now sorted the boiler was eventually replaced as the water jacket was like a sieve, and no amount of epoxy was going to seal it. Louise's dad is feeling a bit better and now with added electricity, the Driftwood Spars Brewery is back.

### I need to let off Steam

In June, I had an invite to help out at the Padstow Steam fair where the three Mustgetbeers, Dave, Mark and Alan, run a beer festival for charity. Although, in previous years I had donated beer this time due to the brewery problems it had not been possible but I had the weekend free and thought it would be fun to go. It is not a part of Cornwall I know well and what man can resist the sight of huge pieces of machinery moving slowly and making huge amounts of noise and smoke in order to do so. The added bonus of classic cars and various re-enactment groups was just the icing on the cake.



The steam fair did not disappoint, though I still don't really understand the passion for static engines where proud owners sit beside their machines which seem to intermittently misfire loudly or simply go phut at prolonged intervals, it does all add to the spectacle though. There was an interesting range of classic cars and I have developed a particular desire for an Amphicar. The highlight in the entertainment was the re-enactment groups.

There were two re-enactment groups, the Vikings in authentic looking tents, with furs for sleeping under arranged neatly in a camp with a real forge and blacksmiths making bits and pieces. There was also the western group who had a slightly less authentic collection of caravans and campers. (It did rather change my vision of Dodge City). Each group was allocated a time to either shoot-up or pillage the show ring. There is something rather incongruous about watching the Vikings prepare to wreak havoc in Padstow by putting on factor 25 suncream (fair skinned, you see) and also take a large puff out of an

*(Continued on page 14)*



# WINNING IN CASK

Through the Punch Taverns 'Finest Cask' scheme, our pubs have access to a range of cask ales on a rotation basis. In the last 12 months we have worked with 101 different breweries from across the UK.

Three hundred of our pubs which sell high volumes of cask ale have access to all Small and Independent Brewers Association (SIBA) breweries within a 30 mile radius of their pub as part of SIBA's direct delivery scheme.

We have also introduced a 'buy one, get one free of tie' scheme for Cask Ales through which our pubs can source one guest ale free of tie for every tied ale they buy from us, allowing them to develop a specialist range of local ales from microbrewers.

Seventy per cent of our pubs stock cask ale and almost 900 are Cask Marque accredited.

At Punch Taverns, we help our pubs build a reputation for quality cask.

## INTERESTED IN RUNNING A PUB?



**MAKE SURE THE DATE IS IN YOUR  
DIARY FOR YOUR LOCAL ROADSHOW!!**

NEWCASTLE RACECOURSE - 4TH OCTOBER  
ELLAND ROAD, LEEDS - 6TH OCTOBER  
TWICKENHAM STADIUM, LONDON - 11TH OCTOBER  
VILLA PARK, BIRMINGHAM - 13TH OCTOBER  
CHESTER RACECOURSE - 18TH OCTOBER  
REEBOK STADIUM, BOLTON - 20TH OCTOBER  
THE RIVERSIDE, LUTON - 25TH OCTOBER  
EMCC, NOTTINGHAM - 1ST NOVEMBER  
MURRAYFIELD STADIUM, EDINBURGH - 3RD NOVEMBER  
SANDY PARK, EXETER - 8TH NOVEMBER  
ASHTON GATE, BRISTOL - 10TH NOVEMBER

**CONTACT THE RECRUITMENT  
AND LETTINGS TEAM ON**

**0844 848 3264  
FOR MORE DETAILS**



PASSIONATE ABOUT OUR PUBS



# **CAMRA KERNOW**

is proud to present



# **FALMOUTH BEER FESTIVAL 2011**

**FRIDAY 21ST - SATURDAY 22ND OCTOBER**  
**AT THE PRINCESS PAVILION, MELVILL ROAD, FALMOUTH**

**OPEN 11 TIL 11**  
**FRIDAY & SATURDAY**

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**LIVE ENTERTAINMENT**  
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FILL IN THIS FORM AND HELP CORNWALL CAMRA REACH 1,000 MEMBERS



### Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

#### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
 Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

Direct Debit Non DD  
 Single Membership £20  £22   
 (UK & EU)

Joint Membership £25  £27   
 (Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

#### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_

12/10

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)

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Form 88 is the vehicle form using a full page post card machine. Campaign for Real Ale Ltd, 23 Hatfield Road, St. Albans, Herts AL1 4LW

Service User Number **926129**

Name and full postal address of your Bank or Building Society

In the Name of \_\_\_\_\_ Bank or Building Society

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Branch Sort Code \_\_\_\_\_

Bank or Building Society Account Number \_\_\_\_\_

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## FREE HOUSE **the BOWGIE inn** & RESTAURANT

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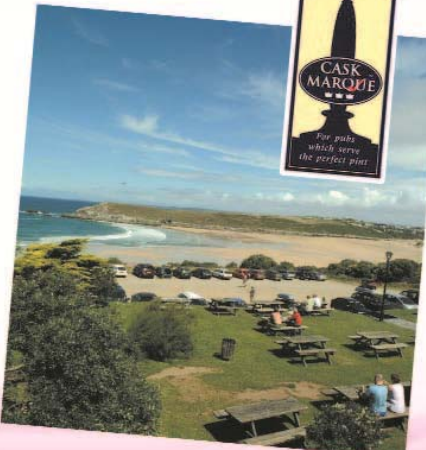
**Serving Real Ales from £2.29**

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Matt & the crew welcome you to

# The 'Front



### Serving

- 3 x Skinners ales
- Up to 5 x guest ales
- Real ciders
- Grandma's Weapons Grade Ginger Beer 5.5%

### Also available:

A quality selection of wines, Skindog Surf Beer, draught Duvel Green, bottled world beers, and the best selection of rums in town.

### Food

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(King's Pipe Pasties opposite & Harbour Lights fish & chips above.)

**NO screens, fruit machines, or pool tables to distract from the quality music, conversation & beer.**

### Open from:

11.00am 'til 11.30pm  
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11.00am 'til midnight  
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## CHAIRMAN'S COLUMN

Rod Davis (Foggy to his friends) was a damn good Chairman, but as usual we all let him do too much. Pastures new have attracted Rod, his true love of visiting pubs and ranting about what he finds is too strong a drug for him to really retire. He's alive and well, grumpy as usual, a most wonderful, colourful, old mate.

I believe the problem now is for us (as CAMRA members) to assist in keeping as many pubs open as possible. The focus used to be to get pubs to serve good real ale, that battle will remain, but if pubs close it doesn't matter what they stock. (By now you will be getting a feel for my hard nosed northern business head).

Cornwall Branch of CAMRA have a really significant number of members, lots of volunteers, and loads of support from all quarters but if we don't continue to attract and satisfy those active members we will not succeed.

It is our intention to circulate reports from Branch Officials before the branch meetings and then invite questions on the reports at the actual meeting. I believe this will give members time to digest the information provided and be able to better formulate any queries. We need to change by evolution not revolution. Everyone will get their say and all issues that affect Cornwall and CAMRA Nationally will be addressed, however we need to accept that not all members are interested in full detail, some just want to support the campaign and enjoy socialising. I will not be allowing this branch to "dumb down", all information any member wants will be readily available, however I want to make the format more relaxed, such that new visitors to meetings are not frightened off. We can be a bit serious, some would say. I'll contribute more in the next issue, but your Editor cut my piece to ribbons so that we could get more adverts on this page. That's business! *Norm*

## DRIFTWOOD DIARY

(Continued from page 10)



inhaler. Vikings aren't what they used to be. It was also quite amusing watching the hordes in full costume pushing a trolley round Tesco picking up meat for a barbecue and discussing

whether a Merlot or Cabernet Sauvignon would be better for the feasting later. At the end of each day the bar would get busy with these groups, still in costume and added to the mix were families in overalls and soot. Mark and Dave had obtained a good range of beers, some local from Tintagel and obviously Sharps as well as

others from further afield, over the weekend the beer all but sold out raising a tidy sum for charity. There was a good range of music through the evenings, and I have a lasting image of a gang of Vikings getting down to Status Quo with that characteristic dance.

Camping was the order of the weekend, with a most excellent breakfast served on both mornings by Dave who had the most organised camping kitchen I have ever seen. Housed in a retro Terry and June style Rimini villa tent. I confess I harboured feelings of inadequacy with my minimalist small dome tent, sleeping bag, and lilo.

### I think people are trying to get rid of me

At the CAMRA Kernow AGM it was reported that apparently certain people are monopolising One and Ale with their articles. Steve Willmott was keen to encourage other members to write in order to eradicate this kind of monopoly. If they can keep Murdoch out of BSKyB







## LocAle—Local Ale in Local Pubs



**CAMRA LocAle is the accreditation scheme to promote pubs that sell locally-brewed real ale, reducing the number of**

**'beer miles' and supporting your local breweries.**

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

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.

In Cornwall we realise our geography is such that locally-brewed will refer to 'brewed within the county' to be able to qualify when served in a Cornish pub that wishes to take part in the scheme. Those pubs near the Devon border can also qualify if they similarly dedicate at least one real ale pump to a nearby brewery.

Everyone benefits from local pubs stocking locally-brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits

- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

Stocking a local beer can enable a pub taking part in the LocAle scheme to differentiate from other local pubs, thereby gaining new customers and increasing beer sales in these difficult trading times. The publicity material includes window stickers, leaflets and posters to show which pubs have officially signed up to the scheme, and pump-clip crowners are displayed at the bar to help inform consumers which beers have been brewed within the local area.

### Publicans

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

[www.cornwallcamra.org.uk](http://www.cornwallcamra.org.uk)



## CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING PUBS



Blisland	Blisland Inn	Bodmin	Masons Arms
Bodmin	Chapel an Gansblydhen	Bodmin	Hole in the Wall
Bolingey	Bolingey Inn	Bugle	Bugle Inn
Chacewater	Britannia Hotel	Charlestown	Harbourside
Chiverton	Chiverton Arms	Crowlas	Star Inn
Edmonton	Quarryman	Falmouth	Boathouse
Falmouth	Prince of Wales	Falmouth	Front
Gwithian	Red River Inn	Hayle	Bird in Hand
Holywell Bay	St Piran's Inn	Lelant Downs	Watermill
Lostwithiel	Globe Inn	Ludgvan	Old Inn
Marazion	Godolphin Arms	Marhamchurch	Bullers Arms
Mawgan in Meneage	Ship Inn	Mawgan Porth	Merrymoor Inn
Mitchell	Plume of Feathers	Mithian	Miners Arms
Nancenoy	Trengilly Wartha	New Polzeath	Doom Bar
Newquay	Towan Blystra	Par	Royal Inn
Pendoggett	Cornish Arms	Perranwell	Royal Oak
Piece	Countryman	Polkerris	Rashleigh Arms
Polperro	Blue Peter Inn	Polperro	Crumplehorn
Polperro	Old Millhouse Inn	Rosudgeon	Falmouth Packet
Ruanlanihorne	Kings Head	St Agnes	Railway Inn
St Austell	Rann Wartha	St Columb Major	Ring O' Bells
St Mawgan	Falcon Inn	St Issey	Ring O' Bells
Sennen	First & Last Inn	Stratton	Kings Arms
Trebellan	Smugglers' Den	Treleigh	Treleigh Arms
Trewellard	Trewellard Arms Hotel	Towan Cross	Victory Inn
Trevaunance Cove	Driftwood Spars	Trevone	Well Parc Hotel
Truro	City Inn	Truro	Rising Sun
Tywardreath	New Inn	Vogue	Star Inn
Wendron	New Inn	Wilcove	Wilcove Inn



BEER ON THE ROCKS BY ROD DAVIS

Back to the islands, to refresh a long-term relationship with the many decent real ale establishments that they have to offer. To the uninitiated, it can come as a surprise to find that the small group of islands which comprise Scilly (5 inhabited ones, population barely 2000) have at least 13 different watering holes where you can (usually) enjoy a proper beer, and mostly in stunning surroundings which add immensely to the enjoyment of the occasion. Our chosen base was the largest and main island, St. Mary's, with bed, board and bar at the impressive if slightly grim-looking Star Castle Hotel, part of the old army garrison on the peninsula at the west end of the island.

Our arrival at around 09.30 was of course before the pubs opened, so it seemed sensible to have breakfast in the capital, Hugh Town, and set off for a gentle walk to ease us into the unique island atmosphere before visiting the first pub. This turned out to be the Old Town Inn, at Old Town naturally, some 15-20 minutes walk from Hugh Town along the main road (actually the A3112!) and just below the airport, but of course an hour or two away if you happen - as we did, strangely enough - to go the local brewery first, and then walk some of the many footpaths to get away from the tarmac.

Ales of Scilly is a one-man operation and brews on a relatively small scale, but of course volumes vary hugely through the year, especially during the main tourist season which runs effectively from April through to October. The flagship brew, Scuppered, is a sweet-

ish, fruity and pleasant-drinking bitter, which at 4.6%abv is at the stronger end of the quaffing spectrum and needs treating with a bit of respect if you are settling down to a few. The 'season' sees a second brew on the islands, a 4.2%abv best bitter called Firebrand. This one is also very pleasant and fruity with a nice bitterness coming through, and my preferred tippie of the two given a choice, although Mrs. D. prefers the Scuppered. Proprietor Mark Praeger has also moved into bottling, and proudly showed us his small bottling plant, newly installed this year. His first run of bottled Scuppered was 1000 bottles, intended to see him through the rest of the year whilst he concentrates on the draught beers, but demand from local shops and restaurants has been so great he has been forced to find a slot for a second bottling run. Sadly, the beer is chilled and filtered before bottling and so is not 'real ale in a bottle' as CAMRA would prefer, but that was not a realistic option for such a small brewery especially as many of his customers are apparently not familiar with the extra care needed to handle real ale, even from bottles. Still, as Mark say, sales of this will help him to keep afloat during the quiet winter months when brewing slows down to a trickle but keeps the islanders happy.

Having equipped ourselves with new brewery polo shirts ('I got Scuppered in the Mermaid, New Inn, Old Town Inn...'), we made our farewells and walked a few circuitous footpaths to Old Town to work up a thirst. The pub is part of a low granite building at the top of a short rise, which you could easily miss if you weren't aware of it

(there's no conventional hanging sign). Fronted by an impressive palm, it is surprisingly roomy inside, with wood panelling and floors dominating and a large function room to the rear of the single bar. Three handpumps - always a



healthy sign - offer, typically, Doom Bar, and one of the local beers (although not on this occasion) and a guest brew which turned out to be Greene King's Morland Original, the latter scoring a creditable 3 on the national beer scoring system by which potential Good Beer Guide entries are judged for consistency (0=undrinkable, to 5= absolute nectar and almost unobtainable, as any seasoned beer drinker knows!). A 3 is beer served which reaches Good Beer Guide standard, as long as it is consistent through the year). The pub offers accommodation, good food and often evening entertainment, and is a centre for the island folk scene. It made the Good Beer Guide for the first time in 2010.

More walking and then back to the Star Castle, for two or three pre-dinner pints in the ever-interesting *Dungeon Bar*, which as the name suggests is the tiny space in the bowels of the castle where miscreants were banged up and often forgotten (whether they were ever slipped a pint from the bar is not recorded). The tiny bar is essentially a one-person operation, two people not fitting into it. No matter, barman Dave, formerly from Liverpool, has run the place competently almost single-handedly for 20 years or so and usually has two ales on the go. Normally Tribute is a fixture, the other brew is mostly Scuppered with the occasional variation depending on supply and demand. An evening in the Dungeon Bar is generally most entertaining (and bad for the liver) as Dave has a never-ending fund of stories and a disconcerting tendency to come out with obscure quiz questions to get the bar talking. He is a fount of most knowledge (but still can't remember who played Old Mother Reilly, the only time I've got one over on him). The Scuppered here also scored a 3 on this occasion.

Time to take to the boats, so next day we went to the long northern island of St Martin's, where all the action happens either at the far west end of Lowertown, or the far eastern end of Highertown - a hilly half-hour trek between them. Sadly all the beer is at Lowertown, while on this day the tides were such that we had to land and also re-embark later at Highertown. So what with the obligatory moorland walk across the top of the island rather than on the narrow direct roadway, much of the day was taken up with working up thirsts with-

(Continued on page 18)

The Treleigh Arms famous for food

On the Redruth bypass B3047



Clive & Judith Welch

Tel: 01209 315095

New Seasonal Menu

- Fishy Friday (special fish dishes)
Cornish fillet and sirloin steaks
Home made pies, hand made desserts
3 local real ales
Extensive wine list

Super Sunday lunches with no queuing!

Quiz night Tuesday (Dine and play)

Join the Royale Treleigh Yacht Club No boat necessary

We are in the CAMRA Good Beer Guide 2012

And the best floodlit pétanque piste in the westcountry Present this advert and claim a bottle of Treleigh Arms house wine FREE to evening bookings of tables of 4 and over





## CORNISH BARLEY FOR CORNISH BEER

Truro-based Skinners Brewery has linked up with Britain's oldest working maltster in a boost for Cornish barley growers.

Skinners and Warminster Maltings have concluded a deal that will see the Wiltshire firm act as sole supplier of malt, initially for a year, for the Cornish company's prizewinning range of ales.

On behalf of Skinners, Warminster will buy spring barley from a selection of Cornish farms to ensure they meet the increased demand of approximately 12 tonnes of malt per week.

"We have been exclusively committed to Cornish barley for most of the company's 14 years," said brewery chief executive Steve Skinner. "This arrangement with such a long-established specialist in the field will further strengthen that commitment and is good news for Cornish farmers."

"We are looking at increasing our capacity again over the next two years or so and anticipate demand rising to around 15 tonnes of malt per week, and possibly more, in that period."

Skinners' weekly malt usage eight years ago was just two tonnes. It rose to six tonnes by 2006 and has since doubled to its present level.

"Our rapid growth and sales success have been due in no small measure to the high quality of Cornish barley," said Mr Skinner.

"Despite an ever more competitive market place and intensifying cost pressures, we still insist on using Cornish barley; Cornish farms have made a terrific contribution towards our policy of brewing only the highest-quality ales."

Warminster Maltings managing director Chris Garratt commented: "I am delighted to be supplying Skinners with their own local barley and ensuring that their beer remains truly Cornish."

Warminster Maltings, with its roots stretching back to the mid 19<sup>th</sup> Century, is Britain's oldest surviving working maltings.

It was owned by Guinness from 1941 to 1994, when it narrowly escaped closure through a management buyout led by Mr Garratt, the head maltster. Hampshire-based grain merchant Robin Appel purchased the business ten years ago.

### SEEDS OF SUCCESS.

Celebrating their new deal are, left to right, Chris Garratt, manag-



ing director of Warminster Maltings, Terry Wallwork, head brewer at Skinners Brewery, and Paul Dale, of T. D. Dale, owned and run by Paul and Matthew Dale at Restronguet Barton, Mylor, near Falmouth.



## PUBS FOR SALE

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



### Kings Head, Falmouth Leasehold £75,000

18th Century 3 storey premier pub in prominent and elevated location adjacent to King Charles church. Extensive refurbished bar areas and commercial kitchen 4 letting bedsits  
Owners accommodation



### Victoria Inn, Four Lanes Leasehold £100,000

New free of tie lease  
Quality refurbished freehouse opportunity  
Bar restaurant areas for 100+ covers  
Front patio, car parking front and rear  
Newly refurbished owners 4/5 bedroom accommodation



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

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



### Flanagans, Penzance Leasehold £50,000

Free of tie lease opportunity in central town location  
Refurbished bar areas  
Owners 2 bedroom accommodation  
Beer garden  
Good turnover with scope for further development  
Also available freehold.



### Roseland Inn, Pilleigh Leasehold £95,000

Three traditional style bar areas, 30 cover restaurant, plus beer garden and patio offering additional 40+ covers.  
Farm shop.  
Owners accommodation comprising 2 en-suite bedrooms and 2 reception rooms.

## The Countryman Inns

### The Countryman, Piece, Redruth 01209 215960

Nestling on the slopes of historic Carn Brea in the rural hamlet of Piece. Delightful varied menu, and always our chef's home-made specials



▲ Countryman Inn, Piece

### Our Free Houses Offer

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

### The Station House, Marazion 01736 350459

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## BEER ON THE ROCKS

hot day should have at least some attempt at keeping it cool. And", I added sipping my pint, "this Firebrand has been chilled within an inch of its life and is hazy....". Which it was. "You'd better have your money back" she countered, but we were thirsty and sat outside in the sun to warm the beer up to a drinkable level. The damage was done, though. It looked all too sadly like a pub that has somehow lost its way, and, needless to say, we did not return later in the week as originally planned. But, having got through what was barely a score 2 ale, we made our way down to the nearby St Martin's-in-the-Isle Hotel, a somewhat luxury gaff (you can part with around £200 quid a night per person, dinner B&B) and there in the bar was a handpumped Firebrand. It was a completely different beer from the one we'd just had - and 5p cheaper the pint! So we spent our hard-earned there instead, finishing with the inevitable hurried slog back up the hill to catch the boat home. The Dungeon's Scuppered was a little less healthy that evening, near cask end but still a pleasure to drink, and we planned for the next day's adventure, the Sunday trip to St. Agnes.

Some of us remember with pleasure the CAMRA branch trip to the Isles of Scilly in September 2006, especially the Sunday when we all decanted to St Agnes on a brilliantly warm and sunny day, enjoyed a walk round Wingletang Moor to the south (and had an interesting encounter with a Scilly cow) then repaired to the only pub on the island, the *Turk's Head*, for a cracking afternoon which turned out to be a big celebration for the long-serving landlord John Dark who was shortly to retire. This June's visit was almost an action replay, albeit without the retiring landlord, the visiting songsters or the gig crews who couldn't be prized out of the bar. Three handpumps were on the go, the ever-present Tribute (rebadged as Turk's Ale), a Betty Stogs, and the local Firebrand. This time the Firebrand was well superior and justified the pub's current GBG entry, scoring a firm 4 with both of us, and we enjoyed it outside in the sun watching the boats come and go at the jetty, just about a minute's walk away. Best of all, you can see your return boat leaving St. Mary's in the distance some 15-20 mins before it arrives to pick you up, so you know how long you have left before drinking up (or grabbing a final pint). Some of the best island pasties are to be found in the Turk's Head, but it's wise to pre-order on first arriving off the boat as they are in demand and always seem to sell out quickly.

## BEER ON THE ROCKS

(Continued from page 16)



out being able to do much about it. However, we eventually arrived at our main objective, the *Seven Stones Inn*, another pub that doesn't look like one but arguably with one of the best beer garden views in the UK, looking out as it does over most of the other islands in the group. This was the scene of our only real disaster of the week.

The bar, right at the back of a long fairly narrow room, sported two casks racked up on the bar top and offering Scuppered and Tribute on gravity. Oh good, I thought, but optimism swiftly evaporated when I noticed that 'racked up' meant the casks were supported by scrunched-up bar towels, and - no attempt at cooling, despite it being one of the warmest days of the year so far (it was late June). Whilst the barmaid's back was turned I placed a hand gently on the Scuppered cask - bit warm, I thought. So I asked if I first could have a taster. "Oh, you want a taster" she replied, clearly reluctant, but then I noticed the Firebrand on handpump and asked if that meant it was straight from the cellar. "Yes". "Then there's no question, if that's at cellar temperature I'll have two pints of that, please". Then the aggro started. "Of course there's no question, there's nothing wrong with my beer, I'm not going head-to-head with you arguing over the beer, I've been running cellars for years....". 'If you've been running cellars for years madam', I replied with as much dignity as I could muster, "you would know that an exposed cask on a

We realised we had hardly visited the pubs on St Mary's, so stayed here next day to put this right. A walk along the coast path to the far side of St Mary's harbour brings you, via a boatyard, to Porthloo and *Juliet's Garden*, perched on a hillside overlooking the harbour and the sea out to the west. Not really a pub, it is a restaurant with a large terraced garden area, but there appears to be no problem going there just for a beer or two. The one handpump dispenses one of the local brews, again Firebrand on this occasion, and it was the best yet this visit, scoring a 4 on the quality scale. Back along the footpaths via the Old Town Inn again (Dartmoor Brewery's Summer Gold - 3) and then into town to visit the *Atlantic Inn*. This old St Austell house has always offered a good spread of the brewery's beers, though it was with some difficulty I persuaded the staff to sell me a pint of 'mixed' (IPA and Proper Job) and take the sparklers off and serve it in a tankard, but we got there and the beer was a pretty decent 3. This pub has obviously been opened out inside but still sports old low wooden beams and offers plenty of drinking corners to sit and chat with friends. The only pity is that the outside drinking area is a tiny patio at the back, which can accommodate just a handful of people and faces north so it gets little in the way of sunshine. Still, the pub is a lively place to go in the



(Continued on page 19)





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## BEER ON THE ROCKS

On round the island and back to the main settlement known to almost nobody as 'The Town', where there is another unlikely establishment with a fully-functioning handpump. Called the *Fraggle Rock* Café and Bar, it does indeed have a minute little bar inside the door, but during summer this seems to give way to a larger operation upstairs. The bar here has but one handpump selling Doom Bar only, although the pub used to offer Taylor's Landlord in the past. A good score here, too, at 3, and again supped in the sun outside with the sparrows who are particularly cheeky and demanding of crumbs at this small oasis on the edge of the Atlantic.



There came a tripper boat from St Mary's, on its way to Bryher and Treско, and as it landed first at Bryher we simply hopped on board and rode the short distance across to New Grimsby on Treско, whereat lies the *New Inn*. Might as well, we thought, it's a nice old pub if horribly expensive at times, and the beer's usually good with around four on the go in summer. Skinner's brews and something from St Austell are usually found here, and of course there was Ales of Scilly Firebrand. What a pleasant surprise (having got over the shock of £3.40/pint): the Firebrand was crystal clear and beautifully presented, and drank as well as its appearance promised. Wonderful, and I had to give it a '5', the first this year I think. The granite-built pub is well worth a visit, with a traditionally laid-out bar inside and large beer garden and 'pavilion' out, but I have rarely had any complaint about the beer here. Apart from that £3.40 of course (it's not as if it had to travel that far!).



## BEER ON THE ROCKS

(Continued from page 18)

evenings, especially if you like to mingle with locals; it seems popular with the boatmen, among others.

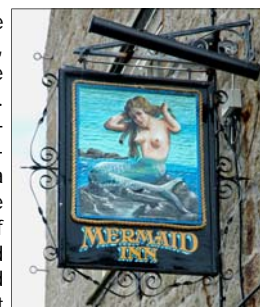
The next day saw our return to Bryher, one of the smallest of the inhabited islands, a narrow hilly and rocky affair that stretches from north to south alongside Treско's west side, separated from the latter by a narrow sound. Two real ale outlets here, one halfway along the west side, one halfway along the east near the landing stages. But first, to ease conscience, the obligatory walk: this time round the south end of the island along the coast path, pausing at a small rocky bay frequented by sunbathing seals, then back up the west coast to one's goal and marked by a fluttering flag - the *Hell Bay Hotel*. Now, this used to be a favourite holiday stopover. It was a small, family-run operation, slightly bumbling at times but in a pleasant, friendly sort of way. Then the owners decided to sell up and retire, and it fell into less traditionally-minded hands who, in the opinion of many, decided to wreck the place and put a modern, Treско-style up-market establishment in its place. Now you must go in through an archway containing a souvenir shop - you have to leave the same way, but Mrs. D. and I still don't find their kind offer to empty our wallets on useless mementoes any more appealing than on the way in. Still, it has one saving grace, a real ale to help you on your way around the periphery of the island. It is usually Tribute, and on this occasion we were pleasantly surprised and pleased to find it served in a very good condition indeed. Better than 3, I thought, if not quite a 4, so I gave it 3½ which is allowed under the rules - pretty good for an expensive hotel by the sea.



The next day was devoted to a couple of off-island revisits, which still came up with the same good beer quality we had found earlier in the week, but this time we managed to squeeze in another pub on St Mary's, the *Bishop & Wolf*. This is the other St Austell pub on Scilly, again a traditional-style granite boozery, but something was amiss: we gradually realised that the place had lost something of its atmosphere because someone had ripped out the old raised drinking area that ran along the length of the front window, where you could sit up at one of the tables

and watch the world go by. Now reduced to a one-table stump, it has made the interior of the pub a little bit gloomier and rather less interesting, and we were at a loss as to why anyone - presumably the brewery in this case - would want to do that. The Proper Job in there was pretty good though, once you got past the sparkler problem, and it scored a decent '3' on the beer drinkers' Richter Scale.

This left the pub that is probably the first one most visitors to St Mary's see, the *Mermaid Inn* at the corner of the main quay where Scillonian III ties up. This is a Punch Taverns pub, but nevertheless previous owners argued successfully that it should be allowed to sell a beer from the local brewery, on the grounds that the islands can be cut off from mainland supplies due to bad weather and a pub with no beer would look bad! So it proved, and on our visit





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## BEER ON THE ROCKS

(Continued from page 19)

there was Scuppered on offer, and a creditable 3½ score was its reward for selling a pretty decent pint by anyone's standard. The pub is full of maritime themed pictures and bric-à-brac as you might expect, and is certainly a great place to drink and chat even if the continuous piped music can be a bit insistent at times.

And that, really, was that. Sadly there was no time to visit the *Scillonian Club*, but you can in effect walk in and go to the upstairs bar as if it were a pub and buy a pint there, with again one of the local brews and a couple of other ales usually available to choose from, so there's another one to add to the potential pub crawl list. But what we came back to the mainland with was the firm impression that, for the most part, the real ale scene on Scilly is pretty stable, thriving and unchanging. We just hope that the Seven Stones offer that week represented just a wobble rather than a sign of long term decline.



## HOW TO SEE BOB (CBoB)

### What is the Champion Beer of Britain competition?

To reward breweries for producing superb beers and encourage excellence and diversity, CAMRA makes annual awards. The principal competition is the Champion Beer of Britain (CBOB) for which the finals are judged at the Great British Beer Festival in London in August, but the nomination process is an ongoing task throughout the year.

The objective of CBOB is to select the best tasting beers in the UK in specific styles chosen from beers selected by drinkers based on excellence and consistency throughout the year. The procedure is intended to be transparent, but its complexity does tend to confound this aim! So I will attempt to explain to the best of my knowledge.

The finalists are chosen on an area basis via local Tasting Panels and beer-judging competitions. This ensures a good geographical spread for the finalists of this prestigious award. The categories for CBOB awards are:

Milds (Original Gravity less than 1043)

Bitters (OG less than 1040)

Best Bitters (OG 1040 up to less than 1046)

Strong Bitters (OG 1046 or more)

Golden Ales (OG less than 1053)

Speciality beers

Real Ale in a Bottle (bottle-conditioned beers)

Golden ales are a relatively new class and differ from bitter styles by having a powerful aroma hop, often with citrus fruit tastes creating a refreshing character. There should be little or no malt character or toffee/butterscotch taste.

Speciality beers are cask beers that do not fall into any of the mainstream UK cask beer styles, and may include beers produced with novel ingredients such as non-hop flowers, grain other than malted barley, fruits or spices.

These seven classes encompass the majority of the beers brewed. Dark and stronger beers are judged in the Champion Winter Beer of Britain (CWBOB) at the CAMRA National Winter Ales Festival in Manchester in January, when they are more available than in the summer. The categories for CWBOB awards are:

Old Ales and Strong Milds (OG 1043 up to less than 1065)

Porters (OG 1040 up to less than 1065)

Stouts (OG 1040 or more)

Barley Wines and Strong Old Ales (OG 1065 or more)

The four category winners go forward to the next CBOB finals in August at the GBBF.

So, how are beers selected to be judged from the large number available? The mechanism involves the facts, held in the Brewery Information System, and the judging, carried out by Tasting Panels and Area Competitions.

### The Brewery Information System

Britain is blessed with a huge number of brews from a large number of breweries these days, mostly micros. The beer range is ever changing and new breweries appear while some disappear.

Trying to keep up to date is an ongoing task for CAMRA both locally and nationally. Launched for use at the beginning of 2011 is the CAMRA central database of cask ale breweries and their beers, including Real Ale in a Bottle. This is the Brewery Information System, or BIS, which provides a standard way to record beer information that is available online to all the CAMRA officials who need to use it.

CAMRA liaises with each brewery through a Brewery Liaison Officer (BLO), who keeps the BIS up to date for that brewery.

### The Tasting Panels and the Area Competitions

The country is divided into nine areas for CBOB purposes, covering the sixteen CAMRA regions. The South West region is an area in its own right. This covers Cornwall, Devon, Somerset, Bristol, Gloucestershire and parts of Wiltshire. It is truly a large region, from the Isles of Scilly to the north Cotswolds, and the second longest in extent (300 miles) after Scotland and Northern Ireland.

(Continued on page 21)





## CHAMPION BEER OF BRITAIN HOW DO BEERS GET TO WIN

(Continued from page 20)

For most of its 40-year existence, CAMRA has operated Tasting Panels. Each panel consists of about a dozen members and a chair(-man/-woman) who have undergone training to recognise the flavours and aromas in beers to a recognised brewing industry standard. They conduct tastings on samples of beer in pubs using a score card system that captures all the information needed by CAMRA to both nominate beers for CBOB/CWBOB and compile tasting notes for the Good Beer Guide. There are 62 of these panels covering the whole country, of which six are in the South West area. For example, one covers Cornwall and another covers Devon.



**Tasting Panel Training**

Before 2007, there were three ways that beers could be put forward for CBOB: nomination by Tasting Panels, winners of blind-judging competitions at local beer festivals, and individual "Punters' Vote" recommendations via CAMRA's newspaper What's Brewing. The last two routes have since been superseded by the Area Competitions.

In 2007, CAMRA was concerned that there were some parts of the country that were not well covered by Tasting Panels, which could put the breweries in those areas at a disadvantage. CAMRA's National AGM in that year approved a new system to involve all CAMRA members in nominating beers. The new system increased involvement of CAMRA branches and placed a greater burden of responsibility on BLOs. A CBOB Co-ordinator was appointed for each Area, usually the existing Tasting Panel Co-ordinator.

Each year from 2008 onwards, each Area CBOB Co-ordinator generates an Eligible List of beers from the data provided by the BLOs in the BIS. An eligible beer is one that is either constantly brewed throughout the year or is sufficiently regular to be available to drinkers should it win an award. A minimum of three months availability per year is considered regular. If a beer is a one-off or only on sale for four weeks around a public holiday, say, then it is not eligible for CBOB because if it won, drinkers would find it very difficult or impossible to get any, however good it was. This would render the competition a farce.

The Eligible List for the Area is distributed to all the Branches in the Area. Around April time, each Branch invites its members to vote in a consistent way for beers that they think are worthy of nominating for CBOB. This is known as the Branch Vote. Branches send the results of their Branch Vote to the Area CBOB Co-ordinator.

The Eligible List is also used by the Tasting Panel chairs to advise their Panel members of the beers in their Tasting Panel area to target in their tastings, Cornwall in our case.

(Continued on page 22)

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### Maltsters Arms, Chapel Amble Leasehold £150,000

Pub restaurant in central village location with 120+ covers. Outside trading area fronting village green.  
Owners three bedroom accommodation



CHAMPION BEER OF BRITAIN - HOW DO BEERS GET TO WIN

(Continued from page 21)

Throughout the whole year from April to March, the Tasting Panels go about their business of recording flavours and other attributes of the beers, including an overall score for style. At the end of the tasting year, the Panel chair analyses all the tasting cards according to a strict set of rules concerning the minimum number of cards (5), tasters (3) and tasting occasions (2) for each beer. Of the beers that qualify this procedure, those with the highest overall score are nominated for CBOB. The rules allow two bitters, two best bitters and one beer from each of the other nine styles. These nominations pass to the Area CBOB Co-ordinator.



Tasting in a Pub

So now there are the two routes by which beers can make their way to the CBOB finals: the Tasting Panel route and the Area Competition route. These now converge towards the next stage. The Area CBOB Co-ordinator assembles all these results from all the Tasting Panels and Branch Votes in the Area and generates a list of the six best-scoring beers in each of the beer styles. The Co-ordinator solicits from the Branches which Branch Beer Festivals can offer to host the next stage in the Area Competition process which is the supervised blind judging of the six beers in each style. The Area judging is spread among the Branch festivals as far as possible, thereby ensuring as many different judges as possible.

The winners of Old Ales and Strong Milds, Porters, Stouts, and Barley Wines and Strong Old Ales go forward to CWBOB in January, while the others go straight to CBOB in August. The overall CWBOB champion also goes forward to the next CBOB.

By this means, the number of beers in each style is whittled down to create a manageable number to be judged at the finals at the Great British Beer Festival. The final judging panel selects the overall Champion Beer of Britain from the category winners (excluding Real Ale in a Bottle) and the overall winner of the previous Champion Winter Beer of Britain award. Awards are also given at Gold, Silver and Bronze level for all the beer styles.

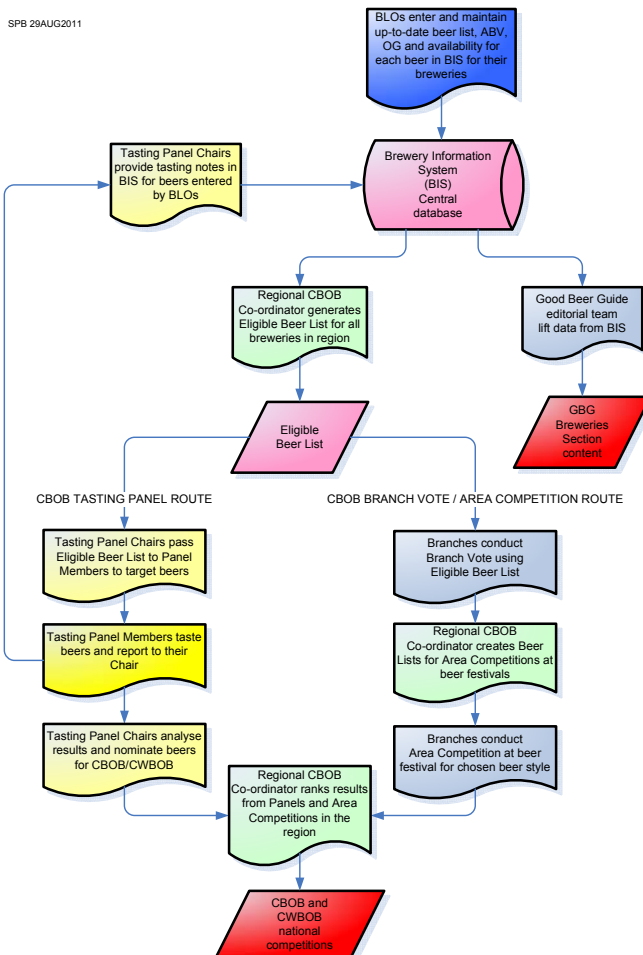
There we are, all explained!

If this is still not crystal clear, the logic diagram summarises how CAMRA arrives at the CBOB nominations for the region by the two routes and how the information for the brewery section of the Good Beer Guide is processed.

CAMRA's Brewery Liaison Officers play a crucial role here, as they keep the Brewery Information System database up to date with their brewery's beer range, and for each beer, the strength (OG) and availability throughout the year. Without this information, beers cannot appear on the list of eligible beers for CBOB either via the Tasting Panel or Area Competition routes.

Note that the tasting notes in the breweries section of the Good Beer Guide are supplied mainly by the efforts of the Tasting Panels against the beers entered by the BLOs. These are marked by a sloping pint symbol in your GBG.

Stages in the CBOB and CWBOB process and the compilation of brew listings in the GBG



How well have Cornish breweries done?

Cornish beers have done quite well over the years in the face of competition from many hundreds of other worthy beers nationally. The Champion Beer of Britain awards won by Cornish beers are as follows:

- 2011 Real Ale in Bottle Class: St Austell Proper Job (Gold)
2011 Mild Class: Coastal Merry Maidens (Bronze)
2010 Real Ale in Bottle Class: St Austell Admiral's Ale (Gold)
2010 Best Bitter Class: St Austell Tribute (Silver)
2010 Golden Ale Class: St Austell Proper Job (Bronze)
2009 Golden Ale Class: Adnams Explorer & St Austell Proper Job (Joint Silver)
2008 Best Bitter Class: Skinner's Betty Stogs (Gold)
2008 Golden Ale Class: Skinner's Cornish Knocker Ale (Bronze)
2006 Bitter Class: Sharp's Doom Bar & Woodforde Wherry (Joint Bronze)

and in a previous incarnation of the Cornwall Tasting Panel:

- 1999 Mild Class: Cains Dark Mild & St Austell XXXX (Joint Bronze)

Well done those breweries!

I hope that this explanation has created more clarity than confusion! I think I need a pint now.

Steve Barber





## ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL (4 EDITIONS)
1/4 PAGE	£50.00	£180.00
1/2 PAGE	£100.00	£360.00
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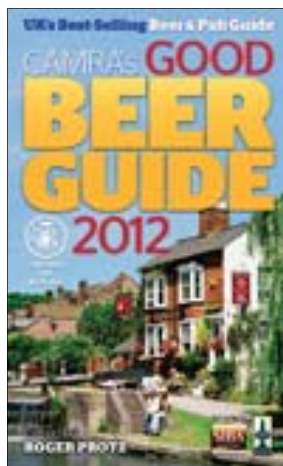
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## GOOD BEER GUIDE 2012



"The UK's best-selling independent beer & pub guide"

The 2012 edition of CAMRA's best-selling *Good Beer Guide* is available now (RRP £15.99).

The brewery section of this year's *Good Beer Guide* is bigger than ever. The Guide has had 20 extra pages added to allow for 100 new real ale brewers to be included and now lists 900 breweries of every shape and size along with details of the regular beers they brew.

Simon Hall, CAMRA's Head of Publications said:

*'Once again we've been challenged to fit the ever-growing list of British brewers into the guide, which is a great problem to have as it means the real ale industry continues to go from strength to strength.'*

The Guide also features 4,500 of the best real ale pubs in the UK and pulling these listings together is a mammoth task and Hall continued:

*'Our pub listings are as varied and interesting as always and with every corner of the country represented there is definitely a pub for everyone's taste in the Guide. This reflects the effort that the CAMRA members have put into compiling the listings for us and I'd like to thank them and all the editorial team here for their hard work.'*

The *Good Beer Guide* is also joining the technical revolution, with plans for an eBook edition well advanced for release in 2011. The CAMRA marketing team have also begun work on a GBG eNewsletter for CAMRA members as well as a *Good Beer Guide* twitter feed (@greatpubs), both these projects are aimed at raising awareness of the Guide and further promoting the featured pubs.

When asked CAMRA's Head of Marketing, Tony Jerome, said:

*'We are always looking to use new approaches when it comes to marketing the Good Beer Guide and direct email and Twitter are the perfect tools for communicating directly with people eager to get out and find good beer and great pubs.'*

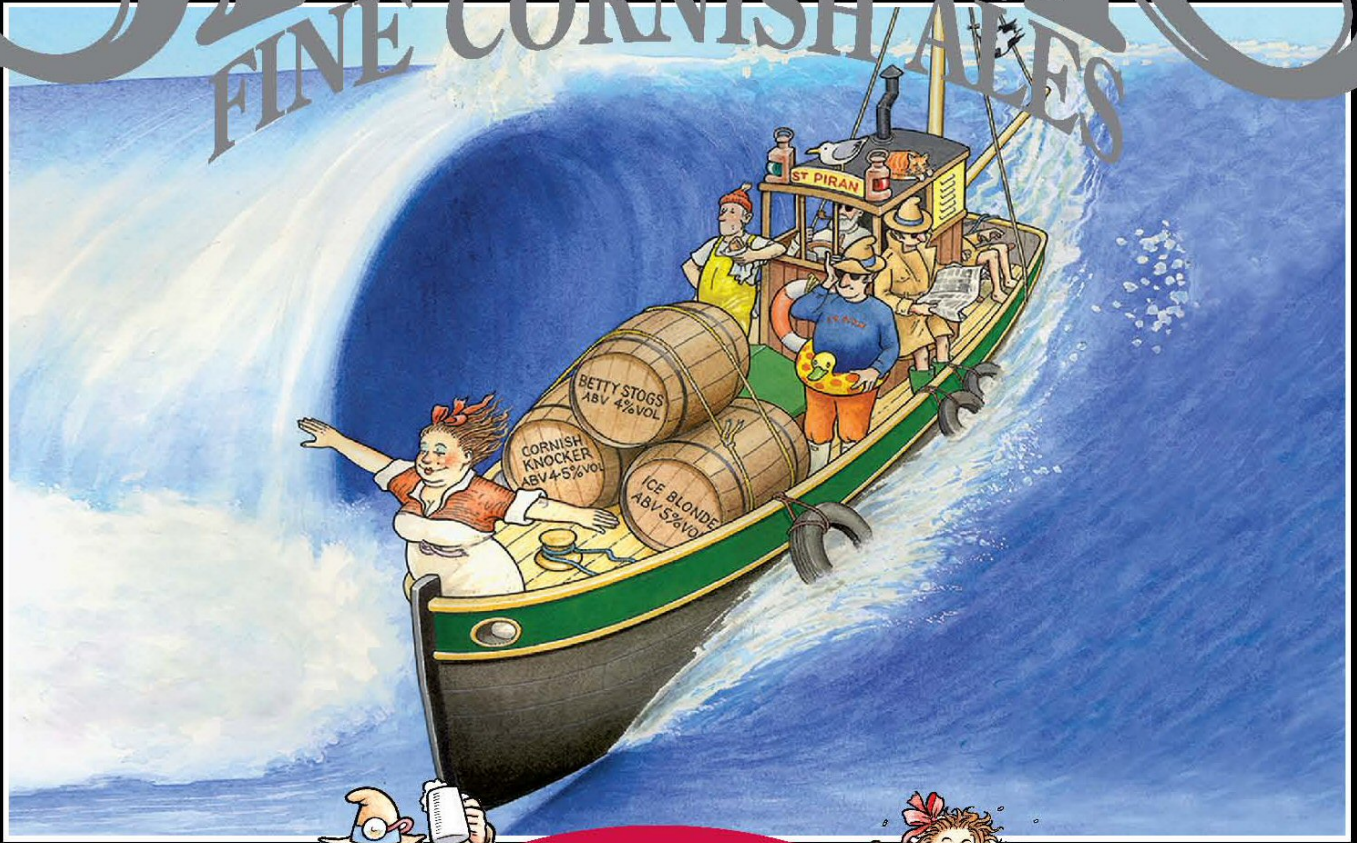
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