



# ONE & ALE

FREE

CAMPAIGN FOR REAL ALE

Campaign for Real Ale Cornwall Branch Newsletter

## AUTUMN 2012

# WETHERSPOON

# OPEN ANOTHER

# PUB IN NEWQUAY



CELEBRATING 35 YEARS OF CORNWALL CAMRA

Inside this issue:  
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 News



# ONE & ALE

### Editor's Comments



As the last train leaves Bodmin General station after the Steam Ale & Jazz Festival in September it reminds me to sum up what has been happening this summer and write this column for the Autumn edition of One & Ale. A bit like returning to school and writing 'What I did on my holidays'.

Comments from those in the trade say that it has been very quiet. With the wettest summer for 100 years you cannot blame the tourists for not flocking in their thousands to spend what little money they have during this time of recession. Cornwall's pub trade relies on a good tourist season in order to see it through until next year. But this summer in particular has been poor in numbers for more reasons than the weather. It started with the European Football, swiftly followed by Wimbledon and then the Olympics. Personally I tend to avoid pubs that display banners outside advertising 'Live Sport Here', but generally it seems many others did too and preferred to buy cheap booze from the supermarkets to sit and watch at home. There was also much comment concerning the Olympics sponsorship by Heineken meaning no real ale being available within any of the venues.

I did venture out and about to support CAMRA beer festivals and pub beer festivals here and there starting in June with the Ealing Beer Festival. This was an event in Walpole Park, Ealing, West London that by its location meant it was weather dependent. On the day it was there it was too hot, the umbrellas were in demand as parasols and it was a relief when the sun went behind a cloud. There were large signs posted at the entrance to the large marquee that held all the beers and orders forbidding bringing in tables and chairs. We were quite happy outside, but what if it rained? The parakeets that were flying around from tree to tree added to the tropical atmosphere. They are evidently quite common in some of London's parks and raising chicks each year they are pushing out the pigeons and starlings and the festival logo featured one too. Around the edges of the 'compound' there was a good selection of food stalls, ranging from pies and pasties (Real Cornish) to curry or fish & chips. One for next year's diary.



Stogs of Skinner's Brewery and the Falmouth Marine Band of course. During a lull in the din that they were creating I bumped into Oz Clarke and chatted about forthcoming projects upon which he is working. Not a bad life if you can stand all that beer and wine tasting all over the world.

Champion Beer of Britain was announced at the festival as Coniston Brewery's No9 Barley Wine at 8.5% abv. The silver award went to Green Jack Trawlerboys Best Bitter, and the bronze to Dark Star American Pale Ale. Tintagel Brewery gained a silver in the bitter class with Castle Gold. Driftwood's Alfie's Revenge had previously been judged Champion Winter Ale in January this year.

Previous to the GBBF in August your Editor attended the Plymouth Beer Festival on Friday 13th July at the Pavilions without mishap, and a week later the Highwayman at Dobwalls. Each festival is different, but Dobwalls springs to mind as on the Saturday afternoon a Zumba session was swiftly followed by 'Tug-O-War'. The weather was again very kind with endless sunshine.

The weekend after GBBF was overlaid with festivals as Rod Davis, Roger Ryan (St Austell brewery) and myself were invited to the beer judging at South Devon CAMRA's Newton Abbot Racecourse Beer Festival on the Thursday 16th and I attended the Lizard 2000 beer festival at Helston Football Club the day after. August Bank Holiday lived up to its bad weather reputation, but festivals went ahead at St Erme Cricket Club, the Mounts Bay, Muller and First & Last, Sennen. I chose to go out of county to the Mineva in Plymouth.



Always in the diary is of course the Great British Beer Festival at the beginning of August. This year, because Earls Court was being used as an Olympic venue, the festival returned to Olympia (kind of appropriate really). Despite the warnings of travel chaos due to the Olympics we suffered no trouble at all when attending on the Tuesday trade day. We included myself, Alan Hinde from Coastal, John Heard from Tintagel, and Pete Martin plus Louise Tressider from Driftwood. Also in attendance were Betty

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



# ONE & ALE

### WETHERSPOON OPEN ANOTHER PUB IN NEWQUAY

According to news media at the time, go-ahead pub chain J D Wetherspoon spent £2m on conversion of the former Red Square and Divas nightclubs into their second pub in Newquay, The Cribbar, 17-19 Gover Lane, TR7 1ER.

Named after a rare large wave much sought after by surfers off nearby Fistral Beach the light, airy interior, has a theme associated with surfing.

Described as having the longest bar serving area in Cornwall the drinking and dining area is split into two levels. Being a Lloyds No1 off-shoot of the JDW empire the lower level takes on more of the air of a nightclub after 9pm when the lights are dimmed and the music is turned up considerably in volume.

As well as the longest bar The Cribbar must have the longest opening hours too. 7am to 4am seven days a week. Whether this is likely to interest your average real ale drinker is doubtful, but the opportunity is there all the same.

The front terrace of the building has a large partly covered seating area with what at first appear to be leather Chesterfield settees. They are made of concrete so don't be tempted to throw yourself onto one without a soft cushion to land on.

The other 'not to be missed' feature of the building is the upstairs Gents toilet. Your Editor took it upon himself to attend the opening evening at The Cribbar and was able to take this photo of the multi-

coloured urinals along with several other customers who couldn't resist posting messages to their friends.

On the opening evening I also encountered two very scantily clad females on stilts (sorry the photos were all out of focus), along with fire-eaters on the front terrace (I thought they had come to torch the place on its opening night).

The other JDW pub in Newquay is the Towan Blytha at the far end of town near the railway station. The Cribbar is handy for the bus station.

The next Wetherspoon pub to open in Cornwall is likely to be in Liskeard. We are told negotiations are well advanced to convert a former garage and filling station in the centre of town.

The latest opening in Newquay brings the total Wetherspoon pub restaurants in Cornwall to nine. They are Try Down in Truro, Green Parrot in Perranporth, Rann Wartha, St Austell, Packet Station, Falmouth, John Francis Basset, Camborne, Chapel an Gansblythen, Bodmin, and The Hain Line, St Ives, plus the two mentioned pubs now in Newquay.

Nationally Wetherspoons now have over 800 pubs. Wetherspoon Chairman Tim Martin said, "Our pubs and hotels are extremely popular and we will continue to open many more outlets in the coming years."

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BREWERY OF THE YEAR 2011



# ONE & ALE

### BREWERY NEWS



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reported that sales of the first beers took off locally and in June a larger 4 barrel plant was installed. Eight pubs are regularly supplied with four beers in the portfolio all of which are named with a wind theme. Gale Force for instance is an amber 4%. A 6% ruby mild was produced for last Christmas.

As soon as more information is available and a brewery liaison officer appointed to report we should be able to let readers know more.

**PARADISE, HAYLE**

A letter was received in the One & Ale office from Brewery Liaison Officer Chris Smith and appeared in What's Brewing as quoted below "There are some rumours that Cornish micro Paradise brewery is being opened intermittently. As brewery liaison officer can I assure all this is not true. Both Paradise Bitter and Artist Bitter are always available. For anyone coming to Cornwall it is well worth swinging by Hayle, and trying Paradise or any other guest ales available and luxury of luxury they are available to death."

**PENPONT, ALTARNUN**

This year has been the busiest so far for the brewery with an increase of around 45% in production. All distribution is through LWC July's. A new 5% deep chestnut red ale Best of Bodmin Moor is now available and joins the other five regularly brewed real ales. There are plans to produce monthly specials.

**REBEL, PENRYN**

The 2½ barrel capacity plant has been working overtime recently to build up as much stock as possible prior to the move to much larger premises on Kernick Industrial Estate, Penryn. 12,500 square feet of floor space will be available at the new site that it is believed will house a 15 barrel capacity brewery with brewing commencing in October. According to facebook we need to look out for the Imperial Chocolate Stout (it bumped up the heat exchange with a choicisty sludge).

**TINTAGEL**

Brewer John Heard has been taking advantage of his larger copper and additional fermenters to increase brewing capacity, while the long-awaited wind turbine should reduce electricity bills considerably. Cornwall CAMRA has been invited to a 'topping-out ceremony' of this green energy source and we hope to produce a report with photos in our next issue.

Meanwhile here is a photo your editor took of John while in attendance at the Great British Beer Festival in August at Olympia, London after his Castle Gold being awarded a silver medal in the best bitter class.

### BREWERY NEWS

**CASTLE BREWERY, LOSTWITHIEL**

Sale of the brewery is progressing as we go to print. The new owner is believed to be a CAMRA member and keen, experienced home brewer, who intends to keep the brewery going with possibly some new recipes before long. Prior to the sale the strength of two beers had been reduced because of the higher duty rates. Kennew Kest Kisser from 8.5% to 7.5% and Lostwithiale from 7% to 6.5%. However, the Hung Drawn & Slaughtered has stayed at 10% and remains the brewery's best seller.

**FISCH OF BODMIN**

Production and sales have remained buoyant, but the mainstream beer range will be concentrated down to two, Chough Ale (4%) and Chough Gold (4.5%). Available for direct delivery in the Launceston area or through LWC July's elsewhere.

**HARBOUR, BODMIN**

While local sales are improving, sales in London are very strong. This does of course bring its own problem of sufficient casks in which to put the beer. A salesman has also been appointed to increase the number of outlets for both cask and craft keg beers.

**LONGHILL BREWERY, WHITSTONE**

This NEW brewery was actually set up in October last year, but being right on the border with Devon the Cornwall Branch did not become aware of it until a few months ago. Originally brewing on a small scale using a ½ barrel plant this is not really surprising. However, it is





GONE FOR A BURTON

by Steve Willmott

Regular readers of One & Ale will know that your Editor does venture far and wide to other beer festivals throughout the country so with a few days leave to use up before April this year I decided to travel to the 23rd Burton CAMRA Beer & Cider Festival on 15th March until 17th March.

After 22 similar events they should be getting it right by now I thought and may therefore pick up a few tips for our own festivals down here in Cornwall. Burton-on-Trent is also the brewing capital of the UK (if not The World as Coors would like us to believe). Finding accommodation in Burton is not as easy as you might at first think as it is basically an industrial town dominated by brewing. However, I did find on the internet a good priced B & B within walking distance of the town centre.

It was when I was checking in to the Deltor Hotel on Derby Road that I was reminded of how few other places there were to stay as there in the register above my details was the name Roger Protz. I had seen in the CAMRA What's Brewing that he would be opening the festival on the Thursday evening at 6pm.

The Town Hall is the location for the beer festival and is a grand building, very atmospheric, with bare wood flooring and high ceilings with wooden beams and chandeliers for lighting. There are several rooms to explore, some with seating some without, but the main hall where the majority of the beer is displayed has a series of alcoves with a small bar and a stage for about twelve beers in each. The festival opened at 7pm and the short queue was soon pro-

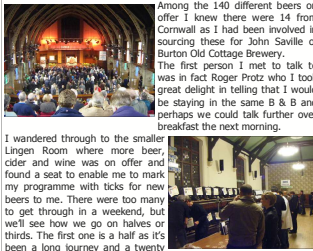
essed with the only glass option being a half pint (lined third) Tudor shape handled glass. This was a 'cash for beer' festival so no queue for tokens and variable pricing of the beers.

Among the 140 different beers on offer I knew there were 14 from Cornwall as I had been involved in sourcing these for John Saville of Burton Old Cottage Brewery.

The first person I met to talk to was in fact Roger Protz who I took great delight in telling that I would be staying in the same B & B and perhaps we could talk further over breakfast the next morning.

I wandered through to the smaller Lingen Room where more beer, cider and wine was on offer and found a seat to enable me to mark my programme with ticks for new beers to me. There were too many to get through in a weekend, but we'll see how we go on halves or thirds. The first one is a half as it's been a long journey and a twenty minute walk from the B & B. Hope I can remember the way back! The first beer was Wentwell (Derby) Little Tick 4.0%, a straw coloured, triple hop flavour, and appropriately named as I will be 'kicking' heavily over the next few days. At the last few sips of this beer, so I do not think it was overpoweringly hoppy (could do with more), so on to the next.

(Continued on page 6)



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GONE FOR A BURTON

(Continued from page 5)

The Cornish brewers represented at Burton this year were Ailsaints, Coastal, Fry's, Harbour, Penpont, Penzance and Rebel.

**Friday 16th**  
Drawing back the curtains the view from my bedroom window was of the Midland Railway Bonded Warehouse and Grain Store. That about sums up Burton, the town being dominated by brewing. Over a hearty breakfast that would suffice for the rest of the day I was able to discuss with the other guests, including Roger Protz, the state of the brewing industry. It turned out the other guests were also attending the beer festival. Mr Protz had an appointment to visit Tower Brewery before catching the train back to St Albans. There are a few microbreweries in the town as well as the main players and, having visited these before for the purposes of Coastal beer swaps, I decided to walk off breakfast by a bit of sightseeing. While walking across one of the bridges across the railway tracks I had to dodge round a lorry wheel lying on the pavement and a shifty-looking bloke 'guarding' it. It was only when I walked over the brow of the bridge that I saw on the other side a large article loaded with girders, minus one wheel from the trailer and the driver scratching his head. I pressed on, not wanting to get involved, but thought of the traffic chaos that must soon ensue.

Dominating even the traffic fumes in Burton is the smell of brewing. Lets face it, even largely smells nice when it's being brewed. My walk took me past the Brewery Museum, recently re-opened after several years of closure and worth a visit if ever in the area. Outside on permanent display is a set of the Burton Union System of fermentation. This involved large casks (unions) in which the beer fermented with the foaming yeast spill-

ing out of the top via a swan neck into a trough above the union set and able to sink back into the cask or be cropped for further use in the next batch of beer.

The beer festival was not due to open until 11.30 so I decided to visit the J D Wetherspoon **Lord Burton** on the High Street. One of their international beer festivals was still in progress at this time of year so I continued in the 1/2 of a pint theme from the CAMRA festival of the previous night. I had the tastier try of Bateman's Smokey Joe—an acquired taste with smoked malt dominating, but not as dark as the German Rauchbiers, together with No Brainer, sponsored by Trent Buses, and Scullions Irish Ale—the only 'foreign' one on the bar today. Most locals seem to drink Marston's Pedigree or Bass, the local brew!

With still some time to spare and lots of interesting pubs to visit I moved on to the **Burton Bridge Inn** which as its name implies is close to one of the road bridges across the River Trent. Built in the 17th century as a coaching stop the traffic continues to flow fast past the front door, though once inside you enter a time warp in a gem of an unsopit public house of three separate rooms all served from a central bar. I chose the Porter that was excellent as usual, from a choice of Bitter, Golden, Festival, Stairway to Heaven and Soothsayer. I was just enjoying my first sips when who should walk in but Roger Protz again, on his way back to the station. Spotting me in the front bar he came through to chat about his morning visit to Tower Brew-

(Continued on page 7)

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GONE FOR A BURTON

(Continued from page 6)

ery and his next project back at St Albans, editing the Good Beer Guide. Satisfyingly delayed by pubs and beers away from the beer festival in the town hall, I entered at 1.30 when the Wurlitzer Organ was in full flow with Martin Atterbury on the keyboard. I filled my glass and took a seat on the balcony enjoying some old favourites from Mr Atterbury's music score and some new beers from the festival beers list. Several of the beers were being held in reserve until Saturday which is an idea worth considering for our branch's festivals. The food choice was excellent and I had enjoyed home made steak & ale pie, chips and mushy peas the night before. The other main delicacy was a home made curry with rice or chips, while those with a smaller appetite (me after my full English at the B & B) could have a bacon or sausage cob (that's a bap to you and me). I also noticed a great consumption of real pork scratching (£2 for a big bag). Dental bills must rocket this time of year. In some of the smaller rooms at the back you could also purchase a wide selection of chutneys and chocolate. In fact a beer and chocolate pairing demonstration was in progress with free tastings.

Once the evening entertainment began to tune up I noticed that the festival programme had a map showing the location of twelve pubs worth visiting. So just around the back of the town hall I noticed that the **Old Cottage Tavern** would be the first to visit. The pub is a street corner local with two bars and a separate restaurant. Trade is quite brisk and unaffected by the beer festival despite being one minute's walk away. The original site of the Burton Old Cottage brewery, the bar had three of that brewery's beers on offer and three guests, including Penpont. There was no pump clip supplied

and they had written 'Penpoint' on the back of a beer mat. I chose BSC Oak Ale 4% which is a copper-coloured traditional bitter and was served through a hand pump to give a smooth pint with a nice creamy head. When you originate from Up North you can get a bit bored with draught beer straight from the cask like at beer festivals. It was soon time to meander towards the B & B but take in two more pubs first. The **Alfred** was the next stop and turned out to be a Burton Bridge tied house with a guest ale from Everards. I didn't make a note of what beer I ordered here. This pub has been tastefully modernised with a cosy interior that does food, but appears to cater for local trade on a Friday night. You meet all sorts in pubs but this one was noteworthy as I was soon engaged in conversation with a well dressed gentleman in his seventies and his lady-boy 'wife'. I know I wasn't mistaken as after they left a nearby customer commented. As I had recently been on an 'Equality & Diversity' training course I made no comment.

Just beyond the Deltor B & B on Derby Road is the **Derby Arms** run by landlord Les on a lease from Admiral Taverns. By now I was becoming more of a 'local' and chose a Marston's Pedigree. This beer tastes different from that I have had in Cornwall and Les admitted that he was born only a few streets away, the pub had always been his local, and when he retired or was made redundant (I can't remember which) he jumped at the chance of signing for the lease. He now realised his mistake and complained about the price he had to pay Admiral Taverns for a cask of Pedigree that is brewed in the town. It wasn't long before I was the last customer left and invited to stay for an 'after hours' pint.

**Saturday 17th**  
After another full English breakfast I drove the short distance out of

(Continued on page 8)

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GONE FOR A BURTON

(Continued from page 7)

town to Clay Mills Victorian Pumping Station. This fine building was completed in 1885 and originally pumped sewage from Burton-upon-Trent to farmland about three miles away. The bulk of the sewage was waste from Burton's many breweries and this explains why the facility is so large for a small town. When in operation the station regularly pumped 20 million litres (4 1/2 million gallons) every day of the year during 24-hour operation. Four large beam engines and many auxiliary steam engines have been restored and are powered by steam raised in Lancashire boilers. The site was closed in 1971 and restoration started in 1993 with steam operation about 13 times each year. I and three other interested visitors were shown around by one of the volunteers as visitors are welcome every Thursday and Saturday. For more information check out their web site [www.claymills.org.uk](http://www.claymills.org.uk).

Before returning to the town hall beer festival I visited another classic pub the **Coopers Tavern**. Described in detail in CAMRA's Great British Pubs by author Adrian Tierney-Jones this totally unsopit and National Inventory-listed red brick pub used to be a sampling house for Bass and went on to become the brewery tap. Nowadays it is part of the Jule's Brewery small estate of pubs. I managed to find a seat in the front room

(Continued on page 9)

PUBS FOR SALE

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

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Public bar with 2nd bar/games room  
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- Peruvian, Penzance Freehold £220,000**  
New lower price  
Well-known historic Penzance freehouse  
Public bar with 2nd bar/games room  
Extensive 3-bedroom owners' accommodation  
Outside courtyard/smoking shelter  
Consistent trade/profitability
- Queens Arms, Breage Leasehold £95,000**  
Large lounge bar with many character features.  
Well equipped commercial kitchen  
2 guest bedrooms plus 1 bedroom owners accommodation  
Trade garden and BBQ area  
Caravan club members site
- Victory Inn, St Mawes Leasehold £175,000**  
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GONE FOR A BURTON

(Continued from page 8)

that has a tiled floor and distressed wood furniture. Saturday lunch-time was busy with both beer festival attendees and also Torquay United football fans, so just a quick pint of Joule's Pale Ale before more Wurflitzer music in the town hall. I stood right at the front this time and enjoyed the 'last night of the Proms' atmosphere.



Leaving the festival at 8.15 before the band struck up I found it to be raining heavily outside, so dashed the hundred yards or so to the Oak & Ivy. With a choice of Pedigree or Pedigree the licensee obviously knew how to keep a good pint. My Cornwall CAMRA festival polo shirt soon caused a conversation to start. I had to contend with Sky Sports TV but it was a shelter from the rain and it was listed in the festival programme.

Still in the rain I ventured over the railway bridge to the Devonshire Arms a Burton Bridge Brewery house with a choice of five beers and packed with real ale drinkers. This white-painted pub is overlooked by large brewery related buildings. Brewing is a twenty-four hour operation here and I have noted that even lager smells quite nice during the brewing process. The Coopers Arms is just around



the corner so I returned Saturday night and sat in the back room right next to the casks stillage and joined in convivial conversation about beer, the weather and football. Torquay United had beaten Burton Albion who had sacked their manager after the match. The rain had stopped by the time I set off back to the B & B, so continued beyond again to the Derby Arms once again. I was soon helping clear up the left over butties and pork pie after a darts match as I was a 'local' by now.

A visit to Burton-upon-Trent is a visit to the historical heart of the British brewing industry and wandering around the streets you will pass buildings of former great brewing names like Alsopps, Bass and Worthington. Railway tracks used to cut the town centre in half as a great deal of beer was transported throughout the country by train. Today the remaining breweries still dominate the scene with concrete road flyovers connecting brewery storage and distribution yards. Now that the brewing museum is again open to visitors I can recommend a visit at any time of year to the town. I did note that the lack of accommodation problem will soon be solved by the conversion of a former Midland Railway

Grain Store into a Travelodge.

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Are you a local pub or brewery with Facebook or Twitter pages that you'd like us to follow? Email: [pressofficer@cornwallcamra.org.uk](mailto:pressofficer@cornwallcamra.org.uk) with details. We can publicise the beers you brew or serve, plus any ale-related events, if you tell us about them ☺



MY PATCH BY CLINT O'CONNOR

My patch of Cornwall, is Fowey, Tywardreath, Par and St Blazey. Covered by post-codes PL23 and PL24. It has a varied and interesting selection of pubs. Three of them regularly feature in The Good Beer Guide. However, because like most people, I am a creature of habit, there is one I consider to be my local, a select few I tend to visit on a regular basis, a few more I visit occasionally, and the majority I visit very rarely.

In the interests of research and to enlighten and inform readers of One and Ale, I thought that I would broaden my knowledge of the pubs on my patch, and write a series of articles, sharing that knowledge with you, starting with The Galleon, Fowey.

First the basics

The Galleon Inn  
12 Fore Street  
Fowey  
PL23 1AQ  
tel 01726 833014  
www.galleon-inn.co.uk



The Galleon has no frontage as such on Fore Street, and is entered via a passageway with a large mural from Fore Street into a long narrow bar. It is bright and airy, with a large dining area resembling a cathedral, a covered smoking and eating area,

and a riverside terrace. There is always a range of Cornish beers, usually Coaster and Doom Bar and Betty Stogs. In addition, there will be a choice of two more West Country brews. The pub is one of a small chain of just five pubs owned by Chris Bird of Bromsgrove. The landlord and landlady are local couple Lee Taylor from Bodmin and Karen Jane from Fowey. They have complete freedom in their choice of ales, apart from occasionally being expected to promote ale from Bromsgrove, (this does not go down too well with the Fowey locals) and Karen and Lee support small Cornish brewers. Similarly with food, before becoming the landlord, Lee was The Galleon chef, he supports and promotes local produce and seafood.

The Galleon has become the pub of choice both for eating and drinking with many locals, as it is the only freehouse in Fowey. This is all very different from the Galleon I first knew when I came to Fowey 26 years ago. The original building is a 400 year old fish warehouse. It was the grottest pub in Fowey, a barn-like shed with slightly squeaky carpets, and a Courage tied house. I could never understand why Courage didn't spend money to renovate and refurbish the place. Every other pub in Fowey was, and still is a St Austell Brewery tied house. In those dim and distant days, before the present generation of management and brewers, St Austell ale was justly called St Awful. A good Courage pub would have been a welcome change.

However, Courage Brewing never did develop or refurbish the pub, and in 1995, it was sold off. St Austell Brewery didn't buy it, but Chris Bird did. He closed it down, and spent a year completely rebuilding it to produce the fine house that we now know. I don't know the cost of the rebuilding, but I do know that it took five years before the Galleon was in profit.

(Continued on page 21)

THE BLISLAND INN

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

3010 DIFFERENT ALES IN EIGHTEEN YEARS

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FRIDAY 26TH - SATURDAY 27TH OCTOBER  
AT THE PRINCESS PAVILION, MELVILL ROAD, FALMOUTH

OPEN 11 TIL 11 FRIDAY & SATURDAY

OVER 200 REAL ALES, CIDERS & PERRIES

LIVE ENTERTAINMENT

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for more info please visit: [www.facebook.com/falbeerfest](http://www.facebook.com/falbeerfest)

# ONE & ALE 13

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



**A Campaign of Two Halves**

**Join CAMRA Today**

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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 892201. All forms should be addressed to Membership Department, CAMRA, 220 Heston Road, St. Ives, AK1 4JL.

**Your Details**

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

**Payment Details**

Direct Debit:  Non DD:   
 Single Month(s):  01x / 01c  
 6 Months:  06x / 06c  
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For Young Member and co-sponsorship please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 892201.

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

I enclose a cheque for: \_\_\_\_\_  
 Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
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 Branch Name: \_\_\_\_\_  
 Sort Code: \_\_\_\_\_  
 Account Number: \_\_\_\_\_

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Bank Name: \_\_\_\_\_  
 Branch Name: \_\_\_\_\_  
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# ONE & ALE 14

## IT'S NOT TOO LATE TO VOLUNTEER FOR FALMOUTH

**CORNWALL CAMRA FALMOUTH BEER FESTIVAL**  
 26th & 27th OCTOBER 2012

**SETTING UP & STAFFING FORM**

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

**PLEASE NOTE: For Health & Safety reasons you must wear proper shoes or trainers behind the bar. Flip flops and flimsy sandals are NOT ALLOWED.**

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

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

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

**Monday 22nd October - From 13.00 TBC**      **Tuesday 23rd October - From 10.30**  
**Wednesday 24th October - From 10.00**      **Thursday 25th October - From 10.00**  
**Sunday 28th October - Close down**

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

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

**Time Periods:**  
**Thursday 25th October**      7.00 - 11.00 p.m.  
**Friday 26th October** - 10.30 - 2.00 p.m. 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.  
**Saturday 27th October** - 10.30 - 2.00 p.m. 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.

NAME: \_\_\_\_\_  
 ADDRESS: \_\_\_\_\_  
 Telephone No: \_\_\_\_\_ Email: \_\_\_\_\_  
 CAMRA Membership Number: \_\_\_\_\_  
 Please assist us by informing us of the Size of Staff T-Shirt required: S - M - L - XL - XXL

**Please note - If you would like to upgrade to a polo at a cost of £4.50, please state on form, you will not be able to obtain an upgrade unless stated on this Upgrade required YES / NO**

Please return this form promptly to:- Gerry Wills, 19 Polstain Crescent, Threemilestone, Truro, Cornwall TR3 6DZ  
 Telephone: 01872 278754 / Mob: 07774 169659 Email: [gerryandjanwills@btinternet.com](mailto:gerryandjanwills@btinternet.com)

**FESTIVAL STAFF ACCOMMODATION BOOKING FORM**

Dear CAMRA Member,

If you require accommodation, please complete the tear off slip below and return ASAP. Early booking is recommended to avoid disappointment as rooms fill up quickly. Rooms will be allocated on a first come first served basis. The Branch will pay total costs of accommodation.

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


Accommodation will be available at various venues in Falmouth  
**N.B. Please note only members staffing the festival may use this booking procedure.**

I require accommodation on TUES - WED - THURS - FRI - SAT night (s)  
 for ( ) Adults  
 Room Type required: Double - Twin - Shared Twin - Single  
 Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Telephone \_\_\_\_\_  
 Email: \_\_\_\_\_  
 CAMRA No.: \_\_\_\_\_  
 Post Code \_\_\_\_\_

Please return form to: Gerry & Jan Wills, 19 Polstain Crescent, Threemilestone, Truro, Cornwall TR3 6DZ Tel: 01872 278754 Mob: 07774 169659  
 Email: [gerryandjanwills@btinternet.com](mailto:gerryandjanwills@btinternet.com)

# ONE & ALE 15

## 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-cup crownlers 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**

Bisland Inn	Bodmin	Bodmin	Masons Arms
Chapel in Gansblyden	Bodmin	Hole in the Wall	Queens Arms
Bolingey	Breage	Britannia Hotel	Britannia Hotel
Bugle Inn	Chacewater	Chiverton Arms	Chiverton Arms
Charlestown	Chiverton	Quarman	Quarman
Crowlas	Edmonton	Prince of Wales	Seven Stars
Falmouth	Falmouth	Bird in Hand	Watermill
Falmouth	Falmouth	Leland Downs	Globe Inn
Gwithian	Hayle	Marazion	Godolphin Arms
Holywell Bay	Launceston	Mawgan in Menage	Ship Inn
Lizard	Lizard	Mitchell	Plume of Feathers
Mate Burnthouse	Marazion	Nanconey	Tregilly Wartha
Marhamchurch	Marazion	Newquay	Town Blystra
Mawgan Porth	Merrymoor Inn	Pendoggett	Cornish Arms
Mithian	Miners Arms	Penzance	First & Last
New Polzeath	New Inn	Piece	Countryman
Par	Par	Polperro	Blue Peter Inn
Penzance	Royal Oak	Polperro	Old Millhouse Inn
Perranwell	Rushleigh Arms	Polperro	Kings Head
Polkerris	Crumplehorn	Ruanlanhome	Rann Wartha
Polperro	Falmouth Packet	St Austell	Falcon Inn
Rosudgeon	Falmouth Packet	St Austell	First & Last Inn
St Agnes	Railway Inn	Sennen	Victory Inn
St Columb Major	Ring O' Bells	Trevellick Arms Hotel	Treleigh Arms
St Ives O' Bells	Ring O' Bells	Trewoon Cove	Driftwood Spars
Stratton	Kings Arms	Truro	City Inn
Trebellan	Smugglers' Den	Truro	Star Inn
Trevellick Arms Hotel	Well Parc Hotel	Truro	Wilcove Inn
Trewoon	New Inn	Truro	
Trewoon	New Inn	Truro	
Trewoon	New Inn	Truro	
Wendron	New Inn	Truro	

# ONE & ALE 16

## HOW MANY BREWERIES? BY ROD DAVIS

**I sometimes ask people how many real ale breweries they think Cornwall has in operation these days. Oh, probably 8 or 9 is a typical reply (that one from one of the brewers I met in a pub recently!) The correct answer surprises most: 23, or 25 if you count the two 'cuckoo' breweries which use other breweries' premises and equipment to produce their beers. It's a long way from the 1970s and 1980s, when due to many doleful years of takeovers and closures (usually by the bigger players who wanted to get even bigger) we were down to only three. Two, Devenish and St Austell, were already dominant in the county, mainly because they had large 'shed' pub estates - which could, of course, sell only their own brewery's beers. No such thing as a 'guest beer' policy for them. The third was the home-brew pub in Helston, the Blue Anchor, a fixture for over 600 years and not going anywhere, being still totally independent. Neither, unfortunately, did its beers, which were both produced and sold only on the premises. So there wasn't an awful lot of choice in the way of Cornish brews, and what there was, was very limited. Even Devenish and St Austell seemed to become very half-hearted about real ale once pasteurised fizzy keg beer had been invented; many of their pubs sold no real ale at all, and it looked as if the ones that still did would soon be going down the same road.**

They were only following national trends, of course, with the growth of the 'big six' nationals at the expense of myriad smaller breweries which had given up the ghost for various reasons, and it appeared the country was to suffer the fate of the likes of the US or Australia, with a very few megabreweries churning out vast quantities of tasteless, fizzy amber stew, and a tiny handful of small operators ducking and weaving around the margins.

Then in reaction to all this CAMRA happened, and slowly the tide turned. The first glimmer in those dark days was a new brewery which started in 1981, at the Paradise Bird Sanctuary in Hayle. Named, obviously, Paradise Brewery, it survived a name change to Wheel Ale in 1995 but closed in 2004. It opened again after 5 years under its original name (and 'Under Old Management' as the billboard proudly proclaimed), and is still with us. The first significant new player in Cornwall was, however, Bill Sharp, who started Sharp's Brewery at Rock over the river from Padstow in 1994 and was soon selling his first brews, Coaster and Own, to the free trade in the county. The now widely-known Doom Bar appeared by 1995. Ironically, Sharp's themselves have now been taken over by an American multinational - Molson-Coors, not famed for real ale - who have nonetheless said they will leave Sharp's to do what they do and carry on real ale production at Rock. Mind you, it now produces 60,000 brewers' barrels a year as opposed to 1500 at the start, so now Sharp's became attractive to the big boys.

Skinner's was next, starting up in Truro in 1997 and soon establishing themselves in the local pubs with flagship brews such as Cornish Knocker and Betty Stogs. It was not long before others came along to try their luck, and 15 years or so along the trail, we are where we are today, with those 25 brewers knocking out the good (mostly) stuff and finding their own niches in a very competitive market. Of course, the trail is littered with the ones that tried and failed to make a go of it - who remembers Ventanway, Balitub, Ring O' Bells, Forgotten Corner, Poldark...? - but the overall numbers have gradually increased. And, before you ask, between them they produce over 80 'regular' draught beers, but also a variable number of seasonal or occasional brews which would probably double the number you might find over time. That's mostly in the free-of-fee pubs, of course, where you come across beers from those breweries that don't own pubs or dictate restrictive policies on what can be sold. Anyway, it's probably a good idea to have a quick run through the Who's Who of brewing in Cornwall in a separate 'A-Z' to give a quick view of who's doing what in our busy brewing scene.

## The Treleigh Arms

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AN A-Z OF CORNISH BREWERIES: PART ONE A-H

BY ROD DAVIS

In the following article the 'barrels' referred to are always brewers' barrels, i.e. a measure of 288 pints.

Ales of Scilly: Started in 2001 in a barn attached to brewer Mark Praeger's house on the northwest corner of the island of St Mary's...



Ales of Scilly Brewery, 2b Porthmellon Ind Est, St Mary's TR210YJ. ☎ 01720 43233/07810 816881

Ailsants: One of Cornwall's two 'cuckoo' breweries as CAMRA calls them, meaning that they have products and recipes but no premises or equipment of their own...

Atlantic: Started in 2005, Atlantic has always occupied a niche in Cornwall, concentrating on production of bottle-conditioned organic beers.

Blue Anchor: The oldest brewery in Cornwall, it dates back to at least the 1400's and was back at that time a hospice for monks.

Seasonal specials also appear from time to time, and all the draught beers are available in bottle-conditioned form.

Castle: A small brewery of 2 barrels in Lostwithiel, Castle was started in 2008 by Andy White, formerly of Keltek before it moved west to Redruth.



Coastal: About seven years ago, Alan Hindle, brewer and pub owner in Crewe, Cheshire sold up and moved to Cornwall.

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960. Heating on the slopes of historic Carn Breva in the east of the town.

Advertisement for The Countryman Inns featuring photos of the buildings and text describing their food and atmosphere.

THE CITY INN Pydar Street, Truro

Advertisement for The City Inn in Truro, listing menu items like Bed & Breakfast, Lunch & Evening Meals, and Beer Garden.

Advertisement for 'Make it a MILD day!' featuring a photo of a man and text about mild beer.

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

AN A-Z OF CORNISH BREWERIES

PART ONE A-H

(Continued from page 17) (although you might by the Front in Falmouth or Star Inn at Crowles where they appear frequently); much of the brewery output goes 'up the line' to be sold mainly in the north-west...

Cornish Chough: Another small brewery with an interesting history, starting in 2000 on the Lizard peninsula as the Organic Brewhouse and producing, as its name suggests, beers made only with organically-grown ingredients.

Cornish Crown: Landlord of the Crown Inn in Penzance, Josh Dunkley, decided it was time he brewed some beers of his own, but space being limited at the pub took on a site on the corner of a farm high on the Penwith peninsula.

Driftwood: Peter Martin ('Pluffy' to his friends) first got into commercial brewing in the late 1990s with a tiny operation called Bathub, in the back of the Seven Stars pub in St Bithians.



MERRYMOOR INN MAWGAN PORTH

Nr. Newquay TR8 4BA Tel: 01637 860258 www.merrymoorinn.com

Advertisement for Merry Moor Inn featuring photos of the building and text describing its atmosphere and menu.

AN A-Z OF CORNISH BREWERIES

PART ONE A-H

Fry's: Mark Fry acquired the 2½-barrel plant formerly used by Forgotton Corner Brewery, installed it on the Cornwall-Devon border at Boyton, north of Launceston, and started brewing during 2011.



Harbour: One of the latest arrivals on the Cornish brewing scene, Harbour's plans started on the north coast near Padstow (hence the name) but when they started coming to fruition the brewing site chosen turned out to be near Bodmin, as inland as you can get in that part of Cornwall!

Hogswood: Among one of the most hard-to-find breweries in the county, Hogswood is tucked away up a narrow leafy lane near Mithian, inland from Perranporth.



to be continued...

GOOD BEER GUIDE AVAILABLE NOW

The 2013 guide to all the best pubs in the UK as recommended by fellow CAMRA members, plus details of all the nations real ale breweries, is available now from your branch committee.

PADSTOW STEAM RALLY JULY 2012

BY ANN BURNETT

Advertisement for the Padstow Steam Rally featuring photos of participants and text about the event.

Britannia Hotel

Chacewater TR4 8LN PHONE 01872 560546

RESPECTING TRADITION EMBRACING TECHNOLOGY



FOUR REAL ALES THREE LOCAL CIDERS MORE FISH THAN YOU CAN THROW A STICK AT!

supporters who had this 'well it's pouring with rain and very muddy outside so I may as well have a few beers since there's not much else to do in this situation' spirit with the comedian Johnny Cowling telling jokes and encouraging us all to sing 'Why my why Delilah' whilst everyone's feet got wetter and wetter! Only in Cornwall!

Saturday morning dawned grey but not raining and the table moved into Mark and Alan's tent when breakfast was duly served. Nothing gets in the way of Dave's breakfasts!

The Rally was subsequently cancelled and we watched the exhibitors being pulled out of the mud in the field by tractors.

The morning after the night before's rain

Advertisement for Britannia Hotel featuring photos of the interior and text describing the food and atmosphere.

(Continued on page 21)

Advertisement for 'Cornish Bottled Beer and Cider' with photos of beer bottles and text about the range.

Choose from a wide range of Cornish beers and ciders delivered direct to your chosen address. The ideal gift.

Kay and Armin Palmer Telephone 07729 720777 / 07881 557112 Email info@cbccac.co.uk www.cornish-bottled-beer.co.uk



PADSTOW STEAM RALLY JULY 2012

(Continued from Page 20)



We took our tents down (with some brute force, as in the picture left) and set off home to spend days clearing up mud, mud, glorious mud! Needless to say that although it hasn't put me off camping I haven't been since!

Brute force needed to take this tent down!



Steam and mud, mud, glorious mud!

PUB CLOSURE NEWS

**TRURO**  
When The Swan Inn closed last June after fire damage it was thought it may still re-open as a pub. Recently, however, it has been sold with likely planning permission to convert to residential apartments. Also in Truro the Rising Sun closed in August with the licensee citing financial difficulties. It is early days yet to see if another leaseholder will step forward.

**NEWBRIDGE**  
The Fountain Inn was still closed with no signs that it was once a pub when recently passed on the bus to Botallack, but news filtered through at that beer festival that refurbishment is well under way to re-open as an ale & cider house with its own microbrewery. We'll watch this one with interest.

**CALLINGTON**  
Bad news for the town comes with the closure of the Phoenix. Although never a real ale pub, the closure of the Coachmakers Arms last February leaves just one pub in the town, the Bulls Head. With the landlady probably being the oldest in the country at 103 one wonders how long this will continue.

**CARGREEN**  
The Crooked Spaniard closed in 2010, but after several attempts to convert to other uses did not gain planning permission, it seems likely that further attempts will eventually succeed, the building being lost as a pub forever.

**LISKEARD**  
Despite the town being granted development status under the Mary Portas Pilot scheme the White Horse remains closed and the Fountain has lost all its signs of ever being a pub.

MY PATCH

BY CLINT O'CONNOR

(Continued from page 11)

Karen and Lee both worked at The Galleon before taking over as landlady and landlord nearly six years ago. Karen started as bed and breakfast girl and then barmaid when she was did enough. Lee, as kitchen hand, and then as chef. The couple met at St Austell College, they both then studied Sports Sciences at Cheltenham, before coming back to the Galleon.

As far as I am concerned, the Galleon is an excellent pub, well worth a visit when you are in Fowey. There is only one drawback; it makes me feel old when I go in there. I still remember Karen as the little paper-girl who worked at my shop in Fowey; seeing her now as a successful young businesswoman makes me realise how long ago it was when she worked for me.

In the interest of balance the other pubs in the PL23 and PL24 post-code areas are as listed below.

- The Safe Harbour, Lostwithiel Street Fowey - St Austell brewery
- The Ship Trafalgar Square Fowey - St Austell brewery
- The King of Prussia Town Quay Fowey - St Austell brewery
- The Luggar Fore Street Fowey - St Austell brewery
- The Russell West Street Polruan - St Austell brewery
- The Luggar Inn The Quay Polruan - St Austell brewery
- The Old Ferry Inn Hall Terrace Bodinnick - Free House, recently changed hands
- The Fisherman's Arms Water Lane Golant - Punch
- The Rashleigh Arms Polkerris - Free House
- The Ship Polmar Hill Par - Free House
- The New Inn Fore Street Tywardreath - St Austell brewery
- The Royal Inn Eastcliffe Road Par - Free House
- The Welcome Home Par Green Par - St Austell brewery
- The Par Inn Harbour Road Par - St Austell brewery
- The Britannia St Austell Road Tregheran Par - Free House
- The Four Lords St Blazey Gate Par - St Austell brewery
- The Packhorse Inn Fore Street St Blazey Par - Free House

BEER & WINE FESTIVAL

at  
*The Watermill*  
November 9th & 10th  
Friday 5pm-11.30pm Sat 12pm-11.30pm

14 Cask Ales & ciders, Wines of the world and locally sourced cheeses

Live music Friday evening and Saturday afternoon & evening

For further info call 01736 757912



Lelant Downs, TR27 6LQ Tel 01736 757912

Mal! & the crew welcome you to

# The 'Front'

**Serving**

- 3 x Skinners ales
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- 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**  
**B.Y.O. Food.**  
(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  
Sunday - Thursday  
11.00am 'til midnight  
Friday and Saturday

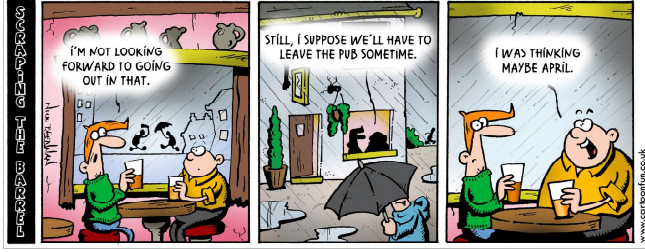
**CAMRA KERNOW PUB OF THE YEAR 2011**

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ST AUSTELL PURCHASE FIVE MORE PUBS

St Austell Brewery has acquired five more pubs adding to its portfolio, although none are in Cornwall where the brewery is based. The pubs are The Albion in Bristol, the Blue Ball Inn in Exeter, the George Hotel in Plympton, the Rose & Crown at Yealmington and the Cornish Arms in Tavistock. These five pubs were purchased from Enterprise Inns in a deal that was completed off-market for an undisclosed sum, bringing the brewery's portfolio to 173. Adam Luck, the brewery's estate director, said: "The purchases form part of the brewery's ongoing investment programme to develop our pub estate and our presence across the South West." Despite a dip of 6% in beer sales in the first quarter of 2012, volumes at St Austell Brewery have continued to rise, with Tribute being the major contributor to this growth. This golden/amber ale with a complex flowery aroma and a trace of tangy ester (to quote the Good Beer Guide) is being run out from Lands End to John O'Groats. The brewery's commitment to real ale continues as all the pubs sell one or more real ale. The bottling line continues to run at full tilt, much of which is again Tribute, while Proper Job in bottles also picks up awards at many beer festivals around the country. However, when the Editor and Rod Davis were helping judge the beer of the festival at Newton Abbot Racecourse in August it so happened that the winner was Smugglers Vintage Ale (6%). Just by chance (we were informed by Roger Ryan himself) the bottling line had run out of labels, so they ran the remaining beer into a cask or two.



ADVERTISING RATES

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1/4 PAGE	£50.00	£180.00
1/2 PAGE	£100.00	£360.00
FULL PAGE	£180.00	£650.00
BACK PAGE	£300.00	£1,000.00

For any other sizes or options, prices on application Assistance available for design and compositing

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Deadline for Next Issue: 30/11/12

AVERAGE PRICE OF A PINT UP 11p THIS YEAR

The average price of a pint of lager and bitter in the pub has risen by 11 pence to £3.19 and £2.80 respectively this year, according to the British Beer and Pub Association (BBPA).

The BBPA either didn't include Cornwall's pubs in its price survey or the price of a pint is a lot cheaper elsewhere in the UK. Your editor thinks the latter is the case.

Meanwhile the on-share of beer sales continues to decline, accounting for 51.8% of beer sales in 2011, against 52.7% in the previous year.

However, the figures also show that annual beer production increased in 2011 for the first time since 2003, with production up from 27.5 million to 27.9 million barrels.

UK beer exports reached a record high of £566 million.



BRANCH DIARY

- Saturday 22 September Branch Meeting 12:30  
Masons Arms, Bodmin
- 26-27 October Falmouth Beer Festival 11am-11pm  
Princess Pavilion, Falmouth. Volunteer staff please get in touch with Gerry Wills now, using the form on Page 12. It's not too late to volunteer for staffing, but you will have to arrange your own accommodation.
- Please note there will be no branch or social meeting in October due to the beer festival
- Saturday 10 November Branch Meeting 12:30  
Star Inn, Crowlas
- Saturday 8 December Social Meeting 12:30  
London Inn, Summercourt
- Saturday 22 December Christmas Social Evening  
Driftwood Spars, Trevaunance Cove
- Pre-booking is essential and deposit payment to Jan Wills
- 19-21 April 2013 National AGM & Members Weekend, Norwich

BEER FESTIVALS

- 5-6 October St Neot Social Club
- 19-21 October Boleingy Inn, Boleingy
- 26-27 October Falmouth Beer Festival Princess Pavilion
- 9-11 November Masons Arms, Bodmin
- 9-11 November Pheasant, St Newlyn East
- 24 November Celtic Beer Festival St Austell Brewery
- 31 May-1 June 2013 St Ives Beer Festival Guildhall, St Ives

Note to all licensees or beer festival organisers, please let Cornwall CAMRA know well in advance of your intentions to hold a beer festival. We will then publicise it as much as possible.

BRANCH CONTACTS

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