



ONE & ALE

Free

Campaign for Real Ale Cornwall Branch Newsletter

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FESTIVALS CONTINUE TO PACK THEM IN



Falmouth Beer Festival was once again a sell-out success.

The organisers, CAMRA Kernow, the Cornwall branch of the Campaign for Real Ale, had upped the range and amount of ale available by more than thirty per cent but enthusiastic Festival-goers still managed to drink the event dry by Saturday evening.

Brand new to the Skinner's Brewery line-up and launched at the Festival was 'Betty's Big Sister', with the attendant interest ensuring it was the first ale to run dry.

Similarly quick to disappear were the award winners - all judged and voted upon courtesy of a controlled blind tasting. Supreme Champion Ale of the Festival went to 'Wild West Ale' from Nobby's Brewery in Northamptonshire and Supreme Champion Cornish Ale of the Festival went to 'Ginger Tosser' from Skinner's, Truro, which narrowly beat 'Potion No.9' from the Penzance Brewing Company, run by Peter Elvin and based at the Star Inn, Crowlas.



Chairman's Corner

So, now we know. *We* are to blame for the fact that about 50 British pubs a week are closing, many of them permanently. Yes, you and me, dear reader, we who enjoy a beer or two and prefer if possible to take our pleasure in the Local rather than on the sofa back home (I assume this is true, as you probably wouldn't be reading this otherwise). It's not the fault of greedy pub-owning companies and breweries who see their long-suffering tenant landlords as cash cows. Nor, apparently, the irresponsible supermarket chains whose philosophy of 'pile it high, sell it cheap' extends to strong liquor of dubious quality, pressure-sealed in tin cans and sold in packs of 24 for barely a tanner. Who says so? Well, the Office of Fair Trading for starters. In effect, they have waved aside what we who actually talk to pub people already know. They have just told the pub companies, 'carry on chaps, you're doing just fine as you are'. Those politicians don't help who seem to think that any move to put a minimum price on alcohol to discourage binge drinking by the young (and possibly encourage people back into the controlled environment of the pub) as an attack on the supermarkets. Neither do Chancellors of the Exchequer (various) who think it's amusing to increase tax on beer so the resulting price rise forces people to quit the pub in favour of said supermarkets so they can drink more cheaply at home (or on a swing in the local park, if you are a teenager). As I said, it's all our fault by not going to the pub often enough. Well, as my old Mum used to say, tell it to the Marines!

Last year CAMRA, with its large membership and recognised as a responsible campaigning organisation, achieved the coveted status of 'super-complainant'. This means it has the right to bring an issue before the Government and have it considered and responded to within a few weeks. It used its new-found power this July to ask for an inquiry into the practice whereby pub-owning groups operate a beer 'tie', restricting landlords to only those beers of which the company approves, usually bland 'plug and play' stuff from national breweries or the larger regionals. In some cases, they may allow landlords to pick 'guest ales' from smaller local breweries, but the catch is these beers have to be bought from the pub owners, not the breweries. So the landlord has to pay maybe 20-30 quid over the odds for a firkin (72pts) rather than get in the car, drive to the local brewery, and chuck a couple of tubs in the boot at the brewery-gate price. Do this, and he's 'in breach of contract'. Then the company claims when he's caught that they can impose a 'fine' of up to a couple of thousand pounds, or even kick him out of the pub. Who says? Well, Enterprise Inns' Chief Executive Ted Tuppen for a start. He got ratty in a BBC Radio 4 interview when challenged on the practice. After assuring everyone they bent over

backwards to help landlords in financial distress, he added that tenants know what they sign up to and must abide by the rules, or move over and pass the business to someone who will. The likes of Mr Tuppen then sat in front of the parliamentary Business and Enterprise Select Committee (BEC) who were conducting a similar inquiry earlier this year, repeating the same sob-story. The BEC still found, however, there was a case to answer in a subsequent hard-hitting report - hence CAMRA's super-complaint.

So, are we seeing the slow death of the British pub? We could be forgiven for thinking so, given the number of licensees who 'chuck the keys in the till' and walk out because they can no longer make a living. The sad boarded-up frontages are there for all to see, a recent local example I have noticed being the Waterside in Saltash. And whilst 'branded' pubs and bars are doing better - Wetherspoons for instance have announced they want to open another 250 establishments - the more traditional community boozers are taking the brunt of the storm, around 40 a week closing at current rates. I for one would hate to see the end of the familiar invitation, 'fancy a pint?'. What they really mean is, 'let's go to the pub!'. The heart always leaps, because the great thing is, you never know where it will lead. Apart from a decent pint (which never is just a pint, of course) you might find yourself embroiled in a lively discussion (it's the village Parliament, after all), or come out clutching your sides with laughter (or groaning) at the jokes being told therein. The landlord might be grumpy (they often are), or you might be offered a dozen duck eggs, or some mackerel by a local fisherman. In other words, the pub is part of the glue that holds the community together. Close it down and the community dissipates, into each other's houses or separate trips to the next town. And the younger, less-experienced drinker is left without the socialising influence and more responsible drinking environment under the watchful eye of the guv'nor.

Personally, I think the pub concept is too strong to go under completely. Many licensees, especially in the free trade, are still surviving albeit under tough conditions and in spite of rising prices, the recession, the still moaned-about smoking ban (it's been 2½ years now, guys - get over it!), and supermarket booze at giveaway prices. They survive because they know what they're about, are often imaginative and involved in their communities, put hard work into it, do it well, and are proud of it. And the punters come. These are the pubs who will most likely survive the current shakeout. And see off the likes of Punch and Enterprise. And I shall drink to that. Down the pub, of course.

Rod Davis, Chairman, CAMRA Kernow



FALMOUTH BEER FESTIVAL 2009—BEERS OF THE FESTIVAL

CHAMPION BEERS OF THE FESTIVAL:

Gold:	NOBBY'S BREWERY	Wild West Ale
Silver:	SKINNER'S BREWERY	Ginger Tosser
Bronze:	PENZANCE BREWING Co	Potion No. 9

CHAMPION CORNISH BEERS OF THE FESTIVAL:

Champion:	SKINNER'S BREWERY	Ginger Tosser
Runner-up:	PENZANCE BREWING Co	Potion No. 9

MILD ALES:

Gold:	POTBELLY BREWERY	Beijing Black
Silver:	BRAIN'S BREWERY	Dark
Bronze:	THWAITE'S BREWERY	Nutty Black

BITTERS (up to 3.9% abv):

Gold:	BRECONSHIRE BREWERY	Brecon County Ale
Silver:	TYDD STEAM BREWERY	Barn Ale
Bronze:	BAY'S BREWERY	Bay's Best

BEST BITTERS (4.0 - 4.5% abv):

Gold:	COTSWOLD SPRING BREWERY	Codrington Codger
Silver:	BRAIN'S BREWERY	Reverend James
Bronze:	NOTTINGHAM BREWERY	Legend

GOLDEN ALES:

Gold:	PENZANCE BREWING Co	Potion No. 9
Silver:	NOTTINGHAM BREWERY	Bullion
Bronze:	CHOUGH BREWERY	Halzephron Gold

STRONG ALES (4.6% abv upwards):

Gold:	NOBBY'S BREWERY	Wild West Ale
Silver:	DIGFIELD BREWERY	IPA
Bronze:	FUN FAIR BREWERY	Chaos

STOUTS & PORTERS:

Gold:	TITANIC BREWERY	Last Porter Call
Silver:	SKINNER'S BREWERY	Pennycomequick
Bronze:	PENPONT BREWERY	Penpont Porter

SPECIALITY BREWS:

Gold:	SKINNER'S BREWERY	Ginger Tosser
Silver:	ST AUSTELL BREWERY	XPX Triple Extra Stout
Bronze:	COASTAL BREWERY	Winnie's Honey Heaven



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ONE & ALE



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FESTIVALS STILL PACK THEM IN

Continued from Front Page

Despite real ale aficionados thirstily quaffing a truly astonishing 21,000 pints in just two days the event was a far cry from the binge drinking culture we hear so much about these days.

Branch Press Officer, Fran Brennan, said "People were genuinely interested in the range and styles ales on offer and were regularly asking Festival staff for recommendations. It was brilliant to see Festival visitors trying beers that they hadn't come across before and enjoying styles of ale that they maybe wouldn't have thought were for them. We had an especially good response to the weaker beers on offer, many of which were only 3.8 or 4 percent in strength but were still jam-packed with flavour. They were particularly well received."

Festival Chairman, Gerry Wills said, "We really couldn't be more delighted with the support for this year's event. Locals, students and visitors alike have made for an attendance of well over 4,000."

Yet even with such vast numbers the Festival still managed to retain its renowned friendly vibe. Gerry said, "I think the good atmosphere is down to the fact that people are drinking steadily and making considered choices about what ales or ciders they want to try rather than simply asking for the strongest on offer. That's what CAMRA festivals are all about - they're a great opportunity to try lots of different styles of beer and/or ciders and perries".

And the ciders and perries were well supported, indeed, with nearly 5 thousand pints being slurped! CAMRA has long since championed these traditional drinks alongside its more well known campaigning for real ale. "The Renaissance that these drinks are enjoying is having a massive impact on the regeneration and replanting of apple and pear orchards, many of which had been either grubbed up or were in decline" said Fran. "It's of particular importance to the South West and it's great to see such an enthusiastic revival of interest. We're very proud to be able to offer one of the largest ranges of real ciders and perries of any fest in the UK - as befits an event held in this region".

In addition to the ciders and perries, the ever-popular ginger beers accounted for some 1,100 pints being downed.

Of course, *a lot* of drink needs *a lot* of soaking up and as can be imagined the Festival was also responsible for some vast food-consumption figures. More than 1,000 pasties and pork baps, 200 sausage baps, 100 pork pies and, "more plates of sausage and mash than I can even remember!" said one member of the cafeteria staff.

As ever, the generosity of those who attend the Falmouth Beer Festival held true with this year's chosen charity, the 'Precious Lives Appeal', benefiting from £1,707 in donations and more than £200 in sales of greeting cards and other items. "We're thrilled" said Andy




Cracknell from the appeal, adding, "everyone at the fest was so generous - people really dug deep to help the Precious Lives cause and we thank them all for the fantastic support".

All told, this now massively popular local event is probably summed up best of all by an anonymous young Festival attendee who, smiling in the glorious Saturday sunshine, raised her glass and said "I'm standing in the sun, drinking the best beer I've ever tasted and watching the Blue Anchor Morrismen do their thing. Life doesn't get any better than this!".

Quite!



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DIARY OF A NEW PUBLICAN

THE OLD INN, LUDGVAN

In our last article which was way back in the Spring / Summer edition, we were just about to tell you about the day the gentleman from the "Cask Marque" organisation came a calling. It seemed comical at the time, but a lot of water (or beer) has passed under the bridge since then and it hardly seems worth mentioning now. To be brief, he was unpleasantly arrogant and was disgruntled by the fact that there was still a Cask Marque sign displayed at the property. Well, our thoughts on the matter were, we didn't put the sign up and the said organisation was very welcome to remove it on condition that they made good the wall. Before he left he covered the sign up with a large blue sticker (which he has done on several occasions before, we believe) but he really needs to find a weather and child proof version because it didn't stay there for long.

It's amazing how time flies. It only seems like yesterday that we moved into The Old Inn, but believe it or not, we recently celebrated our first anniversary.

So having completed our first year, what have we done? How have we done? What have we learnt? And what advice would we offer to someone contemplating buying a public house?

Our worst two months were February and November, which we believe are notoriously bad throughout the trade.

We only managed to achieve our modest monthly takings target once, but we were pretty damn close to it for a further two months (these months being June July & August). The months either side of the summer were quite good too. So overall we were relatively happy with our turnover for eight out of the twelve months. However, having only hit our target once and with at least a couple of very lean months we only managed to achieve 70% of our target across the whole year.

In May we installed a pizza oven in the main bar and started to offer fresh dough stone baked pizzas. These were very popular and accounted for at least 50% of our dry sales. For us it was well worth doing as we had run a pizzeria before, but it may not appeal to everyone and it certainly isn't standard pub food.

What is obvious from the upturn in business over the Summer, is that if it wasn't for the fact that Cornwall is a tourist destination, then the turnover for the year would have been abysmal. This leads us on to the first bit of advice to prospective pub purchasers.

Think carefully before investing in a public house that has a history of changing hands on a regular basis and a bad reputation.

The Old Inn was a thriving establishment years ago, or so people tell us and we have no reason to disbelieve them. But over the last few years landlords have come and gone in quick succession and the locals seem to have voted with their feet.

We were sort of aware of this fact when we took the business on but we were naïve at that time and believed that with a lot of hard work we would eventually tempt some of the locals back. After twelve months we now believe that it's almost impossible to re-establish a reputation once it has been lost. We'll give you two examples.

One night several months ago, one of our occasional drinkers who comes in twice a week for a couple, approached the bar. And a bit like a secret agent (all he was lacking was a Macintosh and a pair of sun glasses), he surreptitiously looked over his shoulder to check no one was in. (Failing to notice the couple sat on the settee!!) And in hushed tones said, "Your Doom Bar made us ill last night; both of us were throwing up"



We found this allegation quite disturbing. We may be novices, but we try our utmost to serve a good pint. We knew we had sold several

pints from that same barrel to a couple of our regulars that same night, both before and after the so called offending pints were sold to the gentlemen in question. We approached these customers the next day and asked them to tell us honestly, "did last night's beer make you ill"? The answer from both customers was a resounding no.

The Old Inn in the past has occasionally had a poor reputation for beer quality; it must be true because several people have told us so. So obviously, now, if you have a drink at The Old Inn followed by some more somewhere else, and you are sick sometime afterwards it's got to be our beer, not the other beer that was off!! We don't think we will ever change that perception.

The funny thing is, that a couple of days later, we were reliably informed that these two gentlemen, on leaving The Old Inn on the night in question, were observed having many pints at an end of season beer sale somewhere else. They never mentioned that though!!

(Continued on page 7)



DIARY OF A NEW PUBLICAN

(Continued from page 6)

The other example of failing to change perceptions, however hard you try, is regarding a gentleman who walks or drives past on a regular basis yet has never crossed the threshold in the last twelve months. We know he does sort of enjoy the pub culture because he meets up weekly with a fellow villager to attend a quiz night at a pub venue in another village.

Early one evening we were stood outside with one of our regulars and the said man drove past and beeped and waved to our regular.

"Who's that"? We enquired.

"That's such and such a body, why do you ask"?

"No reason really, only we see him go past regularly, but he never comes in".

"Oh, that's because he fell out with such and such a body, a previous landlord, he's never been in since".

So did we make a profit last year?

Well the rent was reasonable compared to a tied house and the turnover wasn't too bad considering the past history of the pub? We haven't had a chance to look at the accounts properly yet, but we've got a good idea that we have run the pub for the last



twelve months for little or no gain.

It's the out goings that are the problem. You just think you have made a little profit then a bill comes in!! We knew all about VAT from running the pizzeria but it still hurts miserably when you've got to cough up a percentage of your takings to the tax man.

You pay the wages and think oh well, there's still some left, then you have to dig deep to pay the PAYE and national insurance contributions. But you probably all know this.

We think the real killer is the electricity bill. We seem to use an enormous amount of electricity (even before the pizza oven was installed). We used so much that we were con-

vinced that some other property was receiving power via our meter or that there was an undiscovered storage heater hidden in the loft drawing power 24 / 7. We spent days taking meter reading, switching things off, taking meter readings, switching things on, to discover what was using all the power. But no single item was a huge drain in itself. It's just that when they are all combined, they use a lot of energy. Pubs are very expensive to run.

(Continued on page 11)

The Star Inn

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THE BIGGEST LITTLE FESTIVAL OF THE YEAR



NEW CORNISH-MADE SNACK SEES SALES ROCKET CORNISH BILTONG

The manufacturers of Cornish Biltong report that sales of this locally produced snack have increased dramatically since the advert appeared in One & Ale.

Some readers may have been intrigued by the advert that first appeared in our last issue. What is Cornish Biltong?

Biltong originated over 200 years ago when Dutch settlers arrived in South Africa. They needed a way to preserve meat and found the climate to be ideal for air-drying.

The other evening your Editor met Rob & Cherieese Otley in the Hawkins Arms, Zelah to find out more.

Family Firm

Cherieese is the southern Africa connection as she originates from Zimbabwe, but she met Rob in Scotland where he attempted to bring Africa home to his wife by trying out a few recipes.

When the family moved to Cornwall in April 2009 Rob found the climate to be better suited to production of this dried meat snack. Family and friends recommended that they start producing Biltong commercially.

Starting with just £10 Rob, Cherieese and their two children made their first Biltong at home in St Keyne, near Liskeard. An outbuilding was soon converted and all the necessary health & hygiene regulations complied with.

Cornish Recipe

Apparently every Biltong maker has their favourite recipe, but Rob decided to give a Cornish twist to his by



using as much locally sourced ingredients as possible.

Only Cornish beef is used, with the main supplier being Treweear's Farm, Lansallos. The prime cuts of Cornish beef are then marinated in cider vinegar from Cornish Orchards, Cornish relish (a sort of Worcestershire Sauce) and a dry mix of salt and spices. A new version just available uses St Austell's Tribute Ale instead of the cider vinegar and is being marketed in that brewery's pubs.

Biltong is a fully natural product using no additives. The marinade and air-drying, plus vacuum packing means that only natural preservatives are used.

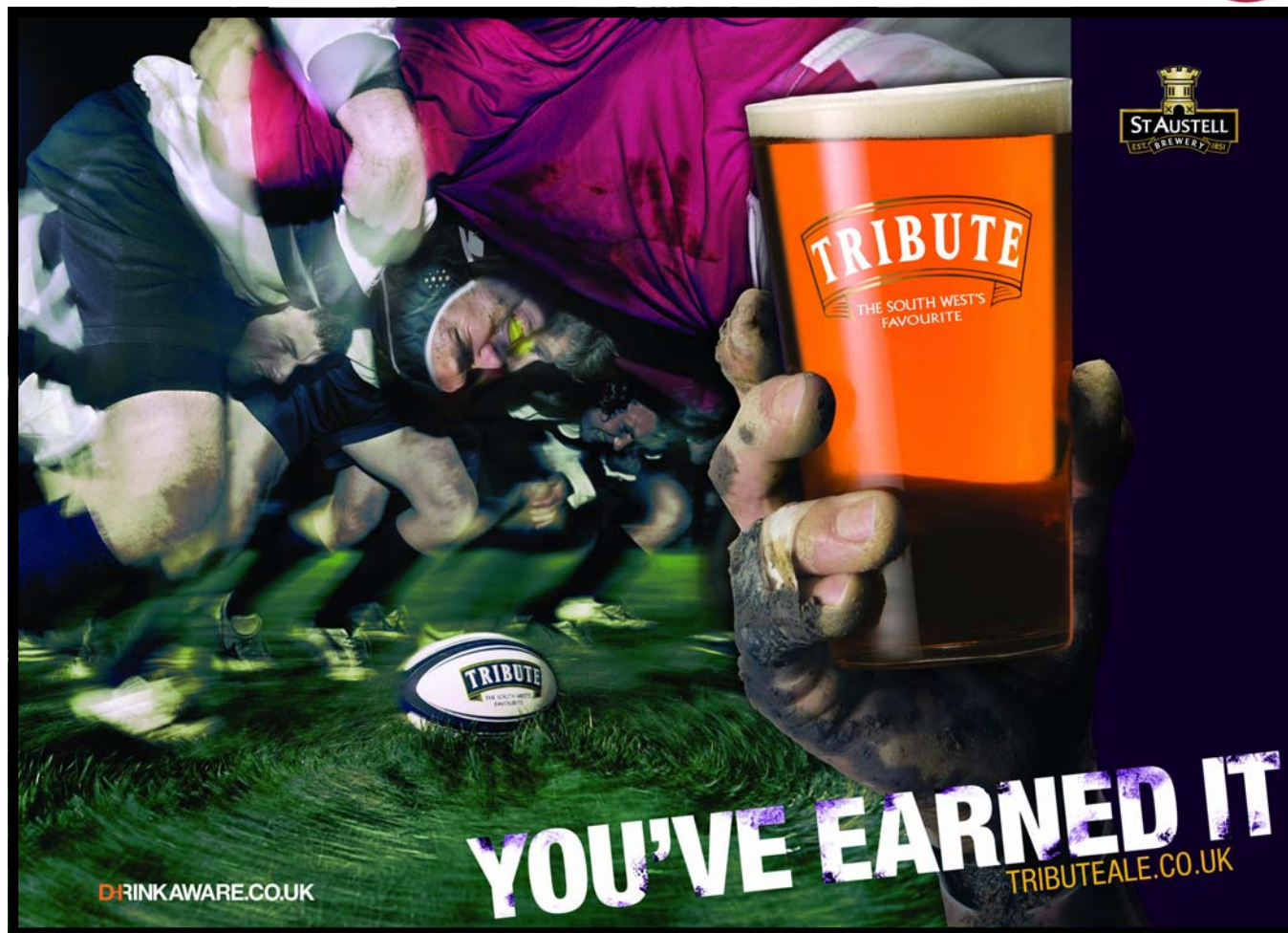
Sales Increase

Once the decision to produce Cornish Biltong commercially had been taken Mr & Mrs Otley first targeted farm shops and similar outlets locally. A last minute entry at the Royal Cornwall Show in the Food & Farming Tent convinced them that much more could be achieved and Biltong could make an ideal pub snack. They advertised in One & Ale and saw sales triple to over 150 outlets by the end of September.

In handy small packs the Biltong snack is proving popular with our troops in Afghanistan too and talks are taking place with the appropriate government ministry.

If you cannot find Cornish Biltong in your local pub, show the landlord this copy of One & Ale. If you've not tried it yet, give it a go. "It's truly Cornish, and it's no jerk!"





LITTLE CORNWALL AT THE END OF YORKSHIRE

by Dave Aynsley

My wife and I were preparing for that age-old parental paradox; delighted that our youngest son was about to start a degree at University, and filled with apprehension about the prospect of a relatively empty house. "Still" I thought, "it's an opportunity for me to try out some northern real ale" - and I got more than I bargained for.

We set off from Stithians at 5.30 am, arriving at the York University Campus in the early afternoon. After the usual kerfuffle we said farewell and drove off to our hotel, about 10 miles from the city. We would have preferred to stay in York but it was York Races weekend, and all the reasonable city accommodation was taken. It was a good job I was exhausted by the journey, because the beer wasn't worth drinking and the wine was extortionately priced.

The next day we moved to the Hollies, (holliesguesthouse.yorkwebsites.co.uk/) a splendid B&B close to the city centre. After an excellent curry at Akbar's Pakistani restaurant (www.insideyork.co.uk/Akbars.html) I went out in search of real ale. Now I have a confession to make; having lived in York for two years and spent a few working days up there recently, I had no trouble finding a plethora of excellent beer in the usual city centre pubs, in which my favourite Theakston's ales ran like water. We had booked a cottage in the village of Loftus in North Yorkshire and arrived there on Monday afternoon. My wife planned for us to have a pub

meal, but we quickly established (rightly or wrongly) that not one of the ten or so pubs in the village sold food. I started to worry about real ale as well!



The pub nearest to our charming cottage was a free house called the Britannia Inn (see photograph). We popped in for a pint and seeing two real ale pumps, I chose Beartown Brewery's Ruby Red. However, Robert Lindsey, the Landlord, advised

me to try the Bearlzebug. I accepted and was surprised to see that it was deep ruby red (see photo next page); it tasted light and smooth. This beer is brewed for Halloween; at 6.8% A.B.V it is not for the faint-hearted. We could only stay for one, and promised to return the next day.

Anticipating an evening talking about real ale, my wife chose to stay in with a nice Merlot by the fire, leaving me to revisit the Britannia. I was rather surprised to see Keltik Brewery's King had replaced the Ruby Red and considered the coincidence of finding a pub in North Yorkshire selling beer from Redruth. But the coincidence did not end there.



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LITTLE CORNWALL AT THE END OF YORKSHIRE

Continued From Page 9

Having sampled the Cornish brew (for the first time), I braved a conversation with the barmaid. I explained that we were on holiday from Cornwall and that I would like to write an article for our CAMRA magazine. "Oh", she said, "You need to speak with me mam". I was then introduced to Lesley Tyers, the landlady. She explained that her grandfather Johnny Angove was a Cornish Tin Miner from Redruth who at the turn of the last century decided to walk to Yorkshire looking for a mine. He stopped off in Wales and got work picking potatoes but this wasn't successful and he set of again on his trek.



Bearzebub—it's Red

I was enjoying a seamless transition back to the Bearzebub now.....

Lesley explained that Johnny walked to Loftus where he found work in the nearby ironstone mine until he was 70. It is 441 miles from Redruth to Loftus by modern road; it must have

been a lot more by the roads of the time via Wales. So, hats off to Johnny Angove, and hats off to the Britannia Inn at Loftus, an excellent drinking pub!

FESTIVAL PRESENTATIONS



Pete Elvin (left), Rod Davis (right)

Weds 9 Dec
Presentation at The Star, Crowlas by Chairman Rod Davis to brewer and publican Peter Elvin for achieving Gold (best in class) in Golden Ales with Potion No9. This beer also came runner-up Champion Cornish Real Ale at the Falmouth Beer Festival in October. The evening at The Star also marked the 10th anniversary of the pub being taken on by Peter Elvin from former brewer Ushers.

Sat 28 Nov
Presentation at the Celtic Beer Festival, St Austell by Chairman Rod Davis to Head Brewer Roger Ryman for achieving Silver in the Speciality Class with XPX Triple Extra Stout at the Falmouth Beer Festival in October. For details of the Celtic Beer Festival, see page 20.



Rod Davis (left) Roger Ryman (right)

See page 3 for full results from Falmouth Beer Festival



DIARY OF A NEW PUBLICAN

(Continued from page 7)

Also we rushed signing up with our first energy company and really got ripped off, so our second piece of advice would be

Shop around for you energy supplier well in advance. Don't leave it to the day you move in because you won't have time to think straight.

Although, we said that the turnover wasn't too bad when comparing it to our modest target. You must remember that the target was set prior to us knowing what our overheads were going to be. In reality, if you compare it to the turnover of "successful" pubs that reveal their turnover because they are on the market, it is not that good at all (that's if you can believe what they claim of course). This leads to our third piece of advice which is

Only invest in a business that is surrounded by plenty of chimney pots, preferably with no other pub for miles.

As we have mentioned before, there are four drinking establishments in Ludgvan and even though there are plenty of chimney pots, there is probably not enough spare drinking money to sustain so many businesses. Obviously, some fare better than others.

Before writing this last article we had a quick read through the Spring / Summer article and couldn't help but notice what was written in the Chairman's Corner.

No self respecting landlord wants to admit defeat, especially if his desire in the first place was to run a successful pub. We have grown particularly fond of The Old Inn, it feels like home and our small group of regulars have become our friends. We would hate to have to walk away from it now. But it's like what that "well-known landlord in Falmouth" said, "use it or lose it". The freehold of The Old Inn is owned by a property developer, and once you have lived here for a while, it becomes pretty obvious that the property would make two delightful cottages and the lower car park could be used for housing too. He's just biding his time!!

Finally, our last piece of advice would be

If you're thinking of offering to write an article for your local CAMRA magazine. Don't do it.

A few months ago, one of our customers very kindly pointed out that he didn't think it was a good idea that we were writing the articles, as some of our comments were putting customers off. Especially when they thought something we had written was aimed at them. Also it appeared that some people were reading



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into the articles things that weren't there.

When we offered to write the articles it was with the intention of giving a totally honest account of our experience of what it's like to be a novice landlord new to the pub game.

We never intended to offend anybody and if we have we hope they'll forgive us, as we never meant to cause any harm.

Anyway that's the end of the last of our articles. We hope you haven't found them too boring.

If we are still in residence in February, we are hoping to hold a "Purely Cornish" beer festival on the weekend of Friday 26 February 2010. Of course, it goes without saying that all your CAMRA readers will be very welcome. You never know, your magazine may even offer us a free advertising slot for all our efforts!!



CAMRA KERNOW



**IS PROUD TO PRESENT THE
2010 BODMIN BEER
FESTIVAL**

**FRIDAY 19TH & SATURDAY 20TH FEBRUARY
AT BODMIN PUBLIC ROOMS**

FRI: 6PM TIL 11PM SAT: 11 AM TIL 11 PM

**MORE THAN 30 CASK ALES
PLUS CIDERS & PERRIES**

HOT & COLD FOOD LIVE ENTERTAINMENT

ADMISSION: £3.50 (£2 FOR CAMRA MEMBERS)



PUBS FOR SALE

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



Rambling Miner, Chacewater New Lower Price Freehold £290,000

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



Flanagans, Penzance-Free of Tie Lease £50,000

Rare "Free of Tie" public house opportunity, central town location. Offers refurbished bar areas, owner's 2 bedroom accommodation and beer garden. Good turnover with scope for further development



Commercial Inn, St Dennis Freehold OIRO £250,000

Large traditional style bar areas, function room, separate dining area 20+ covers. 5 letting bedrooms, owners accommodation. Garden areas and car parking



Falmouth Packet, Rosudgeon Freehold £345,000

Extensive bar area, commercial kitchen, owners 4 bedroom accommodation, external seating area, outbuildings, garage, large car park potentially suitable for development (subject to planning).



Preston Gate Inn, Poughill Freehold £430,000

First time on the market for over 20 years. Traditional style bar areas, 25 + covers, commercial kitchen, extensive car park, owner's 2 bedroom accommodation. Plus adjoining 2 bedroom house currently let on 6 month AST agreement.

PUBS FOR SALE



Masons Arms, Bodmin, New lease - Nil Premium, Fixtures & Fittings and SAV only.

Superb community pub opportunity in central town location. Offers 3 bar areas, function/games room, rear decked area with garden and smoking shelter. Owners 3 bedroom accommodation and car parking



Lamb & Flag, Canonstown Leasehold £60,000—New Price for quick sale

Offers extensive bar/restaurant areas. 60 covers total. Owners 4 bedroom accommodation. Large enclosed beer garden, patio and extensive parking. Good turnover with further development potential. PP for extending dining area to provide an additional 50 covers.



London Inn, Summercourt Freehold £340,000

Spacious village freehouse with numerous character features, located in close proximity to main A30 trunk. Well presented public bar, 45 cover approx restaurant, large conservatory with additional seating, commercial kitchen, 2-3 bedroom owners accommodation.



Alexandra Inn, Penzance Leasehold OIRO £50,000 Free of tie

Penzance seafront, offers 2 bars, catering kitchen, 5 bedroom accommodation with letting potential. Delightful enclosed beer garden. Good potential for further development of food trade.



Nancy's Bar, Falmouth Leasehold OIRO £149,950

Unique free of tie town centre bar opportunity. Central busy town centre location. 2 separate bar areas on 2 levels. Owner's 3 bedroom flat and storage.

Driftwood Brewery

A range of hand crafted seasonal ales available from
The Driftwood Spars St. Agnes Cornwall.

Driftwood Mini Beer Festival 12th - 14th March 2010

Ladies Night on the 12th

CAMRA Kernow Pub of the Year 2009



driftwoodspars@hotmail.com (01872) 552426



OFT FACES LEGAL CHALLENGE FROM CONSUMERS

CAMRA is continuing to fight back against anti-competitive practices in the UK pub market by issuing a legal challenge to the Office of Fair Trading's decision to reject its super-complaint submitted in July 2009.

To appeal the decision, CAMRA has used its power under the Enterprise Act 2002 to take the OFT's decision to the Competition Appeals Tribunal for the equivalent of a judicial review.

In October, the OFT rejected CAMRA's super-complaint on the grounds that consumers benefit from a good deal of competition and choice in the pubs sector, although the consumer group submitted contrary evidence.

CAMRA's super-complaint centred on the need to reform beer tie arrangements to prevent large companies exploiting tie arrangements that prevent tied publicans from buying beer on the open market at fair prices. CAMRA's complaint highlighted that the total cost to consumers as a result of inadequate competition could be as high as £2.5 billion every year without even taking into account the restricted choice of beers available and the closure of many valued community pubs. More widely, the complaint hoped to secure a fair deal for

the pub-goer, and build a sustainable future for Britain's pubs.

With the inability of the OFT to recognise the problems highlighted by CAMRA, the consumer group has issued a legal challenge using its own campaigning funds, but is depending on consumers to back the appeal via donation to give it the best chance of success.

From Tuesday January 5th 2010, CAMRA will be launching the 'Consumers v. OFT Pub Market Ruling' Campaign Fund via its national website, www.camra.org.uk.

On submitting the appeal, Mike Benner, CAMRA Chief Executive, urged consumers and trade bodies to get behind the Campaign Fund and support the appeal. Discussing the reversal of the OFT's decision, he said:

'We've seen the consumer watchdog scrutinised in previous years with the success of the Association of Convenience Stores' appeal in 2005 in overturning the OFT's decision at Tribunal level. Pending the success of our appeal, CAMRA remains optimistic of Government intervention or a referral to the Competition Commission for a full investigation into the UK pub market.'

Dave & Bev Welcome You To The London Inn

School Road, Summercourt Tel: 01872 510281



NEW MENU NOW AVAILABLE

Food available every evening from 6pm (7pm Sundays) and each Lunchtime from Friday to Sunday Evening House Specials:

- Mon/Tues—Cod, Chips & Peas for Two—£13.50
Weds/Thurs—Any two Pasta Meals—£11.50
Fri/Sat—Two Full Rump Steak Meals—£15.50

SUNDAY LUNCH AT THE LONDON

Probably the best value for money Home Cooked Sunday Roast in the County offering a choice of two local meats each with, roast potatoes, 3 veg, real gravy and all the trimmings for only £3.50 Bookings advisable— we sell out every Sunday!

Come and visit a traditional local with Good Food, Good Beer, a Great Atmosphere and one that is proud to be listed in the 2010 CAMRA Good Beer Guide for the 5th consecutive year.

Open Fri-Sun 12:00-2:30pm, Mon-Fri evenings 5pm-11pm, Sat 6pm-12:00, Sun 7pm-11pm

CREDIT CARDS ACCEPTED LARGE CAR PARK

SHARP'S ALTER ABV OF SPECIAL



With the blistering success of Sharp's Doom Bar expanding as a National brand the brewery based at Rock has had to delete a few of its less well-selling brands. Eden and Atlantic IPA are now no longer available. Despite continuous expansion of the brewing plant with additional fermenters, these have almost always been taken over for extra Doom Bar capacity. Additionally, the other month saw the reduction in the strength of Sharp's Special from the original 5.2% to a straight 5.0%. Said to be to make this premium strength beer more popular with drinkers, it seems a strange decision with the launch of Betty's Big Sister by rival brewer Skinner's of Truro at 5.3% abv. The Atlantic IPA was reduced in strength and then deleted altogether. Lets hope Special does not go the same way.

Four beers make up the Sharp's regular range:- Cornish Coaster (3.6%), Doom Bar (4%), Own (4.4%) and Special (5%). Special brews are occasionally squeezed in along with the two beers bottled for Rick Stein, Chalky's Bite and Chalky's Bark.





The Treleigh Arms

famous for food

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New Winter 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 2010

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

KELTEK BREWERY CONTINUES TO GROW

The huge growth shown by the Keltek Brewery in the first half of 2009 continued in the latter half despite the economic downturn.

Cask sales of Keltek ales have shown a stunning increase throughout the last twelve months, with the beer becoming available in pubs all over the country as well as locally. Total cask sales for the year have far surpassed 800% compared to the previous year.

The bottling plant remains extremely busy, bottling Keltek's own well known beers as well as contract bottling for an array of different clients. A range of products bottled on the site in Redruth are available all around the county as well as the rest of the UK and even as far afield as Hong Kong.

Keltek have also recently announced that they are expanding their own range of bottled beers to include their regional champion ale 'Golden Lance 4.0%', as well as the legendary strong ale 'Beheaded 7.6%'.

Andrew Hawken – General Manager at Keltek Brewery – said, "The continued investment in equipment and facilities since late 2008 has enabled us to continue the growth we showed in the first quarter 2009 for the rest of the year and we're extremely happy with how things have gone. Initial projections for 2010 show continued growth, and with the levels of commitment and passion shown by our Chairman we're confident that we can continue to buck the general economic trend."

A YEAR AT THE DRIFTWOOD SPARS

Peter Martin, Brewer



In the brewery, having sorted out a range of six ales last year, the intention was to start running the brewery at capacity and get our beer out to a few other establishments as guest ales. That was the plan,

however, firstly, last years Christmas special Alfies Revenge was so popular with the regulars it had to be included all year round. So now we had a range of seven. The award of CAMRA pub of the year, the Taste of the West award as well as some radio and press coverage, was a big boost to the Driftwood and despite the weather the demand for real beer at the pub remained good and there was little surplus.

Summer such as it was, yielded another special for my nephew Richard's wedding to Gemma. It was a light amber ale, called 'Trouble and Strife' (the groom picked the name), not too strong so that everybody could en-

joy a drink and the wedding without collapsing half way through the barn dance. It actually ended up as a special for a couple of other weddings held at the Driftwood and also one in Somerset. I suspect we will probably have this as a regular summer special now (So that's eight in the range).

This year another special is planned. Sponsor's night at Falmouth saw the staff of the Driftwood despatched to pick a beer style they favoured to be used as a start point for this ale. Much sampling was done but decision making became hazy and alas no conclusive style was decided on. I have a mind to produce a beer with a hint of fruit, suggestions being a light one with elderberry/flower and a dark one with blackberry, staff of the Driftwood will be sent off into the wilderness to forage for it.

In the pub the range of real ales available was also expanded to eight, with more specials from around the country and usually two of our own on.

Continued on Page 18



LocAle—Local Ale in Local Pubs



CAMRA LocAle - 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.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons.

A pub wishing to benefit from participation in the CAMRA LocAle scheme must agree to endeavour to ensure that at least one locally-brewed real ale is on sale at all times. Only real ale can be promoted as a CAMRA LocAle.

Each CAMRA branch may choose the distance from brewery to pub to qualify for accreditation. In Nottingham for instance this was 20 miles. In Cornwall we realise our geography is much different and have decided that any Cornish brewed real ale will be able to qualify when served in a Cornish pub that wishes to take part in the scheme. Those pubs near the Devon border can also qualify if they similarly dedicate at least one real ale pump to a nearby brewery.

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

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

Stocking a local beer can enable a pub taking part in the LocAle scheme to differentiate from other local pubs, thereby gaining new customers and increasing beer sales in these difficult trading times. Stocking locally brewed real ale also gives the business the edge over supermarkets and off-licences selling low-cost mass-market lagers.

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



CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING Pubs



Bodmin	Chapel an Gansblydhen	Bolingey	Bolingey Inn
Bugle	Bugle Inn	Charlestown	Harbourside
Crowlas	Star Inn	Edmonton	Quarryman
Falmouth	Boathouse	Falmouth	Prince of Wales
Falmouth	The Front	Gwithian	Red River Inn
Leedstown	Duke of Leeds	Lostwithiel	Globe Inn
Marazion	Godolphin Arms	Mawgan in Meneague	Ship Inn
Mithian	Miners Arms	Nancenoy	Trengilly Wartha
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	Ruanlanihorne	Kings Head
St Austell	Rann Wartha	St Columb Major	Ring O' Bells
St Mawgan	Falcon Inn	St Ives	Golden Lion
St Neot	London Inn	Sennen	First & Last Inn
Towan Cross	Victory Inn	Trevaunance Cove	Driftwood Spars
Truro	City Inn	Truro	Rising Sun
Truro	Swan Inn	Tywardreath	New Inn
Vogue	Star Inn	Wilcove	Wilcove Inn



SCILLIES DON'T SLEEP ALL WINTER *by Barrie Nuttall*

Through the summer months the islands are a popular stopping off point for cruise ships which sail around the British Isles featuring day visits to a variety of ports of call. The number of these visits seems to be increasing year on year with some two dozen ships making it to the Scillies this year, some making more than one visit.

These large ships normally arrive early morning and upon reaching the south side of the islands are met by the harbourmaster's launch (pilot gigs aren't used these days!). From here the local pilot brings it through St. Mary's Sound to the anchorage east of the uninhabited island of Samson.

Passengers then transfer in tenders either to Tresco for the popular Abbey Gardens or to the main island of St Mary's for a brief chance to sample island life. Wherever they choose to go their day visits provide a welcome boost for the economy. Early October saw the arrival of the 'Marco Polo' the last of this season's visitors.

The end of the main holiday season is marked by the departure of the last of the 'birders' in late October and the final run of the Scillonian, whose last sailing in 2009 was 31 October. As these events also coincide with half term when many islanders take their first opportunity of a holiday, the wind down can feel quite sudden.

For the local drinker the reliance on a busy holiday season results in mid autumn being the time of year when pub hours start becoming restricted. There are currently 13 regular real ale outlets on the islands and of these six remain open every day during the winter season, and maintain regular hours. Another four shut down completely for a winter break. The winter visitor is advised to check!

The remaining three (one each on Bryher, St Agnes and St Martins) have restricted winter opening. As an example, the GBG listed 'Turk's Head' on St Agnes generally opens only on Wednesday and Friday evening and occasionally at lunchtime at weekends.



In spite of this and the island having a resident population of only around 90 the house beer 'Turks Ale' (from St Austell) is

usually available. Quite an achievement when you consider that winter weather often makes St Agnes the most difficult island to get to. However when there is a tripper boat in the winter the Boatmen's' Association let people know if the pub is open. Alternatively if the weather is suitable for a trip to one of these off islands they will contact the relevant pub which will then open!

DRACONIAN ANTI-DRINK LAWS TARGET PUBS

With more than fifty pubs closing every week, new rules that come into force on January 10th whereby publicans could lose their licence on a "two-strikes-and-out" basis if they fall foul of under-age drinking legislation, is said by many in the trade to be targeting the wrong source of the problem.



Tim Martin, chairman of the Wetherspoons pub chain, warned it would be the independent businesses, which are often the lifeblood of their communities, that would be the hardest hit, as they may not have the resources available that large chains do in a fight to stay open.

He told BBC Radio 4's Today programme: "The Government has launched a war against pubs, which is really stupid. What they have tried to do is say there is a binge drinking problem in this country—which is true—and therefore we are going to crack down on pubs.

The irony is, it makes binge drinking worse because people are driven out of pubs, where at least it is supervised, where at least you can't misbehave too badly, and people are drinking on the streets and in their homes. It is sad for Britain."

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

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- A good range of real ales
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The Station House, Marazion 01736 350459

Enjoy the breathtaking views of Mount's Bay whilst sampling the fine food in our superb conservatory

The Waterfront, Portreath 01209 842777

On the edge of the harbour at the heart of the old fishing village. Exquisite cuisine in our brand-new restaurant.

Stonemasons, Longdowns 01209 860724

Delightful setting with separate restaurant serving a tempting menu of delicious home-cooked food

Clock & Key, Trispen 01872 279626

Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Praise 01736 850280

Imposing historic rural inn, famous for jazz. Exceptionally fine cuisine in a traditional setting

Kings Arms, Penryn 01326 372336

An historic old coaching inn at the centre of the town

Rambling Miner, Chacewater 01872 560238

A warm and friendly village pub - the 'top house'

Tuckermill Hotel, Camborne 01209 712165

An impressive granite local deep in mining country





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Lunch & Evening Meals	Sharp's Doom Bar
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COASTAL BREWERY BACK TO NORMAL

In late August 2009 Alan Hinde (pictured) was admitted to hospital for emergency surgery. While his friends



rallied round to keep beer deliveries continuing to both local outlets and CAMRA beer festivals throughout the country, it was also scheduled to move the brewery to a larger unit on the Cardrew Industrial Estate at this time.

With Alan back on his feet by October, although the brewery move was delayed, it was successfully achieved

and several new brews were made in the new premises.

Set back by a further operation in December Alan is looking forward to getting back in the saddle in January, content in the knowledge that this second operation seems to have found the problem.

Many more new recipes are likely to follow very soon, as well as the old favourites such as Hop Monster, Angelina and Golden Hinde.

Any enquiries to Alan Hinde 07875 405407.

Coastal Brewery, Unit 10B, Cardrew Industrial Estate, Redruth, Cornwall, TR15 1SS

A YEAR AT THE DRIFTWOOD SPARS

Continued from Page 15

Because of the increased interest in real ale in the bar, the staff have really enjoyed finding a wide range of guest real ales. They have been helped with suggestions from regulars and even CAMRA's own Gerry Wills picked November ales.

This year has also seen a number of visits from various groups from around the country, they were mainly CAMRA branches, but also a local gardening club were keen to see the operation so I arranged to be brewing on the day of the visits. They were given the full brewery tour (short in distance, but hopefully fun and even informative) and afterwards they shared a few pints with us. We have also had various visits from other brewers who have been on holiday in the area and I've had the opportunity to see a couple of their breweries in return as I have been travelling 'up country' through the year. It has been great to meet them and swap ideas about how they run their breweries and the beers that they produce.

The plans for next year are once again to increase pro-

duction and get the beer out to a few more outlets. The range is now all in bottles and available from the bar and also the shop across the road from the pub along with various other local beers and produce.

The March beer festival we had last year, which by mere chance, coincided with my birthday, was also enjoyed by a lot of other people so we will be repeating it this year on the 12-14th of March. This year there will be the added attraction of ladies night on the Friday with special tasting arranged by ladies for ladies. This will be in aid of the charity Help for Heroes and any ladies (or people who like to dress as ladies) who are interested should contact Louise at the Driftwood or Ann Burnett of CAMRA. There is talk about fitting me up with a dress but that wouldn't be at all charitable.



Photo: Louise Tresider, Damon Rutland and Peter Martin



A SEA WALL CRAWL (or, Always Have a Plan B)

By Rod Davis

"Anyone for bacon butties?" We were on the way to Café Gladys, better known as the Redruth railway station refreshment room. A quick phone call and the order was set up; whilst I busied myself organising tickets, Norman, Malcolm and 'Fluffy' Pete collected their already-prepared late breakfasts and we boarded the 09.14 London train for a new beery adventure involving public transport. It was Norman's Birthday Special, and by custom and usage always starts with Exeter as the base of operations.

Often people look askance when I tell them that you can do justice to a fair number of pubs and real ales when you start looking at public transport possibilities as a means of getting to them. As a practised team from our village local, we have covered many a satisfactory day out using the buses and trains on offer: St Ives and the Penwith Peninsula (using the open-top 300 bus in summer is a pub-crawlers' dream), St Austell, Charlestown and Mevagissey (where we once hopped the summer boat service on to Fowey and picked up again there), Looe, Polperro, Plymouth, Newquay. Well, perhaps not Newquay. But the Exeter pilgrimage is among the best, as it spreads over two days and involves a stopover at the **Great Western Hotel**, itself a mini beer festival with beds upstairs. Previous years have taken in Topsham (great crawl!), Crewkerne and of course Exeter itself; this one was to take us southwards, for a change.

Bags dumped, we settled into the bar of the Great Western for a couple of pints of O'Hanlon's Yellow Hammer (4.0%abv) before returning to St Davids station and taking a train back along the sea wall to Paignton, accompanied by a four-pint carry-out and some borrowed glasses for sustenance during the 40-minute journey. The plan was to cover a couple of decent pubs in Paignton (there are a few), try a pint in each, then take a bus (of which there are many) over to Torquay to visit a couple more, returning by train to Exeter at teatime. Oh well, the best laid plans.....

The road from the level crossing at Paignton station leads straight down to the sea front and is mainly lined on both sides with souvenir shops, games arcades and fast food joints, hardly promising real ale material, you'd think. However, Norman knew something..... hidden among this off-putting line-up of seaside kitsch was a narrow bar called **Henry's**, with a small easily-missed sign on the wall outside: Bay's Brewery Beers Sold Here. And it was true, two of Bay's excellent ales on offer on handpump, both in excellent condition: Best (3.7%), and Gold (4.3%). The staff were friendly, the ambience was good, and so we stayed for another. And another, punctuated by some reasonably-priced food of decent enough quality, blotting paper being called for at this stage. So, with the planned schedule slipping gently to the right, we set off on the 10-minute walk back across the railway to the local Wetherspoon's, currently in the Good Beer Guide.

The **Isaac Merritt** is as close to a real pub as you'll find in a Wetherspoon's, having a bit more in the way of separate drinking areas and a pub atmosphere than you normally find in their establishments. As well as the normal JDW selection of national beers, this one takes care to please the more dis-

cerning real ale drinker and had a decent choice of micro-brewery beers including, obviously, another of Bay's products, Breaker (4.7%) as well as the Gold. The staff were friendly, the ambience was good.... you get the picture. By the time we emerged (with replenished carry-out) it was getting dark and Torquay was off the menu if we were to try a couple of other old favourites that evening. So back it was to Paignton station to catch the 17.00 Exeter train.

A swift transfer at St Davids on to the Barnstaple-bound 'nodding donkey' took us in good order to the rural village of Yeoford. Near the station there sits an old free house, the **Mare & Foal**, which has had a fairly chequered career over the last few years. However, the current landlord, who is suitably large and not a little grumpy at times, appears slowly to be experimenting with his ales, and we were interested to find a new brewery represented alongside the Sharp's and Cottage brews often found there: Gidley's Brewery. This started producing in early November 2009, the Mare and Foal being one of the pubs to take to its first ale. A malty, mid-brown brew called Spinney, it weighs in at a reasonable 4.1% and very drinkable it is too. The brewery itself is at Christow on the south-east side of Dartmoor, and brews on the premises of the old Scattor Rock Brewery which failed earlier in 2009. Gidley is the brewery cat.

Despite taking another (and in some cases another), we made it this time and caught the 19.57 train back towards Exeter, stopping next at the well-known **Beer Engine** brewpub at Newton St. Cyres. Also near the station, this free house has its own brewery downstairs which can be viewed on the way to the toilets (actually, less hurriedly on the way back, come to think of it). There are three or four of its own brews always on offer, the core ones being Rail Ale (the session beer at 3.8%), Piston Bitter (a best bitter, 4.2%), and the premium brew at 5.4%, Sleeper Heavy. The popular Silver Bullet at 4.0% also appears during summer, whilst at Christmas the seasonal is called Whistlemas and is a scarily drinkable 6.8% monster of a beer - proceed with caution! (And before you ask - yes, it was tried. That's how I know it's scarily drinkable). Aside from the delicious beers, the pub tends it bit towards the foody side - it has to, as it is a bit isolated although the evening train service outside brings good trade - but you are welcome to come and simply drink at bare wooden tables by the large open log fire as well. That said, the food is good and well-regarded locally, and for my money they do the best pub fish, chips and mushy peas anywhere.

We could stop here for either one hour or three, the evening train service being what it is. Funny old thing; we finally flagged down the 23.07 'donkey' (it's a request stop) and made our way contentedly back to the Great Western. Trouble is, they don't close until about 01.30 and there were 8 ales on.....

(to be continued)



FESTIVALS CONTINUE TO PACK THEM IN

St Austell Brewery's Celtic Beer Festival on 28 November broke its attendance record, with nearly 3,000 people passing through its doors. The queue to get in was certainly the longest ever, but the level of organisation was such that it moved quickly forward. Likewise, once inside, the level of service behind the bars and throughout the rest of festival was excellent, too. But it was busy, busy,



Photo Darren Norbury, Beer Today

busy and there was no room to swing the proverbial feline. There were 159 beers listed, although St Austell itself said there were just 120-plus on offer. It was more than enough! Centre stage were St Austell's own one-off specials created by head brewer Roger Ryman and his talented team. That beer list was enormously impressive in its own right, let alone the other beers from Celtic nations — mainly Scotland and Wales — and an impressive foreign beers list that included brews from Sierra Nevada and the Stone breweries in the United States. There was music all day, too, on a stage in the brewery's bonded warehouse — an ideal venue for a variety of Cornish acts, from rock 'n' roll to more traditional Celtic strains. Despite the capacity for the event being increased to accommodate a further 400 people, by 1.30pm it had already reached capacity, with door staff operating a 'one out, one in' policy for the rest of the day and evening.

Roger Ryman said: "The 11th Celtic Beer Festival was really one to remember and we're delighted with the amount of people that came along. We responded to the huge popularity of the event and increased the capacity but more people than ever came along to make this such a fantastic event and one of the UK's biggest one day beer festivals of the year."

The festival is organised and staffed by volunteers from the brewery, together with suppliers, with all money raised going to local charities through the St Austell Brewery Charitable Trust.



We are pleased to announce that Paradise Brewery is again producing beer!

Comwall CAMRA committee members joined Landlord Nick Reynolds and Brewer Noah Clarke for the relaunch on the 18th December. This was the first Paradise Bitter produced for nearly twenty years, and all agreed that the new brew was a great success. You are welcome to try it for yourself at the Bird in Hand!

TRELISSICK ROAD, HAYLE TR274HY
01736 753974



NATIONAL BREWING CENTRE TO RE-OPEN

CAMRA, the Campaign for Real Ale, is delighted to announce their support for the opening of the National Brewery Centre in Burton-upon-Trent, Staffordshire, in 2010, after brewer Molson Coors UK reversed its decision to close the brewery site.

Last summer, the Coors Visitor Centre, formerly the Bass Museum, closed its doors due to falling visitor numbers, despite opposition by CAMRA, Janet Dean MP, local and county councils, Burton Civic Society and Chamber of Commerce, and the local media.

However, through the work of a Local Action Group, CAMRA is pleased that the Brewing Centre will now become a reality, and will retain key elements of the existing facilities to ensure the building's historic aspects remain.

Nik Antona, CAMRA Director, and Burton branch spokesperson, said:

'It's fantastic news that we will again have a brewing museum in this country, and a centre reflecting the brewing styles of the UK. This is something CAMRA has been campaigning strongly for over the past year. Having passed a motion at our national AGM to campaign to keep the museum open, we participated in a march through the town centre of Burton, as well as organising a petition at our Burton Beer Festival last September.

'The plans for the Centre are very promising, and an official opening could be a real boost for the local Burton economy. As the capital of British brewing, this is exactly what the town deserves. This is especially promising for the White Shield Brewery, which is based on site. Having won CAMRA awards in the past, it will be great to see their quality recognised further in the public domain.

'Once again this is a really exciting development, and CAMRA is looking forward to working with all parties involved in the opening in order to promote real ale and celebrate one of Britain's most historic industries.'



Nairn's 2nd Beer Festival
19—23 March 2010
 At



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Email info@braevalhotel.co.uk



PARADISE FOUND (FROM LOST)



Having spent a Life on Mars these past few years the Paradise Brewery has started brewing again at the Bird in Hand pub in Hayle.

When Nick Reynolds took the pub back under the wing of Paradise Park, high on his wish list was to restart Paradise Brewery, and again create the two signature beers 'Paradise Bitter' and 'Artists Ale'. He has brushed up on his skills with the help of original brewer John Davis from St Erth and Noah



Noah Clark (L) & Nick Reynolds (R)



Noah samples the first brew

Clarke, who will be regular brewer in charge.

Nick said "I'm remembering what hard work brewing is. When the first wort (*The liquid that contains the sugars to be fermented to produce the alcohol*) was in the fermenting vessel the smell took me right back to the

last time I did this in the late 1980's.

The Bird in Hand pub on Trelissick Road is a Victorian building that was originally built in 1861 as a stables and coach house for the Harvey Family who lived in Glanmor House at the centre of Paradise Park. You can still see the structure of the stables inside adding to the character and history of the building.

Planning permission and a licence were eventually gained after somewhat of a battle to convert the historic building into the Bird in Hand back in 1982. The central long bar now holds a selection of ales, the Bird in Hand caters well for Real Ale buffs. A large number of pump clips are displayed to the rear of the bar demonstrating a rolling programme of real ale choice. Now re-joined by the brewed-on-site Paradise beers, Cornwall CAMRA is in the process of arranging a branch meeting there very soon.

Take the opportunity when you can and try it out for yourself.



Nick Reynolds serves a pint of Paradise Bitter

The biggest Winter Ales Festival yet!
 New larger, more palatial venue with more Beers & Cider than ever before

Over 200 beers including foreign beers plus cider and perry
 15 mins walk or 5 mins bus ride from city centre

SESSIONS

- Wednesday 20th January 17.00 - 22.30
- Thursday 21st January 12.00 - 22.30
- Friday 22nd January 12.00 - 22.30
- Saturday 23rd January 12.00 - 22.30

Food Available All Sessions

ENTRY PRICES

- Wednesday & Thursday £2
- (£1 Discount for Concessions, NUS, OAP's & Forces, all with ID)
- Friday (until 4.30pm) and Saturday £3
- Friday from 4.30pm £5
- Discounts for CAMRA members (Incl. FREE Thursday until 4pm)
- Tickets available on the door

Organized by CAMPAIGN FOR REAL ALE
 In Association with

NATIONAL 2010 Winter ALES FESTIVAL
 20th-23rd January
 SHERIDAN SUITE, OLDHAM ROAD, MANCHESTER M40 8EA

20th-23rd JANUARY
 SHERIDAN SUITE, "THE VENUE" OLDHAM ROAD, MANCHESTER M40 8EA

ENTERTAINMENT

- Saturday Evening - The Road Runners (ex Salford Jets/Alarm)
- Saturday - Punk Fancy Dress Day (optional) - Great Prizes!

For further information:
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MEMBERS' WEEKEND & AGM

Preparation is now well under way for the 2010 CAMRA Members' Weekend and AGM, which will be held at the Isle of Man's Villa Marina complex, and will commence on Friday 16th April and end mid-afternoon on Sunday 18th April 2010.

The weekend is open to all CAMRA members, and is an opportunity for them to discuss future CAMRA policy and direction, as well as a chance to socialise with friends and other CAMRA members. The weekend gives members the opportunity to:

- Review what has been happening at branch, regional and national level over the past year
- Have your say, review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and HQ staff members
- Discuss ideas to forward to campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks with local specialities in the Manx and Celtic themed members bars
- Visit pubs in Douglas and the surrounding areas
- Visit local breweries on organised trips

It is now possible to pre-register to attend the Members' Weekend by going online to the CAMRA website www.camra.org.uk, and following the link from the Members' Weekend pages. Further information about the weekend can also be found in 'What's Brewing' and online, and there will be regular updates in the run up to the weekend. All CAMRA members are welcome to attend, whether this is their first or fifteenth Members' Weekend, and it promises to be an enjoyable and informative few days.

PUBS FOR SALE



Railway Tavern, Camborne Freehold £375,000
Substantial public house located in major Cornish town
Extensive main bar area and adjoining lounge bar
Equipped commercial kitchen, office and cellar
Attractive trade garden and rear car park
Spacious 3-bedroomed owners' accommodation



Collins Arms, Redruth Freehold £399,950
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



Old Wainhouse, St Gennys, Bude Leasehold £49,500 Rent £43,200
Prominent and historic hostelry
2 bar areas, formal dining room (80 covers overall)
Comprehensive refurbishment, including well-equipped commercial kitchen. Strong and consistent trading figures
Extensive 4/5 bedroom owners' accommodation
Car parking for circa 40 vehicles. Outside smoking area



Westgate Inn, Launceston Leasehold £59,950, Rent £36,000
A popular and traditional public house in the historic town of Launceston. Primarily a wet-led business including a public and lounge bar. Turnover in excess of £270,000 producing an average reconstituted net profit in the region of £40,000 for the last 2 years. Versatile owners' accommodation offering up to 5 bedrooms. Genuine retirement sale after trading the business for almost 22 years



Halsetown Inn, Halsetown Leasehold £75,000 Rent £33,000 pax
Landmark public house close to the coastal resort town of St Ives
Substantial public house with main bar, lounge bar and dining areas
Good sized letting/owners' accommodation
Trade patio, large car parks and football pitch

Hawkins Arms, Zelah Free of Tie Lease £75,000 Rent £26,000 pax



Free of Tie
Opportunity to acquire an historic public house
Located in mid-Cornwall just off the A30
Delightful 16-cover main bar area with many interesting features
Two further dining areas providing in total approximately 50 covers
Spacious 4-bedroomed owners' accommodation
Large car park, courtyard area and trade garden



The Famous Barrel, Penryn Leasehold £95,000 Rent £27,200 pa
Long-established public house located in Penryn, neighbouring the harbour town of Falmouth. Open planned public bar with many character features. Three-bedroomed owners' accommodation. Extensive trade garden overlooking a tributary of the Penryn river. Car park for 9 vehicles
Turnover in excess of £165,000 per annum. Scope to expand dry sales



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



The Tywarnhayle, Perranporth Leasehold £345,000 Rent £73,000
Landmark north Cornish coastal public house
Large bar areas
Circa 100 covers internally
6 bedrooms on first floor plus function room
3-bedroomed owners' accommodation
High levels of turnover and profitability



ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL (4 EDITIONS)
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Assistance available for design and compositing

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TR1 1TZ
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Mobile: 07828 166819

Deadline for Next Issue: 27/3/10

Email: christopher_r_mason@yahoo.co.uk

BRANCH DIARY

Saturday 23 January Branch Meeting
Crumplehorn, Polperro 12:00 for 12:30

Friday 19 February 6pm-11pm
Saturday 20 February 11am-11pm
Bodmin Beer Festival, Public Rooms
See Advert Page 12 for more details
Volunteers Contact Gerry Wills
(01872) 278754

Tuesday 23 February Good Beer Guide
Selection Meeting (Members Only).
City Inn, Truro 7pm for 7.30pm

OTHER BEER FESTIVALS

20th-23rd January National Winter Ales
Festival, Manchester
12th-14th March Driftwood Spars, St Agnes
16th April to Members' Weekend & AGM
18th April Villa Marina, Douglas, Isle of Man

BRANCH CONTACTS

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Deputy Chairman/Festivals Organiser
Gerry Wills (01872) 278754
Secretary Jan Wills (01872) 278754
secretary@cornwallcamra.org.uk
Treasurer Alan Hall (01208) 72077
treasurer@cornwallcamra.org.uk
Membership Secretary
Steve Willmott (01637) 830540
membership@cornwallcamra.org.uk
Branch Contact Phil Barry (01726) 852221
phil.barry1@btinternet.com
Newsletter Advertising Chris Mason
christopher_r_mason@yahoo.co.uk
Social Secretary
Douglas Polman (01736) 763457

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Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

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

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

I enclose a cheque for

Signed Date

Applications will be processed within 21 days

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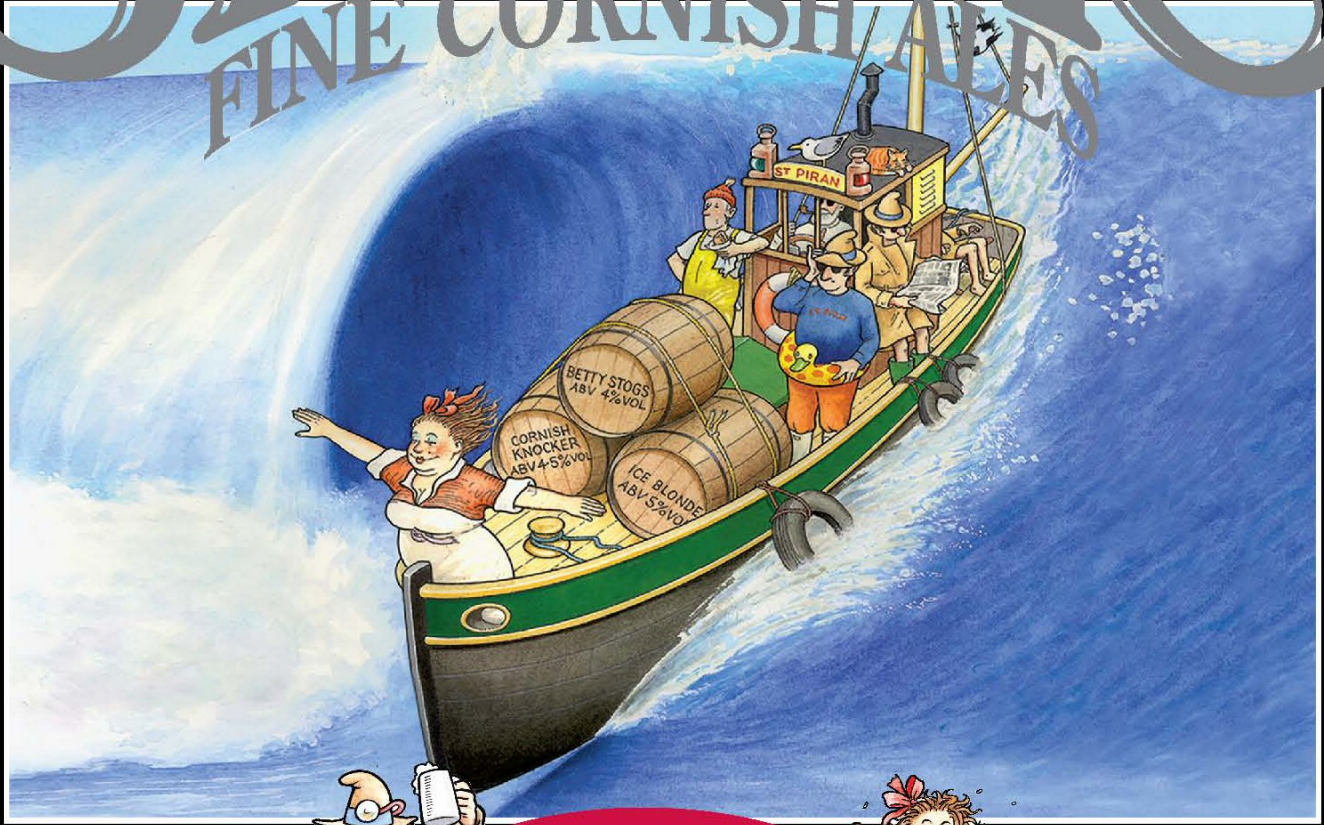
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