



CAMPAIGN FOR REAL ALE

Issue No.22

ONE & ALE ^{FREE}

Campaign for Real Ale Cornwall Branch Newsletter

AUTUMN/WINTER 2013

CROWDS FLOCK TO FALMOUTH

TO FALMOUTH

FOR ANOTHER SUCCESSFUL

FESTIVAL

OVER 1000 CAMRA MEMBERS IN CORNWALL



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Editor's Diary

Well it's been beer festivals galore again since I last wrote this column and I not only wonder how I fitted them all in, but also where the time has gone since the months of Summer. August started as usual with the big one - the Great British Beer Festival at Olympia in London hosted by the Campaign for Real Ale.



I took this picture on the opening Tuesday during the trade session in the afternoon. Note how many thirsty customers are getting stuck in to the hundreds of different real ales, foreign beers, ciders, perris, food stalls and traditional pub games. A bit like our own supporters evening at Falmouth Beer Festival in October. A very well attended event once again.

The thing about these many beer festivals, and as you dear reader will probably realise by now I do get to a few, is that the majority of customers do not realise how much organising it takes to get it right. Over the Bank Holiday weekend I attended two very well organised beer festivals in Cornwall. Local to me was a first time attempt at The Bowgie Inn, West Pentre, Crantock. Some lovely beers, good food and facilities with views to die for across Crantock Bay. Hopefully landlady Sally has been inspired to do another one next year. Meanwhile St Erme Community Centre at Trispen hosted another beer festival that was quiet during the time a contingent from Camra Kernow were there, but obviously made up for it later as all casks were empty when I picked them up a few days later.

The following weekend saw another pub beer festival at The Crown, Penzance. Well attended, but it would always appear so in such a small street corner pub. There were some good beers on the stallage in addition to one or two from Cornish Crown Brewery that is owned and run by Josh Dunkley, landlord of the pub.



Joe Thomson (L) and North Cornwall MP Dan Rogerson (R) toast with a clear (re-racked) Penpont

Some very yeasty-tasting beers, but fortunately did not suffer the consequences later.

On the next weekend, 6th-8th September, there was another clash of events meaning I could not attend them all. I enjoyed myself on the steam trains at Bodmin & Wenford Steam & Ale Festival on the Friday, taking my real ale on the train and having enough time to re-fill my

glass for the next trip down the branch line. Not a Camra Kernow event, but staffed by Jan & Gerry Mills and friends, the event was near enough a sell-out. In fact my own beer All-Saints St. Pancras was the first to sell out. On the Saturday I was happy to join Crantock Beltingers on their annual tour of churches in their annual tour of churches in Cornwall. As many readers will know I do not ring any bells, but are aware that many church bell towers are a short distance from the pub. On this trip I was able to score a few pubs such as Mounts Bay Inn and Old Inn, Mullion. The lunch stop was in Helston where of course the Blue Anchor had to be visited. More so because they were holding a beer festival in the back garden and I met up with a few Camra Kernow members (and the Belfast Busker) for an hour or so, before moving on to the Royal Standard at Gwinear. So managed two festivals that weekend after all.



Old Inn, Mullion

It was back to Mullion again the following Saturday when Cornwall CAMRA held a 'Meet the Committee' event in the Mounts Bay Inn. We also took the opportunity to present licensees Peter and Cheryl Tonkin with their 2014 Good Beer Guide poster as this was a new entry of the pub into the guide. Later on that day we also dropped in to the Plume of Feathers in Pool for our first time entry into next year's guide.

On the weekend of Friday 20th & Saturday 21st September the first Newquay beer festival was being held at Hendra Holiday Park, on the outskirts of the town. This beer festival was being hosted by Towan Bystra Lions Club and all proceeds were for charity. As the Lions had not run a beer festival before I approached with some trepidation, but was pleasantly surprised by the range and quality of real ales on offer. These were supplied by the Real Beer Company, a subsidiary of St Austell Brewery. I must have been the first customer on the Friday and so was able to offer some last minute advice, like numbering the beers in programme and on stallage, or at least racking them in alphabetical order. I noted that improvements had been implemented when I attended again the following day. The whole event was a great success and one to watch out for next year.

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Editor: Steve Willmott
10 St Carantoc Way, Crantock, Cornwall, TR8 5SB
Telephone 07790 274112

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

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CROWDS FLOCK TO FALMOUTH FESTIVAL

The number of red signs on the cask fronts at the end of the Saturday night proved that yet again the Cornwall Campaign for Real Ale had just about got it right at the Falmouth Beer Festival.

Held in the Princess Pavilion over the weekend of 25th-26th October over 230 different beers and 60+ ciders were consumed by eager customers with very little left at the festival close.

Judging of the beers took place on the Thursday afternoon with locally-brewed Rebel Brewery's Mexi-Cocoa, a dark stout infused with chocolate and vanilla, achieving first place in the speciality beer category and going on to win the title of Champion Cornish brewed ale.

"We couldn't be more delighted," Guillermo Alvarez from Rebel, said. "It's just brilliant that so many people like our beer."

Overall champion beer of the festival was Tydd Steam Piston Bob, a 4.6% best bitter from Cambridgeshire.

Two new innovations at this year's festival were the introduction of 1/2 pint measures in pint or half pint glasses and a web app enabling drinkers to access the beer availability lists online via smartphones and tablets.

The 1/2 pint measure was brought in to enable drinkers to sample more beers while the app received more than 76,000 hits during the course of the festival.

Press Officer Fran Brennan said: "I built the app to try and circumvent the problem of not being able to update our printed programme. This needs to go to print some two weeks before the festival and sometimes beers have to be substituted for the original ones. Additionally, as barrels run out we felt it would be great if we could find some way to let people know in real time."



Some of the festival staff relax after the Saturday night



The cider bar staff are ready for the thirsty drinkers

The results of the judging are published above:

JUDGING RESULTS

MILDS 1 Grainstore 2 Sarah Hughes 3 Coastal	Rutland Panther Dark Ruby Merry Maidens	2 Tydd Steam 3 Skinner's OLD ALES STOUTS & PORTERS 1 Titanic 2 Harbour 3 Green Jack	Golden Kivi Portliven Plum Porter Porter Ripper Triple
BITTERS 1 Hawkshad 2 Durham 3 Tryst	Windermere Pale Ale Citra Nova Brookville Pale	SPECIALITY BEERS 1 Rebel 2 Tydd Steam =3 Dark Star	Mexi-Cocoa Quench Hylder Blonde Autumnus
BEST BITTERS 1 Tydd Steam 2 Stewart =3 Brewsters	Piston Bob Stewart 80/ Hop a Doodle Doo Witches Cauldron	=3 Brew Co =3 Bristol Beer Factory Southville Hop	
STRONG BITTERS 1 Dark Star 2 Highland 3 Padstow	Green Hop IPA Orkney Blast IPA	BEERS OF THE FESTIVAL 1 Tydd Steam 2 Hawkshad 3 Dark Star	Piston Bob Windermere Pale Ale Green Hop IPA
GOLDEN ALES 1 Hopshackle	Ballast	CORNISH BEERS OF THE FESTIVAL 1 REBEL 2 Padstow	Mexi-Cocoa IPA

AMBER ALERT



Otter Amber. One to watch out for from the Good Pub Guide's 2013 Brewery of the Year



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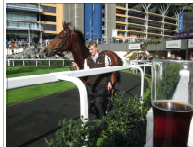
Editor's Diary

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I took advantage of a 'blank' weekend 28-29th September to catch up with some work at home as the first weekend in October was going to prove hectic once more. A dash of dates and a burst pipe meant I was unable to attend the Old Millhouse, Polperro beer festival, but made up for that by travelling by train to Ascot Racecourse beer festival on Friday 4th October.



I know it's strange to see me wearing a tie these days, but Ascot do have a dress code. My tie had become a bit dislodged by then mind you as I had sought inspiration from a few of the wide choice of real ales on offer in order to pick a winner in the race.



Did that horse just wink at me then? More likely it was the name Indabaah (in the bar - get it?) that inspired. Well it came in at 14-1 and I was £79 better off. This turn of luck was followed by a second and a third place in the next two races.

Needless to say I became a regular with bookmaker Peter O'Toole who carried on smiling when handing me my winnings. A lot of running around parade ring to real ale bar, back into the stand to watch the race, then pick up the winnings meant my tie was flying loose by the end of the day. A long but pleasant day out was to be followed on the Saturday evening by Cornwall CAMRA founder member Gerry Bazin's

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80th birthday celebration in St Austell Brewery. Head Brewer Roger Ryman had taken him to the beer festival that was being held at the Eden Project. Many members of the branch were able to toast Gerry with a pint or two of Dear Boy, brewed specially for him while he was presented with a rare single malt whisky to enjoy at his leisure.

The rest of October would then be taken up with preparations for the Falmouth Beer Festival and the festival itself when the whole branch of Cornwall CAMRA comes together to run the biggest event in the branch year. See elsewhere for report and pictures.

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BELGIUM BIKES AND BEER—A TWO WHEELED MIANDER AROUND FLANDERS

BY EUAN MCPHEE

As most readers will know, Belgium is the mecca of the beer world; some of you might recall the Michael Jackson tv series The Beer Hunter, which helped put Belgian beers on the map. I had visited Belgium a number of times before and enjoyed the amazing range of beers on offer - but not by bicycle.

Belgium is the perfect country for cycling: mostly level, with well-maintained and signed cycleways, scenic canal-side views, quaint medieval towns, and plenty of wonderful bars and cafes. It also seemed that cycling was the ideal way to work up a thirst for the next beer stop, and also helped burn off some of those extra calories consumed.

Monday 29 October Travelling with my friends Rich and Jacqui, we checked our bikes in at St Pancras International at 13.00. When Eurostar first commenced operations, bikes were not permitted at all. Some years later, bikes were allowed - but had to be booked in a day ahead if you wanted to be sure that your bike was at the destination when you got there! Now, however, it is possible to book your bike onto the same train on which one is travelling (subject to space). The wonders of modern train travel! By 16.00 we were gliding through the Kent countryside; then through the tunnel, a blur of French countryside and by 17.00 we were in Brussels.

A 2km cycle ride in the cool drizzly evening brought us to our first overnight stay at Brussels Bruegel Youth Hostel (it's a good thing they consider people in their 60's as "youth"). Bikes stored, bags dropped off, beds made, throats parched, it was time to seek out the beery delights of Brussels. With Tim Webb's "Good Beer Guide

"Belgium", and Roger Protz's "100 Belgian Beers To Try Before You Die", we headed for the centre.

Our first mistake was to have a bite of supper at a restaurant with no beers of interest. Still, at least we now had a good food mattress for the appropriately named Delirium Cafe, comprising several bars over three floors and having a beer menu which claimed to have over 2000 beers - a life-time challenge! It was crowded mostly with students, had an amazing collection of beer trays attached to the ceiling and various brewery memorabilia covering the walls. Richard kept to the name theme and sampled a Delirium Tremens (Huyghe, 8.5%), a spicy blonde beer perhaps more notable for the pink elephants embossed on the glass. Jacqui, being more of a lager drinker, went for the St Idesbald Blonde (Huyghe, 6.2%), a fairly innocuous, sweetish blonde ale. I tried the La Rulles Estivale (Rulles, 5.2%) a nicely light amber ale from a microbrewery set up in 1998. Richard then tried the Scotch Silly (Silly, 8%) which despite the name was a seriously good chestnut coloured, well-rounded ale. Jacqui opted for the Oude Lambiek (Oud Beersel, 6%), one of the classic lambic-style beers unique to Belgium, whose trademark sour, citrusy flavour did not find favour; but then, it is an acquired taste! I opted for the Rodenbach

(Continued on page 6)

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Grand Cru (Rodenbach, 6%) which, despite a takeover in 1998 by "big boys" Palm and a massive brewery upgrade, is still turning out classic brews such as this red, oak-aged traditional ale - delicious!

Next stop, Manneken Pis, the bar named after the statue of the small boy peeing into the fountain. Despite the tourist hype surrounding the statue, this was a very pleasant local bar, decorated with mirrors and elegant plasterwork, and a reasonable beer menu. Richard went for the Westmale Dubbel (Westmale, 7%) the well known brown ale from the Trappist Abbey which has been brewing since 1794. Jacqui opted for the Mareduis Blonde (Duvel Mootgat, 6%) a surprisingly pleasant light gold beer, and I had a Vedett (Duvel Mootgat, 5%), a rather uninspiring, thinish, lager-style beer; oh well, can't win them all! And so to bed.

Tuesday 30 October morning we spent some time examining Brussels in daylight: The Grand Place, Botanic Gardens, and then a warming coffee (it was a chilly morning) before finding the main cycle route north. Our next destination was the medieval city of Mechelen, which was also the destination of the world's first passenger railway in 1835. It was a gentle 25 km ride along the banks of the main canal connecting Brussels to the sea. However, getting out of any capital city is seldom straightforward, and we missed several turnings, at one point ending up in a power station compound. Once clear of Brussels, the rain started to fall so

we just pressed on towards our goal, sheltering under a motorway flyover to have lunch of bread, cheese and an apple - all very healthy! We would have had a beer if we had seen a bar en route!

By late afternoon, the clouds had blown away and the sun was out as we threaded our way through the cobbled street of Mechelen to the city square. At Den Antrie, we sat out in the square with splendid views of the ornate 13th century Cloth Hall and the impressive cathedral of St. Rumbout. Richard rather let the side down by ordering an espresso. Jacqui had a Lefe Blonde (Stella Artois, 6.5%) which despite now being part of the Stella empire was a pleasantly light, spicy ale, and I settled for a Palm Speciale (Palm, 5.2%), a refreshing pale ale. Richard recovered his composure and selected a Duvel (Duvel Mootgat, 8.5%), a beautifully quenching, tasty pale gold beer, and I went for a Gouden Carolus Blonde (het Anker, 8.5%), a well-hopped full flavoured brew. Richard then had a Hoegaarden Kiep (Hoegaarden, 7%), a rather pedestrian pale beer and I had a Kiep, the draught version of the same, and similarly unexceptional. We then moved on to the Ble*ffe des Tilen Onietier where we all

(Continued on page 7)

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opted for Bler Klein, a local straw-coloured tasty draught beer for which I was unable to scour any information about the source; but it all went down nicely anyway! And so to bed.

Wednesday 31 October Morning dawned bright and clear and, following the standard continental breakfast we decided to visit the cathedral before continuing our journey. St Rumbout's Cathedral boasts the tallest church tower in Belgium, houses an impressive carillon and is a UNESCO World Heritage Site. Washing we had perhaps had one fewer beer last night, we struggled up the 538 steps to the top, experiencing the whirrs and clanks of the mechanism which operated the bell chimed on the way. From the top we could see all the way across Belgium to Germany, France, Holland and the North Sea.

Back on terra firma, we had a coffee and then saddled up and headed out of Mechelen along the canal towpath in bright warm sunshine. This time we had 45km to cover, so needed to keep up a steady pace. And so we did - until we came upon a nice canal-side restaurant, the Brasserie Restaurant Tolhuis-Veer, near the town of Schelle. Well, it was lunchtime, so we stopped for a little light refreshment - in Jacqui's case it was a Sprit(1), while Richard had a MacChouffe (Achouffe (Duvel Mootgat) 8.5%) a refreshing blond ale, and I settled on a De

Koninck Amber (De Koninck, 5%), the standard well-rounded pale ale which most Antwerpans drink. The locals refer to it by the name of the glass it is served in, a Bolleke. However, I didn't have the courage to ask for a bolleke myself!

Continuing along the banks of the River Scheldte, we pedalled into Antwerp. Checked into the impressively large brand new youth hostel then set out to discover the beery delights of the city. First port of call was my favourite Elffe Gebod (The Eleventh Commandment, which is to eat and drink well!), a modest sized pub with ground floor and gallery filled with all manner of religious statuary salvaged from redundant churches around the city. The food was excellent full-on hearty Antwerp fare, and the beer menu boasted over 60 ales. Richard went for a Verboden Vrucht (Forbiddend Fruut) (In-Bev Hoegaarden, 8.5%), a dark, strong sweetish ale. Jacqui had La Trappe pur (Koningshoeven, 8%) a tripe from just over the border in the Netherlands, but very much in the traditional Trappist golden ale style. I chose a Boon Oude Geuze (Boon, 7%), one of the classic beers of the world, being a well-hopped product of spontaneous fermentation which has been aged for several years in oak casks before being blended with younger versions and racked off into champagne-style bottles. It has a sour taste quite unlike any other beer style and is very much an acquired taste; I think I'd need a few more sessions to know whether I really liked it or not! But I was drinking important beer history. Richard's next beer was Straffe Hendrik (Halve Maan, 9%) a lovely amber tripe and I opted for Seefbier (Antwerpse Bier, 6.5%) a cloudy, refreshing brew with citrus and spicy notes, a newly-recreated beer which was once the mainstay beer of Antwerp from the early 1800's until the 1930's.

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PUB NEWS

QUEEN'S HEAD, ST STEPHEN

St Austell Brewery have invested £200,000 in the refurbishment project of the Queens Head in St Stephen near St Austell. Landlady Paula Nankivell has also invested in the region of £40,000 during the four-week project that has seen extensive structural changes to this popular village local. The pub has taken on a new head chef, Mark Seymour, who has previously worked at the Scarlet Hotel. Ms Nankivell said: "The refurbishment has been on the cards for a long time, but with the Queen's Head being the only pub left in the village, now was the right time to do it."

St Austell Brewery estate director Adam Luck said: "We all know the challenges facing many rural and village pubs so we took the difficult decision to sell the nearby Kings Arms and to focus our investment and support on the Queen's Head. We are delighted with the refurbishment, with all work carried out by local craftsmen."

News source Western Morning News (7/11/13)

NEW INN, GOONHAVERN

The village of Goonhavern is on the A3075 not far from Perranporth, where on the roundabout at its centre you will find the New Inn. Since the pub's acquisition by Park Leisure the 19th Century pub has undergone a major refurbishment both inside and out. A light airy interior has several areas set aside for fine dining that can be accompanied by Skinner's beers on hand pumps. Outside the freshly painted signs have an oyster catcher as a logo and proudly state that fresh locally sourced food and fine ales are available inside. Telephone 01872 573326 for bookings.

BREWERY NEWS

COASTAL BREWERY

Business is well ahead of 2012 at Coastal Brewery, in Redruth, Cornwall, where beers are proving popular not only in the native county, but as far afield as Cheshire, Lancashire and into London.

A key element in the expansion, says head brewer and owner, Alan Hinde, has been the recruitment of Barbara Sykes, who has taken on the sales role with great success. Indeed, by the end of September, sales were equal to those for the whole of 2011.

The beers are proving enormously popular with drinkers, from golden beers such as West Coast IPA to perennially popular Merry Maidens.

But judges are impressed too, with Coastal Erosion, a dark winter warmer, taking bronze in the barley wine and strong ales category of the south west regional Champion Beer of Britain competition, and Sunshine IPA picking up a bronze in the strong bitter class at the prestigious Peterborough Beer Festival in August.

New labels have added to the popularity of Coastal's bottled range, which now includes Cornish Cascade, Golden Gorse, St Piran's Porter and Possidon. Again, stockists are far and wide, including Kingsley Village Food Hall in Cornwall, Beer Direct in Stoke and the Mason's Arms in London.

Frosty, Coastal's festive brew is in production as we go to press, with Rampant Ruby and another brew of Erosion also ready to go.

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BELGIUM BIKES AND BEER—A TWO WHEELED MIANDER AROUND FLANDERS

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We moved on under the towering bulk of the cathedral to another modestly-sized establishment, Paters Vaele, where Richard and I sampled the Houbion Gooft (Achoofle, 9%) a blond IPA with chof hop character, and Jacqui went for the Lefte Royale (Inbev, 7.5%) a sweetish blonde beer.



On again to De Grote Witte Arend (the Great White Heron), a charming simply furnished bar arranged around a courtyard where we shared a 75cl bottle of Arend Tripel (De Ryck, 8%) a very pleasant, honeyed pale gold ale. Settling into the ambience of this fine bar, Richard tried Orval (Orval, 6.2%) one of the better known and dependable Trappist amber ales, Jacqui had a bolleke (De Koninck, 5%) and I sampled a Hommelmier (Van Eecke, 7.5%), which means hop beer, and true to form was a beautiful pale gold well-hopped refreshing ale, brewed in the middle of the Belgian hop growing region of Poperinge. Meandering back to the hostel, we noticed a solitary pumpkin on a doorstep, reminding us that it was Halloween; it seems they do not celebrate it here. Tomorrow, however, being All Saints Day is a public holiday in Belgium.

Maes, 6.5%) and Jacqui a Grimbergen Blond (Alken-Beas, 6.7%), both rather lacklustre brown and blond ales respectively, bearing the name of a former Trappist abbey closed by Napoleon in 1796. On the other hand, I had a Tripel Karmeliet (Bosteels, 8.4%) which was a lovely pale, strong, sweetish yet hoppy brew. Back in the saddle, we pressed on to the village of Laarne, our place of stay, checking into the youth hostel after nightfall. Tired from a longer days cycle, we headed straight for the pizza place, there being few other options, and had a magnificent pizza with wine. Back at the hostel, we made up for our omission of beer by having a couple of bottled beers from the serve-yourself cooler in the common room. Tired limbs and addled brains meant I forgot to take note of the beers we had!

Friday 2 November dawned bright, crisp and clear, a typical autumn morning. Another 55km push to get us to Bruges. Passing through Ghent, we stopped to view the famous altarpiece "The Adoration of the Lamb" by Hubert and Jan Van Eyck, and then have a coffee in the impressive 12th century Meat Market. Sadly, I dared not stop for any beer as we might not have been able to get any further that day! Followed alongside the main canal in bright sunshine as far as the village of Esko where thirst overwhelmed us and we stopped for a couple of beers in the cafe by the canal bridge. In sheer enthusiasm for simply sipping our thirsts, I seem to have omitted to keep any record of what beers we consumed! Refreshed, we pressed on. However all too soon, the skies clouded over and the rain fell and a trio of drowned rats eventually arrived at the hostel on the edge of Bruges. An evening stroll into the centre of town brought us to Brugs Beertje (Little Bruges Bear) where Michael Jackson's framed portrait gazes out benignly over the proceedings. We ordered up a hearty Flemish stew and the local beers: Zot Dubbel (Halve Maan, 7.5%) a full-flavoured (Continued on page 10)

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(Continued from page 9)



had Arabier (de Dolle Brouwers, 8%) a dark blond flavoured brew with a very arty label to the bottle, brewed by the legendary "Mad Brewers" who kick-started the microbrewing revolution in Belgium in 1980. Next, it was on to the Poatersgat (the Monk's Hole) located in the basement of a church. Rich tried Achel Bruin (Achel, 5%), a caramel beer from this Trappist brewery resurrected in 1999 after closing in 1914. Jacqui tried Slaapmutske brain (Proef, 6%), a traditional brown ale from this new microbrewery. I opted once more for Hommelmier (Van Eecke, 7.5%) pale straw, hoppy and delicious. On the way back to the hostel, we had to stop for a refresher, but disabled brain cells meant I failed to record what we had! Something beer, anyway. Saturday 3 November an overcast morning greeted us as we followed the canal that circles Bruges rather than going through the centre. Then we struck out around the main canal to cover the 40km to the port of Ostend. The rain returned as we approached Ostend, so once more we took shelter in a tiny cafe on the outskirts for a warming coffee and a chance to dry out. Pressing on to Ostende, the clouds rolled away and the sun shone as we joined the

throng of locals along the seafont, stopping to buy and consume a dish of assorted seafood items - crab, whelks, winkles, cockles. Delicious! Our final hostel stay was in Oostduinkerke, some 20km west along the coast, so we decided to cheat and take the tram! The tram covers the whole Belgian coast, and is a wonderful way to see the seaside; and they allow bikes on the tram! So for once we arrived at the hostel in good time to check in and head back to town for some food and beer. Being a seaside resort, the beer bars were few, but we managed to locate a nice little cafe, 't Goed Geveel. Rich went for the dependable Orval, Jacqui chose the Hoegaarden Rose (Inbev, 3%), a sweetish, innocuous fruit beer which she quite liked(!), and I tried Omer (Bockor, 8%) a tasty strong blond ale. A meal followed, then onto the second round; Rich had the Westmalle Dubbel, Jacqui and I both had La Chouffe (Achoofle [Duvel Moortgat], 8%), a classic full-flavoured strong blond ale with coriander - delicious! Round three: Rich had La Trappe dubbel (Koningshoeven, 7%), a Trappist brown ale, Jacqui had Rodenbach (Rodenbach (Palm), 5%) a blended old and brown ale, and I settled on Rochefort 8 (Rochefort, 9.2%) a reddish strong brown Trappist ale with chocolate notes. Suitably filled and relaxed, it was to be our last night in Belgium. Sunday 4 November started bright and breezy for our straightforward cycle to Dunkirk (20km) to catch midday ferry to Dover. However, the ferry had moved out of town to a remote freight terminal some 10km away. No cycle track, exposed to wind, rain and huge trailer trucks bound for the UK, we finally arrived at the ferry just after midday. Fortunately, we were able to take the next ferry out at 14.00 to Dover and onto the new fast train to St Pancras International. And so to Paddington and home - just in time for a couple of pints before turning in! Like cycling, love beer? Then Belgium is really hard to beat!

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3010 DIFFERENT ALES IN EIGHTEEN YEARS

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MEET THE BREWERS AND BEER TASTING EVENT IN NEWQUAY



On Saturday 2 November, CAMRA Kernow enjoyed a celebration of Cornish ale at the Town Blystra in Newquay, one of two J D Wetherspoon houses in the town. Branch civised. We followed the riverboat on many mans, until light rain event with great support from manager Roger Cazaly and his team, who provided handpulled beers at very good value Wetherspoon prices, some free samples of cask and bottled beers for the Tasting Panel, and a buffet as well.

The event combined an opportunity for real ale lovers to socialise in Newquay with a chance to meet several Cornish brewers, and for CAMRA's beer tasting panel in Cornwall to sample the beers to collect information to help promote Cornish beers in CAMRA's annual Champion Beer of Britain competition and write informative notes about the beers for CAMRA's annual Good Beer Guide.

Roger and his team put on a good range of Cornish beers plus a few from upcountry:

- Atlantic Red (5.0%) strong bitter
- Brewers Aromatic Porter (4.5%)
- Greene King Abbot Ale (5.0%) strong bitter
- Harbour IPA (5.0%) strong bitter
- J W Lees Cora (3.9%) bitter
- Tintagel Cornwall's Pride (4.0%) best bitter
- Tintagel Castle Gold Extra (4.2%) golden ale
- Titanic Cappuccino (4.5%) stout
- White Horse Cheval Blanc (4.7%) strong bitter

To launch the event, the Deputy Mayor of Newquay, Mr George Edwards, was in attendance and pleased to see Newquay as the focus for promoting quality local real ales.

We were introduced to Sid Smith, at 91 the oldest regular at the Town Blystra, who joined in the merriment and group photo.

Brewers from Atlantic Brewery (Paul and Tom Hazledine), Fry's Brewery (Phil Brown) and Black Flag Brewery (Ben and Nick Sales) came along to talk to CAMRA members and licensees. Some samples of their beers were passed round.

The first of the CAMRA Kernow Local Town Real Ale Pub Guides, appropriately Newquay, has been printed and was launched on the day, with the featured publicans also invited. The pocket-size guide lists 16 pubs in the town plus another 17 in the surrounding district.

A number of drinkers were sufficiently inspired during the day to join CAMRA. Committee members were on hand to explain what CAMRA does and why it is needed to support pubs and brewers. The pub was buzzing with numerous chatting groups on this grey November day. Much networking and drinking was done.

Bob & Sonia are members of CAMRA's beer Tasting Panel for Cornwall as were 10 others present. Even one or two who had recently retired had a go again. Tasting Panel Chairman Steve Barber coordinated tastings of 5 of the cask beers above and 8 bottle conditioned beers (Real Ale in Bottle) below:

- Atlantic Blue (4.8%) porter
- Atlantic Discovery Eastern (5.5%) speciality
- Black Flag Blonde (4.3%) golden ale
- Blue Anchor Spingo Middle (5.1%) strong bitter
- Rebel Bal Maiden (4.0%) best bitter
- Rebel Penryn Pale Ale (4.3%) best bitter
- Lizard Ales An' Gof (5.2) strong bitter
- Lizard Ales Frenchman's Creek (4.8%) best bitter

The Panel completed 57 Tasting Cards, almost all for Cornish beers, which was quite an achievement.

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Steve Barber took a group photo as so many as we could pack behind the bar before the proceedings got too manic.



Group photo caption: L-R George Edwards - Deputy Mayor of Newquay, Paul Hazledine - Atlantic Brewery, Phil Brown - Fry's Brewery, Sonia Brown - CAMRA Kernow, Bob Bunce - CAMRA Kernow, Sid Smith - pub regular, Tom Hazledine - Atlantic Brewery, Linda Barber - CAMRA Kernow, Matt Stibley - CAMRA Kernow, Chris Riley - CAMRA Kernow, Geoff Puddingh - CAMRA Kernow, Roger Cazaly - Manager of Town Blystra

The time to dash for buses or trains back to our various homes in Cornwall came all too quickly. Thanks to Wetherspoon manager Roger Cazaly for his generosity and hard work, making this a successful event for CAMRA, the brewers and the Town Blystra.



OUR NEW WEBSITE— www.cornwallcamra.org.uk

The Cornwall branch of the Campaign for Real Ale is pleased to announce the launch of its new website! The site's been 'live' for a few weeks now; so some of you may have already seen it and noticed it's quite different to the old one, or indeed to standard websites that you may be more familiar with. This article aims to give you a brief introduction into how to use the site to get the most from it.



Our new site is based on a bulletin board layout (see picture), and while it may look a little daunting initially, it's very easy to use once you're familiar with it. The first thing to say is that you don't have to register or log in to use the site! Just click on any of the links and you'll find that they all work :) If you're unfamiliar with online bulletin boards I'd recommend that the first link you look at is at the top of the right hand column, which includes a 'our site and how to use it' topic, which hopefully tells you all you need to know. Alternatively, just below the "Login" button at the bottom of the left hand column is a link to a "How To" video, with voice-over (so make sure your speakers are on!), which covers the main aspects of the site. Or you can always just start clicking around the place and see what you find!


The site is split into a few main topics, such as News, Diary Dates, and Beer Festivals, and clicking on any of these will take you to a page listing all the topics under that heading. Or, in the case of Diary Dates, to a calendar! Once you've read a topic you can go back to the previous page via a link at the bottom, which will say, for example "x- Return to News", or if you want to get straight back to the main page you can click on the "CAMRA Kernow" banner at the top of the page, or the "Board Index" link, near the top.

One of the reasons that we've created this site is in the hope that it will be kept much more up to date than is possible with a conventional site, typically run by just one person. This is where you come in! While most people will be happy to look around and read the site, if you want to you can contribute to it as well! This is where you'll need to register for the site, as otherwise you won't be able to post anything up.

Registering is very easy and is covered in the "How To" video. All you need to do is provide a user name and password (which you can make up yourself), your email address, your name, CAMRA membership number (if you're a member), and what your relationship with CAMRA is (via a drop down menu - eg. non-member, Kernow Branch Member, etc.). Once you've registered you can reply to topics, or post new topics, but please try to post in the appropriate section of the website, then other site users will be able to find your comments easily. As a registered user you can also 'subscribe' to a topic; so if there's a topic that particularly interests you, you can be notified via email if there's a new posting about it.

We'd like to encourage everyone to use this site, and to contribute to it. So whether you're a publican, a brewer, a branch member, a beer drinker, a pub-goer, or anyone at all and you've got something to say, please register and post it. From a publican with a beery event you'd like people to know about, to a peckish beer drinker wanting to discuss the best brand of pork scratchings, there's a place on our website for you!

Finally, I ought to point out that our old site is no longer being maintained, but the major search engines (Google, Yahoo etc.) are not quite up to speed yet and will direct you there instead of to our new site. This is something that we are hoping to fix soon, but if you find yourself at a website that doesn't look like the one shown here, you're in the wrong place! To make sure you get to the right one, type the website address - www.cornwallcamra.org.uk - into the address bar at the top of your browser window (that's the space to the right of the little house in the picture). We hope you like our new site, and have fun using it. See you in cyberspace!



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IN TRYING TO RAISE

£10,000

FOR THE CORNWALL

AIR AMBULANCE TRUST



CELEBRATING 25 YEARS OF SAVING LIVES IN CORNWALL

Sharp's Brewery from Rock, North Cornwall has partnered with the Cornwall Air Ambulance Trust with the aim of raising £10,000 for the charity this year. Sharp's Brewery will donate 5p from the sale of each pint of Sharp's Own, Special and Cornish Coaster in the county.

Diane Smith, Fundraising Manager of Cornwall Air Ambulance Trust

"We are delighted that Sharp's is supporting us with such an innovative scheme. Our helicopter is one of the busiest in the UK and without central government funding we are reliant upon the support of local businesses and their customers to help keep us flying."

"And this is a huge part of Cornwall's food and drink culture as it's great that such an iconic Cornish brand is 'on board' with helping us to raise money for the Cornwall Air Ambulance. Look out for the jump-off announcements in your local pub and please drink responsibly!"

Diana Hollister, General Manager of Sharp's Brewery

"Cornwall Air Ambulance plays a vital role in our community. Everyone at Sharp's believes the fantastic work carried out by the charity and hopefully this promotion will raise awareness of the services it provides across Cornwall."

"Cornish Coaster, Sharp's Own and Special were originally brewed by St Austell for the brewery's launch in 1999 and are all exceptional, award winning beers. So next time you're at the bar why not join us in trying to raise £10,000 for the Cornwall Air Ambulance?"



www.cornwallairambulance.org

www.sharpsbrewery.co.uk



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CAMPAIGN FOR REAL ALE

ONE & ALE

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16

CAMPAIGN FOR REAL ALE

ONE & ALE

FAMILY BREWERS FIGHT TO REDUCE VAT CHARGED IN PUBS

The Family Brewers represent all that is best in the world of British pubs and beers. For generations these businesses have carefully nurtured and improved their properties to provide a warm welcome and great beer, and often a bite to eat or a place to stay.

Family Brewers pubs are at the hub of producing distinctive, regionally brewed ales and supporting regional suppliers through the use of locally sourced ingredients.

You will still find the name of the brewery on a Family brewers pub and that name is likely to indicate which cask ale is available inside. Family owned and run for many generations, Family Brewers, including Charles Wells, St Austell, Shepherd Neame, Daniel Thwaites, Fuller's and Frederic Robinson, are constantly developing new products and brands to guarantee the quality, consistency and choice demanded by today's discerning beer drinkers.

Pubs have suffered due to the VAT increase, in January 2011, to 20 per cent, with many pub-goers opting to stay at home. In 2012, as a reaction to the cost of eating out in the UK escalating by 7.5 per cent in the previous year, the Independent Family Brewers of Britain (the association for Family Brewers) decided to take action, making a significant contribution to help fund a campaign designed to reduce the VAT charged in pubs on drink, food and accommodation.




The Treleigh Arms
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01209 315095

Orchestrated by Jacques Borel, the campaign seeks to reduce the VAT charged in pubs to stimulate economic growth and employment. Having already achieved success in Germany, Belgium, Sweden and France, where a tax reduction from 19.6 per cent to 5 per cent led to the creation of 225,000 jobs in the first year alone, the influential French leisure entrepreneur and lobbyist is aiming to influence Government policy before the next general election.

We believe campaigning for a VAT reduction is a really useful way to help both pubs and pub goers, by making the cost of eating out that bit more affordable for customers. When you consider that people buying food in pubs are 20 per cent VAT, compared to zero in the supermarkets, the eating out market needs this cut.

Pubs are beleaguered with tax and legislation so this campaign is to kick-start some economic growth and help landlords get their businesses and local communities into growth. Reducing VAT will help to regenerate high streets, giving a boost to the sector and creating new jobs as pubs get busier; this will particularly help youth unemployment as pubs take on junior help.

As part of this campaign, for one week this summer St Austell Brewery reduced the VAT it charged all customers who ate and drank in its pubs to 5 per cent. An increase in footfall through the door of many of the brewery's tied pubs was noted that proves the point being made by the Family Brewers.



James Staughton, managing director of St Austell Brewery, is also Chairman of the Family Brewers.



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CAMPAIGN FOR REAL ALE

ONE & ALE

PROPER JOB AWARDS LEAD TO MORE SUPPLY CONTRACTS

Cornwall's premier independent brewery, St Austell Brewery, is celebrating after its Proper Job IPA scooped Silver and Bronze at the prestigious Great British Beer Festival held at the Earl's Court exhibition centre in London in August this year.

The Cornish Brewery had yet more reason to be cheerful with the news that the world's second-largest retailer, Tesco, is now stocking the award winning 500ml bottled ale throughout its UK stores.

Proper Job won Silver in the Champion Bottled Beer of Britain category and Bronze in the Golden Ales category at the UK's biggest beer event, regarded as the industry Oscars. The ale was entered into the finals of the national awards after being awarded Gold in the South West heats for best Golden Ale in the South West in the cask and bottled categories.

Jeremy Mitchell, St Austell Brewery's Marketing and Communications Director, said: "We are very proud that Proper Job has won Silver and Bronze at this year's Festival, it is a great occasion and it continues a fantastic run of success for the Brewery and our ales."

"The Brewery is also very pleased that Proper Job is now available throughout Tesco stores in the UK. The confidence that the supermarket chain has in the ale highlights the distinctive taste and quality ingredients that make it such a great drink."

Roger Ryman, St Austell Brewery head brewer, said: "The Great British Beer Festival is incredibly competitive and pits us against some great beers from right across the UK, so we're incredibly pleased to see Proper Job honoured in two categories this year."

Proper Job is an authentic IPA brewed with Cornish spring water and a blend of malts including Cornish grown Maris Otter barley. It is a powerfully hopped golden bitter that explodes with citrus grapefruit flavours.

The authentic IPA brew has recently celebrated winning a haul of awards in the CAMRA South West beer competition, which included a gold medal for Proper Job, Judged Champion Golden Ale of the South West for both cask and bottled ales.

Proper Job has previously been awarded a Silver medal at the International Beer Challenge 2012, Gold in the Strong Bottled Beer category at the SIBA South West Beer Festival 2009 and a Silver medal in the Design & Packaging category at the International Beer Challenge 2009.

Cornwall's premier independent brewery, St Austell Brewery, is celebrating after its Proper Job IPA scooped Silver and Bronze at the prestigious Great British Beer Festival held at the Earl's Court exhibition centre in London.




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GOOD BEER GUIDE 2014 ORDER NOW

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2014. Fully updated with the input of CAMRA's 150,000 members, the Guide is indispensable for beer and pub lovers young and old.

This edition includes:

- Details of 4,500 real ale pubs around the UK
- The only complete listing of all the UK's real ale breweries available in print.
- Easy-to-use listings that make finding a great pub and a good pint simple.
- A 'Beer Index' that helps find your very own perfect pint.

The Cornwall Branch still have a few of this 2014 Guide in stock and purchase can be made at any branch meeting if you contact Rod Davis beforehand. A members only price of £11 is available.

Normal cover price is £15.99 plus postage & packing at £2.00

Phone orders can be made by credit card during office hours. Please phone 01272 867201
Online orders please visit www.camra.org.uk/shop



PUB COMPANY REFORM REACHES CRITICAL STAGE



CAMRA's campaign to strike a fair deal for publicans tied to large pub companies who are struggling to make a decent living and create a thriving pub sector has reached a critical stage. The Government is poised to announce their response to the pub company reform consultation. This announcement will outline the legislative proposal to reform the large pub companies and affect the future direction of the campaign.

As you know for far too long large pub companies (those with more than 500 pubs) have been taking more than is fair or sustainable from pub profits causing real hardship for licensees and contributing to the closure of 26 pubs every single week. CAMRA is calling on Government to deliver a statutory Code which includes the principle that tied licensees are no worse off than that are free of the backed up by a powerful adjudicator. CAMRA wants to see pubco licensees offered a Market Rent Only Option and a Guest Beer Option freeing them up to sell local beers at a competitive price.



Time for Pubco Reform

For more about the campaign: www.fairdeal4yourlocal.com
Please use our campaign web site to call on Vince Cable to save Britain's pubs and help create a sustainable future for the pub sector.

Thank you dear reader if you have supported this campaign already that has resulted in the support of 192 MPs and 250,000 beer mats distributed across the country.

This year CAMRA's Campaigns Team also brought the issue directly to the heart of the political agenda at the various party conferences, advocating reform to 70 MPs and hosting a policy debate with Minister Jo Swinson who instigated the consultation.

Together we have built a strong groundswell of support for pubco reform but now it's time to go direct to the key decision maker leading on the Government announcement and call on Vince Cable to do the right thing.

Don't let the momentum drop at this crucial moment. Please use our campaign web site to write directly to Vince Cable

MEMBERS WEEKEND & AGM

CAMRA Members' Weekend featuring the National AGM and Conference will be held in Scarborough over the weekend of 25th to 27th April 2014. The annual opportunity for members to discuss the campaign's future policy and direction is also a time for socialising with friends from all over the country, visit recommended pubs and go on organised trips. The Members' Weekend is open to all CAMRA members and will be held at The Spa Complex, Scarborough.



CAMRA is a democratic organisation. Its policy and direction is set by its members and its most senior positions—seats on the National Executive—are decided by a vote by members. Members' Weekend includes the Annual General Meeting and Conference for CAMRA where motions to set new policy or amend existing policy, are presented, debated and voted on. Elections are held for members of the national executive. Workshops and seminars are organised for more detailed discussion about CAMRA policy and activities.

If you want to find out the process for submitting motions, visit the camraagm.org.uk special website. Closing date for pre-registering your intention to attend is Friday 28th March 2014. Use the above web site to register, or complete the form printed in the What's Brewing newspaper.

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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. Modern milds tend to be lower in strength (around 3.5%) but strong mild can go as high as 6%. While traditionally a dark beer many Pale Ales are also available and these lighter beers with a full fruity aroma and gentler hop taste are a must try for lovers of golden ales. The Campaign for Real Ale each year designates the month of May as 'Make May a Mild Month'. Cornwall CAMRA encourages our local brewers to brew this style of ale and promote it in our local pubs. Some need little persuasion like Coastal Brewery in Redruth where brewer Alan Hinde brews Merry Maidens Mild all year round. This traditionally dark beer received a bronze award at the Great British Beer Festival in August 2011. Pubs that promote mild drinking throughout May include the Bisland Inn, where Cornwall CAMRA hold their annual pilgrimage in May. Cornwall CAMRA's Pub of the Year, The Front in Falmouth, also offers several interesting milds in its selection from the stillage all year round. Look out for more milds at CAMRA beer festivals and revive the interest in what was once Britain's most popular beer.



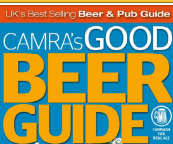
Newquay & Surrounding Area
Real Ale

Pub Guide

The first of a series of local guides to all the real ale pubs in specific towns in Cornwall has kindly been reproduced for the branch by the Towan Blystra Wetherspoons in Newquay. All the research was completed by Newquay CAMRA members Bob and Sonia Bunce and formatting for printing completed by them in late October. Roger Casaly, manager of the Towan Blystra, kindly arranged for Wetherspoons to cover the cost of the first 1,000 copies in time for the launch at the membership promotion event on Saturday 2nd November. Bob and Sonia will be distributing these around the town. Formatting of a similar brochure for Falmouth is almost complete, with suggestions that Penzance and Truro should be covered as well.



GOOD BEER GUIDE PUB SELECTION



Now that the 2014 Good Beer Guide is available in all good book shops and can be ordered on line from www.camra.org.uk you may be wondering how new pubs are selected for inclusion. Unlike most other pub guides entries are not paid for but are recommended by CAMRA members. Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality. To help us do this, we collect beer quality information through CAMRA's Beer Scoring System (NBSS) in which members are asked to contribute scores for beers that they have tasted in pubs throughout the year.

The easiest way to score beers is by using the online pub guide WhatPub (<http://whatpub.com>) using your membership number and the same password that you use to enter the CAMRA national website (usually your post code unless you have previously changed to your own choice). Search for the pub on the data base using pub name, town or follow the drop down menus that are there to help. Submit your beer score from 0-5 and all these will be forwarded to the branch coordinator.

A version of WhatPub optimised for use on a smart phone and a downloadable app are now available, so that you can score your beer in the pub while you drink it! If you don't have online access at all (and we appreciate that not all members have that means of reporting beer scores) you can ask your NBSS Coordinator which in Cornwall CAMRA's case is Steve Barber. He will normally be at any branch meeting with paper forms that he will then be able to enter your scores for you.

Having collected beer scores (the more the merrier) over the year, he will generate a report in January giving the average, best and worst scores for each pub and a confidence factor based on the scores received. The Branch Committee uses this data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and then visits them to update the pub details ahead of a selection meeting in February. All branch members are invited to that February meeting at which we select our quota for the next Good Beer Guide.

To make this selection system work at its optimum we need many members from both Cornwall CAMRA, but also from any other branch member elsewhere in the country to submit their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the pubs continually not just once or twice. NBSS works across the country not just in our branch area. If you are not yet a member of CAMRA your say won't be counted! See Page 14 to join.

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BREWERY UPDATE ST IVES BREWERY

Marco Amura had a dream that instead of running a pub tied to a brewery he would own and run his own brewery. Two and a half years ago that dream started to become a reality. Initially he had his beer contract brewed at Wooden Hand, Gampound Road, later to move to Penpont at Altarnun, but because the bulk of output went into bottled beer this is now undertaken at Redruth-based Keltic Brewery. Uptake of Marco's St Ives Brewery beers, particularly his Bolers Golden Cornish Ale, were so healthy that he had to revise his initial business plan when the money he had put aside to establish his very own micro-brewery suddenly wasn't going to be sufficient to match the kind of capacity it emerged that the product was going to need. Step forward the Plymouth University and Western Morning News Growth Fund (PWGF) to support his plans. Central Government's Regional Growth Fund provides a £3.9 million funding pot that the PWGF distributes to businesses in the south west. St Ives Brewery has been awarded £60,000 to support a £200,000 project to build a brewery from scratch that will also feature a restaurant and visitor centre half a mile nearer St Ives. Bolers, which Marco says aims to evoke long Cornish summer evenings, was an instant success in the St Ives and West Cornwall restaurant trade. Primarily in bottle, only twenty per cent of Bolers output is in cask, the company also sells online to the public and has also recently begun supplying to weddings, offering the services of its own bar. The business, which is currently in negotiations over nationwide supermarket and distribution deals, is still in talks with Cornwall Council over the development of its new brewery site. The plans include the capacity to brew 400,000 litres of beer a year and a fifty cover restaurant with a beer-inspired menu. The brewery will also host guided tours and, in quieter production periods, "experiential weekends" that will enable guests to brew their very own beer. Currently a one-man-show, Marco aims to recruit one or two people to the operation in the new year and for the brewery to have created nine jobs within two years of its launch. On Tuesday 22nd October Marco travelled to London to witness the presentation of the Protect Our Waves Petition at the Houses of Parliament and 10 Downing Street. The latest brew, Artists Pint, is a collaboration joint between the brewery and Surfers Against Sewage. The beer, that has a label containing a work of art by a world famous artist, is raising money for the POW campaign to raise awareness of the damages caused to the ocean by pollution and overdevelopment across the UK. Artists Pint was on offer over the Houses of Parliament bar and was enjoyed by both surfers and politicians on hand. How did the original beer Bolers get its name? At low tide conditions you can still see two large metal lumps sticking out of the sand of Northmeor Beach. These are the remains of a 3,700 ton steam ship called Alba that became wrecked on rocks near the island while bound from Barry South Wales to Civita in Italy in February 1939. The St Ives lifeboat was launched in record time and took off 24 crew members from the Alba. Disaster struck the lifeboat on the return journey when it capsized and threw all but 3 crew into the sea. The lifeboat, being self-righting, stayed afloat but the engine was damaged and could make no further progress, becoming dashed on the rocks itself. Unfortunately 5 members of the Alba's crew were drowned.

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SCILLY NEWS
BY BARRIE NUTTAL

In my last despatch from the islands (Scilly News Jan/Feb 2013 edition) I detailed the demise of our helicopter service and the subsequent travel problems. The winter of 2013 turned out to be one of the wettest on record and the grass runways at Lands End Airport were unable to cope; no helicopter service from Penzance meant more planes flying via Lands End, and more planes meant more mud. The airport was closed over the period for 56 days overall causing major disruption to all of the Islands' services. Luckily the ever reliable 'Gry Marthia' was able to continue her thrice weekly service to maintain our link with the outside world. Since then, like Cornwall, we have had a good summer in terms of weather but, as many predicted, on Scilly the number of visitors is down now that there are no helicopters; it would seem that this unique service was indeed a special attraction. To compensate, Skybus have increased their fleet and streamlined their network to cope with the displaced travellers. It is positive also to see the plans for the hardening of the runways at Lands End to avoid flooding in the future.

On the pub front there are quite a few personnel changes happening at the moment, one of which is related to the above travel problems. Alan and Debbie Eberlein arrived two years ago to take over at the Bishop and Wolf. They did a good job turning the pub around and under their watch we have welcomed the informal weekly folk sessions and keeping Proper Job on tap in the winter months. Now for family reasons they need to be based on the mainland. So they have moved over to Malpas and have taken on the tenancy of The Heron. We are sorry to see them go and wish them well in this new venture. In the meantime this St. Austell Brewery pub will be run with a temporary manager until a new tenancy is agreed.

Across St Mary's at the Old Town Inn Sue Champion has after a 5 year stint also decided to head back to the mainland, to Boscawen. Over this period she has used her beer expertise to introduce a large variety of interesting ales from around the country, and has established an annual Beer Festival. The pub is home to the local Motorcycle Club and the Isles of Scilly Folk Club; it has also featured in the CBC. The changeover is planned for the end of October when the new tenants are due to move in... more news next time.

Normally on all four of our Off Islands it is possible to get a good pint. But not this year on St. Martins. Both the 'St. Martins on the Isle Hotel' and the 'Seventen's Inn' ceased trading in 2012 leaving the island, and visitors, pitiless. Now, however, there are prospective buyers for the Seventen's and it is hoped a deal will be done soon... again, more news next time.

However, not everything changes over here. The New Inn on Tresco is a good example of continuity. The manager Robin Lawson (pictured) has now been at the helm there for over 23 years and in that time has dispensed around 400 different ales at his bar. Ales of Scilly, St Austell, Sharps and Skinnners are all frequently on offer, with a bigger variety arriving for the summer season and beer festivals. Their biannual four day beer festivals (May and September) have been running for the last 11 years and have proved to be very popular. A more recent innovation is the three day annual cider festival, held each summer. This has now been going for the last three years.

Add to these a regular list of musical events (on average one every fortnight) and it's easy to see why the pub remains popular. This despite there no longer being direct air travel to Tresco following the closure of the helicopter link. In fact beer sales this

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year are well up on 2012, no doubt helped by the fine summer weather.

For holidays, the privately owned island of Tresco aims up-market and this policy tends to reflect on prices generally throughout the island, so you won't get the cheapest pint at the New Inn. However the ale here is always in first class condition and on a sunny lunchtime there can be few things better in life than relaxing in your garden with a cool pint whilst listening to the music.

So, in spite of temporary problems and setbacks, the Scillies are still in business and still worth a visit. And if you fancy doing a pub crawl by plane and boat, this is definitely the place to be!



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PADSTOW AT CHRISTMAS

The Cornwall Brewers Alliance will be holding the Padstow Christmas Beer Festival on 8th December 2013 between 10am-4pm on North Quay Padstow for the first time this year. Brewers, Brewsters and Chefs come together on Sunday in the marquee on the North Quay for a food and drink combination. There will be the opportunity to sample local Cornish hand-crafted ales from some of the best breweries in the County. There will also be talks on the history, science and art of brewing. Come along and find out why there has been such a surge in the popularity of real ales. A number of Breweries from the Alliance will be at the event including Atlantic, Harbour, Granite Rock, Penpoint, Sharps, Frys, Padstow Brewing Co, Keltik, Driftwood Spars and Rebel. What could be better than beer and food? Throughout the day four chefs from the Cornish Chefs Club, Adrian Oliver from Margots in Padstow, Ken Symons from Olivers in Falmouth, Stephen Marsh from Greenbank Hotel Falmouth and from Phil Thomas from Rosewame Manor Hayle will be cooking in the marquee using various styles of local beer to produce stunning dishes. The Beer Festival will be in the marquee outside the rowing club, with a hog roast on the go, free tastings and bottled beers to buy. There is the promise of live music too.



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BACK PAGE	£300.00	£1,080.00 (E270/edition)

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Advertising Co-ordinator: Christopher Mason
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BRANCH CONTACTS

Chairman	Norman Garlick 07854 853254 chairman@cornwallcamra.org.uk
Deputy Chairman/Festivals Organizer	Gerry Wills 01872 278754
Secretary	Jan Wills 01872 278754 secretary@cornwallcamra.org.uk
Treasurer	Cliff O'Connor 01726 812803 treasurer@cornwallcamra.org.uk
Membership Secretary	Steve Wilmoth 01637 830540 Mobile 07790 274112 memberships@cornwallcamra.org.uk
Branch Contact	Phil Barry 07922 76064 philbary2010@live.co.uk
Newsletter Advertising	Chris Mason 07828 166819 dave@oneandale.com
Social Secretary	Douglas Polman 01736 763457 douglaspolman@hotmail.com
Pubs Officer	Rod Davis 01209 861135 pubsofficer@cornwallcamra.org.uk

BRANCH DIARY

Saturday 16 November: Crown Brewery Visit
Next branch meeting is:
Saturday 7 December: Branch Pre-Christmas Social 12:00 for 12:30 Star Inn, Vogue, St Day
Saturday 21 December: Driftwood Spars, St Agnes Pre-booked evening Christmas Social Dinner

SITUATIONS VACANT
At the close of the Falmouth Beer Festival in October festival organiser and vice chairman Gerry Wills announced that he will be stepping down from the post. He will be staying on to ease the new incumbent into the post of beer festival organiser during the build-up to the St Ives beer festival. Festival Secretary Jan Wills will also be stepping aside.
Any Cornwall Branch member who would like to take on these duties should contact chairman Norman Garlick as soon as possible. His details are shown below under Branch Contacts.

BEER FESTIVALS

Saturday 23 November: Celtic Beer Festival St Austell Brewery
Wednesday 27 November to Sunday 1 December: BBC Good Food Show, Birmingham NEC
Tuesday 3 December: Pigs Ear Beer Fest To Saturday 7 December Hackney, London
Sunday 8 December: Padstow display of brewing Exeter & E Devon Fest of Winter Ales Exeter City Football Club
10-11 January 2014: National Winter Ales Festival, Derby BeerX, SIBA beer festival, Sheffield Tuckers Maltings Newton Abbot, SIBA South West
11-15 March 2014: National Winter Ales Festival, Derby BeerX, SIBA beer festival, Sheffield Tuckers Maltings Newton Abbot, SIBA South West
24-26 April 2014: National Winter Ales Festival, Derby BeerX, SIBA beer festival, Sheffield Tuckers Maltings Newton Abbot, SIBA South West
30-31 May 2014: St Ives Beer Fest Guildhall, St Ives
19-23 August 2014: Peterborough Beer Festival
Trip to be arranged by Dave Armstrong if sufficient interest

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