



ONE & ALE

FREE

Campaign for Real Ale Cornwall Branch Newsletter

SUMMER 2012



Gold for Hogswood at Maltings Festival



Inside this issue:
*Manchester Memoirs
Part 2
Liverpool via London
Beer Festival News
PLUS
All the Latest Brewery
News
And Much More
Pub, Beer & Brewery
News*



Gold for Penpont at Maltings Festival

CELEBRATING 35 YEARS OF CORNWALL CAMRA



SIBA SOUTH WEST REGION BEER COMPETITION RESULTS

Overall Champion of the Competition

GOLD	Forge	Discovery	3.8%
SILVER	Quantock	Wills Neck	4.3%
BRONZE	Glastonbury	Thriller Cappuccino Porter	5.0%

Standard Mild Ales

GOLD	Arbor Ales	Mild West	3.6%
SILVER	Abbey Ales	Abbey Mild	4.0%
BRONZE	Otter	Mild	3.8%

Standard Bitters

GOLD	Forge	Discovery	3.8%
SILVER	Bristol Beer Factory	Acer	3.8%
BRONZE	Moles	Tap Bitter	3.5%

Best Bitters

GOLD	Quantock	Wills Neck	4.3%
SILVER	Forge	Litehouse	4.3%
BRONZE	Gidley's	Dartmoor Valley	4.0%

Premium Bitters

GOLD	Hogswood	Kernow King	4.6%
SILVER	Dorset	Yachtsman	4.7%
BRONZE	Jollyboat	Plunder	4.8%

Strong Bitters

GOLD	Penpont	An Howl	5.6%
SILVER	Ramsbury	Chalkstream	5.0%
BRONZE	Keltek	King	5.1%

Premium Strong Bitters

GOLD	Art Brew	Spanked Monkey	6.4%
SILVER	Arbor Ales	Black Eyed PA	6.5%
BRONZE	Exmoor	Beast	6.6%

Porters, Strong Milds, Old Ales & Stouts

GOLD	Glastonbury	Thriller Cappuccino Porter	5.0%
SILVER	Yeovil	Stout Hearted	4.3%
BRONZE	Bristol Beer Factory	Milk Stout	4.5%

Speciality Beers

GOLD	Dartmoor	Three Hares	4.4%
SILVER	Box Steam	Funnel Blower	4.5%
BRONZE	Quantock	Ginger Cockney	4.0%

Bottled Beers

GOLD	St Austell	Smugglers Grand Cru	11.5%
SILVER	Arbor Ales	Yakima Valley IPA	7.0%
BRONZE	Moor Beer	Revival	4.0%

Bottled Bitter (up to 4.9%)

GOLD	Moor Beer	Revival	4.0%
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Bottled Bitter (over 5%)

GOLD	Arbor Ales	Yakima Valley IPA	7.0%
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Bottled Gold Beers

GOLD	Forge	Litehouse	4.3%
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Bottled Speciality Beers

GOLD	Arbor Ales	Breakfast Stout	7.4%
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Bottled Porters, Milds, Old Ales & Stouts

GOLD	St Austell	Smugglers Grand Cru	11.5%
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As can be seen from the full list of results as judged at the SIBA Tuckers Maltings beer festival the Cornwall contingent did quite well, receiving four GOLD's and one BRONZE.



Vaughan Haynes of Hogswood Brewery, Mithian was especially delighted with his award for Kernow King (4.6%) as he has battled his way back to fitness following a heart attack and by-pass surgery just before Christmas.

Joe Thomson of Penpont Brewery, Altarnun was equally delighted with another Gold award for Cornwall, this time for his An Howl (5.6%) in the Strong Bitters category. Picking up a Bronze award in this same category were Keltek Brewery of Redruth.

OTHER AWARD PRESENTATIONS

The opportunity was taken at the Bodmin Beer Festival to present some of the winners at the Falmouth Beer Festival held in October 2011 with their awards. North Cornwall MP Dan Rogerson was on hand to present certificates to Tintagel brewer John Heard.



John had previously been up to the SIBA National Awards Ceremony to pick up his Silver Award in the National Tastings for his Harbour Special

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



MORE AWARDS

Cornwall branch member Steve Goddard spent some time in Essex earlier this year, where he originates from and has subsequently moved back to, while he also got married to Liz (see page 23). He took time out to also visit two award-winning breweries to hand over certificates gained in the Falmouth Beer Festival judging that took place in October last year.



Steve Goddard presents the Silver award in the golden beer category gained at the Falmouth Beer Festival in October last year to Olly Graham of Crouch Vale for his Yakima Gold (4.2%).



Steve Goddard presents the Silver award in the Mild category at the Falmouth Beer Festival in October last year to Mighty Oak brewer John Boyce for his Oscar Wilde Mild (3.7%).

See also page 5 where your Editor Steve presented another Falmouth award, this time to Tony Allen, proprietor of Phoenix Brewery in Heywood, Lancashire, for his White Tornado that won a bronze in the speciality beer class. By no means finally, we are also pleased to announce that one of our few Cornish cider makers, Cornish Orchards at Duloe has swept all before it at the 2012 Campaign for Real Ale National Cider and Perry Championships. See Page 22 for full details,

The Smugglers' Den Inn

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RAYS OF HOPE IN LICENSED TRADE SECTOR

As we emerge (?) from the deepest recession since the 1930's, one sector that has probably been the hardest hit is that of the Licensed Trade, particularly tied houses.

During 2011 and the early parts of 2012, if most Business Transfer Agents were completely honest they would have said that this was the worst performing sector and as a result activity levels in terms of sales or assignments were at an all-time low, with many assignments being transferred on a fixtures and fittings cost basis only.

However, Miller Commercial, I am sure along with other specialist and general Business Transfer Agents, have experienced a significant upturn in activity since the start of 2012, most probably due to a number of factors i.e. the economy has stabilised and we are starting to see the emergence of some lenders into this sector, residential house prices and indeed activity is slightly on the rise, the potential for existing Licensees' appetite for premises continues unabated, particularly with the Queens Jubilee, European Football and of course the Olympics all beckoning this Summer.

In the past few months Miller Commercial have been involved in the sale of a closed freehouse in St Dennis, a closed nightclub in Falmouth, and a significant freehouse on Bodmin Moor, namely The Colliford Tavern, also, we are currently negotiating on a further seven free/tied public houses spanning the length and breadth of the County, which represents and unprecedented spike of activity.

With relatively low or minimal growth forecasts for the UK economy, the next few years, we are predicting a further consolidation of leasehold and freehold prices and with potentially greater lending and residential prices being achieved, we would anticipate further sales/assignments in this sector.

So, whilst we are definitely not "out of the woods", we at Miller Commercial certainly believe that the worst effects of the deep recession are over and we can tentatively move forward.

For further information please contact:
Graham Timmins
Head of Hotel, Leisure & Business Transfer Department

MILLER COMMERCIAL
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CORNWALL CAMRA PUB OF THE YEAR

The results of voting for Cornwall CAMRA's Pub of the Year are now in.

For the second year running The Front, Falmouth has again come top choice and our congratulations go to Matt Reay and his staff. The award will take place on the afternoon of Saturday 26th May.



Last year (see picture left) The Front went on to become South West Regional Pub of the Year and subsequently entered the final four in the National Finals being pipped at the post by the Bridge End Inn, Ruabon. CAMRA's National Pub of the Year competition recognises all the criteria that make a great pub, including atmosphere, decor, welcome, service, value for money, customer mix, but most importantly, the quality of the beer. Cornwall CAMRA thinks once again that The Front ticks all these boxes.



MANCHESTER MEMOIRS PART II *by Steve Willmott*

Regular readers will remember that your Editor has for the past few years ventured north to attend the National Winter Ales Festival held in Manchester. The last edition of One & Ale had the story of Steve Willmott and Graham Mountford's adventures from Tuesday 17th January when they drove from Cornwall; Wednesday 18th when they witnessed Driftwood Spars brewer Pete Martin receive the Champion Winter Beer of Britain award for his Alfie's Revenge; and Thursday 19th when by means of public transport they took in a few pubs and breweries around Rochdale. The story now continues with what happened on Friday and Saturday.

Friday 20th

The bus from outside the Kings Arms was late today and while I was watching morning TV before the magic time of 9:30 I happened to watch some of the Jeremy Kyle Show. The bus picked up a youth on the way into Bolton who offered a note for his fare and by the time he got off near the terminus it seemed the Jeremy Kyle Show had followed me on the bus, both driver and passenger accusing each other of being abusive and unreasonable, which they were. Instead of offering to referee both Graham and me sat on the back seat of the bus and listened to other passengers offering their two-pennyworth.

We changed buses in Bolton to head off to Heywood, but had time to break the journey in Bury and take in the other J D Wetherspoon, the



Robert Peel. Born in Bury in 1788 and twice a Tory Prime Minister, he also created the Metropolitan Police force. Hence the nick name 'Bobbies or Peellers'. I doubt whether any 'bobby' could have sorted out the show on the bus that we had just witnessed.

I chose a beer from Yorkshire for a change with Ilkley Brewery's Mary Jane (see the words of Ilkley Moor Ba' t'at). A pleasurable 3.5% and pale and hoppy. Further entertainment ensued with the thought of 'how many electricians does it take to change a light bulb in Wetherspoons?' Health & Safety discussions took place between Graham, me and the two electricians. One up the stepladder, the other holding the bottom; operating with live electric and what it feels like to get a jolt of 240 volts.

We had arranged to meet my friend Pete Horton in Heywood and the obvious place was the J D Wetherspoon Edwin Waugh. Named after the Lancashire dialect poet born in Rochdale in 1817, the son of a shoemaker, he became known as 'The Burns of Lancashire'. I had a Three B's Doff Cocker at 4.5% (NBSS=4).

The reason for going to Heywood was to visit Phoenix Brewery and present brewery proprietor Tony Allen with his framed certificate that his beer White Tornado won at Falmouth last October.

Originally founding his Oak Brewery Tony changed the name to Phoenix when he moved the operation into the magnificent building seen in the picture on page 6. The Phoenix Brewery was originally built on this site in 1893 and the buildings have been preserved quite



well considering brewing ceased before the Second World War when it was used for storage of munitions.

(Continued on page 6)

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MANCHESTER MEMOIRS PART II

(Continued from page 5)



The 20 barrel brewery is unique in having two mash tuns and two coppers side by side as the equipment from Oak Brewery has been doubled in capacity by the addition rather than

replacement of equipment. One steam boiler supplies the power and various sizes of fermenter give a handy flexibility to the brew length. Many Phoenix beers are of the golden and hoppy variety, but Oak Brewery's Wobbly Bob is still also produced on a fairly regular basis. We couldn't stay too long, and the brewery didn't have ale to sample because the drains were being re-laid, so Graham, Pete and myself adjourned to the Samuel Smith's pub the Engineers Arms in Heywood. A lovely unspoilt 4-roomed basic backstreet pub with Sam Smith's Old Brewery Bitter on tap at £1.60 a pint (pre-Budget) and open fires to dry our clothes, we had everything we needed to while away a few hours before travelling nearer to our hotel to meet Paul Roberts again. We had arranged to meet at The Bulls Head in Walkden as this was the opening night of another J D Wetherspoon pub. It was packed of course but we managed to sample a Bank Top Bullseye, brewed exclusively for JDW. There were also two other Bank

Top beers, Flat Cap and Bad to the Bones. This is obviously a Bank Top brewery area and nobody seemed to be touching the GK Abbot or Ruddles Bitter.

It was soon suggested that we take the short distance bus ride to the Sam Smith's Bridgewater Hotel in Farnworth where we were greeted with Old Brewery Bitter at £1.61 (what a rip off!). Eventually we moved on to another favourite haunt of Paul's, The Britannia in Farnworth where we were introduced to classic landlord Dave (see picture below) and discussed trade and the pub economy in general. Being a PubCo establishment Dave has to purchase his real ales at inflated prices and only has Coach House Bitter displayed as Britannia Bitter on the pump. He is able to host one beer festival each year that proves highly popular, so the answer is



to increase the range of beers available all year round. Farnworth is a Bank Top area so why not beer delivered straight from them? We drank something that tasted very nice and very similar from the unmarked hand pump. The three of us walking through the door some time after 10pm doubled the number of customers Dave was entertaining. In contrast to this was the scene that greeted us on returning to the Kings Arms, a free house of course. More Bank Top beers and a late night ensued.

Saturday 21st

I had today arranged to meet a former colleague Carol, who lives in
(Continued on page 7)

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MANCHESTER MEMOIRS PART II

(Continued from page 6)

Sale. Graham, meanwhile, was to be picked up by his cousin with whom he would be staying for a few more days. As we said our good-byes, I had figured that the easiest way to Sale was to take a bus to the Trafford Centre, an immense shopping centre the like of which we don't see anywhere near Cornwall, and change to another bus to Sale from there. I hadn't taken into account that half the population of Manchester goes shopping on a Saturday to the Trafford Centre, or that there was a camping and caravan exhibition being held in one of the exhibition areas that surround the centre, or that auditions were taking place for X Factor in another. Suffice to say it took hours longer for my buses to get through the resultant traffic jam.

Carol met me in Sale's Wetherspoon establishment called the J P Joule. Named after the physicist famous for heat experiments who lived locally the interior has recreated some of his equipment to look at. They looked frightening contraptions and I wouldn't have liked to stand too near when they were in full steam.

On two floors, reasonably popular on a Saturday lunchtime and Good Beer Guide listed, none of the beers I tried were that good I'm afraid to say so best gloss over that and continue with the beers I enjoyed Saturday evening at the following pubs.

I had arranged to meet Paul at The Brewhouse, Eagley Brook on the outskirts of Bolton. Readers of previous articles may remember that I have visited this brew pub before, but not managed to taste any of their beers up until now.

The majority of brewing has now been moved a few hundred yards down the road into a former bleach works and the brewery re-named Dunscair Bridge. Four of this brewery's beers were on offer on the bar and I started with a Clockin' Off (4.2%). A malty bitter that I scored

NBSS=4 and a reasonable £2.50 a pint. I followed this with Whicket-



keeper (4%) NBSS=4 at £2.30 a pint. The other two were Steeplejack (that I had already tried in the Kings Arms) and Blonde Bombshell. The next pub, a short distance away, was the Bank

Top Brewery Tap. This small street-corner local had an impressive eight Bank Top beers on tap plus one guest beer that this evening was from Southport Brewery. Needless to say the pub was packed to the rafters and the beers were on tip-top form. It relies on wet sales only but doesn't half shift some beer! Knowledgeable of the lack of food available I had popped into the Chinese chippy across the road and enjoyed one of the best portions of fish & chips I've had in some while. It's something about the Chinese but they know how to fry a good cod and I was set up for a tasting session without any greasiness remaining on my palate.

The odd nightcap or three was then consumed back at the Kings Arms, Farnworth and an uneventful drive home on Sunday.

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PUBS FOR SALE

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



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

Many character features comprising two bars and dining area. Wet 77% Dry 23% Extensive 3-bedroom owner's accommodation (potential letting rooms). Large owner's lounge, kitchen and bathroom. Large trade garden and car park. A vibrant community business. Internal viewing highly recommended.



Peruvian, Penzance Freehold £220,000

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Copperhouse, Hayle Leasehold £79,950

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



**Royal Standard, Gwinear Leasehold £29,950
Rent £22,000**

Free of tie public house with well equipped bar and dining areas (24 covers). Extensive four bedroomed owners accommodation. Large trade garden with rear stores. New secure lease.



**Famous Barrel, Penryn Leasehold £69,950
Rent £27,200**

Open planned public bar with many character features. Three bedroomed owners accommodation. Extensive trade garden overlooking tributary of the Penryn River. Car parking for 9 vehicles.. Turnover in excess of £186,000 per annum. Scope to expand dry sales.



**Poldark Inn, Treligga Downs
Freehold £725,000**

Substantial free house between Tintagel and Port Isaac in area of outstanding natural beauty. Large public bar and function rooms 7 letting bedrooms (6 en-suite) 3 bedroomed owners apartment, 1 bed staff apartment.

4 holiday cottages and planning permission for a further 4 holiday cottages.

ERRATUM



In our last issue Paul Giles, author of Ten Days Away with Pubs and Music stated that Sir Malcolm Arnold died in 1986 when in fact the year was 2006.

Paul apologises for any confusion caused.

This is a picture of the former Sir Malcolm (not Paul Giles—Ed)

BEER & BOTTLES



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LIVERPOOL VIA LONDON *by Steve Willmott*

Regular readers will know, from previous articles, that I like to spread my beer festival experiences far and wide. The CAMRA beer festival held in Liverpool each year has for some time now been an all ticket event due to its popularity and I have never been able to get hold of tickets. This year it was suggested by a Cornwall CAMRA member, and equally more adventurous with regards to beer festival locations, that we should apply for tickets to the beer festival that is held in the crypt of Liverpool Cathedral. I quickly agreed and left Graham and Karen to their quest. Very soon I heard back that they had been successful in obtaining six tickets. I had left the means of transport to and from Liverpool to them and for one reason or another (mainly cost) it had resulted in a train journey via London.

On Thursday 16th February you would have found me on Truro railway station platform at 05:20 listening to the 'too-wit too-woo' of a tawny owl in the trees that overlook the station car park. The station pigeons soon woke and joined in, but fortunately the Golden Hind arrived on time and I settled into a table seat to save until the rest of our party boarded at Liskeard and Plymouth. There were only to be four of us, Graham, Karen, Dave (from Plymouth) and me which meant two spare tickets for the beer festival. However, we were confident of 'touting' these once we got to Liverpool.

Arriving at Paddington with some time to spare before the train from Euston to Liverpool we had previously agreed that Wetherspoons on Baker Street would be an ideal stop for a full English breakfast. Although the sun was no where near over the yardarm a pint was also called for and downed with no difficulty. For some reason my notes don't start until the evening in Liverpool so readers will have to excuse the lack of detail at this stage.

What I do remember when eventually arriving at Euston was that the pub almost on the station concourse had not opened and therefore we didn't risk missing the train North.

Having only obtained tickets to the beer festival for the Friday 7pm-

11pm session I had previously done some research as regards pubs to visit while in the area. There were so many to go at I did wonder whether it would be possible to do them justice in the time available. As I was staying at a cheaper B & B to the other three we went our separate ways at Lime Street station having agreed to meet later. The first person I was to meet outside my hotel was Cornwall CAMRA member George Tobitt, also in Liverpool for the beer festival. In fact he was on his way from an earlier session and had evidently become a regular at the festival as often as he could. I apologised that I needed to hurry on as I had arranged to meet



the others at the **Baltic Fleet** on Wapping. This is the home of Wapping Brewery, brewed in the cellar, and is easy to find on a busy dual carriageway overlooking the Docks. The front end of the building tapers to a prow, giving it the appearance of a ship setting a course through the waves, while the chimney stacks on the roof are painted red

and black in the style of the Cunard Line. The name of the pub arises from a Scandinavian fleet of the 1850s that imported sawn timber. The interior lacks any luxury features of a cruise liner with bare wooden floors and exposed brickwork to the walls, but we were more interested in the range of home brewed beers on the bar.

I had a 3.6% house beer at £2.40 that was a very good quaffing bitter while the others tasted the full range and we all sipped from each others' pints.

I was a bit late arriving as I had taken a 'short cut' through what turned out to be Chinatown (more of this later) and the barman was

(Continued on page 10)

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LIVERPOOL VIA LONDON *by Steve Willmott*

(Continued from page 9)

about to leave for the festival, so no sale of festival tickets to him. The few early-doors customers were not interested in tickets either. Next on the 'pubs to do' list was the **Dispensary** on Renshaw Street. They were holding a beer festival at the same time as the official CAMRA one in the cathedral, obviously knowing that tickets were in short supply, so the choice was extensive and displayed on a blackboard that almost stretched from floor to ceiling. I chose an Ossett Pale Gold that proved to be a good choice. It was here that we bumped into George Tobitt from Looe once more. He obviously had tickets for the festival so no sale there either.



With more pubs to do we walked the short distance to the **Roscoe Head** on Roscoe Street. Here I had a Big Bog Swampy (a beer from Wales) and was soon engaged in conversation with a suited gent leaning on the small bar. When I suggested that he must have been 'the accused' in court that day he replied that he was a solicitor! Who knows, they're all a bunch of jokers these Scousers and so friendly with it too. The Roscoe Head is a lovely unspoilt multi-roomed street-corner pub where everyone speaks to each other within a few minutes of entering. Needless to say the two spare tickets were soon touted (at the face value to be fair) by Graham and we were ready to move on to the **Fly in the Loaf** 13 Hardman Street. Here I sampled a pint of Okells Bitter from the Isle of Man. Several pubs in Liverpool

regularly sell Okells and some like the Fly in the Loaf are in fact owned by that Isle of Man brewery.

Time was moving on and the Wetherspoons breakfast had done the same so somewhere to eat was required by all. We were now back near Chinatown where I had walked through on my way to the first meeting point and a short distance from the impressive Chinese Arch we looked at a few window menus. Outside a smart-looking Cantonese restaurant I noticed that a party of Chinese were leaving so announced that, "If it's good enough for the locals, it's good enough for us." It turned out to be an excellent choice as for just over £16 per person for the set menu for four we were treated like kings. The courses just kept coming with very attentive waiters and a bottle of Tsingtao to wash it all down. The early start to the day was beginning to tell with Karen, who nearly fell asleep by the fourth course, so further beers were out of the question by the time we were able to rise from the table and leave. Tomorrow would be another day.

Friday 17th February

Prior to journeying to Liverpool, and with time to spare as we only had tickets for the Friday evening session at the beer festival, we had looked at things to do while in this City of Culture. One thing that caught our eye was the system of tunnels dug in the 18th Century by Joseph Williamson. Joseph Williamson (10 March 1769–1 May 1840) was an eccentric, businessman, property owner, and a philanthropist who is best known for the tunnels which



(Continued on page 14)

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



12

ONE & ALE

VOLUNTEERS WANTED FOR FALMOUTH



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



**CAMPAIGN
FOR
REAL ALE**

SETTING UP & STAFFING FORM

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

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

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

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

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

Monday 22nd October - From 13.00 TBC Tuesday 23rd October - From 10.30

Wednesday 24th October - From 10.00 Thursday 25th October - From 10.00

Sunday 28th October - Close down

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

Tasks:- BAR (SERVING ENTRY GAMES MEMBERSHIP

CLOTHING TOKENS / GENERAL

Time Periods:

Thursday 25th October 7.00 - 11.00 p.m.

Friday 26th October - 10.30 - 2.00 p.m. 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.

Saturday 27th October - 10.30 - 2.00 p.m. 1.30 - 4.30 p.m. 4.00 - 7.30 p.m. 7.00 - 11.00 p.m.

NAME:

ADDRESS: . POST CODE..

Telephone No: Email:

CAMRA Membership Number:.....

Please assist us by informing us of the Size of Staff T-Shirt required: S - M - L - XL - XXL

Please note : If you would like to upgrade to a polo at a cost of £4.50, please state on form, you will not be able to obtain an upgrade unless stated on this form.

Upgrade required YES / NO

Please return this form promptly to:- Gerry Wills, 19 Polstain Crescent, Threemilestone, Truro, Cornwall. TR3 6DZ

Telephone: 01872 278754 / Mob: 07774 169659 Email: gerryandjanwills@btinternet.com

FESTIVAL STAFF ACCOMMODATION BOOKING FORM

Dear CAMRA Member,

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

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

Accommodation will be available at various venues in Falmouth

N.B. Please note only members staffing the festival may use this booking procedure.

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LIVERPOOL VIA LONDON *by Steve Willmott*

(Continued from page 10)

were constructed under his direction in the Edge Hill area of Liverpool. It is still a subject of speculation as to why he oversaw the building of these tunnels, but it would appear that, particularly at the end of the Napoleonic Wars, unemployment and destitution was very bad in Liverpool. Joseph Williamson would employ many men to labour in his tunnels, teach them how to construct brick arches, give them a square meal as part of their wages and help many families avoid starvation or the workhouse. His philanthropy earned him the nickname The King of Edge Hill, whilst his tunnel-building activity earned him posthumous nicknames, including The Mole of Edge Hill and The Mad Mole. The Williamson Tunnels Heritage Centre now runs tours around just a few of the excavated areas, with possibly many more miles of tunnel remaining to be discovered. They were filled in after Joseph's death with all manner of rubbish and sewage, but fortunately the air is a lot fresher now and the tour was most interesting and informative. Look on Wikipedia or the Heritage Centre web site for more details.

Graham, Karen and Dave chose to continue their search for philanthropic gentlemen by visiting Port Sunlight. Graham's excuse was that he wanted to buy a pint of beer in a town that until recently had no pub or means of buying alcohol. Created by William Hesketh Lever for his Sunlight soap factory workers in 1888 the garden village is now a tourist attraction on the Wirral that is still lived in and a lively community. The soap firm went on from Lever Brothers to become the global giant Unilever.

At the risk of not getting a pint I ventured back into the city centre of Liverpool and dropped into **Doctor Duncan's**



in Queens Square for a half pint of Cain's Blonde Bird. This was a new beer that was being launched at the Liverpool beer festival.

Perhaps put off by the £3.10 a pint price tag I wasn't over impressed. Cain's is the largest of the local breweries in Liverpool, originally established in 1858 and taken over by Walkers in 1921. Higsons built the current brewery in 1923 that was closed in 1990 following the takeover by Boddingtons in 1985. The Cains name was re-

vised afterwards and various management buyouts have resulted in the brewery surviving, sometimes by the skin of its teeth, to what we have today. The full story would take longer to read than it took me to down that half pint!

Next stop on my itinerary was the **Ship & Mitre** on Dale Street. This pub was also holding its own beer festival to coincide with the CAMRA event in the crypt. I do regular drops here for Coastal Brewery so was recognised by some of the staff. As well as the ten or more beers on the hand pumps another dozen were available straight from the cask. On a busy lunchtime session I plumped for a Fernandes Pearle (4%) from the cask to wash down my sausage butty.

Then it was back to try another Cains, this time in the **Railway** on Tithebarn Street. A totally unspoilt, multi-roomed city centre boozer with value meals served until 8pm. A fine pint of Cains Bitter at £2.55 was scored by me at NBSS=4. Wandering around the high-ceilinged pub I counted at least eight rooms



(Continued on page 16)

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LocAle—Local Ale in Local Pubs



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

'beer miles' and supporting your local breweries.

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

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

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

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

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

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

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

Publicans

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

www.cornwallcamra.org.uk



CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING PUBS



Blisland	Blisland Inn
Bodmin	Chapel an Gansblydhen
Bolingey	Bolingey Inn
Bugle	Bugle Inn
Charlestown	Harbourside
Crowlas	Star Inn
Falmouth	Boathouse
Falmouth	Front
Gwithian	Red River Inn
Holywell Bay	St Piran's Inn
Lizard	Witch Ball
Mabe Burnthouse	New Inn
Marhamchurch	Bullers Arms
Mawgan Porth0	Merrymoor Inn
Mithian	Miners Arms
New Polzeath	Doom Bar
Par	Royal Inn
Penzance	Crown Inn
Perranwell	Royal Oak
Polkerris	Rashleigh Arms
Polperro	Crumplehorn
Rosudgeon	Falmouth Packet
St Agnes	Railway Inn
St Columb Major	Ring O' Bells
St Issey	Ring O' Bells
Stratton	Kings Arms
Trebellan	Smugglers' Den
Trewellard	Trewellard Arms Hotel
Trevone	Well Parc Hotel
Truro	Rising Sun
Vogue	Star Inn
Wilcove	Wilcove Inn

Bodmin
Bodmin
Breage
Chacewater
Chiverton
Edmonton
Falmouth
Falmouth
Hayle
Lelant Downs
Lostwithiel
Marazion
Mawgan in Meneage
Mitchell
Nancenoy
Newquay
Pendoggett
Penzance
Piece
Polperro
Polperro
Ruanlanihorne
St Austell
St Mawgan
Sennen
Towan Cross
Treleigh
Trevaunance Cove
Truro
Tywardreath
Wendron

Masons Arms
Hole in the Wall
Queens Arms
Britannia Hotel
Chiverton Arms
Quarryman
Prince of Wales
Seven Stars
Bird in Hand
Watermill
Globe Inn
Godolphin Arms
Ship Inn
Plume of Feathers
Trengilly Wartha
Towan Blystra
Cornish Arms
First & Last
Countryman
Blue Peter Inn
Old Millhouse Inn
Kings Head
Rann Wartha
Falcon Inn
First & Last Inn
Victory Inn
Treleigh Arms
Driftwood Spars
City Inn
New Inn
New Inn



LIVERPOOL VIA LONDON by Steve Willmott

(Continued from page 14)



on the ground floor and noted they also had Deuchars IPA, Spitfire and Bombardier on the bar. As with all the pubs I was trying the Railway is CAMRA Good Beer Guide listed.

Another pub in the CAMRA Good Beer Guide, and back on Dale Street is the

Lady of Man. Not actually on Dale Street the pub front is set back through an entrance yard next to Thomas Rigby's (more of this pub later). As the name implies the Lady of Man is an Okells Brewery tied house, but guest beers are also available that included Wentworth and Rudgate at the time of my visit. I chose the Okells Bitter at £2.70 a pint. The interior of the pub is bare wooden floors, bare brick walls and a dimly lit open interior with loud music even though I virtually had the pub to myself. I expect it gets packed in the evening with younger more boisterous drinkers. I didn't venture back to find out and had many more pubs to visit.

Next on my list was the **Lion Tavern** 67 Moorfields on the corner

with Tithebarn Street. This city centre street-corner local has an excellently preserved interior and exterior and is listed in the Campaign for Real Ale's National Inventory. The Lion is named after the steam locomotive of the same name that worked the Liverpool to Manchester railway



before being retired in 1857. Moorfields station is a short distance away. The interior is split into three distinct drinking areas, consisting of a long narrow main bar and two separate but essentially open rooms served from two hatches and a small doorway leading from the central service area. Look up to the ceiling and you will see an ornate glass dome admitting natural light, while the ornately carved 'C' confirms original ownership by the Cains Brewery. I chose Moorhouses Pride of Pendle (4.1%) from the array of eight hand pumps and gave it a good score of NBSS=4.



Time was marching on by now and I needed to return to my hotel to freshen up before taking the short walk up Mount Pleasant to the Roman Catholic or Metropolitan Cathedral where the CAMRA beer festival was being held in the cathedral crypt. I met Graham, Karen and Dave outside my hotel in good time to queue outside the festival waiting for our permitted

entry time of 7pm.

The festival has been an all-ticket venue for quite a few years with an entry fee of £7 this year although CAMRA members receive beer tokens as a refund. The tokens are in 50p denomination so beers are either £1 or £1.50 per half (equivalent to £2 or £3 a pint), only half pint glasses are available. It is a bit of a jump in price, based on beer strength, but that is their token system. Beers over 7.5% were charged at £2 per half. The 50p 'boxes' are struck through with a marker pen until all are gone. At the end of the night we had to calculate which beer would use up the tokens to the right number of 50p units. Not easy as the programme did not state the price of each beer although you could cash in unused tokens on the way out.

The location is truly unique as the crypt to the cathedral was designed by the famous architect Sir Edwin Lutyens and was the only part of the cathedral to be built in 1930. War was to intervene and the much more modern structure of the Metropolitan Cathedral was not built over the crypt. You get the impression of being under ground as you would expect a crypt to be because you descend a spiral staircase to gain entry, but you have already climbed some steps from street level to get in the entrance door. Probably more confusing when you come out after a beer festival but least said about that. There is one main bar in a dark brick hall with high barrel vaulted ceiling and chandeliers, several other similar rooms with ample tables and chairs for most customers who want to sit down to do so. We managed to get a table to the side of the main stage on which the entertainment was to start at 8pm. The band



(Continued on page 17)

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LIVERPOOL VIA LONDON *by Steve Willmott*

(Continued from page 16)

Rodimus played cover versions of hits from the Police, The Jam, to 50s Rock 'n Roll, 80s classic and modern day. The hard walls and floors together with high ceilings made it not the ideal venue, but we were seated far enough away not to be unduly disturbed.

For the rest of the evening we then sampled our way through quite a few different beers of all styles and strengths, sharing one with another to cover more beers than an individual could manage on their own. There were in fact about 220 different beers to choose from, although an emphasis was on LocAle beers, with Liverpool Organic Brewery the main sponsor supplying 20 different beers, and the majority of the 'guests' were from northern brewers. Looking at my festival programme as I write this article I see I tried beers from Frodsham Brewery, Liverpool Craft Brewery, Liverpool One, Black Iris, Brampton, Hart, Kirkstall, Marble, Offbeat and Two Towers.

The food was good too and efficiently served. I persuaded everyone that a good meal to soak up the beer was Scouse. To those who do not know, this is a Liverpool version of Irish Stew and traditionally served with beetroot, red cabbage or both. Yum! Yum! Separate stalls were also offering Peninsula Luxury Pies and the Liverpool Cheese Company Ltd had a wide range of artisan cheeses.

Reluctantly leaving the festival at 11pm we knew that pubs stayed open a little longer on a Friday night, so walked the short distance



to the **Philharmonic**, 36 Hope Street. Anyone who knows anything about pubs or Liverpool will mention the Phil which is grade II listed, along with its gents toilet that has marble urinals and wash-tops, even the urinal flush tank is marble, while the

copper pipes and taps and glazed tile walls make this part of the

pub into a grand tour of ornate décor. I found myself in there on my own so was able to take a few snaps without drawing attention.

The pub itself is equally impressive from the outside or interior. Built in 1898 for Cains Brewery you will see some of the finest Victorian pub



architecture. The name outside invites you in to the 'Philharmonic Dining Rooms' as the grandees of the Philharmonic Hall situated diagonally opposite did not want to associate themselves with anything as demeaning as a public house. The dining rooms are still in use on the first floor. The multi-roomed ground floor was of more interest to us as we enjoyed our drinks in the former billiards room



with ornate plasterwork to the ceiling and walls above the mahogany panelling. A large island bar acts as a hub while off the lobby a couple of rooms are cheekily called Brahms and Liszt. We didn't really have time to do the building justice with a

full tour and of course at that time of night on a Friday it was busy. Although the Philharmonic Hall is nearby and many customers would be either musicians or music lovers the only 'noise' over which we had to raise our voices was the sound of people talking to each other. Definitely on my list of 'must see, must do' pubs (it is a very long list by the way).

Saturday 18th



Today my drinking companions Graham, Karen and Dave had decided to visit Southport and take in the Antony Gormley statues on Crosby Beach on the way back. The weather was not to my liking for such an adventure and I decided to go on the Yellow Duckmarine tour. This uses World War II vintage amphibious vehicles known as DUKW'S now restored and painted yellow. The six-wheeled American Army trucks take some driving on the streets and hills of Liverpool with their four-speed crash gearboxes but the thirty passengers including me enjoyed the ride in the dry as a canvas cover is provided to keep out the

rain. Our driver Alan and courier Darren were a couple of Scouse jokers pointing out the various sights of the city before we returned to Salthouse Dock ready for the amphibious part of our tour. Darren raised the rear steps and pointed out the lifejackets above our seats. Trepidation began to spread amongst the younger child passengers



(Continued on page 18)

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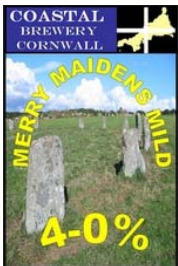


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Mild was once the most popular beer brewed in Britain, its sweet and malty taste (often with hints of toffee and butterscotch) making it a perfect alternative to the deep roasted flavours of porter or stout. Modern milds tend to be lower in strength (around 3.5%) but strong mild can go as high as 6%. While traditionally a dark beer many Pale Milds 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 last year. Pubs that are promoting mild drinking throughout May include the Blisland Inn, where Cornwall CAMRA held their annual pilgrimage on Saturday 12th May. Cornwall CAMRA's Pub of the Year, The Front in Falmouth, is also offering several interesting milds in its selection from the stillage, while the London Inn, Summercourt also joins in.

LIVERPOOL VIA LONDON *by Steve Willmott*

(Continued from page 17)

who were encouraged to scream as we took the plunge down the ramp into the water-filled dock. There we floated for a short while with the engine running but apparently going round in a circle. Driver Alan announced that the rudder cable had broken and we would all have to stay calm until we could be rescued. Amid cries from children of "Are we going to sink?" and several more circles of the dock Darren hatched a plan. If passengers on one side of the DUKW rolled up the plastic windows the wind would blow through and the closed side windows would act as a sail. It worked and we gradually drifted towards a pontoon where we had to climb out through the windows. As the passengers were safely guided back to the booking office for a refund one asked if this had happened before, thinking that Darren had hatched this escape plan pretty quickly. His reply was just to say, "These are very old vehicles madam and sometimes they do break down". Personally, I had such fun that I nearly offered them to keep my half fare refund. I suggested that they should have a pair of oars strapped to the roof and if Darren and Alan did a bit of training with Devoran Gig Club they could have rowed us around the dock without the need for an engine.



By now in need of a pint I strolled along the waterfront to Cains Brewery. Finding that tours have to be pre-booked on-line I satisfied myself with a pint of Cains Bitter in the **Brewery Tap** (formerly The Grapes) while I texted Graham to tell the tale of the one-legged duck going round in circles. They were freezing

themselves silly drinking hot chocolate on Southport Pier. I think I made the better choice that morning. The magnificent red brick, former Higsons Brewery, looked worth pre-booking a tour if ever there was a next time in Liverpool. Shortly after I started my pint a coach load of customers came in and I decided to move on up the hill, past the Anglican Cathedral, to find **Ye Cracke** on Rice Street off Hope Street. A beautiful little local's boozer, multi-roomed with passageways, bare wooden floors and former haunt of John Lennon in the 1950s when he attended Liverpool College of Art a short distance away. Here I enjoyed the Liverpool Organic version of Higsion's Bitter. There were seven other real ales on tap.



A short walk from here took me to Sugnall Street where tucked away in a corner is the **Belvedere**. Another lovely back-street beer house with a tiny public bar where I chose Brimstage Tappers Hat (3.8%). The other two beers on offer were from Liverpool Organic. The hand-raised pork pies looked excellent here but shortly after my order was taken I was to be told that the last three had just gone. Second refund of the day!



As with the Cains Brewery Tap I was followed in by a crowd of students and shortly after by a group of six middle-aged boozers. Do drinking groups go to these classic Liverpool pubs for a Saturday afternoon out? I wouldn't blame them if

(Continued on page 19)



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NEW BEERS

The Diamond Jubilee celebrations and Olympics this year have given our local brewers reasons to create some new beers to add to their portfolios.



Penpont has launched Queens Jubilee Special Blend (4.4%)

featuring Her Majesty riding a surf board goofy style with one of her corgis up front.

Another new beer from the Truro-based brewery is Pasty Gold, launched to back the campaign against the addition of 20% VAT to hot takeaway pasties.

Skinner's has a more humorous 'tribute' called Royal Wave (4.4%)



St Austell have produced their Torch Bearer (4.5%) in time for the Olympic torch starting its journey from Lands End. A full malty ale with plenty of toffee and bitter overtones.

While Podium IPA (4.0%) is an easy drinking style of an IPA, light golden and full of zingy hops. Available through July

and August.



LIVERPOOL VIA LONDON by Steve Willmott

(Continued from page 18)

they did, but my guess was that they were in town for the all-ticket beer festival and were either on a pre-loading session or post-fest wind down.



I found a quieter street-corner local in the **Caledonia** on Caledonia Street (on the corner with Catherine St, behind the Philharmonic Hall). Named after the ship involved in the rescue of survivors from RMS Titanic. I was the only customer, assured that it would get busy later. Although they do food until 2.45pm I didn't fancy bothering the barmaid/cook/bottle washer as she was the only member of staff and I expected to be followed in by another

crowd of drinkers at any time. Live music is an obvious attraction here judging by the posters that adorn the walls with various jazz bands featured. The Admiral Taverns choice of four ales included Taylors Golden Best and an offering from Moorhouses, but I plumped for one from Derby Brewery (but made no note of what it was).

Strangely no one else came in while I was at the Caledonia so I moved on to the **Grapes** on Roscoe Street. A street-corner boozier that appears run-down from the outside, but which is



homely enough inside although basic like most Liverpool Good Beer Guide entries are. A choice of nine real ales on the hand pumps makes the pub an obvious contender for inclusion in the guide. Part of the Porters Ale House chain there were six non-Liverpool based beers and two from Liverpool Organic of which I chose Pale Ale. A basic L-shaped bar and that's it really describes this pub. With a reasonable number of customers by the way in case you were wondering.

I met the rest of our group after their Southport and Crosby Beach adventures in the **Ship & Mitre** where, due to the large number of customers enjoying their beer festival beers, we were invited to go upstairs to the rarely-used art deco room. We gladly sank into large chesterfield sofas as we had all walked some distance by now and it



was a struggle to get up again when we decided to walk the short distance along Dale Street to the **Vernon Arms**. A single long-roomed bar serves three drinking areas including a back room with frosted glass windows advertising the Liverpool Brewing Company which used to serve the pub. I

went for a Higsons Bitter (now brewed by Liverpool Organic). There is a big screen TV with football showing in the front bar, but we squeezed into the quieter back room and got seats where conversation was much easier.

A further short walk along Dale Street brought us to the famous **Thomas Rigby's**. Grade II listed and dating back to 1726, legend has it that Horatio Nelson frequented the pub in the 1790s. The main bar was packed with TV football-watchers so we went into the right-hand bar and were greeted with, "You can only drink in here with a meal." Ideal, as we were looking for something to eat so our reply was, "Table for four please." Good value basic nosh was soon deliv-

(Continued on page 20)



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MORE PUB NEWS



Commercial Inn, St Dennis

Real ale devotee and landlord of the Blisland Inn, Gary Marshall has taken on another pub, the Commercial Inn in St Dennis. Gary had previously sold his interest in the Cornish Arms, St Tudy. The Commercial was closed for some time having been sold a while ago by St Austell Brewery. Currently keeping what were traditional pub opening hours while he builds up trade and waiting for a fully

refurbished kitchen to be fitted, Gary will be making an exception for the next Cornwall CAMRA meeting there on Saturday 23rd June. See you there 12:00.

Masons Arms, Falmouth

Popular Falmouth licensee Simon Fudge has continued to develop the



Masons on The Moor since taking on the freehold from St Austell Brewery last year. A new sign now adorns the outside, while inside a supporting pillar has been removed to enlarge the interior and give a clear view of the TV screens for customers. The beer range has been increased too.

LIVERPOOL VIA LONDON by Steve Willmott

(Continued from page 19)

ered to our table and accompanied with Okells Bitter as this is another of the Manx brewery's pubs in Liverpool.

We walked past Liverpool's oldest pub, the Hole in the Wall, on our way to the **Railway**, (see Friday's visit by me when I was on my own) and worthy of another visit.

Literally next door is the **Lion Tavern** (another Friday afternoon haunt of mine) where tonight locals seemed to think I was Des Lynam off the TV. I suppose when I chose Dean Martin on the CD jukebox it confirmed their suspicions. Beer wise I enjoyed a very



nice Copper Dragon Golden Pippin in preference to the Doom Bar. Surprisingly I think this was our first encounter with said beer.

One more pub had to be included before closing time.

A real classic on Cases Street the **Globe**. One of the smallest pubs in the city centre, close to the shopping area, the current building dates from 1888 and has survived the blitz, 1960s regeneration and Clayton Square development. A

rather interesting feature is that the floor slopes upwards from the door. We checked out the height of the bar at the entrance and again at the other end thinking the beer may now have been playing tricks on our vision. It's true and maybe is an assistance at chucking-out time as people tend to drift towards the exit. We made our way through to the tiny back room where we were soon engaged in conversation with some locals who regularly holiday in Cornwall and who were drinking the Doom Bar. We resisted and had Black Sheep instead or Batemans Hooker. There is a plaque in this back room commemorating the inaugural meeting of the Liverpool branch of CAMRA on 18th January 1974. I congratulate you Liverpool CAMRA on preserving good real ale and real ale pubs in your city. I'll definitely return.

Sunday 19th

Return via London

Arriving nicely in time for Sunday opening I had discussed where I had intended to explore with my travelling companions on the train from Liverpool. Graham, Karen and Dave soon dropped any other ideas they had and caught the tube with me to London Bridge.

I had Adrian Tierney-Jones' book 'CAMRA's Great British Pubs' with me and page 156 describes a London pub walk around Borough Market.



If you walk in a southerly direction down High Street from London Bridge station, after about 100 yards you come to an alley that leads to

The George – London's sole surviving galleried coaching inn. Easy to imagine yourself back in Dickens time with a

jug of porter and the aroma of roast beef. With only Greene King on offer we took photos and left to walk a little further south until reaching the church of St George the Martyr. This is where members of the brewing family Youngs of Wandsworth must be spinning in their graves following the closure of that wonderfully famous brewery after selling out to Charles Wells of Bedford.

Left by the church into Tabard Street brings you to the **Royal Oak**. This is Harveys Brewery's only London pub and so we entered and

(Continued on page 21)



LIVERPOOL VIA LONDON *by Steve Willmott*

(Continued from page 20)



Royal Oak, Southwark

contemplated which beer we should have together with quite an extensive Sunday lunch menu. I chose Sussex Best Bitter to go with my roast beef and Yorkshire pud that we enjoyed in a light airy main bar with bare wooden floorboards and decorative plasterwork around the ceiling lights. The ceiling is that nicotine colour reminiscent of days when smoking in pubs

was common, although today this is paint.

After doing justice to a fine Sunday lunch we retraced our steps back down Borough High Street and photographed the Hop Exchange building. A poignant reminder of the days when Kentish hops came north and East Enders went south during the hop harvest. Brewers would send representatives to the hop exchange to buy and strike deals with the merchants in this impressive building. In Stoney Street we soon found the next pub on our itinerary the **Market Porter**. From



Hop Exchange

an impressive range of 12 cask beers I chose Market Porter Winter Ale (4.5%). Opposite the impressive Borough Market entrance this pub has been in the Good Beer Guide for years and the walls and ceiling display pump clips from the vast range of ales that have been served. We were there to quickly pass through on a Sunday lunch-time, but of course being a market pub the opening hours are an impressive 6am-8.30am and 11am-11pm on week days. According to the GBG the pub featured in Harry Potter and the Prisoner of Azkaban as the Third Hand Book Emporium. Outside, if you look over the roof of Borough Market you will see the futuristic skyscraper The Shard. From the Market Porter it is a short walk round the corner into Winchester Walk and **The Rake**. Although an old building the exterior ground floor frontage has been painted a trendy dark blue and the interior is brightly lit basic functional with excessively large chrome lager fonts drowning the presence of the two hand pulls. The entrance door is strangely narrow for a pub and one wonders



The Shard seen from The Market Porter



how some of the visiting brewers managed to negotiate this squeeze. I mention visiting brewers as the wall by which we managed to find a table was covered with the graffiti of brewers from all over the world. I stopped myself from adding to the decoration as I may have written something

derogatory about the beer I was served. The Tap East Brewery IPA was hazy and over-chilled, but drinkable all the same. These days you never know whether the brewer intended it to be hazy anyway. I'll check next time I'm 'down the Market'.

PUBS FOR SALE

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



Kings Head, Falmouth
New Leasehold Price £25,000

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



Victoria Inn, Four Lanes
New Leasehold Price £59,950

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



Rambling Miner, Chacewater Freehold £195,000

New price + SAV
Traditional style bar areas.
Commercial kitchen
Rear patio area and owners three bedroom accommodation.



New Inn, Goonhavern Leasehold £99,950

Prominent pub/restaurant opportunity. Main roadside location. Unopposed village pub with bar/restaurant/carvery for 200 covers. Outside trading areas. Owners 3 bedroom accommodation. Extensive car park.



Ship Inn, Porthleven Leasehold £199,950

On the market for the first time in 50 years. Traditional style bar dining areas and outside terraced areas providing circa 150 covers in total. Owners 2 bedroom accommodation with possible letting potential.



Pheasant, St Newlyn East Leasehold £99,950

19th century end of terrace stone construction with later additions to the rear.
Traditional style bar/dining areas for 70+ covers.
Enclosed beer garden, garaging and car parking at rear
Owners 5 bedroom accommodation

PUBS CLOSED & OPENED

Closed since our last issue are the Coachmakers Arms, Callington; the Rambling Miner, Chacewater; Brea Inn; William Cookworthy, St Austell, Robartes Arms, Illogan, Fountain Inn, Liskeard.

Re-opened in the same period are the Pandora, Restronguet Creek after a part rebuild following the major roof fire almost 12 months ago, and the London Inn, St Neot after approximately 15 months of closure. A similar period of closure preceded the re-opening of the Rifle Volunteer at St Ann's Chapel.

A further additional Wetherspoons outlet has opened, this time in St Ives. Called the **Hain Line** it is on Tregenna Place at the corner with Street-an-Pol in the former IsoBar. Two floors with all the usual attractions of this pro-real ale chain. Named after the local shipping line family that have lived and worked in the town for over a century and carried out various philanthropic activities for St Ives.

Newquay is likely to get the next Wetherspoons outlet later on this year. The former Red Square nightclub complex on Beach Road will be converted to join the existing 'Spoons outlet Towan Blystra at the other end of town on Cliff Road. No date of opening or name as yet, but we'll keep you posted (or go to Wetherspoons' own web site).

Good news continues with regards to the Shipwrights Arms at Helford, where the second attempt by the occupying landlord to close the pub and sell the property without a licence as a residence, has failed following another refusal of planning permission by the council. The application was successfully challenged by this branch of CAMRA and the locals.

All the above news has been gleaned from various sources by Cornwall CAMRA's Pubs Officer, Rod Davis who appeals here for more information to keep our pubs data base as up to date as possible. E-mail pubsofficer@cornwallcamra.org.uk



CORNISH ORCHARDS WINS GOLD IN NATIONAL CONTEST



Cornish Orchards' managing director Andy Atkinson was pleased to discover that his Farmhouse Cider has been judged the best in Britain at the National Cider and Perry Championships 2012 organised by the Campaign for Real Ale (CAMRA) and held in Reading. As well as traditional beer CAMRA has an off-shoot called APPLE that does all it can to promote traditional cider and perry against the massively promoted industrial cider. This inferior product has no relation to the artisan cider that has been produced on farms like Cornish Orchards at Duloe near Liskeard from their own orchards.

Mr Atkinson was thrilled that his Farmhouse Cider, he does produce several different styles of cider, won the first Gold award during the period that the company has been in business at Duloe. "We have won a number of CAMRA bronze and silver awards, but the more well known areas for cider making like Devon and Somerset have always pipped us to the post. We are thrilled that our cider has achieved this status and I have to thank our fantastic team of staff working really hard to produce our cider at the highest quality and together we are all de-

lighted with the level of support that we have received from our loyal customers and the general public."

The competition featured ciders and peries from all over the UK, which were judged by a panel of publicans, drinks writers and CAMRA members on aroma, flavour, overall balance and finish. Judges described Cornish Orchards' Farmhouse Cider as, "a very light and easy drinking cider, well balanced, and packed with flavour".

Andrea Briers, spokesperson for CAMRA said: "The competition once again brought together real cider and perry producers from across the country, and showcased some excellent variety and choice. The quality of the products coming through is testament to the hard work of Britain's producers."

The Silver award for cider was won by Perry Brothers Sweet Vintage from Dowlsh Wake in Somerset, while the Bronze award went to Burrow Hill Medium of Martock Somerset.

The awards for perry went to; Gold for Gwatkins Blakeney Red of Abbey Dore, Herefordshire; Silver to Butford Organics Medium of Bodenham, Herefordshire; and Bronze to Minchew Stinking Bishop of Aston-on-Carrant, Gloucestershire.



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St Buryan Inn, St Buryan
New Leasehold Price £54,500
 Two bar village public house.
 Character bar areas. Commercial kitchen.
 Three bedroom owner's accommodation
 Garage and patio



Maltsters Arms, Chapel Amble
Leasehold £150,000
 Pub restaurant in central village location with 120+ covers.
 Outside trading area fronting village green.
 Owners three bedroom accommodation



Four Burrows, Grampound Road Freehold
£365,000
 Originally a coaching inn many original features retained, but additional features include solar panels on roof. Owners five bedroom accommodation



Old Inn, St Breward Leasehold £125,000
 Believed to be the highest pub in Cornwall, this recently refurbished and extended free house with 2 bars, sumptuous restaurant and further dining room.
 2 bedroom owners accommodation.



Queens Arms, Breage Leasehold £125,000
 Part free of tie pub/restaurant in village location. Refitted and refurbished throughout. Offers main bar, sports bar, restaurant for 30 covers. Beer gardens, car parking and owners accommodation plus 2 letting bedrooms and caravan site with 5 electric hook ups.



St Mabyn Inn, Freehold £500,000
 Freehouse/restaurant in central village location. Offers traditional style bar dining areas for approximately 50+ covers. Enclosed beer garden. Car parking.
 3 bedroom owners accommodation



ADVERTISING RATES

<u>SIZE</u>	<u>ONE EDITION</u>	<u>ANNUAL (4 EDITIONS)</u>
1/4 PAGE	£50.00	£180.00
1/2 PAGE	£100.00	£360.00
FULL PAGE	£180.00	£650.00
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BRANCH DIARY

Friday 8 & Saturday 9 June 11am-11pm
St Ives Beer Festival, Concert Hall, Street-an-Pol
Volunteer staff still required. Get in touch with Gerry Wills as soon as possible

Saturday 23 June Branch Meeting
12:30 Commercial Inn, St Dennis
July & August socials and meetings to be arranged.

8-9 September Bodmin Steam Railway
Steam Gala Beer Festival on Platform

Saturday 22 September Branch Meeting
12:30 Masons Arms, Bodmin

26-27 October Falmouth Beer Festival
11am-11pm Princess Pavilion, Falmouth
Volunteer staff please get in touch with Gerry Wills now (I know it seems a long way off) using the form on Page 12

Please note there will be no branch or social meeting in October due to the beer festival

Saturday 10 November Branch Meeting
12:30 Star Inn, Crowlas

Saturday 8 December Social Meeting
12:30 London Inn, Summercourt

Saturday 22 December Christmas Social
Evening Driftwood Spars, Trevaunance Cove
Pre-booking is essential and deposit payment to Jan Wills



Former Cornwall CAMRA members, Liz & Steve Goddard, were married recently in Essex where they will be setting up home.

They returned to our area for their honeymoon by staying on the Isles of Scilly.

Steve reported that the wedding was perfect and the happy couple enjoyed a few beers in the Turks Head, St Agnes; the Bishop & Wolf, Harbour and Atlantic in Hugh Town and the Old Town Inn.

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BEER FESTIVALS

1-5 June Mounts Bay Inn, Mullion
Jubilee Beer Festival

8-9 June St Ives Beer Festival
Guildhall, St Ives

16 June Star Inn, Vogue, St Day
Bash Out the Back Ale Festival

22-24 June Watermill, Lelant
Beer Festival in Marquee
in the garden

20-22 July Highwayman, Dobwalls

7-12 August Great British Beer Festival
Olympia, London

16-18 August Newton Abbot Racecourse

20-25 August Peterborough Beer Fest

24-27 August Mounts Bay Inn, Mullion
4th Annual Beer Festival

31 August-2 Sept Queens Arms, Botallack

8-9 September Bodmin Steam Railway
Bodmin General Platform

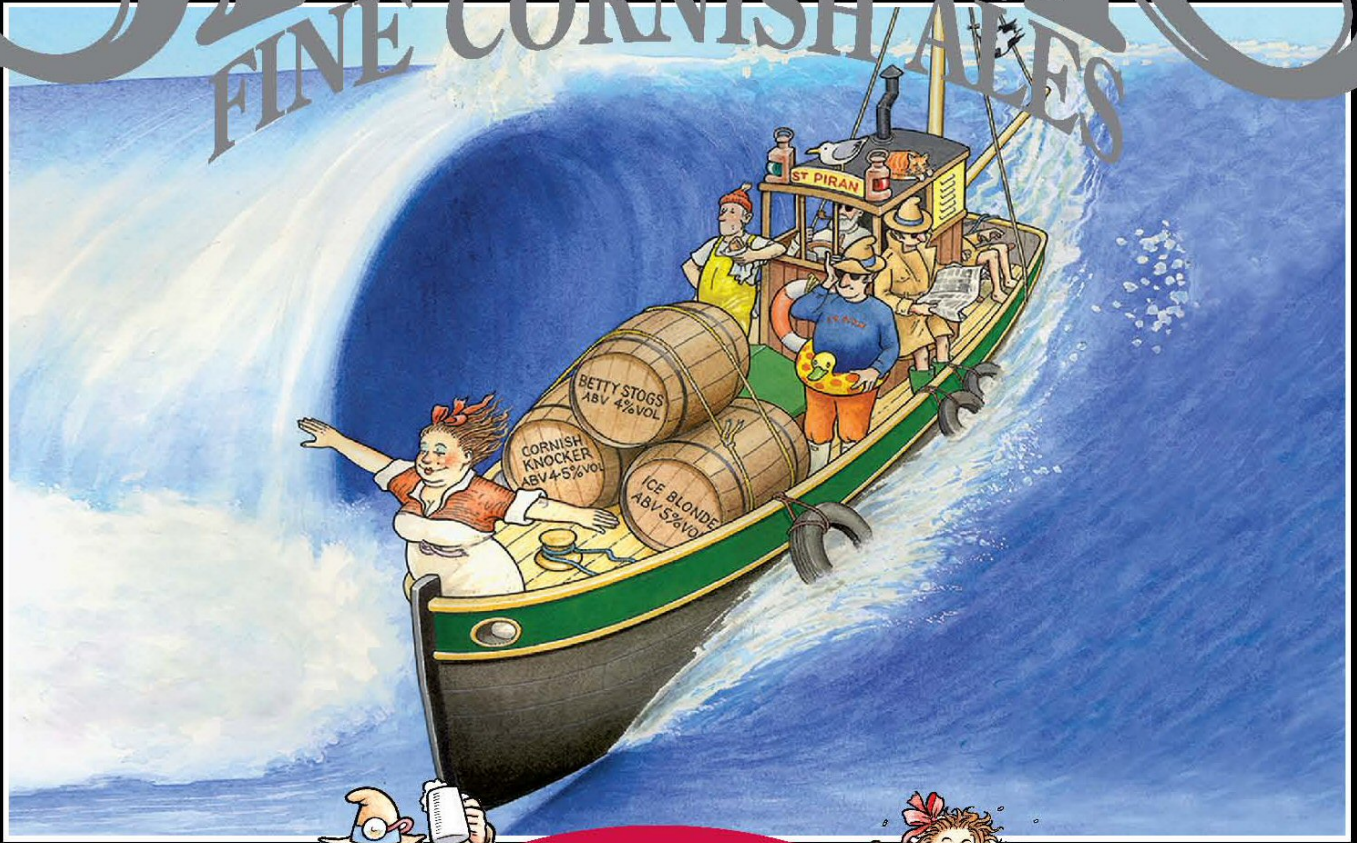
8-9 September Minehead Railway Station

26-27 October Falmouth Beer Festival
Princess Pavilion

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