



ONE & ALE

FREE

Campaign for Real Ale Cornwall Branch Newsletter

SPRING 2012

Champion Winter Beer of Britain Driftwood Alfie's Revenge



Louise Treseder & Peter Martin
Toast Their Success

Inside this issue:

Editorial
Driftwood Diary
Manchester Memoirs
Ten Days Away with
Pubs & Music
Beer Festival News
Scilly News

PLUS

All the Latest Brewery
News

And Much More
Pub, Beer & Brewery
News



Editor's welcome

We've had a busy time since publishing our last issue, Autumn 2011 and dear reader you will probably already have spotted that this issue is titled 'Spring 2012'. What happened to the Winter edition you may ask. Well, it's the usual thing of CAMRA Kernow doing things dreckly. This applies to our branch chairman as well, who should have taken the opportunity to air his views here on pubs, breweries and the drinking world in general. But he prefers to do this in the corner of his local to anyone who will listen.

To be honest it's me as Editor who has been 'hanging fire' until now with many stories breaking as the weeks progress. The announcement of National CAMRA's Pub of the Year was due mid-February. We had The Front, Falmouth as one of the final four and I was holding the front page (pardon the pun) when the Driftwood Spars stepped in by winning the Champion Winter Beer of Britain title with their Alfie's Revenge. Many congratulations to brewer Peter Martin and better luck next time to Matt at the Front (see page 11 for PotY winner).

Falmouth Beer Festival



Once again a resounding success despite some misgivings prior to opening as the venue, the Princess Pavilion, had only just completed a major refurbishment. We moved the beer bars into the main hall as the new floor in the patio area was considered unsuitable for spilling beer on. The main hall, previously under used,

was now the centre of drinkers' attention with bars on all three walls and in front of the stage. A selection of real ales from most of the Cornish breweries took up one bar, while the remainder had beers from Up North, Down South, Near East and Rest of the West. We were complimented on the new arrangement once drinkers had gained access to the hall, but rightly criticised by those who were still struggling to get in. The meetings prior to the festival highlighted this as a potential problem and we'll try and do better next time.

Results of the blind tasting by the panel of judges were as listed below.

Supreme Champion Ale of the 2011 Falmouth Beer Festival

Gold: St.Austell Proper Job

Silver: Wentworth Bumble Beer, Bronze: Driftwood Blackheads Mild

Supreme Champion Cornish Ale of the 2011 Falmouth Beer Festival

Gold: St. Austell Proper Job

Silver: Tintagel Gull Rock

Bronze: Driftwood Blackheads Mild & St.Austell Trelawney

Category winners:-

Milds 1. Driftwood Blackheads 2. Mighty Oak Oscar Wilde 3. Coastal Merry Maidens

Bitters 1. St.Austell Trelawney 2. Sharp's Cornish Coaster 3. Driftwood DEK

Best Bitters 1. Tintagel Gull Rock 2. Elgood Pageant 3. Castor Old Scarlet

Golden Ales 1. St.Austell Proper Job 2. Crouch Vale Yakima Gold 3. Coastal Poseidon

Strong Ales 1. Rebellion Red 2. Oakleaf Wholehearted 3. Skinner's Porthleven

Old Ales Stouts and Porters 1. Hunters Blackjack 2. RCH Old Slug Porter 3. Greenjack Lurcher

Speciality Beers 1. Wentworth Bumble Beer 2. Greenjack Orange Wheat 3. Phoenix White Tornado

Christmas Party

The Driftwood Spars, Trevaunance Cove once again hosted a very popular gathering for our Christmas celebrations. This also gave the branch the opportunity to present Driftwood brewer Peter Martin with

three certificates from the Falmouth festival.

Barrington Bennetts

Christmas celebrations were dampened somewhat by the death of the landlord from the Seven Stars in Falmouth on Christmas Eve. Not unexpected as he had been battling with cancer for a while, but sad all the same and he will be talked about for many years to come. As will his funeral that took place on 6th January in a packed Truro Cathedral with at least two bishops officiating. Son Nigel and Granddaughter Amy will continue the long line of Bennetts family ownership of the pub.

Driftwood Spars

After his success with beers at the Falmouth festival brewer Peter Martin went on to win Champion Winter Beer of Britain at the National Winter Ales Festival in Manchester. Alfie's Revenge won the title on the 18th January when both brewer Pete and landlady Louise Treseder were on hand to accept their award. See front page and elsewhere in this issue.

Bodmin Beer Festival

If you receive this copy of One & Ale in time please come along and support this event. Due to commitments with two other beer festivals at St Ives and Falmouth last year it was decided to leave Bodmin as a festival that is held every other year, the previous one being March 2010. We will have over 40 different real ales, plus cider, perry, ginger beer and fruit wines.

Two New Breweries

See elsewhere in this issue for more details but we have added two more breweries to our branch's portfolio.



Down in the West near Penzance is Cornish Crown Brewery, a six barrel brewery set up in an industrial unit at Badgers Cross by Josh Dunkley landlord of The Crown pub in Penzance. Josh has promised to listen to his customers as to what they would like to see him brew and they drink, so get down there and offer your advice.

The other brewery is further North on the outskirts of Bodmin. Rhys Powell and Eddie Lofthouse have installed a ten barrel plant and titled it Harbour Brewery (although you can't get much further from the sea in Cornwall). An example of their beers appeared at the National Winter Ales Festival in Manchester. A core range of four beers is planned although there will be experimental ales using cassia bark, bog myrtle, rhubarb and chilli.

The Cornwall Branch should be able to organise a visit to both of these breweries, as we did to Sharp's Brewery at Rock late last year. Many thanks to Stuart Howe and his team when we had the rare opportunity to sample some of the many beers other than Doom Bar that Stuart is capable of brewing. We don't just go to microbreweries as this picture should show.



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



ALFIE'S REVENGE IS CHAMPION WINTER ALE by Peter Martin

Last year at Exeter beer festival I had got my first real accolade for beer since starting at Driftwood. Alfies Revenge had won best in class, which meant it went forward to Manchester this year for Champion Winter Beer of Britain. I had decided not to risk such a precious cargo to a pallet company where it would be bumped about and deserted in stockyards across the country until finally arriving in Manchester. I decided to take it up myself, literally, wrapped in blankets, and with ice packs. The event was held in the Sheridan Suite, I had developed the notion that this would be the foot of a luxury hotel. Having this in my mind, as I progressed along the Oldham Road and the buildings developed a considerably more industrial feel, with no hotel in sight I thought I had gone wrong. Then I caught sight of the signs and a couple of brewery wagons. It appeared that they had omitted to build the rest of the hotel, as it was just a windowless factory unit, nicely fitted out though. Having dropped the precious cargo I had a couple of days to kill before



Louise, owner of the Driftwood, and our supporters club, Tim and James from the Tap House arrived. I went to see some bits of the north I had never seen before, see a bit of art, visit the odd pub and catch up with my nephews who had migrated

here.

The big day arrived and we set off across Manchester. By this time I was getting a little nervous. The thing is that we knew we were on a shortlist for an award, however, we weren't allowed to tell anyone. We hadn't got a certificate or anything at Exeter so if we didn't get

an award here effectively there were few who knew that we had already achieved quite a lot by getting here.

This 'all or nothing' feeling combined with the fact that three other people had taken the time and the money to come up and support me added to my anxiety.

Due to the excesses of the previous night, and the prospect of a day at the beer festival, we decided to stop for lunch then catch a cab to the venue. The festival opened at 2.30 and I had convinced myself, possibly because I didn't want to hear the result, that there would be no need to rush, as any announcement wouldn't be made until 3 or 4 o'clock. We enjoyed a leisurely lunch and finally hailed a cab at about 3. As we get going Louise gets a call from Driftwood, then seconds later another call, after what seemed like an endless chat, she hung up and let the rest of us into the secret. We had the top award and they were waiting on us getting there to announce it.

We were greeted at the door by Nik Antona, CAMRA director, and publicity pints got for us. However, as there was a deadline to be met for the national CAMRA magazine we had a hurried interview with the journalist in which the pints were rapidly consumed with all the excitement. More than had to be fetched for the picture. Interspersed with this I am desperately sending out text messages to my entire phonebook and Louise is posting the news on Facebook and Twitter. The initial furore now over the announcement was made and cheered as we got our mention. At this point I started to realise as the Alfies was topped up for the third time that winning an award with a strong ale has its disadvantages as in one hour I was downing my third pint of 6.5% and I could tell. In order to slow my progress I decided to check that the other ale I took up, Lou's brew which at a mere 5% for the 4th pint meant we were well on the way to a fine celebration. The problems continued that because it was a winter ale festival it was tricky

(Continued on page 4)

The Smugglers' Den Inn

CUBERT NEWQUAY

Enjoy a truly delicious lunch or evening meal in our unspoilt and atmospheric inn, just outside the village of Cubert. We use the freshest local ingredients and have developed an enviable reputation for our fabulous daily specials.

The Smugglers' is renowned for its real ales, fine wines, Sunday roasts, entertainment and friendly welcome. A superb weddings and functions room is also available to book.



Trebellan, Cubert, Newquay, Cornwall, TR8 5PY
Tel: (01637) 830209 www.thesmugglersden.co.uk





SIBA award winning brewery

BAYS
Turkey Devon

DEVON'S BEER OF CHOICE

BAYS BEST
Alc 3.7% Vol
A Devon best bitter, amber in colour and a multi award winner. Bays Best is a well balanced, clean and crisp beer with a dry and happy finish.

DEVON DUMPLING
Alc 5.1% Vol
A strong golden beer with a fresh hop character. This ale has a smooth taste with a balanced sweetness throughout Devonshire through and through!

BAYS GOLD
Alc 4.3% Vol
An easy drinking, light golden ale and Bays biggest seller. Its unique blend of hops create lemon citrus overtones which tantalize and refresh the palette.

TOPSAIL
Alc 4% Vol
Launched in June 2010, Topsail is a well balanced beer, deep amber in colour with a subtle sweetness throughout.

CALL US NOW TO PLACE YOUR ORDER - 01803 555004 - www.baysbrewery.co.uk

BISHOP & WOLF AN UPDATE

By Rod Davis



Readers of the autumn 2011 edition of One & Ale may remember my piece about beer on the Isles of Scilly, in which I had a moan about the damage done to the infrastructure of the Bishop & Wolf in the centre of Hugh

Town, St Mary's. Specifically, I was lamenting the loss of the raised area by the street window, in which drinkers could sit and enjoy their pint and watch the world go by. Its loss contributed significantly to a general loss of atmosphere and made the pub a distinctly gloomier place to drink in.

Since then, I have been contacted by the Estate Director at St Austell Brewery, Adam Luck. He says:

'As a big Scillies fan I very much enjoyed your article in the Autumn edition of One and Ale. I am just back from a wild and windy New Year on the islands and visited many of the pubs on your tour'.

Mr Luck continues,

'I had some sympathy with your comments about our Bishop and Wolf but wanted you to know it was NOT the Brewery who took the raised bar area out as suggested but a former tenant (since gone bankrupt) and we are now about to start work on a scheme which will reinstate the much lamented raised area'.

Good news indeed, and I am grateful to Adam for allowing me to pass on this correction and update.

Rod Davis
Branch Pubs Officer

ALFIE'S REVENGE ON MANCHESTER

(Continued from page 3)

finding ales that were lower in gravity and lighter on the palette in order to slow my inevitable demise. As the evening arrived we decided to take on a celebratory tour of a few local establishments which had been recommended to us.

We got in the cab and then had a slightly bizarre journey. Four rather relaxed people with no idea of the geography of Manchester but armed with a pub and a street name were trying to guide a cab driver with a satnav to a pub he had never heard of, and couldn't find. If you ever go to Manchester and catch a cab, then have the postcode of your destination.

Eventually, we gave up on this farce and once we had arrived on the correct street decided to find the place on foot without the help of local knowledge.

The pub, the appropriately named Angel, was immediately apparent so we took refuge and sustenance there for a couple and then received directions to another 'must see', The Marble Arch, a short walk away. This place was amazing, its own brewery which was good and the interior was brilliant, original green tiling with tiled lettering and vine cornice advertising the drinks on offer. Having



Interior of Marble Arch

taken in this and been given a list of further 'must see' pubs by a man at the bar, we set off again, heading to Deansgate. On arrival we disembarked at the foot of skyscraper where James decided to move the celebrations up a gear or two, with the words 'I have been told this place is good'. He ushers us through the doors of the Hilton passed a huge bouncer who to my surprise greeted us and opened the lift doors rather than turning us around and showing us the main door again. We get in the lift and were instantly on the 23rd floor (apparently the fastest lift in Europe) to a cocktail lounge. I don't think you will find it in the good beer guide, though much favoured by local



(Continued on page 6)



END OF AN ERA AT SEVEN STARS FALMOUTH



Drinkers in the Seven Stars on The Moor in Falmouth are missing the repartee of landlord the Reverend Barrington Bennetts following his death on Christmas Eve. The Bennetts family have run the same pub since the 1870s. Son Nigel, together with granddaughter Amy, will continue in the family tradition although Barrington will

be some hard act to follow. An ordained priest, and probably the oldest licensee in Cornwall, and at the beginning of December last year, a Freeman of Falmouth.

Rev Bennetts (79) became a man of the cloth some 20 years ago. In the six decades that he worked behind the bar of this grade II listed pub he contributed hugely to voluntary causes including The Royal British Legion, Falmouth Lifeboat, Scouts and St Nazaire Society. He was also the town mayor's chaplain and honorary assistant priest at King Charles the Martyr church, chaplain to the Mission for Seamen and padre to the infamous Falmouth Marine Band. He was the only landlord of a pub to be included as character in the Beano comic in 2002, portrayed as the man behind the bar in the Reverend's Pop Shop.

"Not before time", remarked many of his loyal customers when Mayor Geoffrey Evans bestowed the honour of the Freedom of Falmouth in a ceremony at the beginning of December last year.

The historic pub is being sympathetically refurbished with new paintwork and much needed repairs.

The funeral of Barrington Bennetts took place at Truro cathedral on 6th January.



Cornish Bottled Beer and Cider

The on line off licence

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

The ideal gift

Kay and Armin Palmer

Telephone 07729 720777 / 07881 557112

Email info@cbbac.co.uk

www.cornish-bottled-beer.co.uk

NEW WAYS TO KEEP UP TO SPEED WITH ALL THINGS ALE IN KERNOW!



Like us on Facebook

www.facebook.com/camrakernowpage

www.facebook.com/falbeerfest



Follow us on Twitter

@CornwallCAMRA

@CAMRAPress *(updated hourly)*

@FalBeerFest

Facebook and Twitter for St.Ives & Bodmin Beer Festivals will be available near the fests' due dates.

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 ☺



ALFIES REVENGE ON MANCHESTER

(Continued from page 4)

football celebrities and their WAGS. Yes readers, my confession this issue is that the Champion Winter Beer of Britain was at least in part celebrated with a pink drink with a chilli in it and also an orange one too. Brilliant choice James, I loved it. After this interlude we once



again visited more CAMRA acceptable venues most notably Peverill of the Peak another classic pub in Manchester. In our short stay we managed to discover a number of different pubs worthy of a whole article of their own. I must make another fact-finding tour with the nephews.

I understand at Exeter this year the Blue Anchor got the nomination with Special so good luck Gareth lets see if Cornwall can get it twice in a row.

How Many Points do you get for a Conversion?

Since becoming brewer at Driftwood there has been regular and witty badinage between the regulars and myself on the subject of preferred drinks. Generally, this happens after I have enjoyed an afternoon of quality assurance at the Driftwood. The fact is that I am busy brewing beer over the road what I feel is a little bit of craft quality and they are buying nondescript lager from Manchester (sorry Nephew) or cider from a wide variety of locations. At our regular beer festivals I

have tried impress upon them the benefits of the one true product and try to elicit from them a preferred style of ale that would ensure their conversion to the path of righteousness.

This year may have been the turning point, Big Pete saw the light on the road to Masham, Yorkshire, I would have preferred him to have discovered it on the way to Trevaunance Cove but a conversion is a conversion. My thanks to the Black Sheep Brewery.

He is now a firm fan of Blue Hills but has been seen enjoying Black-heads mild and Red Mission if the former has run out. Never now seen supping the keg cider of days gone by. DEK has also proved popular, luring such notable lager drinkers as BP from the dark side. Even Kev has been dabbling in the finer things with sessions on the Lou's Brew. Today I have four pumps, tomorrow the bar. Thanks for the support guys.

When the CAMRA tasting panel came to visit I arranged for the full range of Driftwood beers to be available on the hand pumps, along with Hogswood and Tintagel. Such a rare sight that I had to take a picture.

I was a bit late getting my article to the Editor, so more in the next edition



The Driftwood Spars St Agnes



The Eating Place at Trevaunance Cove

www.driftwoodspars.com

'Priding ourselves on serving the best of local produce'

En suite rooms available with seaview or garden view

Restaurant • Pub • B&B
Microbrewery • Live Music
Large Car Park

driftwoodspars@hotmail.com

Tel: 01872 552428

'The best roast on the North coast!'



MANCHESTER MEMOIRS

BY STEVE WILLMOTT

Regular readers of One & Ale will remember that your Editor has for the past few years ventured north to attend the National Winter Ales Festival held in Manchester. This year was no exception, but instead of travelling by public transport there and back, a range of Cornish beers was required to be dropped off at Exeter on the way on Tuesday 17th January. I was also to be accompanied by Cornish branch member Graham Mountford who had read so much about my exploits and the delights of northern beer. Graham had worked for many years in Cheshire before retiring to Cornwall and had arranged to stay on afterwards to visit a cousin.

The drop-off point for the Cornish beer loaded onto my small truck was Exeter City Football Club as Exeter Branch of the Campaign for Real Ale were to be holding their winter ale festival over the same weekend as Manchester.

Having just started to unload seven firkins of ale and two pins of Grandma's Weapons Grade Winter Spiced Ginger Beer I soon became blocked in by two RCH Brewery vans and another pick-up truck from a Devon brewer. It took a while therefore to extricate ourselves, but a quick log into the SatNav and a question to Graham as to whether he had ever visited Bathams Brewery in Brierley Hill revealed that we should arrive at this must see, must do location by 2.30pm.



The Vine, on Delph Road, Brierley Hill DY5 2TN is more commonly called the Bull & Bladder and has also been the location of Bathams Brewery since 1877. This traditional Victorian tower brewery was once a slaughterhouse hence the alternative name, has been winning awards

for its beers for many years and Graham was most impressed with both the dark mild and light golden bitter, such that it was difficult to drag him away. The ham or cheese cobs we ate were wonderful and good value too. I scored the Bathams Bitter at 4.5 on the National Beer Scoring Scheme (NBSS), and we were both impressed by the price tag of £2.40 for a pint (see later in this article for even cheaper beer prices).

Not long after leaving The Vine we ran into a traffic jam due to a road closure by the Police following an 'incident' as they appear to refer to collisions between vehicles or people and vehicles these days. However, we were not too late arriving at our night stop venue, the Kings Arms, Farnworth (near Bolton).



This freehouse had re-opened eight months ago under new ownership and had been recommended to me by my old friend from Farnworth, Paul Roberts, who lives a short walk away. Two en-suite rooms had been created for bed & breakfast and we had booked both to cater for my and Graham's stay until Sunday.

Licenseses Alan and Joan made us most welcome and with four beers to try on the hand pumps we didn't bother unpacking. A quick pint of Bank Top Barley to Beer 3.6% before we had to catch the bus into Bolton and meet Paul.

The bus stop was under Graham's bedroom window, so not too far to walk! Instructions on bus route and times had been given by Paul, who works for Greater Manchester Passenger Transport, the arrangement had been to meet him in The Spinning Mule, a J D Wetherspoon in Bolton centre. The walk from the bus station to find Nelson Square

(Continued on page 9)



The Watermill



Beer Festival

22nd - 24th June

5pm-11pm Friday 12 noon - 11pm Sat
12 noon - 7pm Sun

40 Cask Ales & Cider
Barbeque
Live Music

Lelant Downs, TR27 6LQ
Tel 01736 757912

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

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



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.



St Day Inn, St Day Leasehold £30,000

Bar lounge and dining room combined to provide approximately 54 covers.
Enclosed beer garden with covered smoking area.
Spacious 3 bedroom owners accommodation



**Kings Head, Chacewater Leasehold £65,000
Rent £15,000**

Offered with the benefit of the residue of a Punch secure 10-year lease.
Attractive L-shaped bar with adjoining restaurant area. Recently refurbished guest rooms on first and second floors.
Large open plan owners lounge bedroom.



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





TINTAGEL BREWERY
AWARD WINNING ALES

**CASK CONDITIONED ALES USING
PURE CORNISH SPRING WATER**

HARBOUR SPECIAL	CORNWALL'S PRIDE
GULL ROCK	CASTLE GOLD
BLACK NIGHT	GWAF TAN

NOW BEING DELIVERED THROUGHOUT CORNWALL

Tel: 01840 213371 Mobile 07792954771

John Heard, Condolden Farm, Tintagel, Cornwall, PL34 0HJ www.tintagelbrewery.co.uk

MANCHESTER MEMOIRS

(Continued from page 7)

was marked by the total lack of anybody to ask the way. The Spinning Mule was equally empty, no more than four couples sat at tables and two locals stood at the corner of the bar. The barman did not mind waiting while we looked over the good range of real ales of all styles and strengths and I chose Phoenix Arizona, a very pale, very hoppy beer (4.1%) to accompany gammon steak and trimmings (Tuesday night is steak club). We stayed with this beer the rest of the night after meeting Paul, although our evening was cut short as this Wetherspoon closed at 11pm. The first time for any of us to be chucked out of a Wetherspoon!



Intentions of an early night after the long journey soon passed when greeted by Alan and Joan back at the Kings Arms with a room full of customers and a Scottish pub landlord who seemed to be passing through from somewhere to somewhere else. It seems difficult to refuse a Scotsman when in full flow, so we finished the evening

with the other two Bank Top beers, Flat Cap and Port O'Call, and Thwaites Wainwright as a non-Bank Top alternative.

Wednesday 18th

Awaking somewhat bleary eyed, we knew that the Winter Ale Festival in Manchester did not open its doors until 5pm to the public. We had tickets to the trade session that commenced at 2.30pm so the morning was free to show Graham around the delights of Bury.

Wednesdays, Fridays and Saturdays the world famous Bury Market is open and it wasn't long before our mouths were drooling at the strings of black puddings on display at the butchers' stalls and the

wide variety of fish on the fishmongers. The logistics of transporting black puddings back to Cornwall were discussed and put on hold to work out nearer home time.

Regular readers of One & Ale, and my writings about my annual pilgrimage north, may remember that I have twice tried to find local Bury brewery Outstanding. Armed this time with a more accurate map we soon found Britannia Mill a short walk from the town centre. No signs existed on the walls to show the brewery was here, but two plain white vans were in the loading bay and equipment in shrink wrap that could be brewery related. Squeezing our way past the vans we soon saw the brewery in a corner of a vast room filled with brewery paraphernalia. Outstanding Brewery is run by Dave Porter who also manufactures and installs breweries around the world. On the day of our visit he was hosting a brewery course so could not spend much time with us, but one of his minions was happy to show us the brewing equipment. A 12½ barrel and a 2½ barrel mash tun and copper stand side by side with various sizes of fermenters in another room. The 2½ barrel brewery is used for test brews and smaller runs of speciality beers. Stating that we were attending the beer festival later we were advised to seek out the Matron's Delight, named after the beer festival staffing officer, Margaret, who helped brew this 8% potent brew.



Dave Porter is also experimenting with real lager as many of his exported breweries prefer this style of beer. Outstanding do not own any pubs of their own, but brew three times a week without the need

(Continued on page 10)



THE BLISLAND INN

BLISLAND, BODMIN
01208 850739

TWICE CAMRA
S W REGION
PUB OF THE
YEAR



2926
DIFFERENT
ALES IN
SIXTEEN
YEARS

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

MANCHESTER MEMOIRS

(Continued from page 9)

to supply Wetherspoons. I had sampled some of Outstanding's beers in JDW pubs last year, but like many brewers they moaned that JDW



were not willing to pay the going rate, whereas other pubs in the Greater Manchester and Pennine Yorkshire areas were. The house beer at The Trackside in Bury is Piston Broke brewed by Outstanding, so we were soon on our way to sample a pint.

The Trackside is the station buffet on the East Lancashire Steam Railway and has a wide range of

at least six real ales that constantly change. A worthy entry in the Good Beer Guide we enjoyed the golden and hoppy Piston Broke for £2.30 a pint (NBSS 4.5) along with home made pie, chips mushy peas and gravy. No trains on the day of course, being mid-January, but it's funny how steam trains and real ale often go together.

Before our bus to the beer festival we partook of a pint in the Lloyds No.1 Art Picture House, a cinema conversion opposite the Metro Centre. Another Good Beer Guide entry for Bury there was no expense spared in 2009 and much of the art deco interior has been retained. Moorhouses Showtime is brewed for the Art Picture House so was the obvious choice, more on the malty side but still golden in colour.

On the bus into Manchester I had various mobile phone and text mes-



sages to deal with as it had already been announced that Peter Martin had scooped the champion prize at the Winter Ale Festival with Driftwood Alfie's Revenge.

We had to put our personal congratulations to Pete on hold for a while as, wanting a toilet stop, we took a swerve into The Angel on Angel Street, off Rochdale Road. We raised a pint of Pictish (from Rochdale) Alchemist (4.3%) to Pete. A light gold and hoppy beer at £2.60 a pint (NBSS score =4) we continued to enjoy the low northern prices.



On walking into the Sheridan Suite where the festival was being held the first person we met at the top of the escalator was a rather overwhelmed Fluffy Pete. The term 'fluffy' refers to his drinking coat that looks a bit like a teddy bear.

Another interruption from my mobile phone announced that the Phoenix Brewery rep was in the building expecting to meet me to arrange a visit to the brewery later in the week This was also to present the brewery with a certificate for achieving a bronze award in the speciality beer class at Falmouth Beer Festival last October. His description of how to find him in a large room full of people as 'bald head with a white top' was not so helpful when I discovered that most of the festival attendees answered that description. Nonetheless I did find him and arranged 3pm Friday. I also took the opportunity to have something to eat from the well run CAMRA hot food counter that lined the stomach before consuming a few 1/3rd pint real ales from the various festival bars. It was arranged on an A-Z by brewery basis, with the majority being on hand pump, except for the beers that had been entered in to the Champion Winter Beers judging. Driftwood Alfie's

(Continued on page 11)



MANCHESTER MEMOIRS

(Continued from page 10)



was naturally getting a hammering by this time and was in danger of running out. Too far for Pete or Louise to nip back and get some more!

The only other Cornish beers represented at Manchester this year were Driftwood Lou's Brew and the new brewery near Bodmin, Harbour Brewery, with their Winter Ale (4.7%), described

as a dark brown ale with Morello cherries and Pacific Jade hops.

I met and made arrangements to meet my Manchester mates over the next few days before a fairly uneventful journey by bus back to the Kings Arms, Farnworth. Graham made his excuses and got to bed earlier than me it has to be said, but there were some new beers from Bank Top on the hand pumps by now.

Readers will remember the former steeplejack and steam enthusiast Fred Dibnah (now deceased) who made many a TV series. He lived only a mile or two away and Bank Top Brewery has produced a series of beers in tribute to him. Originally named Fred's Cap, this has had to be changed for legal reasons to Flat Cap, while Gold Digger and Old Slapper refer to Fred Dibnah's ex-wives (again for legal reasons, allegedly). I enjoyed a very nice Old Slapper (or two) before retiring to bed and dreaming of falling chimney stacks. There is probably some inner meaning for this but best not go there.

Thursday 19th

Another day to be spent travelling on public transport to search out microbrewers in the North Manchester area before attending the Winter Ales Festival later on. Today I chose Rochdale, a town made famous by Gracie Fields and Mike Harding, as well as the birth place of the Co-operative movement.

Travelling in to Rochdale and held up in traffic caused by construction of the new Metrolink tram system I noticed a pub called the Cask & Feather. "Ooh I cried, we need that one as it's the home of Greenmill Brewery".

It was bang on 12:00 so the pub doors were open and we were obviously the first ones in. Two Greenmill beers were on the hand pumps and we opted for the weakest first which was Gold at 3.6% that turned out to be very hoppy and full of flavour (NBSS=4).



The smell of brewing was wafting through the bar and we could see the brew kit through a glass door out the back. Just as the very pleasant Michelle behind the bar was asking, "Where are you two from?" the brewer walked in. A 'tour' soon followed around the 2½ barrel plant that had been bolted together by Dave Porter (see Wednesday's visit to Outstanding). Matt was



impressed by the fact that we had travelled all the way from Cornwall and expressed an interest in doing brewery swaps next time I was in the area in the Coastal Brewery van.

We had to try the other Greenmill on the bar that was called Citrus Snap (4.2%). Obviously made with Citra hops and really to my taste it was golden and hoppy – well hoppy!

Across town from the Cask & Feather is another must visit pub called The Baum. Situated in Rochdale's tiny conservation area this pub is next door to the Co-op museum. Bare wooden floors and secluded alcoves and old world charm, it was voted Rochdale CAMRA



Pub of the Year in 2009. I selected from the choice of six beers Elland Enigma.

Another J D Wetherspoon cinema conversion has been undertaken in Rochdale, called the Regal Moon, it has not retained as much of the original interior as Bury's Art Picture House, but obviously no expense has been spared once again.

We caught the train in to Manchester Victoria by way of a change and noted that the Metrolink should connect Rochdale by tram later this year. The System One DaySaver tickets are good value if you are travelling around a lot like I was (Graham had his over 60's bus pass) with any bus after 9:30 costing £4.80 all day unlimited travel. Bus and Tram £6.30 and Bus, Train and Tram £8.00.

We arrived at the Sheridan Suite by about 4:30 and enjoyed a few leisurely 1/3rd pint samplers while watching Peter Martin's adoring fans surrounding him at the bar. I'll let him tell you the tales. We were able to sample some interesting new breweries and beers. Some that stood out for me were from Cross Bay Brewery, sponsors of the staff rest and transport facilities. Morecambe Bay Wines & Spirits only opened their brewery in mid 2011 under the supervision of head brewer Peter Gouldsbrough, who was previously with Moorhouses where the brewing kit came from when that brewery undertook an expansion programme. I was later to receive contact details for brewery swaps, so expect some of these beers in our area at some future date.

The bus back to central Manchester was late in coming and quite a queue had formed by the time it arrived. A good humoured scramble to get on the bus was later marred by the driver refusing to stop near Shudehill (many passengers wanted to get off here including us) and we were dumped into the aftermath of a very heavy hail storm that meant a cold damp dash through the streets to catch our last bus back to Farnworth. A twenty minute walk from the centre of Farnworth to our hotel meant we arrived freezing cold, but stone cold sober ready for a couple of pints of Dunscar Bridge Steeplejack (3.8%). Yes, there had been another fresh beer attached to the pumps while we had been out and about today. See Saturday's description for details of Dunscar Bridge brewery.

Look out in the next issue where the story continues with what happened on Friday and Saturday.

WELSH PUB WINS NATIONAL PUB OF THE YEAR

The first ever Welsh pub to win National CAMRA's Pub of the Year has been announced as the Bridge End Inn, Ruabon.



The pub not only enters CAMRA's history books as the first ever Welsh pub to win its National Pub of the Year competition, but having only been re-opened by its current owners in March 2009, becomes one of the most remarkable success stories in the competition's history.

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.

The Bridge End Inn was taken over and subsequently revitalised by the McGivern family in 2009, with the pub earmarked as the ideal premises for the family microbrewery – McGivern Ales - overseen by son Matthew. Having reopened the pub 5 weeks after taking it on, the McGivern family were praised by CAMRA members for restoring the pub's interior, and for introducing an extensive real ale and cider range.

The presentation took place on 10th February, with the Front in Falmouth having reached the final four.

Well done to all involved.

**12**

ONE & ALE

THE CORNWALL BRANCH OF THE CAMPAIGN FOR REAL ALE IS PROUD TO PRESENT

BODMIN BEER FESTIVAL 2012



CAMRA KERNOW

**FRIDAY 2ND & SATURDAY 3RD MARCH
AT BODMIN PUBLIC ROOMS
FRI: 5PM TIL 11PM SAT: 11 AM TIL 11 PM**

MORE THAN 40 CASK ALES

PLUS CIDERS, PERRIES & FRUIT WINES

**HOT & COLD FOOD LIVE ENTERTAINMENT
ADMISSION: £3.50 (£2 FOR CAMRA MEMBERS)**

FULL INFO, GOODIES AND MORE AT: WWW.FACEBOOK.COM/BODMINBEERFEST

WANT TO WORK AT ST IVES BEER FESTIVAL?

The Branch beer festival committee would appreciate your support during the period of the festival. The dates for St Ives are 5th June setting up to 10th June taking down. You may either help through assisting in festival set-up, staffing during the festival or a combination of both. Please contact Gerry or Jan Wills and ask for an application form. When filling in the form you may indicate your preferred area of working, setting up, bar serving or food preparation for instance. Please note that you may be asked to help out in another area if needed.

For the St Ives Festival please complete the form and return by 1st April.

As well as working with a happy band of volunteers you will be entitled to a staff T-shirt and, so long as you work for the specified minimum period, you may also be able to reclaim part of your accommodation costs. The latter will have to be pre-arranged and approved and we may be able to assist with this by block booking accommodation to achieve a good discount.

Gerry Wills

19 Polstain Crescent, Threemilestone, Truro, Cornwall. TR3 6DZ

Telephone: 01872 278754 / Mobile 07774 169659

Email: gerryandjanwills@btinternet.com

YOUNG MEMBERS REQUIRED by Sue Hook

I love being a member of Cornwall CAMRA. I have made some very good friends through our shared love of a good pint of beer, debate on all things ale related and by attending some excellent social events. I've seen the inside of more breweries than I care to name and sampled many brewers 'specials' which are normally kept around the back or under lock and key.

However, looking around at a recent branch meeting, I couldn't help thinking that we are an aging group (not me of course as I am only just old enough to drink in bars!) with few younger members joining. Why? What are we not offering, that is attractive enough for younger members to want to join us. Now, it may be all the younger members are doing what good CAMRA members should be doing - drinking decent beer in and around the many wonderful pubs in Cornwall. But I'm not sure they are either drinking real ale or members of CAMRA.

Nothing is better than getting new members to a club. New members bring different ideas to any club or organisation, whilst having the interest of the club at heart. Whilst I support tradition and longevity, we must also move with the times and keep our offering attractive enough that new people will want to join. It's a bit of a bit of a Catch 22, that some possible members may not wish to join our club because we are deemed too old fashioned but we may remain old fashioned, if we don't attract new members!

2012 Cornwall CAMRA celebrates its 35th anniversary. When our branch started, there were only two breweries in the county and real ale was in a poor state. Look at where we are now. We have 30 breweries in Cornwall and a plethora of excellent pubs serving first class beer. We are also very close to having a membership of 1,000. So close, that we are planning all sorts of celebrations to make sure that we mark the occasion with a bit of pizzazz or at least a pint or two. You could be that 1,000th member.

People join clubs for different reasons and not every member wants to come to socials or branch meetings. But if there are potential members out there who wonder what we do, come along and find out. Don't be like Groucho Marx who refused to join any club that would have him as a member. Basically, we are a drinking club, so if that's your interest, we welcome you with open arms!



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



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____
 Email address _____
 Tel No(s) _____

Direct Debit Non DD
 Single Membership £20 £22
 (UK & EU)
 Joint Membership £25 £27
 (Partner at the same address)

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

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

12/10

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit

Form 85 is the vehicle form using a half pence per unit system. Campaign for Real Ale Ltd, 23 Hatfield Road, St. Albans, Herts AL1 4LW

Service User Number **926129**

Name and full postal address of your Bank or Building Society

In the Name of _____ Bank or Building Society

Name _____

Address _____

Postcode _____

Name(s) of Account Holder _____

Branch Sort Code _____

Bank or Building Society Account Number _____

Reference(s) _____

FREE HOUSE **the BOWGIE inn** & RESTAURANT



The Perfect Setting for The Perfect Pint



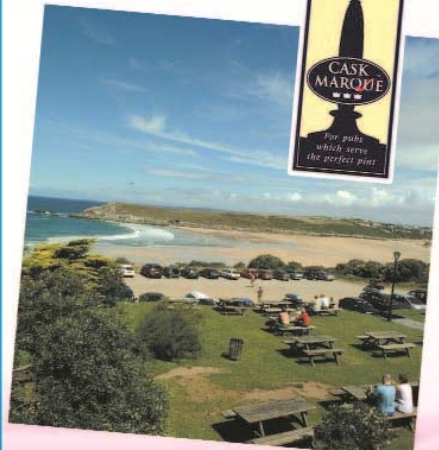
Serving Real Ales from £2.29

Good Pub Food Served Daily
Lunchtimes 11-3pm & Eve 6-9.30pm

Sunday Roasts
Food Served all day Sunday

2 for £10 Lunches
Mon to Fri (Not Bank holidays)

Buy Smirnoff/Gordons 25ml & get Britvic 160ml Orange/Tonic FREE
Double up for an extra £1.00



ALL SKY SPORTS; ESPN, HD, SKY 3D, SKY SPORTS NEWS, EXTREME, BBC HD, ITV
 West Pentire . Crantock . Newquay . Tel: 01637/830363 . www.bowgie.com



Matt & the crew welcome you to

The 'Front



Serving

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

Also available:

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

Food

B.Y.O. Food.

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

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

Open from:

11.00am 'til 11.30pm
Sunday - Thursday

11.00am 'til midnight
Friday and Saturday



the 'front
'the bar on the quay'

01326 212168
www.thefrontfalmouth.co.uk

Custom House Quay
Falmouth
Cornwall
TR11 3JT

A GARY CHRISTMAS

OK I know it was a very mild Christmas this year, but as I upset Cornwall member Steve Barber by leaving out his picture of Gary Marshall, landlord of the Blisland Inn on Bodmin Moor taken in the snow of 2010, I've inserted it here.



Hope the goose bumps have gone now Gary!

CORNISH CROWN BREWERY



The official opening of the brewery was carried out by the Mayor of Penzance who cut the ribbon on January 14th to this new six barrel plant at Badgers Cross.



CORNISH CROWN BREWERY

January 14th saw the opening of a new brewery at Badgers Cross, near Penzance by Josh Dunkley, brewer and landlord of the Crown Inn in Penzance who had nurtured the idea to start a microbrewery for about ten years. He went to Brewlab at Sunderland University and completed their one week intensive vocational course on micro-brewing. Then did two weeks work experience at the Otter Brewery, working in the brewhouse to get hands on experience on the nuts and bolts of brewing.

David Porter of PBC (Brewery Installations) Ltd was commissioned to create the brewery, and the end unit at Badgers Cross was taken over at the start of October.

There was a lot to do, no water, drainage, toilet or electricity, basically just a shell. It had been anticipated that Dave Porter would be coming to Cornwall mid to late January to do the installation. However this was brought forward to the first week of November cutting preparation time in half. It proved to be the most intensive five weeks of Josh's life, from operating a road breaker to negotiating for a 24 ton soak-away to be dug.

At the end of the first week of November David and his colleague

Derrick travelled down from Bury and after two very intense days the installation of a six barrel plant including two fermenters was completed. By the time the official opening took place three brews had been completed :-

Cornish Crown Bitter 3.6 ABV Amber / golden light hoppy beer

Cornish Crown Ale 3.9 ABV slightly maltier and less hoppy than the bitter

Cornish Crown SPA 4.7% ABV a strong pale ale

SPA is so named partly due to being a strong pale ale but also because it emphasises the use of the brewery's own bore hole for brewing liquor.

The Brewery's design work has been done by Nixon design. A website, Facebook page that documents the progress the development of the brewery and a twitter feed that gives snap shots of day to day are all up and running.

There is talk already of applying for a grant to convert the adjacent unit into a bottling plant. At present the beer is mostly only available in the Crown but it is intended to spend more time on the road selling to free trade in a 25 mile radius.



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



SCILLY NEWS by *Barrie Nuttal*

To report this time, one pub refurbishment and two changes of management. On St. Mary's two of the four pubs in town are owned by St. Austell. These have until recently both been run as managed houses; but now the Bishop and Wolf has changed to having a tenancy.

With its unique name and striking and unusual sign this pub makes the most of its high profile town centre location. The couple who have taken on the tenancy are Alan and Debbie Eberlein, who at one time (in the 1990's) ran the Stag Inn in St. Cleer. Since moving on from there they have spent time living and working in New Zealand. Their son Mark already lives on these islands being the chef at the High Tide restaurant on St. Agnes. Out of season, when this restaurant is closed, he too will be working at the Bishop and Wolf. Alan and Debbie (pictured right) now have plans for a comprehensive upgrade of the pub's interior and its facilities. The plans also include for a refurbishment to a disused old fireplace area and the replacement of

the balustraded raised deck area in front of the main window. The up-stairs bar will be refitted as the restaurant.

There are four hand pumps for the St. Austell beer range although there may only be two or three of these in use out of season. Since the takeover the pub is proving to be more popular and there is more of a buzz to the place.



The other change is along the road at the nearby Scillonian Club. Here the tenancy has been taken on by Richard Smith who has been out of the licensed trade for these past three years. Richard was running the popular (and much lamented) Porthcressa Inn at the time of its enforced closure in October 2008. I'm sure he'll do equally as well this time.

The Scillonian Club is probably not as well known to visitors as the other pubs in town. It is run as a club, with a paid-up membership and special events for members. However, as far as the bar is concerned, its license allows it to operate as a normal free-house. Visitors are always welcome.

Located in the Lower Strand next to the Stone Shop, the outside of the club (pictured) is pretty modest. Once inside the stairs lead straight up to the large front bar with darts, pool, Skysports and regular entertainment. There are up to four ales; Betty Stogs is a big seller and Tribute is regularly available. Ales of Scilly beers, Scuppered or Firebrand, are also often available. There is also a billiard room located on the floor above this bar.

The slightly smaller back bar is quieter. It provides three hand pumps and the large window provides panoramic views across St. Mary's harbour and beyond to Bryher and Tresco. Also, a side door leads out from this bar onto a small sun deck from where the best of Scillonian weather may be enjoyed.



The Treleigh Arms

famous for food

On the Redruth bypass B3047



Clive & Judith Welch

Tel: 01209 315095

New Seasonal Menu

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

Super Sunday lunches with no queuing!

Quiz night Tuesday (Dine and play)

**Join the Royle Treleigh Yacht Club
No boat necessary**

We are in the CAMRA Good Beer Guide 2012

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



TEN DAYS AWAY WITH PUBS AND MUSIC

BY PAUL GILES

The last time I escaped the West Country was two years ago to visit the Sun Inn, Leintwardine, Herefordshire (featured Whats brewing August 2009); the 'parlour pub' under threat following the death of long serving landlady Flossie Lane. I fondly remember the warm welcome I received from locals temporarily looking after the pub until its future was, I believe, secured. The Hobsons Best Bitter served from the cask in the kitchen was equally memorable.

It was therefore high time for a change of scenery, so on a mid-October Saturday, car loaded, (I had to leave the kitchen sink behind-just as well I was travelling alone!) off I set.

About six years ago whilst working at the Harbour Inn, Porthleven, I'd got talking to a nice chap called Alan who was working at Culdrose. He'd said that if ever I was in the area to look him up at his local: the Prince Regent, Whitchurch, Hampshire. As my first day's destination was to be Petersfield, thought I would make Whitchurch my first stop. I eventually found the Prince Regent on the outskirts of this good size attractive village. The only real ale on offer, Stonehenge Pigswill (4%) but it was absolutely gorgeous. It was well worthy of a National Beer Scoring Scheme (NBSS) score of 4. All the football-watching locals seemed to be drinking smoothflow or lager, they didn't know what they were missing! Needless to say neither barman or locals had ever heard of this Alan person, so I finished my half and headed off to Havant to visit relatives that I had not seen since childhood.



Harrow Inn, Steep

And so to Petersfield, I checked in to my superbly appointed B & B and asked directions to walk to the CAMRA National Inventory-listed Harrow Inn at Steep, that I had sussed out was within walking distance. It should have been about a one and a half mile walk, but after about ten minutes I realised I had forgotten my torch that I had been advised to take as the last part of the walk involved an unlit footpath. Unfortunately when I got to where the path was supposed to start, any moonlight was shielded by a thick canopy of trees and it was pitch black. So after ending up in what seemed like someone's garden, then coming up against a farm gate, I gave up and back-tracked to the previous side turning which I took. I wasn't quite going in the right direction but I followed my nose, made two or three left turns and eventually arrived at the Harrow Inn after about an additional mile of walking. The three ales on offer were Ringwood Best (3.8%) and scoring a most excellent NBSS=4, Bowman's Swift One (3.8%), an almost as good NBSS=3.5, and Langhams Sundowner (4.2%) which was cloudy and, although not vinegary or stale, just wasn't quite right, hence a disappointing NBSS=1.5. To help soak up my three pints I had the most excellent cottage pie with salad. As it took nearly an hour to appear and no one else was eating, I assume it was prepared and cooked from scratch, but well worth the wait. The pub itself was superb; small – at one point there were 18 customers which wasn't far from capacity. There was no proper bar, just the good old serving hatch. All the drinkers, several with dogs, all chatted with one another be they friends or strangers and (call me chicken) I shared a taxi back with a couple that were also staying in Petersfield.

Next morning after the first of many splendid breakfasts I retraced my steps to see where I went wrong the previous evening and

take some photos. After failing miserably to locate Blackdown Hill for a Sunday morning walk on the Southdowns I headed north to try and find some more N.I. pubs in South East Oxfordshire. With the help of a Stoke Talmage villager I found what is now a much modernised looking 'Red Lion Farmhouse'. So that's another one gone! At nearby Bix I found no trace of The Fox – already closed in 2003 and I was aware of its fate.

I then headed for a brief visit to friends who run a pub in Sunbury on Thames. Never having been there it took a frustrating half hour to locate the Hare & Hounds. This turned out to be very much a sports orientated Fullers managed house. Gary and Sarah greeted me warmly and I was given a guided tour. What many Cornish licensees would give for such a spacious cellar with additional storage. Less pleasing however was the vast mound of empty lager kegs towering over the three ale casks, a situation I did nothing to help by ordering a tomato juice as I was about to do battle with the M25.

It was with great relief when I reached the junction for the A22 and was now looking forward to my first half of the day at the N.I. New Inn, Hadlow Down. I had reports that this one was in an extreme state of dilapidation so it was heartening to find it had just changed hands and the new owners had already set about restoring this lovely old building. I had a half of Harveys Hadlow Bitter (3.5%) – Nectar! What a lovely gentle session



New Inn, Hadlow Down

(Continued on page 18)

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960

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



▲ Countryman Inn, Piece

Our Free Houses Offer

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

The Station House, Marazion 01736 350459

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

The Waterfront, Portreath 01209 842777

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

Stonemasons, Longdowns 01209 860724

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

Clock & Key, Trispen 01872 279626

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

Smugglers' Inn, St Erth Praze 01736 850280

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

Kings Arms, Penryn 01326 372336

An historic old coaching inn at the centre of the town

Rambling Miner, Chacewater 01872 560238

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

Tuckingmill Hotel, Camborne 01209 712165

An impressive granite local deep in mining country





THE CITY INN



Bed & Breakfast	Courage Best
Lunch & Evening Meals	Sharp's Doom Bar
Function Room	Skinner's Beers
Beer Garden	Plus
Five Real Ales	Guest Beers

Tel: 01872 272623

TEN DAYS AWAY WITH PUBS & MUSIC

(Continued from page 17)

beer – I scored NBSS=4. The pub interior was simplicity itself, a welcoming coal fire and friendly banter from the locals.



Railway Hotel, Romney

So down to the south coast and via Bexhill, Hastings and Rye to my accommodation for two nights: The Appledore Railway Hotel on Romney Marsh, Kent. I really felt like a pot of tea which I followed with a substantial meal. The ales on offer at this Enterprise Inn were Castle Rock Harvest Pale (3.8%) and one that somehow seemed vaguely familiar – anyone heard of St Austell Trib-

ute?? After a pint of Harvest Pale, NBSS=3, I donned a high viz jacket and set off to the N.I. Red Lion at Snargate just over a mile away. Luckily I didn't leave it until the next night as they had recently started to close all day on a Monday.

I had been looking forward to visiting this pub for months and was not disappointed. The ales were gravity dispensed despite three vintage hand pumps o the bar. I ordered a pint of Brock Bitter (3.7%) from Tring Brewery which easily scored a NBSS=4 and settled down with the handful of locals, landlady Doris and her one or possibly two



Red Lion, Snargate

TEN DAYS AWAY WITH PUBS & MUSIC

daughters. After about fifteen minutes soaking up the atmosphere someone said something that enabled me to join the conversation. Soon I gained the trust of our venerable and she set about telling me much about the history of the pub, the stories behind many of the items hanging on the walls and recent celebrations of her family's 100th anniversary at the pub (try looking up Dwile Flonking on Youtube), I had a second pint of Brock, followed by a half of what I think was Goachers Gold Star (5.1%) that, if I had been certain of its identity, would have scored a 3. I would urge anyone who finds themselves in the area to visit this amazing pub.

The next morning I set off for New Romney to catch the 10:30 mini steam train on the Romney Hythe & Dymchurch Railway to Dungeness. A place that many find bleak and ugly; for me, bleak – yes, but with its old and new lighthouses, monolithic power station and assortment of designer shacks in varying states of decay, it simply oozed atmosphere. I called in at The Pilot for a half of Harveys Sussex Best Bitter (4%) and scored it a very pleasant NBSS=3. I had never sampled Harveys beer until visiting London this summer and I must say I like it very much.

After catching the train back to New Romney I set about retracing much of the previous day's journey, though also taking in Eastbourne, the view over this resort from the hills above was most spectacular. The purpose of this journey was to visit a pub recom-



Interior Queens Arms, Cowden Pound

mended by Doris the previous evening. Her friend Elsie presided over the Queens Arms, Cowden Pound, a pub listed in the N.I. appendix. I came across it on an isolated crossroads in the Ashdown Forest area of West Kent and it was well worth the journey. A basic old fashioned public bar with stone floor, open fire and minimal furnishings or

clutter. The ale on all three hand pumps was Adnams bitter (3.7%) which scored a most splendid NBSS=4. Less discerning drinkers please take notice of the sign outside that proudly proclaims 'Lager not sold here'. I did not get to meet Elsie who was in the back room apparently, now wheelchair bound.



Now cross country via Tonbridge (and a maze of narrow lanes after going slightly wrong), then Tenterden and back to the Appledore Railway Hotel, sausage & mash, a disappointing Tribute (NBSS=1.5) and the Harvest Pale that had dropped a notch since yesterday to NBSS=2.5.

The itinerary for Tuesday saw me heading north through Kent, trying to find the N.I. Old House at Higham Common near Sevenoaks – and failing – is this another casualty? Then over the Thames at Dartford because I was heading for Stock near Ingatestone, Essex to spend the afternoon and evening with some second cousins who I had not previously met. I had been hoping to have lunch at The Viper, Mill Green (N.I. appendix) but missed the turn at Ingatestone. Running a bit late, thought I'd best try and find my night's accommodation and check in. My hunt through the maze known as Chelmsford for a Riddleys (Greene King) pub called The Ship was eventually achieved with the help of a car park attendant.

I then headed for Stock to spend the remainder of the day with my relatives before returning to the landlocked Ship for a couple of swift pints before closing; namely Howell, Howell at the Moon, a Hallow-

(Continued on page 19)



MERRYMOOR INN

MAWGAN PORTH

Nr. Newquay

TR8 4BA

Tel: 01637 860258

www.merrymoorinn.com



Cosy, friendly atmosphere
Comfortable lounge
Fully stocked bar, offering a good selection of real ales, lagers, spirits and fine wines
Tempting range of bar snacks
Excellent menu of home cooked food lunchtimes and evenings
Bed & Breakfast Accommodation
Tastefully decorated and furnished rooms, equipped with colour TV and tea/coffee making facilities—all en-suite
Patrons Car Parking

TEN DAYS AWAY WITH PUBS & MUSIC



Butt & Oyster interior

house (3.4%) from the fine array of Adnams ales on offer (NBSS=3.5). The helpful and enthusiastic barman, plus a couple of customers explained which part of Ipswich I needed to find my next port of call – the Margaret Catchpole.

Unfortunately this didn't make locating the actual pub any easier. After an hour of driving and walking I asked a security guard on the quay. It turned out to be further away than I thought; out in the suburbs and I arrived just as light was fading. This, according to the N.I. is 'The best surviving inter-war pub in Britain for its combination of quality and completeness.' I was greeted in the spacious main bar by a large coal and log fire, there was an abundance of beautiful wooden doors, panelling and various other features, but unfortunately NO REAL ALE! Or even any tomato juice, my soft drink of choice. I reluctantly supped a half of Tetley Smooth Flow (-10 on the NBSS?) as the helpful girls manning the bar (can a bar be 'manned' by a girl?) showed me into the back room not open at the time, to look at the architectural features (what else did you think?). Incidentally the staff had no previous idea of the claim to fame of their workplace.

I left Ipswich and headed up the A12 arriving at Westleton at 7:20 pm. I called into the White Horse to ask for directions to my B & B which I knew to be close by. After checking in at the exceedingly comfortable Pond House, I returned to the really busy Adnams-owned White Horse for a lovely meal and pints of recently re-branded Southwold Bitter (3.7%) and scored NBSS=3.5, Gunhill (4.3%) NBSS=3 and Old Ale (4.2%) NBSS=3.



White Horse, Westleton

On waking on Thursday morning, drawing back the curtains enabled me to see what a pretty place I was staying in, overlooking a sizeable village green with pond opposite. There had been the first frost of the autumn. After exploring the Suffolk coast around Dunwich in the morning, some 1200 years ago this was the 5th biggest settlement in Britain, my first pub of the day was The Bell at Middleton. This is a really unspoilt chocolate box thatched Adnams house with ales tapped from the cask and lovely character bar with roaring log fire. Best ale so far;



The Bell, Middleton

Southwold Bitter (NBSS=4.5). Then on to the Eels Foot Inn, also Adnams, at nearby Eastbridge. Seemed a touch modernised compared with the description given by the friend who recommended it, but still good and busy. Had a hearty soup and bread lurch and another half of Southwold (NBSS=3).



Eels Foot Inn, Eastbridge

The focus of the holiday was now supposed to switch from pubs to music (do read on, there's fat chance of me forgetting pubs altogether). However, I did spend the rest of the afternoon exploring the coastline that inspired the composer Benjamin Britten and visited Sizewell (another power station), Thorpness and Aldburgh, where I was sorely tempted by a seafood pub advertising fresh baked, home made Cornish pasties (will have to inform the pasty

(Continued on page 20)

TEN DAYS AWAY WITH PUBS & MUSIC

(Continued from page 18)

een inspired (4.2%) dark brew scoring NBSS=3. I could find no mention of Howells Brewery in the Good Beer Guide. For my second pint, one of my favourites, Hook Norton Hookey Bitter (3.6%), but sadly a very ordinary NBSS=2.

The accommodation at The Ship served its purpose, it was cheap, the room cold and did not include breakfast. You get what you pay for! So after a cup of tea in my room with hot (cold) cross buns (in October!) and an apple, I was pleased to hit the road once more. Day five saw me heading to Westleton, Suffolk, via a clutch of inventory pubs.



I first sought out The Viper, to check its location for future reference – since it was only 10 a.m. North then to Suffolk and the Cock Inn, Brent Leigh; a small rural two bar roadside free house, completely unspoilt and thriving in the unusual ownership of a young couple with two infant children. A lifestyle choice and completely dedicated to keeping the pub as it is and building the business with beer festivals, limited food and normally three ales on tap. I tried a half of the

Adnams Pale Ale (3.8%) that scored a very pleasant NBSS=3.5. Onwards past the southern flanks of Ipswich, under the spectacular Orwell Bridge that carries the A14 over the river of the same name and hence to the Butt & Oyster, Pin Mill, Chelmondiston. Set in a delightful riverside location, the Adnams leasehold property is not olde worlde (à la Pandora) but spacious with high ceilings, real fires and an abundance of lovely oak panelling. I chose a half of Light-



Britannia Hotel

Chacewater

TR4 8LN

PHONE 01872 560546

RESPECTING TRADITION
EMBRACING TECHNOLOGY



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

TEN DAYS AWAY WITH PUBS & MUSIC

(Continued from page 19)

police). Unfortunately I was not hungry enough but now wished I had put one to the test. Combining the beer and music themes, I paid a brief visit to the Maltings arts complex inland from Aldburch at Snape.



Interior Kings Head, Laxfield

The next pub stop (there you are see, I can't keep away from them) took me inland to the depths of rural Suffolk and the N.I. Kings Head (Low House) at Laxfield for my evening meal. Another historic gem which must be seen to be appreciated. No bar, one stands at the doorway to the tap room where ales are drawn straight from the cask. Another Adnams tied house, this brewery must

be congratulated on its commitment to preserving the wealth of character in so many of its pubs. I nearly forgot, the Southwold Bitter scored NBSS=4.

Back at Westleton I got rid of the car and took a swift half in the other pub, The Crown, a free house with ideas above its station, concentrating on food and accommodation after changing hands recently. They put the price of the beer up to discourage the locals, so the Adnams Southwold (NBSS=3) was 40p a pint dearer than at the White Horse. I rounded off the evening back at the White Horse drinking Southwold Bitter blended with Broadside, very nice and scoring a 3 (if that is possible with your own blend?).

TEN DAYS AWAY WITH PUBS & MUSIC

Friday's eventual destination was Northampton where I was to attend the three day festival celebrating the life and work of the composer Sir Malcolm Arnold who died in 1986, and who lived in Cornwall during the 1960s when he became a friend of my late father. Unfortunately this event always seems to clash with the Falmouth Beer Festival. As I hadn't been for three years and they were to perform the complete cycle of nine symphonies, I'm afraid Falmouth had to take a back seat this year.

However, before I left Suffolk I wanted to visit Southwold with its iconic lighthouse rising up between the terrace houses and, of course, home of Adnams Brewery whose ale I had enjoyed so much over the past two days. I was envious of a group of people who were obviously doing the brewery tour, but for me that would have to wait for a future visit.



Adnams Brewery, Southwold



The trip westward took me via Bury St Edmunds where I stopped to visit The Nutshell, an N.I. pub that claims to be the smallest in the land. This I can well believe as with about a dozen customers it was pretty crowded, but small pubs do make for congenial atmosphere and I was soon chatting with other drinkers. A Greene King house, my half pint of IPA (3.6%) scored an unremarkable NBSS=2.

I arrived in Northampton by 4:30 pm and located the Ibis Hotel without too much difficulty. It was all a bit 'space age' by my standards, but I soon got used to lifts – which only went wrong twice (I didn't get trapped, I know what you are thinking now) and having plastic cards instead of keys.

The first concert was at 8 pm so I worked out there would just be time for one more whistle stop excursion before abandoning the car for the weekend. This was the only chance I would get to visit the Peyton Arms, Stoke Lyne, North Oxfordshire. This pub has only recently been removed from the National Inventory (for having new state of the art toilets fitted?), and Inventory or not, this was an absolute classic. Arriving at 5:45 pm I found the bar to be thick with bustling banter and was greeted like an old friend by our genial whiskered host who asked if I would like my half of Hookey Bitter 'straight or handled?' After taking my first sip of the crystal clear ale I knew instantly that this was a rarity – a perfect NBSS=5. It simply could not be bettered. In my brief stay I was drawn into several conversations and sadly had to refuse the offer of another drink. This is a 'must return to'. Anyone know anyone with a spare room in Stoke Lyne?



Peyton Arms, Stoke Lyne

Got to Northampton just in time for a sandwich and apple before the first of the weekend musical offerings at the Royal and Durngate Theatre. Afterwards thought I would seek out the town's premier real ale venue, the Malt Shovel Tavern. This I found with the help of directions from a friendly policeman keeping an eye on the Friday night revellers.

(Continued on page 21)



TEN DAYS AWAY WITH PUBS & MUSIC

(Continued from page 20)



Malt Shovel Tavern, Northampton

The owner of this vibrant free house is also boss of Great Oakley brewery, so with a trio of their beers on tap it seemed churlish not to try them. The Harpers (4.3%) and What's Occurring (3.9%) both scored a very respectable NBSS=3.5, with the Gobble (4.5%) coming in half a point higher. I later got talking to

the landlord who informed me that Gobble had just been crowned SIBA Midlands Champion at the Nottingham Beer Festival.

The next day concerts and talks came thick and fast, but I managed to escape to the Moon on the Square, Wetherspoons for a quick bite and a pint. Swiftly averting my eyes from the Betty Stogs pump, I chose J W Lees, The Governor (3.8%). According to the Wetherspoons ale festival programme this was 'created with assistance from chef Marco Pierre White, with a beautiful aroma, well balanced full flavour and easy drinking character'. My verdict; pleasant enough if a little bland and scoring an NBSS=3.

At the end of the evening concert I thought I would explore a couple of the Good Beer Guide pubs on the other side of town. So, like a latter day Sherlock Holmes, I set off with my minute street map of Northampton and a magnifying glass. With rather more luck than judgement I came across The Victoria Inn, lurking on a corner in a maze of brick terraces. Most promisingly the banner outside proclaimed eight real ales available and my GBG said it was owned by Vale Brewery. So what did I find? Yes, you guessed it;- Adnams Lighthouse (3.4%) and Oakham JHB (3.8%) and about 12 assorted ciders. Some kind of festival, although I assume to be fair the Vale Gravitas had just run out. Still, this was a big disappointment, so the Oakham being a bit pale for me, I renewed my acquaintance with a pint of Adnams, scoring a cold and unexceptional NBSS=2 before departing.



Lampighter, Northampton

Now a friendly tip; if you want to find the GBG-listed Lampighter, don't start from the Victoria Inn. However, find it I did - eventually. This was a lively, but OK pub, once your ears became accustomed to the volume. There were four hand pumps sporting Midland Micro brews. The Hopping Mad Brewery, brewed just round the

bend in Olney, according to the pump clip (how apt!) was represented by Hopscotch (3.6%) and Brainstorm (4.3%). These, together with Phipps NBC IPA (4.2%) (brewed by Grainstore) were all in good condition and worthy of a NBSS=3, although none were quite to my taste. The fourth ale, Potbelly Best Bitter (3.8%) seemed also in good condition yet tasted a bit strange. I could not make up my mind if it was on the turn or whether it was meant to taste that way. Other people seemed to be drinking it, so I scored it a NBSS=2 just in case. It was now past midnight and time to return to my hotel.

Sunday was again full of a fascinating assortment of musical events culminating in an evening gala concert. Prior to this I managed to slip out for an early evening meal at The Goose, a cheap and cheerful Wetherspoon-like establishment but without the ale range, having three hand pumps, but just one ale, Marston's EPA (English Pale Ale) at 3.6% and scoring a most pleasing

PUBS FOR SALE

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



Kings Head, Falmouth Leasehold £75,000

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



Victoria Inn, Four Lanes Leasehold £100,000

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



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

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



Roseland Inn, Philleigh Leasehold £95,000

Three traditional style bar areas, 30 cover restaurant, plus beer garden and patio offering additional 40+ covers.

Farm shop.
Owners accommodation comprising 2 en-suite bedrooms and 2 reception rooms.



Rambling Miner, Chacewater Freehold £195,000

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

3.5. This I drank with the meatiest roast chicken joint I have ever had.

With the weekend's music still ringing in my ears I returned at the end of the evening to the Malt Shovel Tavern, pleasantly busy but much more comfortable than Friday evening, it had the atmosphere of a Cornish local and I was soon chatting to a pleasant young couple at the bar. A conversation that would send me off in the wrong direction the next morning! Beers enjoyed were: Silverstone, Pit Stop (3.8%) scoring a 3 and to round off the weekend a pint of Frog Island, Natterjack (4.8%) a sumptuous 4. Both these brews I've had previously at my local, the Star Inn, Vogue.

Day 10 and time to go home - so off in a northerly direction! Am going to seek out the Harringworth Viaduct. A magnificent 80-span structure, still in use, that I was told about in the Malt Shovel the previous evening. Whilst in the area I revisited the Normanton Church Museum on Rutland Water, at a time when it would actually be open, but the only pre-Cornwall pub stop was at last taking me in the right direction. The North Star, Steverton, just off



the A34 in South Oxfordshire. This one was in fine fettle and I chatted to locals that were well acquainted with Cornwall. As for the beer, I had already found Tribute and Betty Stogs on my travels so surely I was 'doomed' to make it a threesome? Sure enough on my last pub stop, here it was! Fortunately they also had Greene King Mor-



North Inn, Staverton

(Continued on page 22)



TEN DAYS AWAY WITH PUBS & MUSIC

(Continued from page 21)

land Original (4%), so a swift half, scoring NBSS=3 before setting off at 5:45 pm for the journey home.

I didn't fancy the M4/M5 so stayed on the A34 until rejoining the A303, hence finishing the trip on the same road as I started. A lovely clear run home punctuated only by a 30 minute slap up transport café nosh at Cartgate, Somerset. At 10:40 pm I walked into the Star Inn, Vogue to find they had more



Vale Brewery beer than the Vale-owned Victoria in Northampton did on Saturday night. One to be precise – the magnificent Gravitas (4.8%0 that scored a 4 and a pint of Abbot (5%) score 4 as a night cap and home to bed.

SHARP'S BREWERY VISIT

In October, Stuart Howe, Head Brewer, hosted a party of seventeen CAMRA enthusiasts from Cornwall Branch for a brewery tour and privilege sampling session at Sharp's Brewery in Rock, now part of the Molson-Coors empire but operating as before.

After a comprehensive safety briefing (on which we were examined!), Stuart took us on a brisk tour around the ultra-modern stainless steel brewing plant, which was immaculately clean and smart in its purpose-built modern industrial units. After viewing the malt and hop store, mashing and copper, we entered the long fermenting hall with rows of square stainless steel covered fermenting vessels packed in alongside some conditioning tanks. Finally to the cask washing plant and four cask-filling lines with automatic fining systems.

Most of the time was spent in the bright new visitor centre, furnished with light wood, with four handpumps on the bar.

Stuart plied us with samples of seven Sharp's cask beers, from Cornish Coaster at 3.6% ABV to Chalky's Bite at 6.8% in excellent, crystal-clear form. For our delectation, Stuart had brought from his cellar an impressive collection of bottled beers, comprising thirteen Sharp's beers: Chalky's Bark at 4.5% ABV, Dark Saison 6.8%, cellar-aged 2006 vintage Chalky's Bite 6.8%, 50 hop IPA 7%, Chillli double IPA 7.7%, Chechen Grand Imperial Stout 8.5%, Citrus Tripel 8.8%, 2 year old Soured Abbey Double 8.9%, Honey Spice Triple 9%, DW 9.5%, Massive Ale (!) 8.5% and Trappist IPA at 9.5% ABV. Wow! Most of us got a taste of most of the beers. The tastes were stunning. And then there was the Very Big Bottle of Honey Spice IPA at 7.5% ABV.



Wow! Most of us got a taste of most of the beers. The tastes were stunning. And then there was the Very Big Bottle of Honey Spice IPA at 7.5% ABV.

We were also honoured to taste five bottle conditioned beers from Molson Coors' William Worthington's Brewery in Burton: Worthington E at 4.5% ABV, Red Shield 4.5%, the celebrated White Shield 5.5%, P2 (Czar's) Imperial Stout 8% and Gold Shield at a heady 8.5% ABV. For those of us who remembered keg Worthington E in the Bass Charrington days of the Sixties and Seventies, this E was the superb cask brew that led to the keg version.

On top of all that, we were provided with tasty pasties. A big thanks to Stuart for his beers and Sharp's staff for shepherding us and serving the beer. We appreciated it.



Scottish Highlands Largest Annual BEER FESTIVAL

6—15 April

Bandstand Bar, Nairn

CAMRA Highland Pub of the Year 2009 & 2011
Inverness District Pub of the Year 2009, 2010 & 2011

If you only visit one Beer Festival in Scotland this year this has to be the one!



On tap at the same time

60 Scottish & English Ales plus Real Ciders

Live Music-Great Food-Seaview Rooms (discount/special offers on rooms for CAMRA members) See our website for festival programme & details

Braevel Hotel, Crescent Rd, Nairn Tel: 01667 452341 Email info@braevelhotel.co.uk www.braevelhotel.co.uk

PUBS FOR SALE

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



St Buryan Inn, St Buryan Leasehold £85,000 + SAV 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



Clipper Way, Falmouth Leasehold £75,000 Community pub opportunity. With extensive bar areas and function room Owners three bedroom refurbished accommodation



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



Grenville Arms, Troon Freehold £495,000 Extensive bar areas, enclosed patio/smoking area. Owners five bedroom accommodation Planning consent for conversion to flats and construction of two three bedroom cottages.



ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL (4 EDITIONS)
1/4 PAGE	£50.00	£180.00
1/2 PAGE	£100.00	£360.00
FULL PAGE	£180.00	£650.00
BACK PAGE	£300.00	£1,000.00

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

Advertising Co-ordinator

Christopher Mason
5 Nursery Close
Truro
TR1 1TZ

Deadline for Next Issue: 30/04/12

Mobile: 07828 166819
Email: christopher_r_mason@yahoo.co.uk

BRANCH DIARY

Tuesday 21st February City Inn, Truro
7.30pm Good Beer Guide 2013 selection
Friday 2nd March 5.30-11.00
Saturday 3rd March 11.00-11.00
Bodmin Beer Festival, Public Rooms
Saturday 17 March Branch Social Meeting
Driftwood Spars Beer Festival, St Agnes
Saturday 5 May 12.30 Cornwall Branch AGM,
Skinners Brewery, Truro
Friday 8 & Saturday 9 June 11am-11pm
St Ives Beer Festival, Concert Hall, Street-an-Pol

BEER FESTIVALS

16-18 March Driftwood Spars Ale Fest.
30 March-1 April National CAMRA AGM & Members Weekend, Torquay
13-15 April Bolingey Inn Beer & Banger Fest
19-21 April SIBA South West, Tuckers Maltings Beer Festival, Newton Abbot
4-7 May Smugglers' Den, Trebellan, Cubert Ale & Pie Festival
4-7 May Driftwood Spars, St Agnes Ale & Sausage Festival
16 June Star Inn, Vogue, St Day
22-24 June Bash Out the Back Ale Festival Watermill, Lelant Beer Festival in Marquee in the garden

AGM & MEMBERS WEEKEND

CAMPAIGN FOR REAL ALE MEMBERS' WEEKEND & AGM 2012 Devon Branches invite you to



The CAMRA Members' Weekend and AGM 2012 will be held at The Riviera Centre in Torquay on 30th March-1st April 2012. It will provide CAMRA members with the opportunity to engage in CAMRA's national campaigns and discuss future policy and direction. It also gives members the chance to catch up with each other over a pint, visit recommended pubs and go on organised trips.

Torquay boasts a large number of good quality pubs, both in the centre and the surrounding areas. There are 10 breweries within the Torquay area, and many of them will be supplying their real ales for sale in the Members Bar. For real cider/perry drinkers, the award winning Ye Olde Cider Bar in Newton Abbot is close by.

Torquay boasts 22 miles of coastline, consisting of coves, cliffs and beaches so there are plenty of local attractions for members to visit. If members fancy escaping Torquay, the Dartmoor National Park is nearby which offers fantastic scenery, walks and pubs.

The Weekend is open to all CAMRA members to:

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

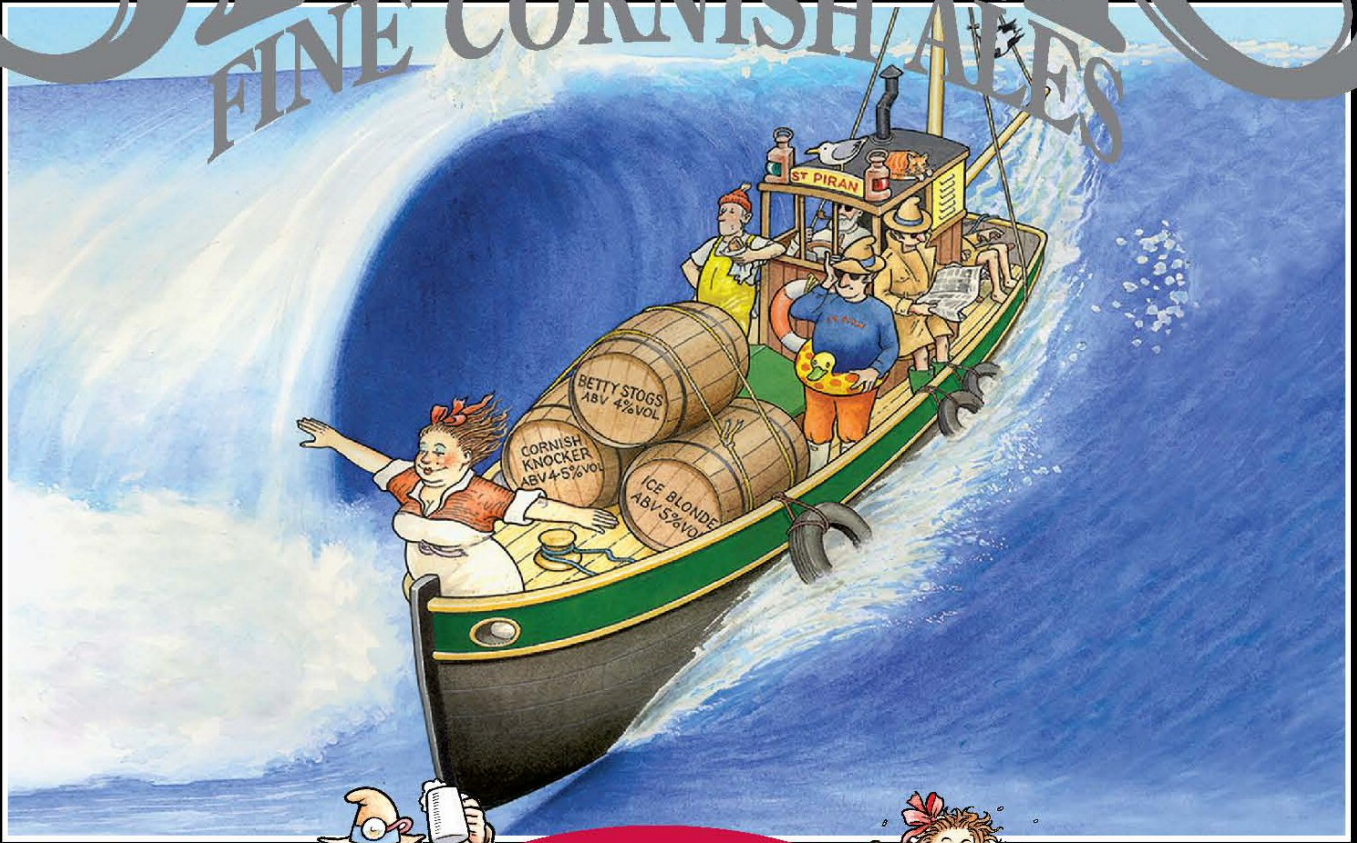
BRANCH CONTACTS

Chairman Norman Garlick 07854 853254
chairman@cornwallcamra.org.uk
Deputy Chairman/Festivals Organiser
Gerry Wills (01872) 278754
Secretary Jan Wills (01872) 278754
secretary@cornwallcamra.org.uk
Treasurer Clint O'Connor (01726) 812503
treasurer@cornwallcamra.org.uk
Membership Secretary
Steve Willmott (01637) 830540
Mobile 07790 274112
membership@cornwallcamra.org.uk
Branch Contact Phil Barry (01872) 270210
philbarry2010@live.co.uk
Newsletter Advertising Chris Mason m 07828 166819
christopher_r_mason@yahoo.co.uk
Social Secretary Douglas Polman (01736) 763457
douglaspolman@hotmail.com
Pubs Officer Rod Davis (01209) 861135
pubsofficer@cornwallcamra.org.uk

CASK & BOTTLE ALES HANDCRAFTED IN CORNWALL

SKINNER'S

FINE CORNISH ALES



Betty Stogs
Heligan Honey
Cornish Blonde
Spriggan



Cornish Knocker
Ginger Tossler
Figgy's Brew
Cornish Lager

SKINNER'S

FINE CORNISH ALES

www.skinnerbrewery.com

ONLINE SHOP & VISITOR CENTRE

CORNWALL'S REAL ALE FOLK