



# ONE & ALE

FREE

CAMPAIGN FOR REAL ALE

Campaign for Real Ale Cornwall Branch Newsletter

## SUMMER 2011



### the 'front'

'the bar on the quay'

## CAMRA Kernow

Pub Of The Year 2011



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# ONE & ALE

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### Rod's Rant

Having been asked by your Editor if I could contribute a bit of a rant as in days gone by (when I could claim Chairman's Privileges), I thought it would be somewhat churlish to refuse. Actually, on second thoughts it will probably be churlish to write one, which is doubtless the idea. Actually, I'll do two for the price of one by way of celebrating a year of feeling relatively benign.

Accompanied by Mrs Rod, I recently made one of my occasional forays to parts foreign (i.e. over the Tamar) and found myself in the north of England, this time to attend the CAMRA AGM in Sheffield - a fascinating event in itself, and scene of many a class rant by far greater ranters than I. The occasion was the perfect excuse to spend a few extra days 'oop north' visiting lots of pubs, trying many new, mostly superb, beers, and generally checking on the state of the pub scene up there. A few days spent in Durham and Newcastle on Tyne as well as Sheffield quickly confirmed that said pub scene is doing very nicely thank you. Wonder why?

Briefly summarising, Durham city has some splendid old boozers - we met and supped with some of them in the lovely old Shakespeare Inn in the city centre, think Seven Stars Falmouth - including an interesting Wetherspoons in the old water board's offices. Excluding the Wetherspoons, the price of a pint of beer was generally in the £2.60-2.80 bracket, but then, Durham is a bit upmarket, what with a big church and all. Still promising, but better was to come. Near the Beamish industrial museum we found a large country house, almost a stately home, not that an ale drinker would normally give it a second glance. But local advice guided us to its impressive old stable block complete with clock tower, and now converted into a creditable brewpub offering 6 of its own beers, prices around £2.40/pint. Even in the centre of Newcastle - at the famous Crown Posada, for those who need to know - we found the beer at £2.40-2.60 and lovely with it (mine, from Jarrow Brewery, was called Rivet Catcher. This conjured up a fascinating image of some poor young sod barely out of school frantically running up and down the bottom of a dry dock whilst trying to catch lumps of iron dropped by the butterfingers shipbuilders on the hull high above. Beer name of the year, for me).

Next, into the sticks, by train to a small place called Wylam west of Newcastle and scene of 'arguably the best pub in the world', according to the sign on the wall. The landlord of the Boathouse was not exaggerating, either, what with a dozen handpumps dispensing all sorts of fascinating stuff and priced from £2.20/pint. With the approaching train home giving ample warning to drink up and catch it (the station is outside), we felt this was the nearest thing to beer heaven one could reasonably expect to find in a day's march.

Sheffield was on the whole much of the same story: lots of good pubs and beer which was similarly priced - try the range at the New Barrack Tavern at Hillsborough, for instance, mostly priced at £2.20-2.50 (and they even take Wetherspoons vouchers!). I could go on, but this is not a travelogue. I'm sure by now you get my drift?

No? Well, let's come back to home territory. Welcome to the

land of £3.20-£3.30 for a pint of, say, Betty Stogs or Tribute, decent but mainstream best bitters sold in some pubs I could name at eye-watering prices. Not in all, admittedly, but even so £2.90 or more is the norm for the sort of stuff that you'd get 50p or more cheaper in the Midlands and North of England. People often remark to me that beer is 'cheap' in those areas. Not so! Beer prices are normal up there; they are bloody expensive down here. We, my friends, are the victims of a mega-, super-sized institutional and quite magnificent rip-off when it comes to beer prices. They are all at it - brewers, pubs, publicans - charging what they think the market will bear, and whinging that the pubs are empty and people are stocking up on cheap supermarket canned piss to drink at home instead and how are they supposed to make a living (some of them don't). And the pubs 'oop north' seem to be thriving. Again, wonder why? More to the point, why do we down here put up with it?

My other complaint concerns information, or the lack of it, where, sadly, most pubs are concerned. Most retail outlets where you go in, buy something and come out will post up somewhere obvious their opening times, and for sure will have price labels on the products for sale, so you can make a choice before deciding whether to buy or not. But pubs? How many advertise their opening times outside so you can see whether they open at 11 or 12, close in the afternoon, or open again at 5.30, 6 or 7? Very few, which leads to frustration when you arrive at a pub you might reasonably expect to be open and find the doors firmly closed and nowhere to go. And the beer prices appear a closely guarded secret in some houses leading to unwelcome surprises when you get the charge for a round. Why don't landlords, apart from the best and most visibly successful ones, give us, their wage-payers, this basic information before we get to the wallet-opening stage? The only other retail sector I can think of that don't tell us their opening times is brothels. And even some of them advertise their prices.

So I am told.

That's it! Now, I'm off to the pub to have a mutter. About the beer prices, of course.

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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





# ONE & ALE

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## PUB OF THE YEAR—FRONT, FALMOUTH

Nearly 900 members of Cornwall CAMRA were entitled to vote for their favourite pub to be Pub of the Year for 2011. This year the winner was Front, on Custom House Quay in Falmouth. Licensees Matt, Steph and staff were presented with their award on Saturday 14<sup>th</sup> May by acting chairman Gerry Wills. This also coincided with the pub's Mids in May Festival and a few pints of the darker stout were consumed on the day.

Mr Wills commented during his presentation speech that it made a pleasant change for a town centre pub to receive this coveted award, as previous winners have included the Driftwood Spars at St Agnes, the Star Inn at Crowlas and the Bilsland Inn at Bilsland, near Bodmin.

Both the previous two winners, Driftwood Spars (for the last two years) and Star Inn, Crowlas have their own breweries, so again this award to what can be described, without being disrespectful, as a small bar in Falmouth tucked away under Trago Mills, is a refreshing change to previous years.

Licensee Matt took over the bar in June 2005 and has worked diligently to increase the real ale choice and put his own stamp on the way the pub is run. There has been a bar here for the past 15-20 years, but shortly after Matt took charge he started to offer Skinner's Brewery beers from what can only be described as a broom cupboard size of a beer cellar. Three years ago the Falmouth Sea Shanty Festival, sponsored by Skinner's, included a temporary 'stilage' within the bar and a second counter to serve the thirsty singers and followers. Although this was dismantled for one week, it was soon re-assembled and guest ales have appeared there ever since.

There has been a constantly changing guest ale range, with an emphasis on milds in May, but also stouts and porters all year since the Guinness tap was removed after another price rise. The most popular 'replacement' to date has been Bristol Beer Factory's Milk Stout (4.5%).

Any visitor will soon see that this small, barrel-vaulted ceilinged (it's false by the way) bar, is popular with locals, students and holidaymakers alike and all are made welcome. Small candles (tea lights) are usually lit on the tables to add to the welcoming atmosphere, bare wooden floor and wooden barrels with the daily papers on top for reading combine with the cut barrel frontage to the bar counter. A few bar stools are also provided for those who like to sit up to the bar. There are some comfy sofas a bit lower to the floor for those who prefer to recline a bit more while enjoying their drink.

There will be a re-designing of the interior later this year to bring all beers behind the one bar, but most of the real ales will still be served straight from the cask. The four hand pumps will remain to serve cellar temperature beers.

There is just no room within the confines of the bar to prepare any food, but with a fish & chip shop above and a pasty shop opposite, the customers are more than welcome to bring in their own. You can bring your own picnic if you wish, or nibble on the nuts or crisps that they do stock.

Coffee and a wide range of teas are also available if you don't want anything alcoholic, but with a 10% discount on real ales and ciders between 11am and 6pm it makes sense to take a choice from the wide selection of alcoholic drinks. Four hand pumps and six to eight gravity-served real ales are always available, while a further five or six traditional ciders or perries, plus the infamous Wheal Maiden Grand's Weapons Grade Ginger beer are also on offer. A wide range of foreign bottled beers are also held in the fridge or shelf.

While there is an emphasis on LoAle with the two new Skinner's beers, Fortleven and Semien, always on offer, other Cornish micros make a regular appearance including Coastal Brewery, from whom many of the more 'exotic' out of county beers are sourced. Front is on Facebook for up to date details.



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# ONE & ALE

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## WORLD NEWS

**Japan:**  
Asahi Brewery is to partially resume operations at its quake-hit Fukushima brewery by June.

Asahi Breweries Ltd. said on May, 9 it expects to resume operations at its brewery in Fukushima, northern Japan, by next month after it was hit by the March 11 disaster, The Wall Street Journal reports.

But the brewery, which accounts for about 14% of Asahi's domestic beer output, is unlikely to return to full capacity any time soon, so the firm is prepared to boost production at domestic breweries not affected by power outages to cope with summer demand. Asahi said it will also consider stepping up beer-making during night hours and holidays at its breweries.

Asahi President Naoki Izumiya said it is too early to gauge the future status of the firm's Nogyua plant in central Japan, to which power is provided by Chubu Electric Power Co. Earlier the power utility decided to halt the reactors at its Hamaoka nuclear power plant in Shizuoka Prefecture, central Japan, following a request from Japanese Prime Minister Naoto Kan.

Commenting on Asahi's merger and acquisition plans overseas, Izumiya said the company has no intention of changing its growth plans.

Already facing saturated demand at home, Asahi is planning to boost sales to ¥2 trillion - ¥2.5 trillion by 2015 through marketing and advertising activity.



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BOYCOTT  
Carlsberg  
KEEP TETLEY'S IN LEEDS

**MULHOLLAND CALLS ON LEEDS TO 'BACK THE BOYCOTT' AS TETLEY'S BREWERY CLOSURE DATE SET**

Leeds North West MP, Greg Mulholland, has called on the Leeds pub and club goers to boycott Carlsberg products by labelling a Parliamentary motion, as the date for the closure of their Leeds brewery was set for June 17<sup>th</sup>.

The current brewery has been home to Tetley's Cask Ales for 189 years, but in 2008 the Carlsberg Group announced its decision to close the historic brew site, relocating the majority of the brewery's work to its sister plant in Northampton.

Since the announcement, Mulholland has consistently opposed the proposals, quickly forming the 'Boycott Carlsberg' campaign, reflecting the feelings of Leeds' communities, as the city looks set to lose its beer, and jobs. He tabled a parliamentary motion condemning the Group's decision and calling on the people of Leeds to back the boycott.

**Greg Commented:**  
"Tetley's is an iconic Leeds brand which has been brewed in Leeds for more than two centuries. The decision by the Carlsberg Group to close Tetley's is a disgrace and that is why I am calling on the people of Leeds to Boycott Carlsberg and also for pubs, bars and clubs in Leeds to express their anger by delisting Carlsberg."

"The closure of the Tetley's Brewery, which has now been announced for the 17<sup>th</sup> of June, is a betrayal to Leeds and to Tetley's. In light of this, I would call on the people of Leeds to support local independent breweries, of which there are a number who are now the future of brewing in the city of Leeds."

**Leeds CAMRA chairman, John Rowe said:**  
"The taste that they don't drink down in Northampton will not be the same as the Tetley's that has been brewed up in Leeds for the past 189 years."

"Carlsberg should learn from the errors of a number of breweries such as Reddings, who suffered a demise following a move from their original home."

"It is so important we get across to Tetley's drinkers that once the brewery moves on from Leeds, it will not be the Tetley's that they have known and loved. This may be the final nail in the coffin for the brand"

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## WILLMOTT GOES TO WEATHERFIELD PART TWO

OR CAMRA IN CORRIE LAND BY STEVE WILLMOTT

The Campaign for Real Ale (CAMRA) National Winter Ales Festival has been held in Manchester for the past few years and your Editor travelled North in January this year to take in the festival, plus a few micro breweries in the area. Here is Part II of the story.

20th January Wigan then fest. Intending to venture further out of Greater Manchester today I was greeted outside the Etap Hotel with a hard frost and a grey sky. When I changed from my train into Victoria railway station onto the train out to Wigan I was fortunate enough to catch a delayed unit because, as it was said, 'the crew had not arrived'. However, on the journey it was announced that there had been 'an incident on the line' and that we would be also stopping at other non-scheduled stations. Thinking nothing more of it I was glad to warm up in Aligates Brewery in the centre of Wigan. Fortunately I have been here before to pick up beers while driving for Coastal, and after the first time when I had to ring the brewery to get directions even though I was virtually at the end of the alley, I dropped on it straight away about two minutes walk from Wigan Wallgate station.



John Spedding (top) and John Woodhead

I was shown round the brewery by John Woodhead and John Spedding (pictured in cap) in photo while they were brewing Napoleon's Retreat. This is one of their more regular beers at 3.9%, a chestnut/copper colour that (makes a change from the usual golden/hoppy you tend to find in Manchester), while many of their beers are one-off single variety hop beers.

Aligates keeps a large stock of different varieties of hop pellets, rather than whole leaf hops, and John Spedding recommended one variety in particular by the name of 'Citra'. John moved to Aligates from Boggart Hole Clough brewery some years ago where hoppy, golden beers are the norm, so I was in good company with these two as I'm a bit of a 'Hop Head' myself. Citra is an 11% alpha acid hop so you do not need many pellets to make a really 'trusty bitter' beer. Fresh yeast is used to ferment the wort and this is obtained each week from Thwaites, as I was informed most other microbreweries do in the area as it is a good, well behaved strain.

The brewery building is on three floors, designed as an old tower brewery system would have been, although it has had many other uses within its lifespan. Brewing at full capacity to supply local pubs and further afield, tours are available by prior arrangement in the 'hospitality suite'. I did wonder when descending the steep wooden staircase with rope hand-rail what it would be like after a session in their bar as I struggled when I had not had a drop to

drink! (Not like me I know). I had been directed to the brewery's nearest outlet however, and just around the corner I walked through the doors of The Anvil. This is on the corner by Wigan bus station so is easy to find, but you might not realise the range of beers available on the bar as it appears to be a Hydes Brewery tied house. Aligates Brewery has trading arrangements at some other Hydes pubs too.

I obviously chose an Aligates beer from the handpumps on the bar, Aligates Apollo (4.3%). By its name you've guessed that this is from the

single hop variety range and you might have guessed that it was also golden and hoppy. Available alongside my choice was All Black, four guest beers and Hydes Bitter. I am sure I was charged £3.15 for my pint but my eyes were watering so much from the cold I can't remember whether they continued to water at this price too!

Knowing that back in the centre of Wigan there was a Weatherfield spoon called the Moon Under Water I soon found myself at the bar ordering a Blindman's Siberia (4.7%). The cold frosty weather had not lifted so I thought this a rather appropriate choice and the friendly barmaid agreed. This short conversation also resulted in her succeeding to sell me some raffle tickets for a 3-bottle pack of beers that would be drawn on Sunday. I was due to leave Manchester on Sunday so I had no intention of claiming any prize should I be so lucky to win. My luck had run out when I returned to Wallgate Station as there were no trains back to Bolton. This was due to 'points failure' but was in fact due to some scallywag stealing the electric cable beside the track. My earlier mention of the delay to the train on my outward journey was due to trespassers on the line. Stealing of cable from railway tracks is a regular pastime in these parts evidently. The price of copper is very high and burning the other casing will keep you warm on a frosty night. These thieves obviously don't travel by train to realise the disruption they are causing.

(Continued on page 6)

**THE Newly refurbished!**

## ST. PIRANS INN

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# ONE & ALE

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# ONE & ALE

## WILLMOTT IN WEATHERFIELD

(Continued from page 5)

ing to law abiding travellers like me. There was nothing for it but to travel by much slower bus back to Manchester and meet up with friends again at the festival.

I had time to call in to the Angel on Angel Street where I bumped into fellow festival attendees such as Colin Heapy and his pals. I deliver Coastal beers here from time to time so I knew the range of real ales extended to eight handpumps. I chose a low abv golden ale from Sadlers brewery.

At the festival entrance the previous evening I discovered that I had left my CAMRA membership card at home. As Wednesday entry was free it didn't really matter and I quoted my membership number to 'blag my way in'. Tonight I was armed with a complimentary ticket that Aligates Brewery had given me earlier in the day. They were sponsoring the Thursday event. Security looked at me and my ticket with some suspicion but let me in where I joined my friends and we worked our way along the extremely long bar. A cash system is used rather than pre-purchase of tokens and, although a Winter Ales Festival, there was a wide range of lower gravity beers to enjoy. Coupled with the ability to sample third of a pint, I managed to get through quite a few and leave sober enough to find the right bus and tram back to my hotel. The festival also closes at 10:30 every night.

Friday 21st January Bury and Beyond

Readers may well remember that I had visited Bury on Wednesday and was unable to take in the Outstanding Brewery at that time. I had intended to visit this brewery the previous year but had failed due to my Google map printout being out of date and someone had moved the roads and removed the pavements from a new by-pass. Having forgotten to bring maps with me today I was not to be dissuaded as the brewery is based in an old cotton mill called Britannia Mill. I spotted the unmistakable outline of a mill in the near distance in the direction that I knew I wanted to be heading. It was such a beautiful clear blue sky and white frost on the pavements that I set off to walk. However, the mill I had thought was where I needed to be turned out not to be so, and during my walk I had also discovered that the area was heavily populated by cotton mills of various sizes, most of them now put to some other use than spinning and weaving cloth. None, however, turned out to be a brewery.

The previous evening I had discovered a new brewery had started brewing in Ramsbottom, not too far away from Bury. Irwell Works brewery had a couple of beers at the Winter Ales Festival that were rather nice and their programme advert stated they were in a former engineering workshop near the East Lancs Railway. Thinking this would be worth the bus journey I soon found myself in this traditional small Lancashire town at the railway station and on the banks of the River Irwell. It was cold and frosty once more, so coupled with the sound of running water over the weirs in the river I soon found I needed a toilet. Having failed to find the brewery in any of the obvious buildings by the river I rather quickly nipped through the door of the pub opposite the station called The Railway.

(Continued on page 7)

## The Driftwood Spars St Agnes



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**WILLMOTT IN WEATHERFIELD**

Returning from the gens I chose a Black Sheep Emmerdale (4.2%) that was in good condition. Another real ale was on the hand pump but I failed to make a note of this. There were a few other customers taking a lunch break and the landlady soon appeared offering free sausage bags. I heard some of the other regulars remarking that as it was Friday there would be free fish, chips and mushy peas at 2pm. Not wishing to stay this long and noting that the disco and karaoke were being set up in the corner I made my excuses and left. How often have you been treated to anything more than a few crisps or nuts on the bar, or maybe a small chunk of cheese on a Sunday? Buses from Ramsbottom to Bolton are hourly so I had time for a pint of Thwaites Wainwrights (4.1%) in the Grant Arms Hotel with an imposing facade in the centre of town. At £2.70 a pint this beer was the only one available.

A quick change of buses in Bolton and I was soon on my way up Blackburn Road to a new brew pub called appropriately The Brewhouse.

The brewery is behind glass at the end of the pub bar so you can see your beer being brewed. I introduced the barmaid to the barmaid who said she would fetch Martin Holt (good old Lancashire brewing name) who I

could see beavering away behind the glass. Stating that I would like a beer while I was waiting she then had to apologise that no Brewhouse beers were available! What a day this was turning out to be. Failed to find two breweries and then the one I did find had none of their own beer!

There were six other ales to choose from however and I plumped for another Dizzy Doonylee (3.8%). I could also have had Lancashire Gold (4%), Bank Top Flat Cap (4%), Moorhouses Pride of Pendle (4.1%), Blond Witch (4.5%) and Springhead Springhead (4%). Adlestons's Oler was on the remaining pump.

Once Martin Holt was free to talk we had an interesting chat where he explained that the pub had run out of his beer as he had been to Canada for a few weeks. The brewery also supplies three other pubs in the same ownership of a small pub chain where formerly boarded-up brewery-tied pubs had been refurbished and re-opened successfully with good customer numbers to make them profitable once more. Martin Holt explained that the four barrel capacity brew plant had come from a former brew pub in London and he normally brews Lancashire Boiler (3.8%), Dunker Bridge (4.2%), Eagley Brook (4.2%) and a seasonal Winter Hill (4.4%). There will be other seasonal courses as the year progresses.

Martin insisted that I have another beer while we talked so I plumped for Bank Top Flat Cap (4%) as this was to be my next stop. Five different hop varieties are used in Brewhouse beers, WGV, Fugles, Goldings, Challenger and Pilot. I explained that in my first year of brewing at Doghouse I had won a 'Name the New Hop Competition'

(Continued on page 9)

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Sunday: Roasts 12-4pm—Normal Menu 8pm  
Quiz 9pm

**B&B, Beer Garden, 3 Real Ales**

**TINTAGEL DOES WELL AT MALTINGS JUDGING**

No one was more surprised than Tintagel brewer John Heard when the results of the blind tasting judging was announced at this year's Tuckers Maltings SIBA beer festival. John managed to secure three awards for his beers, a GOLD for Harbour Special, SILVER for Cornwall's Pride and BRONZE for Castle Gold.

FULL RESULTS			
Overall Champion	Forge	Handsome	5.1%
Silver	Butcombe	Mendip Spring	3.8%
Bronze	Forge	Lighthouse	4.3%
Standard Mild Ales			
Gold	RCH	Hewish Mild	3.6%
Silver	Keystone	Born to be Mild	3.7%
Bronze	Otter	Mild	3.8%
Standard Bitters			
Gold	Butcombe	Mendip Spring	3.8%
Silver	Quodhop	Southern Bitter	3.9%
Bronze	Cottage		3.7%
Best Bitters			
Gold	Forge	Lighthouse	4.3%
Silver	Tintagel	Cornwall's Pride	4.0%
Bronze	Tintagel	Castle Gold	4.2%
Premium Bitters			
Gold	Tintagel	Harbour Special	4.8%
Silver	Yeovil	Ruby	4.5%
Bronze	Teignworthy	Beschcomber	4.5%
Strong Bitter			
Gold	Forge	Handsome	5.1%
Silver	Yeovil	Posh IPA	5.4%
Bronze	Hop Back	Summer Lightning	5.0%
Premium Strong Beers			
Gold	Teignworthy	Imperial Russian Porter	13%
Silver	Bristol Beer Factory	Southern Hop	6.5%
Bronze	Country Life	Devonshire Tender	10.0%
Porters, Strong Milds, Old Ales & Stout			
Gold	Yeovil	Stout Hearted	4.5%
Silver	Butcombe	Old Vic Porter	4.7%
Bronze	Quontock	Stout	4.5%

**CAMRA CELEBRATING 40 years OF CAMPAIGNING**

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

I'M OFF FOR A WEEKEND BREAK!

OOH, ANYWHERE NICE?

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**WILLMOTT IN WEATHERFIELD**

(Continued from page 7)

with the name 'Pilot'. In my Coastal Brewery delivery schedule I will have to re-visit this Brewhouse Brewery to try some of Martin Holt's beers and do a beer swap so that you Cornish readers can taste them too. It is only a relatively short walk to Bank Top Brewery and fortunately I knew the way, having done Coastal/Bank Top beer swaps before. The brewery isn't the most easy to find as it is tucked away behind houses in a former tennis pavilion. There are no signs on the unmade access lane as, in their own words, "It keeps the cask thieves guessing where we are." What with railway cable and barrel pinching they keep themselves busy up North it seems.

At Bank Top I was met by one of the directors who remembered me and was invited to accompany him on his run to the bank with the money he was busy counting. Would I be provided with a shotgun I thought? He promised to buy me a pint in their tied house that was opposite the bank, but as it happens I was able to sample a couple of their beers that were in the process of being prepared in readiness for Morecombe CAMRA's visit that evening. Bank Top has a hospitality suite and local CAMRA branches are regular visitors (usually on Fridays). Morecombe CAMRA was calling-in on their way back from the Winter Ales Festival. The Gold Digger and Volunteer were passed by me as being suitable quality, both golden and hoppy.

I dropped nicely in time for a bus into Bolton from the road outside the brewery and I needed to journey back to Salford to meet my friend Peter Horton. I had arranged to meet him at the Star Inn Back Hope Street that is also now the home of Bazens Brewery. The Star Inn was once a Robinson's tied pub and known in my student days as 'One Arm Wally's' (as the landlord had only one arm). Enamel jugs of beer were filled straight from the cask and expertly

poured into your glass. Fortunately my memory of where this pub is situated was still reliable as it is tucked away on a dimly lit cobbled street (a bit like Coronation Street) and you wouldn't find it without knowing. A real community pub in that it is owned and run by the local community in this part of Salford, the small interior is separated into the bar serving area with room for about four people to stand and a 'louge' with seating and tables down both walls. All the locals seemed to have brought their dogs with them and I had to step over extending leads with my pint of Bazens Slarry Night as I made my way to a free table. If I had tripped and spilled any of my golden hoppy beer it had only cost £2. Bazens beers can be a bit too hoppy for some palates and it is noteworthy that The Star also had two Phoenix Brewery beers on the handpumps.

Having successfully met up with my mate Pete (he had difficulty finding the pub in the dark and he lives nearer than me) we decided that Friday night at the Winter Ales Festival would be too busy to comfortably enjoy our drink, plus you would probably have to queue for a while. So a tour of some of the more well known pubs in Salford and Manchester ensued.

This tour started at the Smithfield on Swan Street, a famous (or infamous) real ale outlet on the edge of what is known in Manchester as the Northern Quarter. The first time that I attended the Winter Ales Festival I stayed here Bed & Breakfast which was an experience to say the least. Readers of One & Ale at that time will remember my adventures that I shan't repeat now.

Each year the Smithfield had an alternative beer festival at the same time as the CAMRA one up the road and it was busy on the Friday night with

(Continued on page 10)



Picture courtesy Beertheevening.co.uk

## THE BLISLAND INN

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

2840  
DIFFERENT  
ALES IN  
FIFTEEN  
YEARS

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**FRESHLY PREPARED FROM LOCAL PRODUCE**

**PLEASE BOOK TO AVOID DISAPPOINTMENT**

**CAMRA'S NATIONAL PUB OF THE YEAR 2000**

**WILLMOTT IN WEATHERFIELD**

(Continued from page 9)

mix of clientele including obvious CAMRA 'tickers', Mancunians on a weekend pub crawl of the Northern Quarter and locals who probably frequent the pub every night. I chose the house beer brewed by Phoenix that was a light golden, very hoppy bitter, and on the hand pump on the bar, although they were covered in tea towels to keep the hovering beer flies out, looked a bit flat and possibly warm and uninviting.

A short walk up Great Ancoats Street took us to the Crown & Kettle another busy and much more architecturally imposing real ale emporium on the corner with Oldham Street. Although busy, we managed to get served quickly and find a seat in one of the back rooms. The interior of this fine old building has been beautifully restored and it is amazing that it survived twenty years of closure until re-opened in 2005.

I had previously mentioned to my Manchester mates that I wished to visit the Marble Arch while in town, so this was the final stop on our tour for the evening on Rochdale Road. A good range of home brewed beer was available and a boisterous mix of CAMRA-types and weekend crawlers filled the narrow front bar with tiled walls and floor, or back bar

that may be more comfortable should you wish to take in a meal at lunchtime or a less busy evening. The beer I chose was a Marble Pint (3.9%) and in good condition. I suppose it should be as it hasn't got far to travel, but that didn't apply to the Bazens I had earlier. It's often a matter of personal taste in the end and much preferable to no choice between tasteless bland offerings some drinkers have to put up with. Saturday 22nd January Central Manchester

With no intention of visiting the Winter Ales Festival on a Saturday due to the expected long queues and declining choice of beers available I decided to visit a few pubs around the city centre.

The Rising Sun on Queen Street was Manchester CAMRA's Autumn Pub of the Season. A narrow pub that actually extends between two streets and with a good choice of real ales on the pumps. For some reason I didn't make a note of my beer of choice or its condition, but it obviously didn't disappoint or it would have been duly noted!

I did make note in my next pub, the Eagle Inn on Collier Street. This Holt's pub was on my 'to do list' as it had gained the Neil Richardson Traditional Pub Award for 2011. My superbly presented Holt's Bitter at £1.89 a pint received a score of 4 on the NESS rating. The pub was a deserved winner of the award too as it was a totally unspoilt back street boozery.

Although my article can sometimes revert to a 'price comparison web site' readers (Continued on page 11)



Picture courtesy Beertheevening.co.uk



Picture courtesy Beertheevening.co.uk



## DELABOLE BEER FESTIVAL

**FRIDAY 15th JULY**

**FROM 6pm**

**IN THE PLAYING FIELDS MARQUEE**

**LIVE MUSIC FROM HARRY PEANUT BAND**

**ADMISSION £3**

**INC COMMEMORATIVE GLASS**

**ALL BEERS/CIDERS £2.50 A PINT**

**HOG ROAST/BURGER BAR**

**WILLMOTT IN WETHERFIELD**

should remember that my visit to Manchester was pre-budget and brewery prices. Nonetheless, I doubt whether such pubs are charging over the £2.00 mark even now. More cheap beer was to be enjoyed Saturday evening as my local friends and I had arranged to use vouchers that had been available to all Winter Ales Festival attendees courtesy of Wetherspoons. A pint of real ale for £1.39 a pint was worth seeking out, especially in central Manchester where £3+ is more the norm (unless you know where to go). At our meeting, and setting-off pub, was the Ford Maddox Brown out on Ruchme. This required a bus ride and, although I had been before, I failed to recognise as the pub is so dimly lit from the outside. Certainly this appears so as the pub is on the main road surrounded by more garishly-lit curry houses and fast food shops.

I planned for the standard bangers and mash in Wetherspoons as a lining to the stomach before our evening out. Once we had all met we took the bus back to town and settled into the comfy settees of the Paramount on Oxford Street. As the Wetherspoons pub was extremely busy we stayed here for more than one pint and on turning round from the bar I met Eddie Carson (Paul Barnes' mate from Bolton, not Frank Carson's brother). Eddie can often be seen behind the bar at Cornwall CAMRA beer festivals where he is one of many 'out of county' helpers, without whom we would have difficulty serving all our thirsty customers. You may be in a big city, but you are quite likely to meet someone you know if the beer is cheap.

We later tried to get into the Fringe Bar on Swan Street but it was actually too packed to get served. Many other pubs were similarly too busy to bother with in the Northern Quarter. I thought we were supposed to be in a recession with pubs closing at a rate of 39 per week. Not in this neck of the woods evidently.

Suffice to say another visit to the Smithfield and later to the Angel finished off the evening. I managed to stay awake on the train back to the hotel and a good night's rest before the long train journey home on the Sunday.

Sunday 23rd January Arriving on Piccadilly Station platform for the morning train to Birmingham who should I meet but Cornwall CAMRA's David Pascoe. He had also been in Manchester for the duration of the Winter Ales Festival but our paths had not crossed until now. He, like me, had visited other pubs and areas of Greater Manchester in addition to the festival. We sat together on the short but packed journey to Birmingham New Street and on the platform here while announcements were made apologising for the delay to our next train that was from Newcastle to Plymouth. The delay was due to theft of signal cable in the Leeds area. This criminal activity is sounding all too familiar these days (see Thursday 20th January difficulties to and from Wigan).

Sunday train journeys usually involve some engineering work disruption and we were not to be disappointed today. The Birmingham to Plymouth journey involved a coach from Totton to Plymouth. All transfers were smoothly conducted and David Pascoe and I found an earlier train was waiting to leave Plymouth town for Cornwall.

It was nice to get away, but nice to get back. Oh how I commented on the price of a pint of beer we have to pay in Cornwall however.

**Ow Much???**



Distasteful view of Strangeways Prison where signal cable thieves should be locked up. The car park is the site of the former Boddingtons Brewery



Rovers Return. Coronation Street Some of the pubs I visited and some of the people I met were similar



The Cornwall Branch of the Campaign for Real Ale visited the Blisland Inn at Blisland near Bodmin as it does every year while landlord Gary Marshall, pictured above behind his impressive range of mild beers, celebrates Make May a Mild Month. 'Mild Mania' at the Blisland saw a range of about thirty different mild-style beers being served over the period, and the branch, who travelled to Blisland on the 21st May with a party of twenty-eight on a hired coach, polished off a few during their stay. Many of the milds were supplied by Coastal Brewery of Redruth who also acts as an agency for supply of beers from out of the county. We don't just drink mild in May, but it's often difficult to find.

## OUR MAN IN HAVANA

By Mike Crews

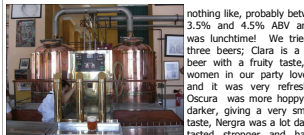


Holidaying in the Caribbean, you don't expect to come across micro breweries, but recently whilst I was in Cuba I spent a couple of days in its capital, Havana. Cuba is fascinating and totally different from just about anywhere else in the Caribbean and this includes a micro brewery.

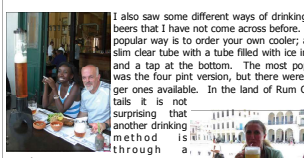
After lunch in a restaurant on the 33rd floor our guide showed us around the 'Old Town' and to Plaza Vieja (pro. Vee eh ha). As he pointed across the square to Cuba's only brew pub, my ears pricked up!

The following day we had some free time and I thought it was my duty to my fellow members to investigate. It was difficult to find out very much about the Factoria, Plaza Vieja, due to the language barrier. Cubans speak very good English, but not good enough to explain the intricacies of brewing and my Spanish is not what it could be. So, what I managed to find out was a bit sparse.

Larger style beer is brewed on the premises in very handsome looking polished coppers with stainless steel pipework, all on display. Three beers are brewed, the menu showing that they are each either 12%, of 12.5%, but I'm not sure how they measured them. To my pallet they were



nothing like, probably between 3.5% and 4.5% ABV and it was lunchtime! We tried all three beers; Clara is a light beer with a fruity taste, the women in our party loved it and it was very refreshing. Oscura was more hoppy and darker, giving a very smooth taste. Negra was a lot darker, tasted stronger and had a distinct fruity taste with undertones of hops and spice. All three beers were very tasty and given the time I could have sat there all day drinking them, all for the presidential sum of two pesos (about £1.25) a pint.



I also saw some different ways of drinking the beers that I have not come across before. One popular way is to order your own cooler; a tall slim clear tube with a tube filled with ice inside and a tap at the bottom. The most popular was the four pint version, but there were bigger ones available. In the land of Rum Cocktails it is not surprising that another drinking method is through a straw


The building was in the Spanish Colonial style and was very beautiful; the outside tables being under high arches sheltered from the sun and looking out across a beautifully restored square. It was very strange to find this brewery in such an exotic place, but, apart from there only being larger available, it was almost heavenly.

All too soon it was time to leave the Factoria and head back to our hotel for lunch and the coach to the airport, but I was glad we had the chance to have a pint before we left.



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CAMPAIGN FOR REAL ALE

Form with title 'A Campaign of Two Halves' and 'Join CAMRA Today'. It includes fields for personal details, membership type, and payment information.

Advertisement for 'the Bowgie Inn & RESTAURANT'. Features text like 'FREE HOUSE', 'The Perfect Setting for The Perfect Pint', and 'Serving Real Ales from £2.29'.

BREWER'S DIARY—A TALE OF TWO BEER FESTIVALS

by Peter Martin, Brewer, Driftwood Spars

Main article text starting with 'Kuwait Tea Festival Results ... Latest News'. Discusses beer festivals, local ales, and the author's experiences.



The cheery festival staff



The New One



Giant Bolster with jockey

(Continued on page 15)



DRIFTWOOD DIARY

(Continued from page 14)

measured up well to the others and there were a lot of favourable comments about them so I was very pleased.



motor home and had a tent just slightly larger than me. When not at the festival in the morning I was able to take the coast path up to Helis Mouth and stop to see the seals.

Molson Coors take-over? Having heard that Sharp brewery had sold up for 20 million for their national brand Doorn Bar a phone call from Stuart Howe requesting a visit to our brewery had me intrigued.

Climb every mountain Annually, at Easter, the Blue Hills behind the Driftwood Spars host the final stages of the 'Lands End Trail' for cars and motorcycles.



resistant mat to sit on. Regular attendees all had these, novices had pained expressions on their faces either from sitting on the grass or standing up for five hours.

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 Royale Treleigh Yacht Club No boat necessary

We are in the CAMRA Good Beer Guide 2011. And the best floodlit pétanque piste in the westcountry Present this advert and claim a bottle of Treleigh Arms wine FREE to evening bookings of tables of 4 and over

recapture of Foz No, not more tales from the desert, our annual May Beer festival had come around and with the added bank holiday for the Royal Wedding we were looking forward to a good one.

(Continued on page 17)

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 our local breweries.

Public houses as stocking local real ales can increase pub visits. 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.

CORNWALL CAMRA'S LoCaLe SCHEME INCLUDES THE FOLLOWING PUBS

- Anthony Bodmin Bugle Charlestown Crowlas Falmouth Falmouth Front Hayle Ledestown Lostwithiel Marazion Mawgan Porth Methian New Polzeath Par Perranwell Polkerris Polperro Rosodgen St Agnes St Austell St Mawgan St Neot Stratton Towan Cross Trevone Truro Vogue Ring O' Bells Chapel an Gansbydhen Bugle Inn Harbourside Star Inn Boathouse Front Bird in Hand Duke of Leeds Globe Inn Godolphin Arms Merry Moor Inn Miners Arms Doorn Bar Royal Inn Royal Oak Rashleigh Arms Crumplehorn Falmouth Paket Railway Inn Rann Wartha Falcon Inn London Inn Kings Arms Victory Inn Well Parc Hotel Rising Sun Star Inn Blisland Bolegy Chacewater Chiverton Edmonton Falmouth Gwithian Holywell Bay Lelant Downs Ludgvan Mawgan in Meneage Mitchell Nancenay Newquay Penloggatt Peca Polperro Polperro Ruanianhorne St Anthony St Colum Major St Ives Sennen Treleigh Trevaunance Cove Truro Tywardreath Blisland Inn Bolegy Inn Britannia Hotel Chiverton Arms Quarryman Prince of Wales Red River Inn St Piran's Inn Watermill Old Inn Ship Inn Plume of Feathers Trengilly Wartha Towan Blystra Cornish Arms Countryman Blue Peter Inn Old Millhouse Inn Kings Head St Anthony Inn Ring O' Bells Golden Lion First & Last Inn Treleigh Arms Driftwood Spars City Inn New Inn



DRIFTWOOD DIARY

(Continued from page 15)

great success. Although, none of Driftwood ales were on the festival...



Staff discounts were available at the face painting



Where did he get that hat?

My favourite interlude of the weekend was towards the end, a Neil Young tribute...



A funny thing happened on my way home the other day I had been round collecting empty casks...

Pete, the brewer at the Driftwood Spars

FIRES AT TWO BEER SITES

Pandora Inn

Just as we went to press for the last issue the lovely and historic Pandora Inn had a major fire...

Redruth Brewery

Yet another arson attack on the former Devenish Brewery buildings has now resulted in the collapse of the roof...

Searching for the perfect pint? Great British Beer Festival

2-6 August 2011 Earls Court, London



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The Countryman Inns

The Countryman, Piece, Redruth 01209 215960



A Countryman Inn, Piece

The Waterfront, Portreath 01209 842177

Stornemasons, Longdowns 01209 860724

Clock & Key, Trispen 01872 279626

Kings Arms, Penryn 01328 372336

Rambling Miner, Chacewater 01872 569238

Tuckingmill Hotel, Camborne 01209 712165

King's Arms, Penryn 01328 372336

Rambling Miner, Chacewater 01872 569238

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GOVERNMENT REFUSES TO SHIFT ON BEER DUTY INCREASES

In the Budget in March, the Government put beer prices up by another 7.2% - or 10p on a pint.

The Chancellor has refused to remove the damaging beer duty escalator introduced by the last Government...

Supermarkets can afford to and are willing to absorb beer duty increases so they can continue selling alcohol at rock bottom prices.

It was also recently announced that beer duty will be halved for beers at 2.8% ABV or below.

SCILLY NEWS by Barrie Nuttal

The season got off to a lively start this year due in part to the warm and dry weather.



The annual Walk Scilly week at the beginning of April was rounded off this time with our 'annual' 10 mile road race around St. Mary's.

Also running in the same week was the Scilly Folk Festival. Spread over five days this provided a variety of music and dance.



Over at the Ales of Scilly brewery the head brewer, Mark Praeger, has recently installed a new off-licence 'The Grapevine'.

A new drinks outlet in town: just in time for gig weekend St. Mary's Back on the coach we journeyed in the Bedford for lunch.

Included in a comprehensive stock of drinks are Cornish ales including Sharp's, 'Smelly Cornish' from St. Just and organic beers from Atlantic.



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Cosy, friendly atmosphere Comfortable lounge Fully stocked bar offering a good selection of real ales...

ST IVES FESTIVAL ANOTHER RESOUNDING SUCCESS

The success of Cornwall CAMRA's St Ives beer festival continues year on year with a growing number of attendees almost catching up the organising committee when souvenir glasses were running low on the second day.

The first beer to sell out was Penance Brewery's Potion No.9. Festival organiser Gerry Willis said: "This was an excellent festival, a terrific result."



Money was also raised at the festival in aid of charity organisation NCI (National Coastwatch Institution) St Ives to the sum of £462.

NATIONAL BEER SCORING

Calling all CAMRA members - you may remember from a previous One and Ale that Cornwall Branch asked you to remember to give us your opinion of beer quality in Cornish pubs.



You don't need to be a beer tasting expert, but the following tips will help you judge to quality of the beer in a systematic way.

We use the National Beer Scoring Scheme (NBSS) that scores the quality of the beer on a scale from 0 to 5. At the worst end, zero is undrinkable, 1 is poor, 2 is average, 3 is good, 4 is excellent, and 5 is perfect.

There are nearly 1000 members living in Cornwall, and we have a target of getting at least 100 members to contribute at least some pub beer scores by June.

Steve Barber, NBSS Coordinator

Britannia Hotel

Chacewater

TR4 5LN

PHONE 01872 560546

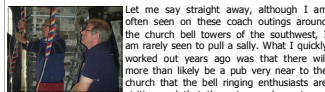
RESPECTING TRADITION EMBRACING TECHNOLOGY



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

BEER AND BELLS

by Steve Willmott

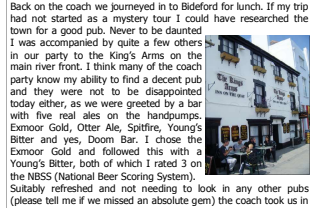


Let me say straight away, although I am often seen on these coach outings around the church bell towers of the southwest, I am rarely seen to pull a sally.

BEER & BELLS

were Butcombe Bitter, Fullers London Pride or Sharp's Doom Bar. I plumped for the Butcombe, but didn't rate the quality that high...

would later find this beer to be a good one. If you ever visit the Westleigh Inn don't fall for the trick of the landlord who has superglued a pound coin to the entrance step.



George's church was having its bells rung I popped around the corner to the Kingsley Inn where the beer choice was Wells Bombarrier or Doom Bar.

The next church to be visited was St Helen's in Abbotsham. Our itinerary mentioned that the Thatched Inn was nearby and I spotted the brown direction sign as soon as I stepped off the coach.

(Continued on page 21)



**BEER AND BELLS**

(Continued from page 20)

charge, but I just gave the young lady advice on how to pour the perfect pint and enjoyed it before re-joining our coach party. If I had gone behind the bar I guess I would have been stuck there as other customers came in and the Groom and Best Man plus other guests came for their drinks too.

Back into Cornwall once more... To us dropped on Poundstock. No pub here, but I must mention Poundstock Gildhouse that is a medieval church house, the last surviving in Cornwall, and well preserved with the assistance of lottery funding. For more information visit [www.poundstockgildhouse.co.uk](http://www.poundstockgildhouse.co.uk). It is still used as a church and village hall and we gate-crashed a children's party that was just clearing up. I decided the offer of jelly and cake as we were soon to be off to Wadebridge for fish & chips at Barnes.

We got served quickly enough for a few of us (me included) to down a quick pint in the Moleworth Arms.

St Austell's Proper Job stands up well to a recent meal of fish, chips and mushy peas and I gave it a rating of 3 (might have been more if I hadn't had supper).

Tired, but well satisfied with my day out, we arrived back in Crantock and I was happy to finish with a nice cup of tea before Match of the Day and bed.

**PUB NEWS**

On 31st May J D Wetherpoons opened their eighth pub in Cornwall, **The John Francis Bassett** in Camborne. Formerly the Corn Exchange, it is a most impressive building and probably one of the largest that Wetherpoons own in the county. Having only been open for one week when writing these notes we have yet to see what impact there will be on other pubs in the town.

As with most other conversions there has been no cutting of corners to achieve an impressive job on fitting out the interior. The theme reflects Camborne's mining heritage with pictures of past times when the area was heavily mined for tin and copper and the front door handles are formed in the pattern of mining shovels, high ceilings with chandeliers finish the effect. The Corn Exchange was a night club before closure and a centre for a night out. Local real ales so far have been from Skinner's and Keltek, with the usual Ruddles and Abbot to accompany them on the bar. Interesting guest ales have yet to arrive.

*The Watermill*



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 Tel 01736 757912

**PUBS FOR SALE**

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

**Lamb & Flag, Canastown** Offers invited Bar and restaurant 60 covers. Spacious enclosed patio beer garden. Owners 4 bedroom accommodation. Extensive off-street car parking. Good sales turnover. Further development potential.

**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

**Ye Old Plough, Duloe** Freehold £325,000 Prominent freehouse/restaurant in central village location Character bar and restaurant areas with 80+ covers, commercial kitchen, beer garden, car park, and owners three bedroom accommodation.

**Leadbelly's, Newquay** New Price Freehold £500,000 Freehouse opportunity in central town location. Multi-tiered traditional style bar areas. Commercial kitchen, outside trading area. Substantial four-bedroom accommodation and warehouse to rear of property. Free of fee with current 2 a.m. Licence Lease options considered.

**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



**BREWERY NEWS**

**Poldark** Brewing ceased after a short but successful period in March at the Poldark Mine near Wendron. Personal and business circumstances had changed and it was decided the best outcome would be to offer the 2½ barrel plant for sale. A proposed brew pub in Sweden bought the equipment and it was shipped out in March.

**Blackwater** The brewery has relocated to back to Devon, thought to be Barnlee Lodge, Islington, Devon, TQ13 9RG. 01364 661524

**St Ives** Our first taste of St Ives Bolles (4.0%) was at the St Ives beer festival on the beginning of June. Brewer Marco is currently having this beer contract brewed for him until he can get the necessary permissions to set up on a mushroom farm near Hayle. Meanwhile the bottled version of Bolles is going very well in various restaurants and shops in St Ives.

**Crown** The Crown Inn, Penzance is proposing to brew its own beer, probably this year. The plan is to set up a brewery at Badgers Cross and supply this Good Beer Guide listed pub in the back streets of the town. A gem of a pub already, and with a promise that beer will not be brewed and served until it is exactly right, we will have to patiently wait for this one.

**No Name Yet** We have just received information from an Eddie Lofthouse that he intends to establish a 10 barrel Bavarian brewery system purchased from Andwells in Hampshire in the North Cornwall area later this year. The brewer will be Rhys Powell who graduated from Heriot Watt in 2005 and has already worked at St Austell and Sharp's. Premises are already owned in New Polzeath, but are yet to be surveyed as suitable for brewing with planning permission pending.

**PUBS FOR SALE**

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

**Royal Oak, Perranwell Station** Leasehold OIRO £95,000 + SAV Ales Freehold OIRO £600,000 Traditional style bar areas for 35+ covers. Owner's 4 bedroom accommodation Beer garden and car park. Excellent rising turnover with scope for further development

**Old Ale House, Truro** New Price Leasehold £75,000 The old Ale House is a renowned destination and real ale & food pub. Prominently located in the centre of Truro, a deceptively spacious and successful business comprising large open plan bar/india area, first floor function room and bar.

**Rosedale 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.

**Ranbling Miner, Chacewater** New Price Freehold £195,000 Traditional style bar areas, commercial kitchen, rear patio area and owners three bedroom accommodation

**PUBS FOR SALE**

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

**Collins Arms, Redruth** Freehold £355,000 (Revised Price) Historic town centre freehouse. Refurbished public bar & games room. Three letting bedrooms. One bedroom owner's accommodation. Self-contained flat at rear. Self-contained bed at rear. Rear courtyard & smoking area

**Castle Inn, St Ives** Leasehold £125,000 Rent £38,000 Well known historic public house, situated in central St Ives Consistent turnover and profits Scope to develop the food trade Owners' accommodation

**Pirate Inn, Penzance** Leasehold £110,000 Rent £21,000 Many character features comprising two bars and dining area. Well 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.

**Halzephron Inn, Gunwalloe** Freehold £650,000 Substantial freehouse and restaurant overlooking Cornwall's stunning south coast. Charming hospitality with many interesting features. Spacious bar and various dining areas. Substantial turnover generating excellent level of profitability. Spacious owner's accommodation and two guest bedrooms.

**Victory Inn, St Mawes** Leasehold £185,000 Rent £55,000 Well-appointed lounge bar, dining room and refurbished 36-cover restaurant leading to a decked terrace. 2 en-suite guest bedrooms and 3 staff bedrooms Turnover of £465,176 for the most recent financial year

**Plume of Feathers, Scorrier** Leasehold £55,000 Rent £23,000 Reluctant sale due to ill health. Bar/lounge and dining room provide approx 40+ covers. 50/50 wet/dry split. Owner's accommodation and 2 en-suite letting bedrooms Large car park, beer garden and covered smoking area. Advised turnover in the region of £213,258 gross year-on-year.

**Royal Standard, Gwincar, Hayle** Leasehold £350,000 Rent £22,000 Free of the public house with well equipped bar and dining area 24 covers. Extensive 4-bedroom owner's accommodation. Large trade garden plus rear stores. New secure lease.

**Three Tuns, Perryn** Freehold £210,000 Substantial historic town freehouse (formerly St Austell Brewery). Defined bar/games area Semi-commercial kitchen & cellar Rear decked areas and garden Could be suitable for alternative use subject to planning consent where required.

**Old Albion, Crantock** Leasehold £95,000 Historic village inn on north coast 2 bar areas and separate dining room (80 covers overall) 3-bedroom owner's accommodation Attached 2-bedroom cottage Outside terrace and parking area New lease (Enterprise) available, partial tie



**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

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**BRANCH DIARY**

Saturday 9 July Cornwall CAMRA Branch 12:30 Annual General Meeting, Skinner's Brewery  
**NOTE CHANGE OF DATE FROM LAST ISSUE**  
 2-4 September Bodmin Steam & Ale Festival Bodmin & Wenford Railway

21-22 October Falmouth Beer Festival, Princess Pavilion, Melville Road Over 100 different real ales available + cider and perry in a refurbished venue.  
*Volunteer staff required. Please contact Gerry Wills*

**BEER FESTIVALS**

24-26 June Watermill, Lelant  
 1-3 July Stag, St Cleer  
 2 July Star Inn, Vogue  
 15 July Delabole Carnival  
 11-13 August Countryman Inn, Langdon Cross  
 15-16 July Plymouth Beer Festival, Plymouth Pavilions  
 2-6 August Great British Beer Festival, Earls Court, London  
 4-6 August Lizard 2000 Beer Fest, Helston Football Club  
 5-7 August Witch Ball, Lizard beer festival  
 26-29 August Plume of Feathers, Pool  
 26-29 August Trevelyan Arms, Goldsithney  
 26-29 August Engine Inn, Nanclerdra  
 11-13 November Pheasant, St Newlyn East

**BRANCH CONTACTS**

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**JOIN CAMRA TODAY AND TAKE PART IN ANY OF OUR EVENTS**

On Saturday 30th April, the day after the royal wedding, CAMRA Kernow visited Hogwood Brewery for the first time since the establishment of the brewery in 2009. A party of a dozen or so members were greeted by brewer Vaughan Haynes at the small 2½ barrel plant that is squeezed into a side building attached to his house on a former pig farm near Mithian. Two pints of real ale were racked ready to sample, Stoked and Black Boar, while Vaughan explained the short history of the brewery and the brewing process. All the while we were also entertained by the pet peacocks, four of them, who can make quite a racket when there are people or peeshens about. Perhaps they were after our pasties that had been provided by the brewery. It wasn't long before one or two of the party tried blending the two beers and not surprisingly came up with another gem of a beer. The chocolate stout of Black Boar made an excellent 'black & tan' when blended with the more golden coloured Stoked and it may be that Vaughan brews this as an actual beer sometime in the future.



CAMRA members helped run the sell-out mini-festival on the station platform of the Bodmin & Wenford Railway in September at the Real Ale & Steam Festival

Fill in the membership form on Page 13 and become an active branch member of Cornwall CAMRA



**INTRODUCING OUR Special Edition Brews for Summer 2011**



From our new brand of pale zingy beers: **The Cornish Beer & Surf Co.**

Celebrating our Cornish surfing heritage and the skills and creativity of our brewing team.

Both beers are named after two of Cornwall's famous surf spots: Porthleven's reef break and Sennen's beach breaks, which produce some of the finest waves found anywhere in Europe.

Available from May and throughout the summer



We have carefully selected a number of the most spectacular hops from around the world from the new season's harvest and using only Cornish Pale Malt have created two of the finest pale zingy beers you will ever taste!

ALWAYS AVAILABLE AT CORNWALL CAMRA'S PUB OF THE YEAR FRONT, CUSTOM HOUSE QUAY, FALMOUTH