



ONE & ALE

Free

Campaign for Real Ale Cornwall Branch Newsletter

AUTUMN 2008

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FALMOUTH FESTIVAL RUNS DRY



An unprecedented number of customers attending this year's Falmouth Beer Festival caused it to run dry of all beers and ciders by about ten o'clock on the Saturday evening.

Despite increasing the beer order from last year, when the festival managed to see it through until closing time on the Saturday, the increased number of attendees managed to consume all 175 firkins (12,600 pints) in the 27 hours that the festival was open. That's 58 gallons per hour.

The picture above was taken mid-Saturday afternoon when, believe it or not, we were not at our busiest.

Apologies to the customers who had a long wait at busy times in the queue to get in, or missed a favourite beer when it had run out. We're confident the rest of you enjoyed it.

Chairman's Corner

"See you in church Sunday?"
 "Of course!"

Thus the farewells between drinking mates at my local on leaving the pub Friday or Saturday night. And yes, we do gather again on Sunday afternoon for a - sort of - religious experience. But don't worry; Rod hasn't found God. This is the Sunday lunchtime session in the pub, a ritual of conversation and contemplation (and sometimes confession, but let's not go there) which I'm know we would find hard to miss. It was a man of the cloth on the radio who set me on this line of thinking, that there were indeed similarities between the functions of church and pub. But I am getting ahead of myself.

We hear lots about the decline and maybe approaching death of the English pub. And, sadly, there is plenty of evidence suggesting there is good reason to believe it. Pubs are closing, we are told, at a rate of around 35 a week, and while we in Cornwall have been fairly lucky - so far - I saw the damage myself on a recent trip out of county, with many sad-looking old pubs closed and boarded up, obviously having had their last-ever pints handed over the bar. The reasons for pubs struggling have been argued over endlessly by landlords, regulars, breweries, pub companies, journalists, and organisations such as CAMRA or the British Beer and Pub Association. The smoking ban? Maybe, although it's an easy target that came along just when other problems were growing as well (most of the smokers in my local still seem to go there, they have just shifted to the rear where they carry on much as before. They still enjoy the rest of the package of pleasures offered by their local). Price of drinks? Partly, there's no doubt that many have given up the trip to the pub because they can get alcohol from supermarkets at ridiculously cheap prices, to glop on the sofa at home in front of the telly. Not a very sociable way to have a beer, I'd have thought. Licensees chucking the keys in the till and walking because they can't make a decent living? Most certainly, and there are a number of reasons for this, but mainly they are caused by breweries and pub-owning companies (pubcos) simply being greedy, charging too much rent, putting obscene mark-ups on the price of beer charged to their tenants (and woe-betide them if they step out of line and buy a cask or two at twenty or thirty quid less per tub from the local brewery down the road). A landlady in an Enterprise Inns pub on the Welsh border gave me another reason for shutting her boozer down just 3 days after my visit this September: the fact that the pub structure was falling down around her ears and Enterprise refused to spend any money to shore it up 'until there's a disaster', as they are said to have put it. So there, on Sunday 28 September went another fine village pub, Good Beer Guide listed, beside a canal, well supported by its locals, but driven out of business by its owners who seem to have a business model developed in the kindergarten, only not quite that sophisticated.

But I believe there's another reason for the British losing the pub habit, and for the most part it comes back to pubcos and breweries again. This one has much to do with the

destruction they wreaked on the insides of pubs a few years back. Remember when pubs had more than one room? The best had several. There was at least the 'public', a basic drinking space where you could go in as you were, even in working clothes, and drink, meet your mates, chat, argue sometimes, play the jukebox (once it had been invented), have a game of 'arrers', dominoes or euchre, where you could barter for a job that needed doing and offer maybe some surplus from the vegetable patch by way of payment. Or you could just sit undisturbed in the corner reading the newspaper or doing a crossword. Or just stare blankly into space in deep contemplation. (Interestingly, until not so long ago, some of these places were havens for men to escape from their nearest and dearest for an hour or two - women were strictly not allowed! And you sir - yes, you in the window seat - I heard you mutter 'good thing too!' under your breath. That'll be quite enough of that sort of talk, thank you!).

On the other hand the lounge was an altogether more upmarket experience - easy chairs, carpets, separate bar, more often than not an extra penny on a pint, and an unwritten dress code (no mucky boots, please); where wives and girlfriends were made to feel welcome and family groups would gather. Conversation was the main entertainment here.

The best pubs, of course, had a variety of other small rooms as well. There were taprooms, smoke rooms, snugs and other odd corners undefined, where small groups of friends or colleagues could drink and chat together or conduct their business, undisturbed and in private.

With the tearing down of internal walls often came the 'theming' of pubs. Remember the short-lived but dire fashion for 'Irish' pubs? There followed music lounges, sports pubs..... The problem as I see it is that as a result, many pubs nowadays have lost the one essential quality that made them 'proper' pubs in the first place - the fact that they welcomed almost anybody, rather than special interest groups. They were places where you could go in and (back to the churchy theme) commune with your fellow man, or yourself, meet and get to know your neighbours, find a carpenter or electrician, sell your surplus of duck eggs, entertain the wife or husband (whether yours or someone else's), catch up with the latest gossip. In other words it was a place of escape and relaxation which virtually anyone could enjoy, under the watchful eye of the landlord who made sure that good order prevailed - good for the soul, if you like. All gone, mostly, in the noisy vertical-drinking houses, which I think may be why many people no longer feel instinctively comfortable when they walk into a pub, and prefer to stay at home to drink instead.

Maybe I'm luckier where I live. Anyway, I'm off to church now. More beer, vicar?

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BIGGEST EVER FALMOUTH FESTIVAL DRUNK DRY

Since the arrival of the University campus at Tremough, near Penryn, numbers attending the Cornwall CAMRA beer festival in October have rapidly increased, and this year was no exception. In fact, numbers through the door were around 4000 by closing time on the Saturday night.



Beers were provided from breweries all over the UK, and as well as around 50 Cornish-made brews there were ales of all types - bitters, strong ales, porters, stouts, milds and novelty brews from

all over England, Scotland, Wales and the Isle of Man. Nor was craft cider forgotten, 'real cider' being of particular interest to CAMRA because its existence could be threatened in the same way as real ale by the big mass-production corporations. Some 40 different varieties were on offer, as well a few real perries which are the pear-based equivalent of cider. As a bonus, there were also a number of English country wines on offer,

sold by the glass. Available space in the Pavilion grounds being at a premium, the organisers again hired in a large marquee, which housed the cider bar, pub games, and the membership and products stand.

The marathon 'blind tasting' of all 170 beers by the stalwarts of a tasting

panel put together by Brian Bazeley of the Ring O'Bells, St. Columb Major, came up with some interesting results in which the category winners were spread all over the country, although the Cornish brews



stood up well, themselves taking a few prizes against stiff competition. The results are listed below. In parallel with this, a special tasting panel was formed to judge the best 'Speciality Beer' in CAMRA's south-west region; the winner of this now goes forward to the national competition which aims to unearth the Champion Beer of Britain, at the Great British Beer Festival, Earls Court, next August.



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RECYCLING MONKS



Thai monks from the Sisaket province have used over one million recycled glass bottles to construct their Buddhist temple. Mindfulness is at the centre of the Buddhist discipline and the dedication and thoughtfulness required to build everything from the toilets to their crematorium from recycled bottles shows what creativity and elbow grease can accomplish. The monks used brown Chang Beer bottles and green Heineken bottles to create textures and patterns in the walls that "beautifully reflect the Thai sun". Local people brought the building materials to the monks, presumably after thoughtfully emptying them of their contents.

SHARP'S GETS GREENER

One of Cornwall's leading brewers is getting greener. Sharp's, based at Rock in North Cornwall, as reported in our last issue, has been steadily introducing new techniques and methods to put the brewery at the cutting edge of sustainable brewing.

The company's latest innovation is lighter weight bottles for all its beers. The taller, slimmer bottle is 12% lighter, thus saving on transport costs and improves the company's carbon footprint.

A new building to house the eco-friendly brew house and packaging lines has been built to high specifications and is ultra-efficient in terms of heat and light energy use. Waste heat from the brewing process is recycled and a new rainwater harvesting system will provide up to 15% of Sharp's water requirements.

The brewing process has already been adapted to become one of the most efficient in Britain in its water use. The industry average is 7.5 litres of water to produce one litre of beer, but Sharp's has reduced this to just 3 litres.

"Water is a key thing," explains Brewery Director Joe Keohane. "We don't have an automatic cleaning system—we use people rather than machines. This uses a lot less water and we get a better clean."

Other elements of this approach to being as sustainable as possible include sending spent grains to a local farmer for cattle feed and, for a time, using bio-diesel in company vehicles.

But the brewery switched from bio-diesel recently because Joe believed more environmental damage was being caused by farmers switching from environmentally friendly crops to bio-fuels and at the same time creating a shortage of grain for brewing, hence inflating the price.

However the brewery has introduced other fuel efficiencies and is looking forward to using second generation biofuels when they are available.

"I am not aware of another UK brewery that has implemented such a range of integral sustainable processes and systems as Sharp's and seen such a reduction in raw materials used, waste and the need to recycle," Joe said.

RICHARD & AMANDA
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Sharp's Head Brewer Stuart Howe was presented with the Low Carbon Business of the Year Award at the recent South West Sustainability Awards



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Call in and enjoy a tasting of both KELTEK and DOGHOUSE ales including BEHEADED (7.6%) which Mr Willmott has been bottling in small amounts direct from the cask. It's really rather good and you can't buy it.

Above all, relax, have fun. We, for our part, will try to spread a little cheer around during this festive season!



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PUBS FOR SALE

Miller Commercial have the following freehold pubs on their books.

London Inn, Summercourt £395,000



Freehouse with many character features. Village location with easy access to the A30 trunk road. Attractively presented public bar area. Restaurant providing approximately 45 covers. Large conservatory with further seating. Commercially equipped kitchen. Good sized 2-3 bedroomed owners' accommodation.



White House, Penhallow £1,850,000

Opportunity to acquire a mixed public house, restaurant and accommodation business. Prominent trading location on popular holiday route. Substantial public house with 120-cover restaurant facility. Recently constructed 12-bedroomed luxury lodge accommodation. Outside trade terrace and landscaped gardens. Extensive owner's/manager's accommodation plus further letting accommodation. Substantial turnover approaching £1million per annum.

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Commercial Inn, St Dennis £370,000

Substantial freehouse in mid-Cornish village. Large traditional bar, with separate smaller bar off dining area, set up for circa 18/20 covers. Up to 5 letting bedrooms. 1 -bedroomed (en-suite) owners' accommodation. Several stores and former skittle alley. Large walled trade garden, car parking to front.



Old School, Mount Hawke, £400,000

A detached, freehold freehouse located in a popular village between the cathedral city of Truro and Cornwall's dramatic North Coast. Grade II Listed premises which has traded as a public house since 1987. Well proportioned L-shaped bar lounge, snug, restaurant, commercial kitchen and a 1st floor meeting room.

1st floor owners' apartment with open plan living room, 3/4 bedrooms and bathroom/w.c. Perimeter car parking and access to a garage.

PUBS FOR SALE

Miller Commercial have a number of pubs available to lease, a selection of which are listed below.



Old Wainhouse Inn, St Gennys, Nr Bude £110,000

Prominent and historic hostelry. 2 bar areas, formal dining room (80 covers overall). Comprehensive refurbishment, including well-equipped commercial kitchen. Strong and consistent trading figures. Extensive 4/5 bedroom owners' accommodation. Car parking for circa 40 vehicles. Outside smoking area.



Plough Inn, Camborne £59,950

Thriving town centre public house. Large main bar area and servery. 35 cover restaurant and pool table area. Sales for the period April 2005 £167,000 producing a GP of £94,807.

Spacious owner's / letting accommodation providing 6 bedrooms. Rear trade garden and car park.



White Horse, Liskeard £95,000

A long-established and popular public house located in the heart of Liskeard, a busy market town in south east Cornwall. Large I-shaped public bar with covers for approximately 38, a further games area and a rear lawned beer garden. Spacious 3/4 bedroom owners' accommodation. Turnover in excess of £270,000 producing a g.p. in the region of 61%.



Famous Barrel, Penryn £95,000

Long-established public house. Open planned public bar with many character features. Three-bedroomed owners' accommodation. Extensive trade garden overlooking a tributary of the Penryn river. Car park for 9 vehicles. Turnover in excess of £165,000 per annum. Scope to expand dry sales.



Clipper Way, Falmouth, £160,000

A popular public house in densely populated Boslowick area of Falmouth. Spacious public areas including an extremely well-proportioned open plan bar with areas for pool and darts and a 28-cover dining room. Equipped commercial kitchen, cellar and useful store areas. Large 4-bedroom owners' accommodation.

DRINK TO YOUR HEALTH?

We are all familiar with the ‘government guidelines’ that tell you that you shouldn’t drink more than 21 units of alcohol a week if you are a man, 14 if you are a woman, if you want to avoid the risk of damaging your health. Indeed, if you listen to some of the wilder ravings of some members of the Alcohol Health Alliance, we are all drinking our way down the road to death and damnation. So, let’s have a reality check and look at some interesting research on the subject carried out some 30 years ago, but strangely never given any airing whenever the subject of drinking among the adult population crops up in the media - which is frequently these days.

Way back in 1976, a group of respected Danish physicians in a number of Copenhagen medical institutions started one of the largest studies on a population ever carried out. They studied over 13,000 people in the age range 30-79 years and followed their progress, relating their stated alcoholic consumption rates with their increased risk of death due to drinking. Deaths due to other causes (accidents, obesity, disease, plain old age etc) were allowed for and eliminated. After a number of years they analysed the results and published them in the British Medical Journal in January 1994¹. The research came up with something of a surprise: in relation to normal death rates, those who drank one to six alcoholic beverages a week had a lower risk of dying than teetotalers! In fact, the scientists described it as a ‘U-shaped curve’, because the relative risk only started to increase above 6 units a week, and not until somewhere between 42 and 69 units a week did the mortality risk come back up to that of the teetotaler!

So, was this a freak result? Let’s get closer to home. A similar project which studied ‘mortality in relation to consumption of alcohol: 13 years’ observations on male British doctors, also published in the BMJ (8 Oct 1994)², came up with the same U-shaped curve as the Danes had (see picture). One of our sister newsletters, CAMRA’s *Nottingham Drinker*, spoke to a member of the Royal College of Physicians, the organisation behind the Alcohol Health Alliance which promotes the 21 units/14 units weekly limit through the NHS. This campaign is based on the views and theories of Ian Gilmore, President of the Royal College. Breaking with the views of his President, Dr. Ian Gooding told the *Drinker*, “We do have hard evidence on the association between quantity of alcohol consumed and mortality from this study, which showed a U-shaped curve. Those who drank 18 units a week had markedly lower mortality than teetotalers. Above 18 units the curve slowly rose so that teetotalers had the same mortality as those who drank 63 units weekly. It has been said that the national guidelines on safe alcohol consumption were ‘plucked out of the air’. I would go further - they defy the evidence!”

Gooding continues: “Gilmore’s proposals will lead to pub closures, increasing home consumption and social isolation - especially in rural areas - which can increase mental health problems. CAMRA needs to tackle Gilmore and Co, aware of the weakness of the evidence behind their arguments”.

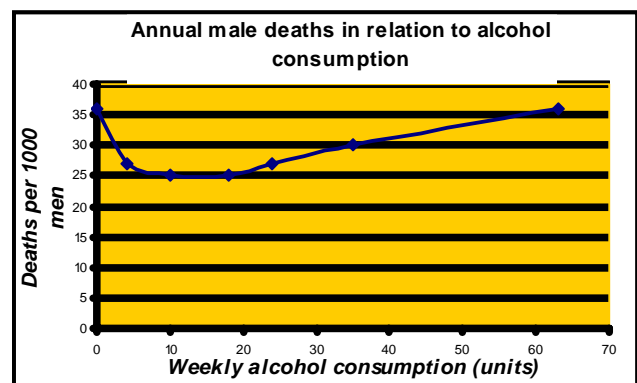
Nottingham Drinker also spoke to Nick Tegerdine, Execu-

tive Director of APAS, the Alcohol Problems Advisory Service. He said, “With respect to the NHS units campaign, I think the whole system is pants! So do many others, and this campaign has been discussed at the most senior level within the Primary Care Trusts and the Crime and Drugs Partnership, and some felt it was not at all helpful. The current campaign is fatally flawed in so far as it provides factually inaccurate information.

“As a general response my line would be, ‘if you never drink more than 21 units (14 for women), never go out in the sun, never eat anything other than organic lettuce and certainly never a rare steak or unpasteurised cheese, and never have unprotected sex, you might live a bit longer. But, why would you want to? If you’re really lucky, if memory serves me correctly, you can do all of those things in one day and survive!”

So it looks as though a male drinker on 63 units a week (or around 4½ pints of 4% beer a day) can live as long as a teetotaler! If you have 18 units a week, you will probably live longer than a teetotaler (sadly, similar research has not apparently been done for women drinkers so far). So should not the NHS be telling us we *should* drink 18 units a week to help us live longer? Beer, of course, is also a rich source of vitamin B, and substances (antioxidants) which have a role in cancer prevention, as well as being believed to play a part in preventing gallstones, osteoporosis, diabetes and stomach ulcers³.

All of which gives excellent grounds for believing that, as all real ale drinkers know, beer is good for you. Surely, then, provided you do a reasonable amount of exercise and maintain a sensible dietary regime, it would be sensible to promote the slogan, *Drink to your health!*



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FALMOUTH BEER FESTIVAL REPORT

AN ORGANISER'S EXPERIENCE BY STEVE WILLMOTT



FALMOUTH BEER FESTIVAL
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CAMRA KERNOW

FH08

After months of planning the beer festival it has come and gone in a moment. I would imagine many of our customers, especially our first time attendees will not have appreciated the effort it takes to make it a success.

Here's a short diary to give the reader some idea of what goes on behind the scenes.

All CAMRA festivals have to work to an approved budget and nothing much can be arranged until the approval from St Albans HQ is received. Fortunately this year we received early notification and were able to get organising many months ago. The Princess Pavilion had already been booked upon closure of last year's festival and insurances, health & safety risk assessments and so forth could be re-used from the previous year.

Beer



One of my tasks was to order all the beer and cider for the event. Unenviable I know, but made difficult by the bar layout to which we have to work. Due to doorways and fire exits we have had to split the bars up into five. We have found it convenient to regionalize these into Up North, Down South,

Cornwall, Celtic Nations, and Rest of the West. Several years ago now the popularity of cider meant that it all had to be housed in a separate marquee. I soon became aware this year that we potentially had fourteen breweries to be represented on the Cornish Bar. With brewers wishing to exhibit as many of their beers as possible it was going to be a squeeze. The approved budget had been worked out on consumption at last year's festival when 168 firkins were emptied and only a small amount remained to pour away on the clear-up Sunday.

Years of experience have taught me to order beer much in the same way as airlines book passengers into seats on a plane. There are always going to be some 'no shows', so you order more beer than you think you need and hope they don't all turn up. However, the bar arrangements have made this task more difficult as you are effectively booking places for beers on five separate 'planes'. The committee chairman, Gerry Wills, gave me some grief at a pre-festival meeting when I admitted that there were about 180 beers that could possibly turn up! Given what happened at the festival I must have had some premonition of what was about to happen.

Tokens

The organising committee had also agreed that a one token per half pint system would be used following the success at the St Ives Festival. All beers, whatever the strength, would

be sold at the same price. So a balance had to be kept between the strengths of the beers and the buying-in price. Rather than using only one supplier it often pays to shop around, so this year I used three. Most of the locals would deliver direct and a few from South Devon could be picked up by me in a van. Now this is where some of the fun began.



Diversions

If you've ever tried to drive to O'Hanlon's Brewery near Whimple in Devon you'll know it's not the easiest brewery to find. Having been twelve months since the last time I had been I thought I was doing very well until I came upon a road closed sign. I became totally lost down narrow Devon lanes with grass growing in the middle and, just as I stopped at another road closed sign, a familiar sight was approaching. The Warminster Maltings delivery truck had just delivered to O'Hanlon's and I was able to follow his directions.

Port

Now, one of the beers I was to pick up was O'Hanlon's Port Stout. This contains Vintage Port and I was soon told that the brewery had run out of Port. "If you can wait half an hour or so we'll nip into the village and get some", they said. By now it was raining hard until ankle deep in water in the brewery yard and I gratefully ate my sandwiches in a rapidly misting up van, wondering how anybody could find another village with all the diversions in place. These had evidently only been set up that morning with no prior warning. Half an hour later through the haze I could see a 4 x 4 bouncing down the lane towards me with the driver clutching a bottle of Port. All was soon sorted and I was on my way.

Floods in Plymouth delayed me further but fortunately Carl Beeson at Summerskills Brewery had all the beers that I had ordered waiting for me, as had Steve Horn at Blackawton Brewery in Saltash. Having gladly made it back to Cornwall I was just in time to meet the rest of the organising committee at our 'lock-up' near Threemilestone to load the Skinner's van, kindly loaned each year, with most of Doug Polman's catering stuff and more boxes of CAMRA gear than you could shake a stick at. Most of our stock of spare beer glasses were also loaded at this time, just in case you understand. Needless to say, events were to overtake us and our chairman Rod Davis had to make another trip on Saturday morning to empty our store in order for all our festival customers to have a glass to drink the remaining beers from.

Opening Night

It's funny how it takes us three days or more to set up the festival, and about four hours to take it all down. If thanks to all our festival helpers have not already been expressed let me say this now. We couldn't manage without you!

One of my jobs, being in charge of beer ordering, is to pass them as fit to serve. A quick visual check by drawing off some beer to see if the cask has cleared, followed by a sniff, and then a mouthful to taste. If it passes these three tests I can give it the OK. Now, with 175 beers racked on the stillage or handpumps I conceded that even I needed a little help if I was to attend the opening session. About eight beers were rejected at this stage leaving 167 firkins fit to commence the Thursday evening opening session—on target.

(Continued on page 11)

The Great Eden Ale Festival

Saturday 20 & Sunday 21 September 2008



As part of Eden's Global Garden Harvest, the Eden Project held an Ale Festival on Saturday 20 & Sunday 21 September. The festival featured 35 real ales from 15 local breweries and three local ciders.

John and I went along on both days to encourage people to join CAMRA. Our stall had been carefully set up for us and attracted some interest with several people taking leaflets. We had three Americans at different times during the weekend who were interested in the brewing process and either brewed their own beer or had family who were interested in American micro breweries. We signed up two members – one a new local member, so welcome to CAMRA Kernow! A dozen others showed interest including the bar staff and one 'relapsed' member. We also talked to CAMRA members from further afield, who with the aid of the GBG 2009 (yes we took our brand new copy!) could tell us of good pubs which had not been included in the guide.



The festival was buzzing when we arrived at 4.00pm on Saturday. The atmosphere was lively and included families and couples. The Big Beats band was playing and was

very good. They were encouraging everyone to get involved from toddlers upwards in playing their recycled instruments - plastic drums, a supermarket trolley to name a few. This provided a convivial atmosphere to drink in!

The festival was well laid out, with displays of cider making, including the finished product in bottles on show from Cornish Orchards at Looe Valley, two demi-johns with wine bubbling through the air locks, and posters advertising the history of brewing as well as

listing the beers on sale at the festival. The bar and stillage was made at Eden and will be stored for future beer and wine festivals! The plastic glasses were all recycled.



Plastic tokens were available in denominations of a pint or a third of a pint taster. The idea of the third of a pint taster was a great innovation as it allowed people to try far more beers than they normally would, (just like our illustrious member Steve does at festivals!) Pints were £2.50 and tasters 85p. The pint tokens also covered the price of some foods which were available from the bar and complimented the local theme and the beer –



pitta pockets with roasted peppers, feta & sundried tomatoes, Cornish cheese box with Yarg and local Brie, and a box of wraps. A Cornish seafood and cider paella was being cooked constantly beside us!

There was genuine interest from all the people we spoke to that Eden had hosted local beers at this festival. Many people were visitors from other parts of the country and had not had the opportunity to taste Cornish ales in their local pubs. There was also a lot of interest in the brewing process and we were frequently asked 'where are the brewers? We came to talk to them about malt, hops, and the brewing process'.

The beer was good although it was both stored and served at too cold a temperature, especially as the outside temperature dropped on Saturday evening. For John and me the best beers of the festival were from the Isles of Scilly brewery – both Scuppered and Firebrand, although Serpentine from Organic and both Money and





The Great Eden Ale Festival

Golden Sands from Coastal ran them close.



The attendance at the festival was good whilst the visitors were at the Eden Project and the bands were playing, but numbers declined as the visitors went home around 5.30pm. The Saturday evening was very quiet and they struggled to have more than twenty people at the bar for the last hour between 7.00pm and 8.00pm. I would like to see the £15.00 Eden entrance fee

waived, or at least substantially reduced for CAMRA members in a future festival since I am sure this put people off coming in to the festival. This was disappointing since the staff were great fun and efficient and the atmosphere for those of us who were there was great. A band playing later than 5pm may have helped too. Speaking to staff they felt that the festival may be

aimed at local people who have a year's membership to Eden and could come in free. We feel the interest was more from the visitors.

There was word from Ben, one of the organisers, that next time Eden is hoping to hold a week long festival. We are sure with more advanced notice and publicity, it could turn the event into a truly uplifting and beer downing experience!

We hope the Eden Project feel that it has been a successful event. Certainly the staff did all they could to make it successful. If they do hold another festival next year we will be first in the queue to attend!

Ann Burnett & John Doherty



THE BLISLAND INN

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TWICE CAMRA
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PUB OF THE
YEAR



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DIFFERENT
ALES
IN
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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*

SCILLY NEWS

From our Isles of Scilly Correspondent Barrie Nuttall

Bad news from the Isles of Scilly with a pub closure to report. Whilst pub closures on the mainland have, sadly, become all too common we had hoped that over here we would be safe from such events: It wasn't to be.

Tourism accounts for around 85% of the income of these islands so maintaining or improving facilities for visitors (as well as the locals!) is an important issue. Notwithstanding, the Council of the Isles of Scilly at its planning meeting on the 16 September decided to close the **Porthcressa Inn**, which will now be converted to residential use. This decision reduces the number of town pubs by 25%. The pub was run by genial and enthusiastic licensees Richard Smith and Rachel Gaulton. Richard (pictured), a CAMRA member, provided an ever changing range of beers from Ales of Scilly, Keltek, Sharps, Skinners and Wooden Hand. Occasionally there were even brews from beyond the Tamar!



Richard Smith used to preside over the Porthcressa Bar

The Porthcressa was popular and busy both with locals and visitors; the ales were well kept and sensibly priced, and the food was simple, plentiful and also represented excellent value. But the pub's biggest selling point was its location, remarkable even over here!

It was the only pub in town with a south facing view over the beautiful Porthcressa Bay. The clear sea and white sandy beach were perfect complements to its outstanding sun terrace which could be accessed straight from the promenade via a few steps and a gate (as well as through the pub itself). This beach terrace (pictured) was in my experience the best of any in England (does anyone know of a better one?) and will be greatly missed.

The loss of the Porthcressa means that there are now only three pubs left in town and there must be serious doubts as to whether they will be able to cope during busy periods. Visitors have expressed incredulity that such a facility has been lost. For the locals the winter pool league is also diminished

SCILLY NEWS

From our Isles of Scilly Correspondent Barrie Nuttall

and the many other community and social events which the pub hosted often in aid of local charities will also be sadly missed.



The last day of trading was Saturday 4 October and now the pub is but a memory. 'When you have lost your inns drown your empty selves, for you will have lost the last of England' is the quotation by Hilaire Belloc that has become all too familiar to CAMRA members. Perhaps it would have helped if it was also known by the Islands' Councillors.



John Coak and the Team welcome you to
THE NORTH INN
Pendeen, nr St. Just, Cornwall
tel 01736 788417

Selection of fine cask ales from
St Austell Brewery

Quality food served daily 12-2.30, 6.30-8.30
including John's famous Indian curries

B&B and Simple Campsite available

Open all day from 11.00 (12 noon Sundays)

website: www.thenorthinnpendeen.co.uk

FALMOUTH FESTIVAL REPORT CONTINUED FROM PAGE 7

The success of the festival is dependent on the many supporters. These are entitled to a 'tasting session' on the Thursday night. This is not a 'drink as much as you can for free' affair as many supporters stay on after the tasting session to buy more beer. When the bar manager does the 'dip' after this session it is usually a guide as to how the festival will turn out. I became confident we would need most of the spare casks as well as hoping all the ones not yet clear would do so by Saturday at the latest.



One advantage of cider is that it is often meant to be cloudy, so I spared my digestive system the rigours of tasting *all* of these. We had to extend the cider bar to get all 38 of them on display, amid thoughts that I had over-ordered again.

An advantage of having a local ginger beer brewer is that dear Colin Tranah could drive back and forth to replenish stocks as required. Technically we never ran dry at the Falmouth Festival, but we didn't think it prudent to ply our customers with nothing but Grandma's Weapons Grade by the end of Saturday night!

To conclude, we all hope you had a good festival and are looking forward to next year already. We'll be there!





12

ONE & ALE

FREE ENTRY

BACK FOR 2008

TIDAL PRODUCTIONS ARE PROUD TO PRESENT:

THE NEWQUAY CHRISTMAS FESTIVAL

FRI 19 / SAT 20 & SUN 21 DEC. FORE ST. MARQUEE NQY

Live Music, Ale Festival, Wine tasting, Local Produce Street market, Santa's Grotto, Food Demos, Pipe and Drum band.

Start your Christmas break with three days of the best in Cornish music talent, exclusive real ales, local food and a great atmosphere



SOMETHING FOR EVERYONE SO PLEASE COME ALONG

PUBS FOR SALE

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



Seven Stars, Helston Leasehold OIRO £45,000

Exciting town centre bar/restaurant. Offers newly refurbished bar/restaurant areas, first floor function room, enclosed extensive beer garden, patio and covered smoking area. Owners 2-bed accommodation



St Michaels Mount, Barrripper Leasehold OIRO £40,000

Unique pub/restaurant in central village location. Offers refurbished bar restaurant areas for 75+ covers, delightful beer garden with designated smoking shelter & extensive parking. Owners 4-bedroom accommodation with letting potential



The Angel Hotel, Helston Leasehold OIRO £195,000

Recently refurbished and upgraded, The Angel contains a wealth of historical features. It offers an extremely spacious public bar with 25/30 cover restaurant, first floor ballroom with minstrel gallery, 14 letting bedrooms all with private facilities & car parking. It also benefits from a separate and detached three bedroom owners/managers cottage with garage.



Old Inn, Ludgvan, Freehold £350,000 or Free of Tie Lease. Unique freehouse/restaurant opportunity in West Cornwall. Offers two bar areas, separate dining 40+ cover total, Owner's 5 bedroom accomm. (possible letting rooms), patio, car parking and outbuildings. Potential for developing restaurant trade.

PUBS FOR SALE



Old Ale House, Truro. Leasehold £198,000

Offered to the open market for the first time ever. The Old Ale House is a renowned destination Real Ale & Food Pub. Deceptively spacious and successful business comprising a large open plan bar/dining area, first floor function room with separate bar. 4/5 bed owners accommodation, self-contained 1-bed annex.



Waterwheel, Trethowel. Freehold £675,000

Set in a 1.5 acre lightly wooded site and bordered by a stream. The Waterwheel Inn and Restaurant is a detached freehold property offering lounge bar, 30+ restaurant, 25+ cover conservatory, commercial kitchen, 8 en-suite bedrooms, ample car parking, patio and delightful gardens. It currently operates primarily as a quality restaurant. A full license is held so the property could be adapted to a free of tie pub if required.



Royal Oak, Perranwell Station

Freehold OIRO £600,000

Lovely freehold opportunity in central village location between Truro & Falmouth — Offers traditional style bar areas for 35+ covers, owner's 3-bed accommodation, beer garden & car parking Excellent & rising turnover with scope for further development



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

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

GlobalFactor2

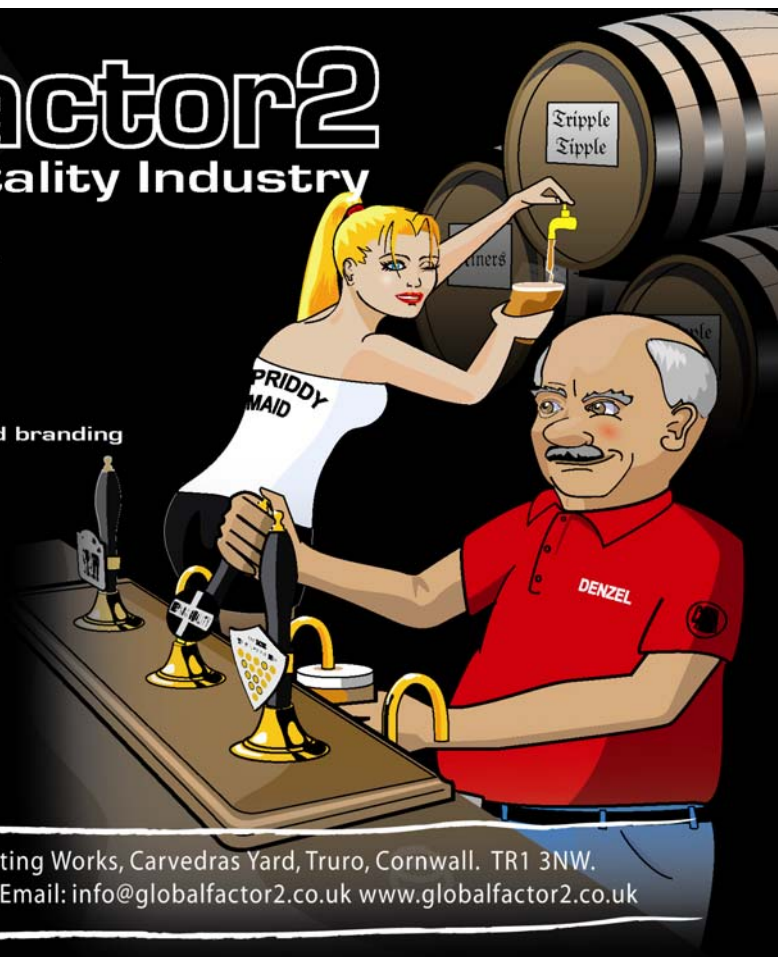
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SKINNER DOES IT AGAIN
AT THE FALMOUTH BEER FESTIVAL

The blind tasting held in October at the Falmouth beer festival at the Princess Pavilion came up with a mixed bag of results this year, with awards being won by beers scattered from all over the country. Truro's own brewery run by Steve Skinner rounded off a stunningly successful year of gaining awards by being declared brewer of the Champion Cornish Beer of the Festival, as well as winning in two of the beer classes and getting through to next year's Champion Beer of Britain competition.

Cornish breweries still shone though, with 'gold' awards going to Skinner's and St Austell breweries, who won two each. Interestingly, the 'gold' for best session ale (4.0% abv or lower) went to Skinner's ex-head brewer Will Freeland, who gained the accolade with Bay's Best. He set out on his own in Torbay during 2007, and his Bay's Brewery is already doing well in Devon - hardly surprising considering who he worked with previously. Other golds went to Aldershot in Surrey (Hog's Back Brewery) and Oxfordshire (Lodden), while runners-up are from Scotland, South Wales, Yorkshire, Lincolnshire, Hampshire, Somerset and Devon.

There were seven separate classes of beer this

year: the weaker 'Session Ales' with a strength range of 4.0%abv or lower, the 'Best Bitters (4.1 to 4.7%abv), 'Golden Ales', so-called not just because of their colour but also through their use of aromatic, flowery hops, Milds, usually dark in Colour but only lightly hopped - hence the name - the 'Strong Ales' at 4.7% abv and higher, the 'Dark Beers' which included stouts and porters of any strength, and finally the 'Speciality Beers', so-called because they incorporate unusual ingredients such as wheat, herbs, spices or honey. The full list appears on the below.



FALMOUTH BEER FESTIVAL RESULTS OF THE JUDGING

Champion Beer of the Festival: HOG's BACK Hop Garden Gold

(runners-up: Skinner's Heligan Honey; Skinner's Pennycomequick equal third with Lodden Russet)

Champion Cornish Beer: SKINNER's Heligan Honey
Best of class winners:

Session Beers: Gold: BAY'S Best

(runners-up: Triple FFF Alton's Pride, Yeovil Star Gazer)

Best Bitters: Gold: LODDON Russet

(runners-up: Timothy Taylor Landlord, Red Rock Dark Ness)

Golden Ales: Gold - HOG's BACK Hop Garden Gold

(runners-up: Caledonian Deuchars IPA, St Austell Proper Job IPA)

Milds: Gold - St AUSTELL Black Prince

(runners-up: Brain's Dark, Triple FFF Pressed Rat & Warthog)

Strong Ales: Gold: ST AUSTELL Admiral's Ale

(runners-up: Dartmoor Jail Ale, Kelham Island Pale Rider)

Dark Beers: Gold: SKINNER's Pennycomequick

(runners-up: Kelham Island Brooklyn Smoked Porter, Forgotten Corner Hunter's Porter)

Speciality Beers: Gold: SKINNER's - Heligan Honey

(runners-up: Harviestoun Schiehallion, Kelham Island Crimson Tide)

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And that's not all, - Our highly recommended Sunday Roasts have also been reduced in price and are now even better value at a mouth-watering **£3.95** per person.

Ask yourselves, can you afford to cook at home?

CALL US NOW ON 01872 510281 AND BE SURE NOT TO MISS THIS INCREDIBLE OFFER

BOOKINGS TAKEN FROM 6-9 pm EVERY EVENING AND 12-2.30 pm SUNDAY LUNCH

Large private car park

CAMRA ATTACKS TETLEY CLOSURE DECISION

The Campaign for Real Ale has attacked the decision by Carlsberg UK to close the iconic Tetley Brewery in Leeds by 2011. CAMRA has criticised Carlsberg UK for failing to promote the famous Tetley beers at a time when consumer interest in real ales is growing.

Bob Stukins, CAMRA Vice Chairman and Director of

Brewery Campaigning said, "It is unclear where Carlsberg UK intends to brew the famous Tetley beers which remain household names in the UK. Brewed outside their Leeds heartland I fear they would lack the provenance which today's discerning consumers expect. While we recognise the enormous challenges facing the brewing industry at present, I think this

is a shortsighted decision. Recent statistics clearly show that real ale is performing better than other beer styles in a declining market. There is an opportunity to respond to this, invest in the Tetley brands and bring back the glory."

The Intelligent Choice report published in September by CAMRA, Cask Marque, SIBA, the IFBB and Why Handpull shows that real ale sales are moving to-

wards growth while the overall beer market has declined by 8% in the year to May 2008*.

CAMRA is calling on the Government to overturn its decision to increase beer duty over the next four years to give struggling breweries the chance to compete. The group claims that high beer tax is driving beer drinkers out of pubs and into their armchairs as the price gap between the on and off-trade widens.

Bob Stukins said, "The Government has a responsibility to act to save British jobs in brewing and pubs and an urgent review of beer tax is required."

CAMRA is seeking a meeting with Carlsberg UK bosses to discuss a way forward for the brewery. The brewery still has its unique open square fermenters and brews various real ales including Tetley's Mild, Ansells, Best Bitter, Burton

Ale and the famous Tetley Bitter.

Mr Stukins added, "We have a two year window of opportunity before the brewery gates are set to close for the last time. We will be supporting anyone who has a plan to keep the mash tuns running in this historic brewery and we'll be looking at every possible option to save the brewery. Jobs and this iconic Yorkshire Brewery should not close due to the development potential of this city site"



10th ANNIVERSARY

ST AUSTELL BREWERY

CELTIC
BEER FESTIVAL

Saturday 29th November 2008

11am to 11pm at the Cellars, St Austell Brewery

Join in the fun at our 10th Celtic Beer Festival with over 100 different beers to enjoy from the world's Celtic regions - some familiar favourites, others new for 2008.

All proceeds go to the St Austell Brewery Charitable Trust

Real ales. Great live music throughout the event. Good local food, wine and soft drinks too.



Tickets available on the door. Please arrive early as we have limited capacity.

£5
entrance

LocAle—Local Ale in Local Pubs



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

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

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

Each CAMRA branch may choose the distance from brewery to pub to qualify for accreditation. In Nottingham for instance this was 20 miles. In Cornwall we realise our geography is much different and have de-

ecided that any Cornish brewed real will be able to qualify.

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

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

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

The publicity material includes window stickers, leaflets and posters to show which pubs have officially signed up to the scheme, and pump-clip crowners are displayed at the bar to help inform consumers which beers have been brewed within the local area.

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





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GENUINE PEAR CIDER?

Sweden has given us Britt Ekland, Abba, Sven-Goran Eriksson and Ikea. Now it has given us another craze: pear cider. But however sweet Britt Ekland was, and however stylish Ikea furniture still is, pear cider is in my opinion better left in the Baltic, or rather in a small mining town 150km west of Stockholm called Kopperberg. Kopperberg pear cider, which appeared in Britain in 2003, has been so successful in marketing terms that five years later almost every cider maker, both scrupulous and unscrupulous, wants to get in on the act. True, the Swedish water is sourced from Kopperberg and the semi-sweet cider is fermented according to an ancient recipe dating back to 1935, but how many pears do you know that grow in Sweden? Well actually probably as many cider apples that grow in Ireland and go into Magners if you get my drift.



The National Association of Cider Makers (NACM) contacted Somerset Trading Standards for an opinion, but decided not to go to court. After all back in the 1970's the term 'perry' had been compromised by Showerings Baby-cham marketed as a 'genuine champagne perry'.

Real perry is made from perry pears grown in this country

and is a strong drink made in a traditional way, with any natural sweetness coming from residual unfermentable sugars. Pear cider is a very different beast, often made from dessert pear concentrate that may well have come from Argentina, France, Italy, Spain, Turkey or even China, artificially sweetened and laced with pear essence.

And herein lies another problem: the intensification of pear orchards requires tonnes of pesticides. And in areas like Szechwan in China the overuse of such pesticides has meant the total loss of bee populations, so the Chinese peasants now pollinate pear trees by hand with chicken feather dusters. If the pear cider you drink has been made with pear concentrate from China, you are unwittingly adding to the demise of the beehives.

Pear cider therefore is an alcopop by any other name, hopefully destined to go the same way, when next year some other concoction will be dreamed up by the advertising boys.

If asked to describe the taste of pear cider it has been said to taste of peardrops and chewing gum with essence of bath oil and citrus sitting on a raft of glucose syrup and a long finish of glycerol. Yum, Yum!

OKTOBERFEST DOWN



The last Munich Oktoberfest saw declining beer consumption and number of visitors

The 2008 Munich Oktoberfest saw 6.6 million litres of beer consumed in 15 days of the event.

In fact, statistics for Oktoberfest are downright entertaining. Each year after the two-week celebration of beer and Lederhosen ends, the city of Munich provides figures that give an insight into the enormous intensity of the world's biggest beer festival.

Beer consumption, as always, is the key figure. It declined by 300,000 litres to 6.6 million as a result of cold and rainy weather this year. The number of visitors fell by 200,000 to 6 million. Were the rest of them saving themselves for Falmouth?

The number of oxen devoured remained at 104 and the security guards in the 11 giant beer tents confiscated a total of 200,000 empty 1-litre Stein glasses that visitors had tried to smuggle out of the tents.



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

Our Free Houses Offer

- All day opening
- A good range of real ales
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- Regular live entertainment
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- Functions catered for



▲ Countryman Inn, Piece

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





18

ONE & ALE

THE CITY INN

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Lunch & Evening Meals
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Beer Garden
Seven Real Ales
Tel: 01872 272623

Courage Best
Sharps Doom
Skimmers
Plus
Guest Beers



Wetherspoon's great offer for CAMRA members

Join CAMRA today and receive £20 worth of JD Wetherspoon real ale vouchers for free!

JD Wetherspoon has kindly agreed to supply all new, renewing and life members **£20 worth of JD Wetherspoon real ale vouchers** as part of their CAMRA membership package!

This new benefit will only run for 12 months and is a 'thank you' from JD Wetherspoon to all our members and prospective members for their support in the past.

Members will have approximately a year to claim all of their vouchers, with the last person who benefits from this scheme joining or renewing their membership on **Saturday 1 October 2009**.

The vouchers are split into 4 sheets of '50p off a pint units', with each sheet having a 3 month deadline. Only one 50p off a pint voucher can be used per visit.

There are two reasons for these conditions - CAMRA promotes responsible drinking and if we supplied £20 worth of vouchers that could be used in one visit to the pub, then this could be seen not to support this policy.

This offer is obviously very generous from JD Wetherspoon and they feel this scheme will encourage people to visit a number of their fantastic pubs across the UK throughout the 12 month's of their CAMRA membership.

The idea of this added benefit is very simple and good fun. Put the vouchers in your wallet / purse and use them when you are near to a JD Wetherspoon pub and fancy a nice pint of cool real ale!

Please note that Life Members will also receive £20 worth of JD Wetherspoon vouchers in early 2009.

CAMRA's senior marketing manager Tony Jerome said: "CAMRA is always looking to improve the benefits our members receive and I hope everyone will be delighted with receiving their real ale vouchers."

For more information on all of CAMRA's membership benefits please visit www.camra.org.uk/joinus and for full terms and conditions of the JD Wetherspoon vouchers please visit www.camra.org.uk/jdwvouchers.

Membership Application form is on opposite page.



National Cask Ale Week 6-13 April 2009

CAMRA has teamed up with Cask Marque, The Independent Family Brewers of Britain, Enterprise Inns and Punch Taverns to bring you the first ever National Cask Ale Week taking place 6-13 April 2009.

National Cask Ale Week will be a week of campaigning across the UK to promote the importance and pleasures of drinking real ale in pubs.

The Week will provide essential support for community pubs whilst also promoting real ale as the unique selling point for the British pub.



BRANCH DIARY

November

Saturday 15th

Branch Meeting, Driftwood Spars, St Agnes
12:30 All Welcome

December

Saturday 6th

Branch Meeting, London Inn, Summercourt
12:30 All Welcome

OTHER BEER FESTIVALS

November

Friday 14th to Sunday 16th

Ale & Pasty Festival, Old Albion, Crantock
20 Cornish Real Ales & 5 Pasty Bakeries

Friday 21st & Saturday 22nd

Festival of Winter Ales, Watermill, Lelant
10 cask ales plus cider

Saturday 29th 11a.m.—11 p.m.

Celtic Beer Festival, St Austell Brewery

December

Friday 19th to Sunday 21st

Newquay Beer Festival, Fore Street Car Park, Marquee.

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free 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 or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



Save money by paying by Direct Debit!

Your Details

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this form in?

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

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

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

I enclose a cheque for

Signed Date

Applications will be processed within 21 days

Instruction to your Bank or Building Society to pay by Direct Debit		DIRECT Debit
Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW		<p>This Guarantee should be detached and retained by the payer.</p> <p>The Direct Debit Guarantee</p> <p>■ This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and accuracy of the Scheme is monitored and protected by your own Bank or Building Society.</p> <p>■ If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.</p> <p>■ If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your branch of the amount paid.</p> <p>■ You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.</p>
<p>Name and full postal address of your Bank or Building Society</p> <p>To the Manager Bank or Building Society</p> <p>Address</p> <p>Postcode</p> <p>Name(s) of Account Holder (s)</p> <p>Bank or Building Society Account Number</p> <p>Branch Sort Code</p> <p>Reference Number</p>	<p>Originator's Identification Number</p> <p>9 2 6 1 2 9</p> <p>FOR CAMRA OFFICIAL USE ONLY</p> <p>This is not part of the instruction to your Bank or Building Society</p> <p>Membership Number</p> <p>Name</p> <p>Postcode</p> <p>Instructions to your Bank or Building Society</p> <p>Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.</p> <p>Signature(s)</p> <p>Date</p>	

YOUR ONE & ALE PLEASE NOTE

UNFORTUNATELY, DUE TO ESCALATING POSTAGE COSTS, THIS ISSUE WILL BE THE LAST ONE TO BE POSTED TO EACH MEMBER'S HOME ADDRESS.

A DISTRIBUTION SYSTEM TO MANY CORNISH REAL ALE PUBS HAS BEEN ESTABLISHED FOR YOU TO PICK UP YOUR COPY.

IF YOU STILL REQUIRE A POSTED COPY PLEASE ARRANGE PRE-POSTAGE PAYMENTS TO OUR TREASURER NORMAN GARLICK.

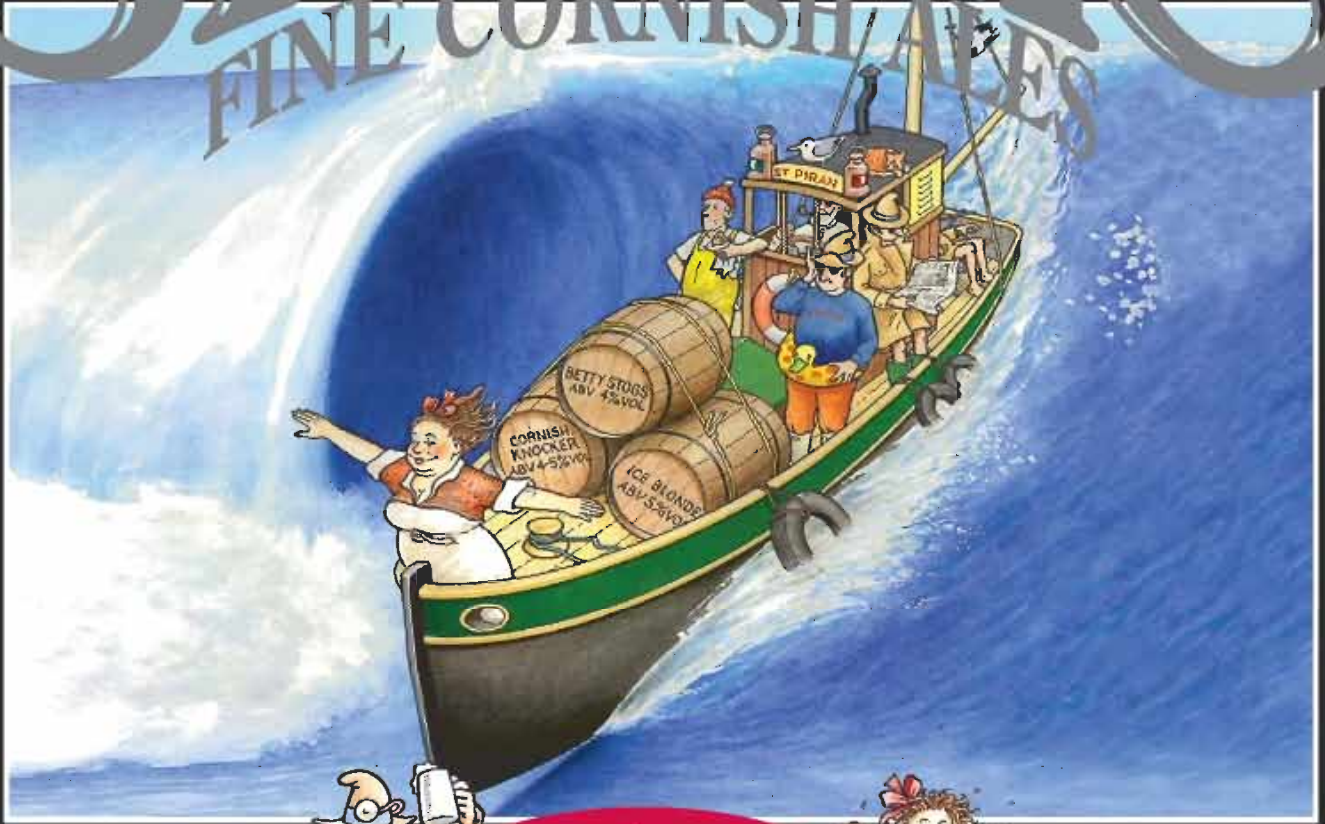
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CASK & BOTTLE ALES HANDCRAFTED IN CORNWALL

SKINNER'S

FINE CORNISH ALES



Betty Stogs
Heligan Honey
Cornish Blonde
Spriggan



SKINNER'S
FINE CORNISH ALES
BREWING CO. TRURO

Cornish Knocker
Ginger Tossler
Figgy's Brew
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