



ONE & ALE

Free

Campaign for Real Ale
Cornwall Branch Newsletter

AUTUMN 2007

Editor
Steve Willmott
10 St Carantoc Way
Crantock
Cornwall
TR8 5SB
Telephone
01637 830540

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

How do you like our new look newsletter?
This will be available on-line and in full colour on our camra kernow web site
www.cornwallcamra.org.uk

Inside this issue:

- Chairman's Corner* 2
- Prague Through Beer Goggles* 8-15
- Hurrah for Hayle* 12
- America's Extreme Beers* 14
- Mini-Beer Fests Sell-Out Success* 18
- All the Latest Pub, Beer & Brewery News*



SHARP'S BREWERY EXPANSION PLANS TO GO AHEAD NEXT SPRING

Cornwall's leading brewer Sharp's is to continue expanding production of its beers at the Rock brewery by the building of a much larger brew house capable of brewing over 100,000 barrels per year.

Currently the brewery's production is achieved by two shifts per day, seven days per week, producing seventy-five barrels of beer each brew.

The new brew plant, which is being supplied from Canada, has been financed by the Royal Bank of Scotland and follows

the purchase of the brewery from Bill Sharp a couple of years ago. Expansion has continued year on year and it is intended that the

new brew plant will be commissioned before April 2008. Distribution of Sharp's beers continues to grow through their increasing depot network and Doom Bar in particular

can be classed as a national brand, available in draught and bottled versions. Depots in Warrington, East London (Greenford) and Bristol maintain supplies to large areas of the country.

Next year's major expansion follows on from the recent opening of the much-awaited brewery shop. For a full selection of bottled beers and branded clothing a visit is highly recommended, or visit on line.

(Continued on page 3)



Sharp's had their own stand at this year's Great British Beer Festival

FESTIVAL TOKENS AT THE READY

Feverish activity is afoot within the Cornwall branch of the Campaign for Real Ale as things are taken up several gears in preparation for this year's Falmouth Beer Festival.

The annual Festival, due to be held once again at the Princess Pavilion on Friday 19th and Saturday

20th of October, is one of the most popular in the UK, with those who attend citing the stunning location and tremendous range of



locally brewed ales as their main reasons for coming along and enjoying what always proves to be a really great event.

With the Festival increasing in popularity year on year - and more than 150 beers (plus real ciders, perries and ginger beer) available this time around - the practical matter of how thirsty drinkers can most quickly be quenched has been the subject of a

(Continued on page 3)

Chairman's Corner



It's been quite a while since we last had a One & Ale, June in fact, and for the noblest of reasons: we have been trying to re-vamp the magazine and make it look a bit more professional, by having it printed commercially rather than trying to save money by doing it 'in-house'. That being a noble cause as well of course,

but there are limitations to what non-specialist volunteers can do, and we wanted to try to generate a bit more income as well as raising the profile of our pubs and breweries by persuading them that a few bob thrown our way for the purpose of advertising their wares would be money well spent. We have been generously supported in the past by a hardy band of advertisers, of course, and we are very grateful to them; but they were (rightly) never going to give us a bit more unless we could enhance the One & Ale towards the, we think, splendid product you are reading now. After dipping our toes in the water in June with colour covers, we thought we would go the whole hog this time, it being our 30th anniversary and everything, but it is an expensive business especially with a freebie newsletter. But it's all part of campaigning for the success of real ale, pubs and breweries (especially local ones), they are all still under threat in various ways, and they each depend on the others, if you think about it. And on pub customers, of course – us!. So CAMRA still has work to do, and we hope you will read about it inside and join in the fun if you are not yet a member.

Rant No.1

Anyway, as our esteemed editor never ceases to remind me, this is supposed to be a Chairman's Rant (his expression), so I suppose I have to find something to mutter about as well. I scrapped the one I'd prepared in summer (about the smoking ban if you want to know, or more properly the forecasts of doom and gloom and mass pub closures from the industry that so far don't seem to have materialised). We'll see, but I thought I'd move on and confine myself to a couple of lesser rantlets this time, both pub-related.

The first concerns hand-pulls, which over the years have become almost iconic and whose appearance on a bar instantly suggests the existence, or at least the promise, of a fine, properly-dispensed real ale or (occasionally), real cider. Many pubs have fine displays of wooden or even ceramic pump handles, the best ones being lovingly polished and featuring interesting artwork, very often of hunting scenes or the like. However, I have noticed of late a rapid rise in the installation of soulless, cylindrical stainless steel pump handles, much like bits of scaffolding tube cut off and stuffed into the bar counter. Often they can all but disappear among the garish, not to say naff, metallic and flashy frippery of the usual bar-top clutter dispensing fizzy keg beers and lagers. A good advert for

real ale they most certainly are not. I thought it was just one offending Cornish brewery at first, but some of the other bigger ones appear guilty of the same near-heresy. Must be a fashion thing. Let's hope that it doesn't spread too far and mean the ultimate disappearance of the shapely traditional handpump.

Rant No2

My second rantlet concerns what might be loosely called 'pub grub'. I acknowledge being prompted by a letter in a sister publication, 'Marsh Mash', produced by one of the Kent CAMRA branches, but I always find myself muttering about this when I want a bit of a nibble to wash down the beer. Why can't they serve simple beer-drinking food, instead of charging me a fiver for what I thought I was buying plus a plateful of crap that I neither expected nor wanted? For instance, a sandwich or baguette. Now, I like sandwiches and baguettes, as long as they are made with decent (i.e. real, not keg) bread and fillings. But if I see sandwich offered on the menu, that's what I want: a couple of slices of bread (and proper butter) with ham or cheese or crab or whatever it happens to be layered in between. So what, all too often, appears? The sandwich – plus a strategically placed lettuce leaf or two to make the plate look full, a slice of tomato, bit of watercress, maybe pickle etc..... when I only wanted a bloody sandwich! And there's a knife, a fork, and "any sauces, sir?" And please don't get me going on Cornish pasties which usually these days come with the same irrelevant baggage attached. And all too often chips, if you please! There must be somebody out there keeping it simple, like they used to. Apart from the Seven Stars in Falmouth, that is.

Well, there you have it - two for the price of one. I've been quite overcome with it all. I'm off down the pub for a pint, now. But no sandwich.

Cheers,



Rod Davis, Cregoe, Crelow Hill, Stithians, Truro, TR3 7AG
chairman@cornwallcamra.org.uk

SHARP'S EXPANSION PLANS

(Continued from page 1)



There has never been an intention to own and run any pubs because this is a different ball game. However, beer quality in pubs is seen as a very important aspect and the brewery now provides a cellar service to licensees, helping with the installation of good cellar cooling, replacing beer lines and dispense equipment where necessary. A pub will be visited when requested, or if returned beer quantities indicate something may be going wrong with storage or dispense. Armin Palmer is in charge of this aspect of the company and has a 'model cellar' soon to be completed beside the brewery shop where licensee training may take place.

Concentration on producing consistently good beer continues under the direction of head brewer Stuart Howe. Appointed in November 2002 by Bill Sharp, Mr Howe had previous experience at the Berkshire Brewery, yes that keg lager factory beside the M4 on the outskirts of Reading, and before that at Brakspear and McMullen. He has faithfully followed the original recipes with a new innovation of Friday's flavour panel, where samples of each beer brewed that week are tasted. Laboratory testing of all ingredients as well as the beer is also carried out to maintain quality.



One of the few changes to a recipe has been that of Atlantic IPA where the alcohol content has been reduced from 4.8% to 4.2% (it's still 4.8% in the bottled version). This was apparently at the request of licensees, and Stuart Howe admits that the stronger version would sometimes catch out the unwary drinker as it is dangerously drinkable!

Eight beers are regularly produced, Coaster, Doom Bar,



Eight beers are regularly produced, Coaster, Doom Bar,

Eight beers are regularly produced, Coaster, Doom Bar,

Eight beers are regularly produced, Coaster, Doom Bar,

(Continued on page 4)

FESTIVAL TOKENS AT THE READY

(Continued from page 1)

rethink.

Using a cash system of paying for drinks has proved increasingly difficult to manage in recent years with literally tonnages of change needing to be available at the tills. So, in keeping with the majority of Beer Festivals, CAMRA Kernow will, this October, be changing to the Token Sheet method of payment in an attempt to streamline matters and help customers get their pints more promptly.

Sheets with a predetermined monetary value will be available for purchase at Top Up Points throughout the Festival, creating less of a log jam when getting served at the bars. Refunds will, of course, be available for those who prefer not to donate unused tokens to the Festival's chosen charity.

CAMRA Kernow Chairman, Rod Davis, said, "We hope people will be patient with us while we're introducing this new scheme. We want drinkers to really come on board and help us get over any teething problems we may have with the Token Sheet system as we do believe it will prove a brilliant way of serving people swiftly once it's all up and running".

Full details of the new system, and more about this year's Beer Fest can be found at: www.camrakernow.org.uk/festival



If the beer menu is not enough to entertain you we have in the main hall Bobby's Helmet, Belfast Busker, Blue Anchor Morris Men and Flash Point. There will also be traditional pub games, such as shuffle board and shut-the-box.

The cider and perry marquee is even bigger this year as we experienced a heavy run on the apple juice last year and emergency supplies had to be brought in to re-stock on Saturday morning.

Seemingly every year we are blessed with good weather. If this proves to be the case once more then you will be able to enjoy the massive outdoor drinking area. This also doubles-up as a smoking area, so hopefully we'll be able to keep everyone happy. Naturally all indoor areas are now non smoking in accordance with the law. See you on the 19th or 20th October!

SHARP'S EXPANSION

(Continued from page 3)

Eden, Atlantic IPA, Own, Special, Cornish Jack and Wills Resolve. Of all these Doom Bar amounts to 76% of total beer production. In addition a wide range of special blends are produced as 'house beers' to customer's requirements. Nadelek Lowen is brewed for Christmas. Four bottled beer varieties are also produced, although none are bottled on site as yet, most being bottled at Robinson's in Stockport. The brewery's 'carbon footprint' in all this transport of beer up and down the country is reduced by the fact that all brewery vehicles are run on bio diesel.



A different bottled beer, conditioned in the bottle, is Chalky's Bite. With the original idea of including locally picked fennel in the recipe thought up by famous restaurateur Rick Stein, the beer is named after his equally famous dog, now departed to that great kennel in the sky. Full of hoppy bite, this beer is conditioned for at least three months at low temperature

with dry hopping in the conditioning tank. This is achieved by the use of what resembles a giant tea bag, enabling a quicker and more efficient cleaning of the conditioning tank, but not very popular with the cleaning staff. Chalky's Bite uses all Maris Otter malt, whereas Tuckers Maltings supplies the bulk variety of Cocktail. Sharp's have expanded so much since their start ten years ago that Tuckers can no longer supply all the brewery's requirements. The remainder is supplemented by supplies from Simpsons. All recipes use only malt, no adjuncts, and is milled at the brewery from a 35 ton bulk silo.

With a view to maintaining consistency of malt supplies some local farmers are now being approached to grow barley under contract.

The main hop varieties used are Northdown and Northern Brewer, but as the supply of Northdown is under threat a late hopping with Styrian Goldings is now being tried.

Confidence in the brewery staying at its Cornwall base remains high with this latest news of expansion.



For reservations,
please call: 01637 830209

www.thesmugglersden.co.uk

Trebellan, Cubert, Newquay, Cornwall, TR8 5PY



A short drive from Newquay, you can be sure of a friendly welcome when you visit our traditional Cornish 16th century inn.

We source only the finest ingredients and seasonal fare from local suppliers to create a superb range of fresh and tasty dishes. In addition to our extensive menu we have a wide selection of fine wines and traditional cask ales to accompany your meal.

THE CITY INN

Pydar Street, Truro

Bed & Breakfast
Lunch & Evening Meals
Function Room
Beer Garden
Seven Real Ales
Tel: 01872 272623



Courage Best
Sharps Doom
Skinnners
Plus
Guest Beers

ST IVES FESTIVAL EARLY CLOSING

Apologies to all festival customers who were disappointed to find the festival running out of beer early on the Saturday night. And particular apologies to those punters who turned up on the Sunday lunchtime, expecting an afternoon's session, to find the whole show virtually packed away in the brewery vehicles.

Due to the disappointing result last year, the number of casks were reduced to 50 from 66. "With hindsight it should have remained at the higher level," said festival organiser Gerry Wills. "Last year was warm and sunny with probably many potential customers drifting down to the beach. This year the weather was more conducive to customers staying in the warm and dry, and attendance rose to 824 customers, 160 up on the previous year," he continued. "In the first week of June we were not to know that the rest of the summer would continue with cold and wet weather."

The recorded attendance was logged until stock became so diminished, recording of entry ceased. It has been estimated since the event that a true figure for attendance was closer to 850.

So with less beer and more people, the inevitable happened, the beer ran out on Saturday evening, unfortunately two hours before closing time. The punters consumed 56 casks of beer

that included all spares for such an emergency, plus a considerable amount of cider and bottled beers. In fact every drop went, leaving the remaining staff no choice but to retreat to the pub. We consoled ourselves with several pints of St Austell's finest in the Western Hotel Kettle & Wink Bar.

Readers may recollect that we have gained a somewhat dubious reputation for our beer festivals running dry before the advertised finishing time! Contingency plans are already in place to avoid running out of beer and cider at Falmouth.

The Punters Pint competition was won by Skinner's "Ginger Tosser" with "Sharps "Partiality" as runner up and Skinner's "Hunny Bunny" in third place.

Readers will note all these 3 beers are brewed locally, but there was a significant number of beers available from outside the county. Local breweries were encouraged to supply something 'out of the ordinary' too, giving rise to Sharp's Partiality. A strong beer having a similarity to Chalkie's Bite, normally only available in bottles from Rick Stein's Padstow emporia and the brewery shop.

The festival charity The National Coast -watch Institute received donations around £80.00.

HEROIC NEW BEER FROM SKINNERS

Skidders Brewery has nailed its Cornish colours to the mast by adopting the county’s latest superhero – Kernowman – a “brother” for the brewery’s own Surfing Saint. Draped in Cornwall’s “national” flag – the cross of St. Piran, the patron saint of tin miners - Kernowman is an increasingly familiar sight at various Cornish events and locations, fighting for all things Cornish. He also enjoys a growing internet following from fans worldwide.

Now Skidders, currently celebrating their tenth anniversary in Kernow (Cornish for Cornwall), have joined forces with the colourful figure to launch a new ale, Cornish Hero.

“We are thrilled to be linking up with Kernowman to help promote what’s best in Cornwall,” said managing director Steve Skinner. “He will promote Cornish Hero at a number of events and will even be joined at some of them by our very own Betty Stogs, so they should make quite a couple!” Betty, aka Fred Thomas, of Sticker Players, is the real-life version of the famous character on the Skidders Ale name-sake beer bottles, brought alive to tour Cornish pubs in the brewery’s anniversary year and raise money for the Children’s Hospice South West.

Skidders already have their own Cornish superhero in the Surfing Saint, an increasingly well-known character on beer mats and posters and also capable of performing amazing feats in cartoon strips. The brewery plans to further raise his profile in the coming months.

As for the new 4.2% volume Cornish Hero ale, Kernowman gave it an emphatic thumbs-up. “It’s an honour to have a beer named after my good self,” he declared. I’ve been looking forward to trying it for months – and I can confirm that it’s a real beauty!”

A new range of T-shirts have been released to celebrate the new ale and are available from Skidders’ Truro shop as well as stores across Cornwall and direct from www.kernowman.com. Skidders will also sell the T-shirts on line shortly as part of a revamped company web site (www.skiddersbrewery.com).



Picture: CORNISH CHAMPION! Kernowman launches the new Cornish Hero beer brewed by Skidders Brewery, flanked by Skidders’ sales manager Andy Hawken (left) and managing director Steve Skinner.

A NIGHT INCAMBORNE? TRY THE CORN EXCHANGE

By David Aynsley

O.K. then, let’s assume that because you’re reading One and Ale you like a pint or three of real ale. The idea of a well kept clean and tidy Cornish pub stocking a variety of local and guest real ale served by friendly, welcoming and hospitable staff floats your boat as much as it does mine. It may not matter if the pub is quiet because the excellent beer is pleasure enough in itself. If the pub is busy it’s easy to strike up a conversation with somebody you met for the first time. You can enjoy recommending your favourite ale to a visitor and discussing the merits of various real ales with your friends and acquaintances, the landlord and landlady and other regulars. But tonight it’s the big match. Your favourite pub doesn’t have a TV. You don’t subscribe to Sky Sports and if you do the “boss” wants to watch Any Dream Will Do. So it looks like it’s either miss the match or go to a sports bar and choose between lager or ‘orrible keg bitter? Not necessarily.



Camborne’s Corn Exchange was built two years ago by the Vigus family who are originally from Camborne. It was vital to them that their vision of building an all round nightclub, sports bar and family pub was combined with keeping Cornish tradition alive.

The family know that Real Ale is firmly set in the custom of Cornish drinking and with many local breweries providing premium Cornish Ale it was no wonder they embraced the ale culture openly.

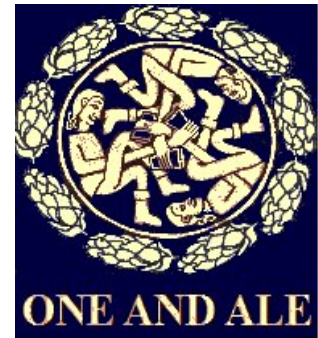
As Justin Irons the manager explains ‘We put on four real ale pumps and have taken ales from a number of local brewers such as St. Austell Brewery, Skidders, Sharps and Wooden Hand Brewery. The success the ales have had has been phenomenal. Last year alone we sold in excess of twenty-two thousand pints of locally brewed ale. Trevithick Day proved a point on its own. We were sponsored by Skidders and took nine of their ales – Betty Stogs, Cornish Knocker, Cornish Blonde, Keel Over, Pennycomequick, Figgys Brew, Spriggan Ale and Heligan Honey, as well as a blend made exclusively for The Corn Exchange, and we sold close to one thousand pints in just the one-day.

With the sale of this volume of real ale it is vital that the care of these ales is taken seriously; that’s why Terry Vigus, the owner of the company, takes this job upon himself. Being passionate about real ale really helps and he says “real ale is a living, breathing thing. Without the utmost care and attention it won’t taste right and every pint has to be as good as the last to keep up a good reputation.” This is why Terry has the cellar in top order at all times. He keeps a log of when every barrel is changed, racked and cleaned to ensure premium quality all of the time.

The Corn Exchange is a massive project and its capacity is just under one thousand when completely full. The idea of nightclubs and busy sports bars only selling fizzy lagers and bottled alco-pops has been turned on its head by the Corn Ex-



4TH POLPERRO BEER FESTIVAL



“SHIRE AND DUCHY”

*REAL ALES FROM CORNWALL AND
SHIRES AROUND THE COUNTRY.*

5TH, 6TH & 7TH OCTOBER

**LIVE MUSIC FRIDAY NIGHT, SATURDAY
NIGHT, SUNDAY AFTERNOON & EVENING
ENTRY £3 INC PROGRAMME & FESTIVAL TANKARD**

01503 272362 FOR MORE DETAILS

A NIGHT OUT IN CAMBORNE? CORN EXCHANGE & TYACKS HOTEL

change with the volume of ale sales beating that of a top brand like Budweiser, which sold approximately eighteen thousand last year.

The Grill restaurant and cocktail bar provides excellent Tex-Mex style meals which can also be purchased as bar meals in the Corn Exchange, which gives customers direct access to the Grill. It's not just about great ale and good food. Before the Corn Exchange opened in October 2005 Tim Vigus agreed to open the club area to a youth project designed to tackle anti-social behaviour and improve health and educational attainment. All of the alcohol is hidden from view and up to two hundred children enjoy the facilities in a safe environment. The family has shown how the licensed trade can work to improve the community, and at the same time provide great ale and great service in a friendly hospitable environment.

Opposite the Corn Exchange is the Tyacks Hotel that has since January this year also been run by the same company.

Managing Director Tim Vigus says “We have worked hard over the past 16 years to continually invest in the county

where my family was born. And to think we are one of the largest independent employers in the area makes it a testament to our commitment to Cornwall's long term future”.

Tim also says “Coming back to Camborne has been one of the best decisions our company has ever made, we have exceeded all our expectations, and it's a good feeling to be able to give something back to the town I was raised in”

“In Tyacks we are hoping to demonstrate an excellence in food quality and great service. A revamped food menu will boast the best quality local produce with a traditional West Country style. Hotel and conference facilities make it a perfect location to cater for many different functions, whether business or pleasure”.

Historically Tyacks has a rich past, the Lounge Bar, once Abrahams Hotel was purchased by William Tyack over 100 years ago. It was built using granite quoins from the engine houses at the old Dolcoath Mine. After Richard Trevithick's famous Steam engine had made its inaugural run in 1801 it was left outside in the yard whilst its inventers celebrated inside, it subsequently ran out of water and blew up!

THE BLISLAND INN

BLISLAND, BODMIN
01208 850739



TWICE CAMRA
S W REGION
PUB OF THE
YEAR

2365
DIFFERENT
ALES
IN
TWELVE YEARS

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

LACK OF RAIN AFFECTS AUSTRALIAN HOP CROP

The 2007 Australian crop came in well below long term average yields in almost all growing areas, according to Barth-Haas Group, May 7. Early spring brought very cold temperatures to all regions with many plants showing frost damage and slow growth at training time. The hardest hit areas were Scottsdale in Tasmania and the King Valley in Victoria. Bushy Park Estates in southern Tasmania also experienced very windy weather early in the season which played havoc with some varieties. Young vines were repeatedly blown from the strings, necessitating additional training runs to return vines to the string.

The most significant affect on hop growth and ultimately yield of both hops and alpha, was simply the lack of rain. Australia generally has been suffering the crippling affects of low rainfall, with rainfall in many areas of Tasmania and Victoria at the lowest ever recorded levels.

During the last twelve months Rostrevor Hop Gardens received just 39% of the average rainfall for the period, and Bushy Park Estates received 66% of average falls.

Farms with adequate dam and/or river supply were able to cope with the season and produced slightly below average crops.

Here in the UK however there has been no lack of rain. The hop vines have been under several inches of water, but look to survive with a reasonable crop in September.

BEER IS GOOD FOR YOU

Even though doctors always stress the bad side of consuming alcoholic drinks, drinking beer in moderation can be medicine. Beer lovers can put a smile of their faces, because it has been scientifically proven that beer has its positive effects on health. Of course, this is connected to drinking in moderation.

Beer is a source of soluble fibres, originating from the cell wall of the basic ingredient barley. Soluble fibres travel undigested to the large intestine, where they are processed by the intestinal bacteria. Substances are released in the process that stimulate the action of the intestine. Insoluble fibres (such as in whole-meal bread, muesli, etc.) likewise pass undigested to the large intestine, where they are absorbed moist for the most part and thus influence the motions of the bowels. Two glasses of beer contain on average 2 g to 4 g of soluble fibres, or 10% of the daily recommended dose. The recommended amount is between 25 g and 35 g per day. There are, however, great differences between different types of beer.

Every glass of beer is a rich source of vitamin B6, which has been proven to have positive effects in lessening heart disease. Also, it has been shown that people who regularly drink beer have lower cholesterol and fat in their blood, and therefore a healthier cardiovascular system. American-Finnish researchers conducted a study which proves that beer drastically reduces the danger of kidney stones by 40%.

PRAGUE THROUGH BEER GOGGLES

BY ANDY TYLER

The first weekend in September sees the annual celebration of the conclusion of the hop harvest at the town of Zatec 90 kilometres to the NW of Prague.

I visited the hop festival or Docesna back in 2004 and had a fabulous trip to a unique beer festival. This time I persuaded several other aficionados of beer that a return visit was well worth the effort and even recruited the Cornwall Camra Membership Secretary Steve Willmott to the cause arguing that real lager was just as relevant as real ale. The first part of our story covers a short stay in Prague, while part two will be by Steve in the next issue.

I pause here to give a brief comment on the state of the Czech Republic and its drinkers. Although a small country, the Czech Republic is the place where the population drink more beer per capita than any other country in the world.



Pilsner is the name given to lager beer originally brewed by Pilsner Urquell and I suppose is the benchmark for judging Czech beer but since the “Velvet Revolution” and the downfall of Communism in 1989 there has been a profusion of new beers to titillate Czech palettes including wheat beers, unpasteurised lager beers and yeast beer (pilsner styled lager beer with yeast and wort added after lagering).

Another essential piece of information is that in the Czech Republic that the beers are labelled using the Balling or Plato scale referring to malt sugar present before fermentation rather than the ABV of the finished article. Hence Czech beer categories are split into three ranges 8-10.99% is tap beer, 11-12.99% is lager and special is for those beers over 13%.

Malt sugar gives the beer body and needs more bittering hops to balance the sugars. In essence that defines the glory that is Czech beer and given the usual 60-90 day storage in lagering tanks after fermentation produces a unique product of stunning quality.

Communism has left a lasting legacy across the whole of Eastern Europe and the Czech Republic is no different with many breweries being sold to eager Western Capitalists and Entrepreneurs as well as the ubiquitous World Brewing Conglomerate.

Breweries have suffered from years of neglect, lack of investment and a lack of interest as the Czechs embraced the delights of capitalism.

Interbrew acquired Staropramen and Branik, SB Miller purchased Radegast and Pilsner Urquell/Gambrinus and Heineken have acquired Starobrno.

Only Budvar has remained under state control and together with Staropramen and Pilsner Urquell form part of the “Big Three” who totally dominate the



(Continued on page 10)

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960

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



▲ Countryman Inn, Piece

Our Free Houses Offer

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

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

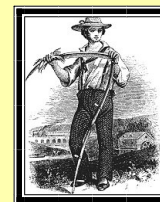
An historic old coaching inn at the centre of the town

Rambling Miner, Chacewater 01872 560238

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

Tuckermill Hotel, Camborne 01209 712165

An impressive granite local deep in mining country



RICHARD & AMANDA
WELCOME YOU TO THE

HAWKINS ARMS



ZELAH

Traditional Village Pub
Just Off The A30 (Follow the Brown Signs)

Lunchtime & Evening Meals
using local produce
Skinner's Zelah Mist
& up to 3 Guest Beers
Lagers, Fine Wines & Cider

OPEN 11:30—3:00; 6:00—11:00

TEL: 01872 540339

PRAGUE THROUGH BEER GOGGLES

(Continued from page 9)
Czech beer market.

These three operators by various cash inducements and marketing incentives have made it extremely tough for any of the smaller concerns to gain any meaningful market share and accordingly given rise to the rapid growth of brew pubs through out the country.

Big brewers like quick turnover and simple brewing techniques and sadly having acquired genuine Czech Breweries have “modernised” plant and equipment to create a standardised mass-produced product of inferior quality and taste.

A Czech Camra organisation has emerged “Union of Friends of Beer”, which started life as a pro-beer political party after the Velvet Revolution and is now dedicated to preserving Czech beer and brewing techniques.

Czech beer itself has acquired a niche product market status and more Westerners are appreciating the difference between Budweiser from St Louis and Budvar from Ceske Budejovice. Children are not encouraged in Czech pubs and there is zero tolerance of drink driving.

Enough background onwards to Prague and a night enjoying the pubs and clubs of the local inhabitants selected as per a



Time Out Guide and hopefully avoiding well-known tourist traps around the Old Town Square or Prague Castle.

Six explorers set out from base camp and after a refreshment stop at one of multitude of bars in the Old Town Square and the obligatory photo shoot at the Astronomical Clock we headed off to the **Golden Tiger or U Zlateho tygra, 17 Husova**, famous haunt of Czech writers

and poets.

Here we encountered a biblical problem in that there was no room at the inn and all seats were reserved for locals.

This was my 4th visit to the Czech Republic and it is noticeable that the warmth of the welcome has started to diminish with the ever increasing hordes of so called tourists on “Stag and Hen” parties coming to Prague rather than Dublin after the Irish authorities decided to call a halt to such groups visiting the “fair city”.

Over here, over sexed and drunk is a tag we export too frequently and with 4 such groups on our flight from Bristol it can only be a matter of time before the Czechs also put up the barricades.

As a poor nation the conspicuous consumption of masses of booze may bring cash to the hard-pressed inhabitants of Prague but possibly with too high a price attached.

We tried again to gain access to the Tiger but were unsuccessful so have a reason to return to Prague and try the Unpasteurised Pilsner Urquell, which is reputed to be the best in town.

On further research it appears Bill Clinton, Madeline Albright and Václav Havel have all got a seat at Bar so name dropping might be the answer but given our reception



I would suggest arriving early afternoon may be the only solution.

Simple wooden benches and tables with a vaulted ceiling, plain décor and the magnificent metal cast Pilsner Urquell font which dominates the small bar counter makes this pub well worth the effort to gain entry.

Our next stop was the **Little Bears or U medvidku, 7 Na**



Perstýne, which was an altogether more welcoming establishment serving excellent 12 % Budvar via another superb metal font with ornamental bear decoration in a large beer hall and restaurant.

Again décor and furniture was very basic with the walls decorated with various heraldic devices and coats of arms.

Wooden roof trusses and a vaulted ceiling made for a wonderful atmosphere with a mixture of locals and visitors enjoying traditional music played by an attractive female duo on violin and accordion.

Food was required and we all opted for traditional platters of beer-basted beef, dumplings and goulash, which was simply delicious. Beer flavoured ice cream finished off the meal and the entire party cheered up after our initial setback at the Tiger.



The little Bears has an adjoining small bar to the left of the main entrance as a Budweiser Bar, which serves at least 5 of the Budvar range on draft plus several bottled beers from other local breweries.

Upstairs is a smaller brewpub bar serving X – beer, which brews some of the strongest beer to be found in the Czech Republic notably Oldgott Barrique and X-Beer 33 (12.3% ABV).

As it was early evening we pressed on to the **Blue Light, 1 Josefska**, a grotty cavernous haunt of actors and musicians. A bit like a series of interconnecting British Rail arches it was wonderfully seedy with indifferent lighting and black and white photographs of old jazz and film stars lining the walls.

Names and initials are carved on every single available surface be it the curved ceilings or the dull nicotine stained walls.

A definite late night venue and so we downed a quick .25l of Pilsner Urquell and moved on.

The next stop was the **Divadlo Rubin, 8 Malostranske namesti** took some finding as it was down some stairs at the end of a small hallway off the street. Fortunately Steve Willmott was on the case and after some 30 minutes of searching he found the stairs and in we went.

After all the fuss of the search there was the feeling of why

(Continued on page 13)

INNS OF CORNWALL

We are a privately-owned, independent Pub Operating Company who, as the name suggests, only have pubs in Cornwall. Those pubs, some famous, some village locals, some full of history, all offer the very best of Cornish beers & ciders, the freshest of Cornish foods and the warmest of Cornish welcomes. They all deserve your attention.



◀ RISING SUN, ST MAWES 01326 270233

The Rising Sun enjoys a waterside setting, its large patio overlooking St Mawes harbour. This working harbour is the centre of the village and the Rising Sun is right there. A well-deserved reputation for fine food is well-documented in many guides, particularly the Good Food Guide, in which it has appeared for the last seven years. Eight en-suite bedrooms, some with sea views, cater for the discerning traveller and fine St Austell ales and wines ensure a pleasurable visit.

KINGS HEAD, LANE Nr NEWQUAY 01637 876666

This family orientated Public House enjoys a large carpark and garden. It has a pool table & dartboard to keep you entertained, as well as a full range of St Austell ales to accompany its carvery restaurant. The carvery menu, available throughout the week in the summer and at weekends during the winter, is supported by a fine à la carte menu containing many homemade dishes.

OLD INN, CHURCHTOWN, MULLION 01326 240240

The thatched roof and large outside drinking area identify this house as a very traditional pub indeed. Inside there are many nooks and crannies to explore and hide away in. The full menu is served everyday with Friday being a special Steak Night when local meat and vegetables are offered at very competitive prices. Enjoy the good selection of St Austell ales too much and you can stay the night, as a number of newly refurbished en-suite bedrooms are available.

PANDORA, RESTROUQUET CREEK 01326 372678

Famous for its riverside views and thatched building, the Pandora is a joy in summer with eating and drinking outside on its floating pontoon or along the water's edge, whilst in winter it becomes a cosy venue with log fires and comforting winter stews and casseroles to sustain you. St Austell ales plus draught Bass are available as well as a large wine list, all of which complement a full and varied menu. It has a well-deserved reputation for seafood and home cooking.

SEVEN STARS, STITHIANS 01209 860003 ▶

The latest addition to the Inns of Cornwall portfolio, the Seven Stars is a truly local pub for local people. The rugby, football and cricket clubs all use it as their headquarters. Good home cooked meals and snacks feature on the menu whilst all of St Austell's draught beer products are available on a rota basis, four draught beers guaranteed at any one time. Further speciality beers brewed on an occasional basis by Roger Ryman at St Austell Brewery find a place on the bar as well. We are proud of our inclusion in CAMRA's Good Beer Guide for 2008, one of only seventeen St Austell Houses, and look forward to offering our specially-brewed Seven Stars Stithians Bitter this winter.



TAVERN, MELLANVRANE LANE, NEWQUAY 01637 873564

The Tavern is tucked away to the right of the road from the boating lake up to Lane at the back of Newquay. It is surrounded by beautifully kept gardens and outside smoking areas. A Free House, it offers a very large selection of beers and lagers, both Cornish and from the rest of the Country. Food is served on special occasions such as Steak Night, Curry Night and Bonfire BBQ Night, other than that it concentrates on offering good beer, live music, quizzes and all number of pub games. A number clubs and associations use the pub as their headquarters. You are assured of a grand welcome, good beer and great conversation.

VICTORIA INN, THREEMILESTONE, TRURO 01872 278313

Situated in Threemilestone village, with Truro creeping out to meet it, The Victoria is a well-known venue for family get-togethers, business lunches or just a quick snack. Its famous carvery counter hosts three, sometimes four, roast joints and the freshest of vegetables, all from local suppliers, with a full backup menu always available. The two bars offer a range of St Austell beers & wines, as well as a pool table, darts etc. in the comfortable public bar. A popular pub all year round, it specialises in Christmas celebrations so, if it's not too early, start thinking about your office, work or family party now.

HURRAH FOR HAYLE BY SUE HOOK

Hayle? For a pub crawl? Surely not! There can't enough pubs serving decent real ale can there? With the help of First Great Western and a well known local minibus company, the intrepid CAMRA crew took on the challenge in search of real ale in this well known coastal town.



The first call was the Cornish Arms, run John Daniels who always keeps a decent pint. The Tribute and Proper Job proved the point as they were eminently drinkable. The addition of a large dining room last year has

improved the overall feel of the place and the outside sported its usual summer costume of vibrant hanging baskets full of petunias.

On to the Bucket of Blood at Phillack, which is a low beamed, traditional pub where the tenants Ricky & Sue have been for more years than they are willing to admit. Tall members in our party either stood between the beams or sat down to drink! There we met Dave Matthews from Nottingham branch who was holidaying in the county. Persuading him to come on the rest of the tour with us did not prove a difficult



job, so another real ale fan was added to our party. A long standing St Austell pub, we spotted the lesser known brew of Dartmoor. Ricky keeps his beer in superb condition and both the HSD and Dartmoor were tasting so good, it was a pull to move on.



What a modest gem of a pub tucked away in the little village of Angarrack. Not only does Dave, the landlord, keep the beer in excellent condition, but Jacqui cooks up a mean lunch. There is an excellent selection of single malts

which left me wanting to return and try my palate on a few new ones. Could be an agreeable winters outing to look forward to. The knick-knacks and curios added to the delightful atmosphere of this small but perfectly formed pub, which complimented the quality of the Tribute tasted.

Having visited three St Austell pubs, it came as welcome variation to have a change of beer menu. I have not been to the Red River in Gwithian for quite a time and it has seen some changes since then. It is now a light, airy, clean pub with a warm welcome and good selection of beers from Cornwall and out of the area. On offer that day was Bate-mans Leo and two other real ales – all in good condition and slipping down all too easily. The benefit of a small beer garden saw some of our party soaking up a few rays, or that was their excuse for being horizontal!

Another small independent pub in a traditional country vil-lage. The Royal Standard at Gwinear is run by Steve and April who are well known for their biking activities (that's motor bike not push bike). A rare appearance of Wooden Hand's Mutiny kept some of the crew happy, which was ably supported by Skinners Knocker. Well worth a visit for a quiet evening out.

The Copperhouse in Hayle town has recently been taken over and had a much needed refresh. With relaxing leather sofas and the addition of decent coffee, this typical town pub has taken on a new lease of life. Committed to real ale amongst the alcopops, two real ales were in evidence. Skin-ners Figgy Brew was tasting great. The afternoon whiled away quite pleasantly, comparing beer, tasting notes and the age old much loved game of 'my favourite beer is better than your favourite beer.'

Unfortunately, we ended the tour in a less than encouraging way. Frank at the Watermill in Lelant is a keen supporter of real ale. Indeed, he runs a small beer festi-val in June each year. When we vis-ited, they did not do themselves or real ale any justice at all. Disappointingly the beer on the day was not up to scratch and in fact, my pint was '0' on the beer quality scoring system. It's not often I leave a pint but this was a definite occasion to do so. What a shame that they missed the chance of promoting themselves more positively.



Although we were restricted by time to the number of pubs we could visit in Hayle and surrounding area, on the whole the quality of the pubs and beer made the tour entirely worthwhile. Please take the time to visit the area and enjoy the pleasures of not only the town or beach, but some decent real ale as well. Next time, come along on the tour itself. We are a friendly crowd and occasionally talk about things other than real ale!

MINTY ABORIGINALS

Sales of Listerine mouthwash have increased sixfold in Alice Springs, Central Australia, prompting concerns that some Aborigines in the town are buying large batches of the product and using it to get drunk.

Pharmacists in the area have noted rocketing sales of the mouthwash – which has an alcohol content of up to 26% - in recent months, and council workers are now finding empty Listerine bottles littering notorious drinking spots around the town.

New restrictions on the sale of wine in Alice Springs were introduced in October of last year, and concerns have been raised that some Aborigines are turning to Listerine as a last resort now that they are only able to buy small quantities of cask wine between 6pm and 9pm in the evenings.

Some pharmacists in the town have removed Listerine from their shelves, and Northern Territory Health Minister Chris Burns has asked all retailers to be vigilant about only selling one bottle of mouthwash at a time per customer.

Alcohol and drug misuse has become a major public health problem among some indigenous communities in Australia, with research suggesting that although Aborigines are less likely to drink alcohol than non-indigenous people, those that do drink are more likely to consume it at hazardous levels.

Concerns over inhalant abuse in Alice Springs have also led to a non-sniffable petrol, Opal, being introduced in the region.

A recent World Health Organisation report on indigenous people suggested that the well-being of Aborigines lags almost a century behind that of white Australians.

HOPS ARE GOOD FOR YOU, PROVEN BY SPANISH NUNS



A recent study shows that hops are effective in reducing cholesterol and triglycerides, Hop Talk published on June 8. Anyway, the study was financed by the Spanish Beer Makers' Association. Nuns were chosen because of their steady lifestyle and basic diet.

Fifty nuns drank half a litre of beer a day for 45 days, then stopped for six months. Then they took 400 milligrams of hops daily for 40 days.

The result was a six percent reduction in total cholesterol among those with high levels, the Centre said. "We did it for the good of humanity," Sister Almerinda Alvarez said.

Good news, but the usual caveats apply. Taking up drinking beer, or increasing ones intake, is generally self-defeating. Even so, if you're the type of person who eats a bag of pork scratchings while watching the big match live, any health benefits you would receive from the beer would be counteracted.

PRAGUE THROUGH BEER GOGGLES

(Continued from page 10)

on earth we made the effort as it was empty with a cafeteria feel to it with elderly wood refectory tables and chairs and plain plaster walls with again various old photos of Western Movie and Pop stars.

The party tried to cheer up the two bar female staff who were busy cleaning the back bar fridges by singing along to the CD player, which was playing a selection from Western musicals but our efforts were unappreciated.

The beer on offer was Bernard but with a language barrier we were unable to discover what was the brew, which was a pity as the brewery is not part of the big brewers and has a fine reputation among Czech beer connoisseurs.

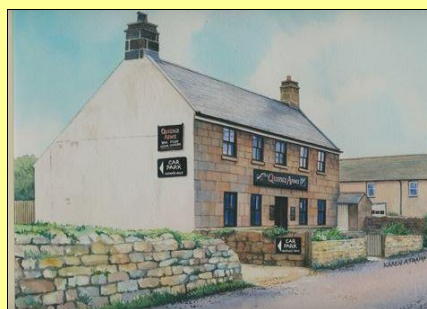
Moving on we headed to **the Cat or U Kocoura, 2 Nerudova**. We were thwarted by the fact the staff had just called time and so we were unable to taste the beer, which was a great shame as Bernard, Budvar and Pilsner Urquell were on display at very reasonable prices.

Again very basic furniture but a real locals pub, which unlike the Tiger did not reserve seats for regulars and appeared to welcome strangers.

The next stop was **the Hippopotamus or U Hrocha, 10 Thunovska**, which was hidden behind some scaffolding and a tiny single bar with a separate room across the entrance hall.

(Continued on page 15)

The Queens Arms Botallack



The Queens Arms is a traditional Cornish granite built pub dating back to the mid 1700s. Located within the tiny hamlet of Botallack and within a short walk of the magnificent Botallack Head and Crowns Engine Houses, The Queens Arms offers a warm traditional welcome.

Close to the coastal footpath the pub is an ideal stopping off place for walkers, hikers and anglers needing refreshment.

Hitching rails are available for horse riders.

Known for its food and real ales and with awards for both, The Queens Arms is featured in the Cornwall Good Food Guide, Taste of the West and CAMRA Good Beer Guide.

The Pub is located 1 mile north of St Just, 100 yds from the B3306

Booking for Evening Meals and Sunday Roast is Advisable
Tel 01736 788318

AMERICA'S EXTREME BEERS
 TAKEN FROM MIAMI HERALD JUNE 28 BY FRED TASKER

Under the old German Purity Law of 1516, beer could be made only of water, barley, hops and yeast. Those old Germans must be rolling in their graves. These days, U.S. microbrewers are adding everything from chocolate to licorice to chipotle peppers to their beers -- and sometimes doubling the alcohol content or tripling the amount of bitter hops to boot. You've heard of extreme sports? Welcome to the world of extreme beer. They're being made in brewpubs and microbreweries in South Florida and across the country. At Titanic Brewery in Coral Gables, brewmaster Steve Copeland makes a Double India Pale Ale that is extreme, not for its ingredients, but for their amounts.

"The hops are insane," he says -- all he could cram in the vat. His ale hits 100 on the International Bitterness Unit scale, compared with 20 or so for your average Bud Light.

Oh, and it has twice the usual alcohol at nearly 10 percent.

"Some people are looking for more flavor," he says.

At Big Bear Brewing in Coral Springs, brewmaster Matthew Cox makes a Chocolate Stout with imported Belgian chocolate.

"Some of the beers are kind of jovial," Cox says. "But there are so many beers on the market you have to find your own niche. And you can put just about anything in beer -- chamomile, vanilla, lemon peel."

The father of America's extreme beer movement is Sam Calagione, founder of Dogfish Head Craft Brewery in Milton, Del., and author of 2006's *Extreme Brewing: An Enthusiast's Guide to Brewing Craft Beer at Home* (Quarry, \$24.95).

While working on a master's degree in English at Columbia University, Calagione took a job at an Upper West Side brewpub -- and ended up dropping English in favor of ale.

Today, 12 years after founding Dogfish Head, he courts eccentricity (his motto: "Off-center beers for off-center people") and talks about his craft like an academic:

"The extreme movement is a reaction to our culture's relegation of beer to a single style that dominates the landscape."

Since America's great breweries -- Anheuser Busch, Miller, Coors -- were founded by German immigrants, Calagione says, most U.S. beer is made in only one style:

light, German lager.

"Out in the world, this is only one style out of hundreds. Our idea is to challenge norms and establish our own thumbprint, rejecting the old and establishing independence."

The iconoclastic brewers of Belgium, for example, have long flavored their ales with fruit and honey.

In the same way, Dogfish Head's Red & White, a full-bodied wheat beer, is infused with coriander and orange peel -- and then given an American twist with pinot noir juice and aging in barrels previously used for Oregon pinot noir wines.

Rogue's Ales in Newport, Ore., makes a Chipotle Ale that is "delicately spiced" with smoked jalapeño chile peppers.



North Coast Brewing in Fort Bragg, Calif., makes an Old Rasputin Russian Imperial Stout aged nine months in barrels previously used for bourbon.

And a dozen U.S. microbreweries make dessert ales infused with blueberries, raspberries, apricots -- brews that exist in Europe, but are just now gaining popularity here.

Made mostly by tiny breweries, extreme beers depend on word-of-mouth advertising.

"I didn't know these existed until a friend told me last week," said Miriam Nieves, a Coconut Grove office manager, after picking up a bottle of Lost Coast Brewery's Great White Ale at the Milam's Market on South Dixie Highway.

Extreme beers haven't replaced the regular lineup at brewpubs and microbreweries. Titanic brewmaster Copeland says his biggest seller is a Triple Screw Light Beer that's only 5 percent alcohol and just a little hoppier than the norm.

And extreme beers still are a small part of a small segment of American brewing, says Adam Fine, who creates beer recipes that are brewed at the Florida Brewing Co. in Melbourne and distributed throughout South Florida.

Craft breweries like Sam Adams and Sierra Nevada -- defined as those making fewer than 2 million 31-gallon barrels a year -- tend to be highly traditional. Brewpubs and microbreweries -- craft brewing's under-15,000-barrel set -- are where the extreme beers bubble up.

"Some of them are very experimental," Fine says.

Small as their niche might be, Calagione argues that extreme beers are one of the best bargains in hedonism.

"You can go into any liquor store and access the world's best beer and still get change from a 20-dollar bill. To do that with wine would cost thousands.

"In that context, you're at the pinnacle of the world."

FREAK STORMS HIT HOPS

The cost of beer production and inevitably the cost of our pint of beer in the pub looks likely to rise very soon due to the poor summer weather this year on an almost global basis. The two main ingredients in beer, malt (from barley) and hops have suffered bad harvests this year due, some would say, to climate change.



Low yields due to bad weather

The hop harvest has seen yields that will struggle to satisfy demand. The consensus of opinion from hop dealers worldwide, and the worrying thing, is that it doesn't look as if it's going to be any better next year.

The low prices over the last 7-8 years have encouraged many hop growers to give up and grub up their hops. For example in the USA, since 1997, harvested hop acreage fell from about 8,300 acres to nearly 5,200 this year, and

overall production dropped from 13.5 million pounds to an estimated 8.9 million pounds. The lower acreage coupled with freak weather in many hop growing areas means that this year's crop will struggle to satisfy demand.

America saw some of the worst weather conditions for the time of year (June) for over 50 years. Winds gusting in excess of 60 mph, marble size hail stones and lightning hit hop fields in Bonners Farm, Boundary County, Idaho affecting over 450 acres of aroma hops. News from the US harvest is that yields are coming off quite well and alphas are well within the normal range.

In the UK severe flooding and a very cold summer has caused problems for growers. Where hops were under water the plants were under severe stress and yields are down. Wet ground meant that tractors couldn't spray at the correct times giving extra problems of attack by pests and diseases. Cold temperatures restricted growth and harvests have been late and poor in yield.

In Germany and Slovenia hops have grown well but more weather problems have caused devastation, particularly in Slovenia. A mini tornado accompanied a heavy thunderstorm that ripped through the two main growing areas in mid August. A total of 700 tonnes has been lost that equates to one third of the total Slovenian crop. Styrian Goldings and Super Styrians will be in very short supply.



Hops are fed into the thresher at Pridewood Farm, Herefordshire

PRAGUE THROUGH BEER GOGGLES

(Continued from page 13)

It took some finding but we piled in and crowded around the Bar. Steve ordered the one lager on offer Unpasteurised 12% Pilsner Urquell before a formidable stout blonde Czech woman in her early 40's marched us out of the bar and dispatched into the annex.



She did not look happy and returned to our table and banged down our six beers. Splendid Czech hospitality and totally at odds with the welcome usually found by visitors in UK pubs!

We started laughing after she left the room and began talking to a couple of locals at an adjoining table and gradually the Brunhilda thawed and even downed a beer in one with us.

A great little pub very popular with students and locals and took some finding but well worth the effort.

By now time was against us and we postponed the final pub visit until we returned to Prague prior to our flight home.



The Black Bull or U Cerneho Vola, 1 Loretanske namesti was the headquarters of the Friends of Beer Political Party before it became the Czech equivalent of Camra and is another cracking Prague watering hole.

Again the basic ingredients of wooden benches and tables with plain white walls and a small bar counter. The beer on offer was Velkopopovicky Kozel served using ambient air rather than any CO2 and the 12% Kozel was like nectar.

It had plenty of sparkle despite the lack of CO2 and a creamy head, which remained to the bottom of the glass.

Kozel is owned by SAB-Miller but if you can find an outlet such as the Bull then it is well worth a mug or two.

Equally worth sampling at the Bull, were some of the traditional Czech foods to be eaten whilst imbibing notably the pickled sausage or beer cheese. I must confess superior in every way to our humble pickled egg.

All to soon it was time to head back to the airport and home.

My Time Out Guide had taken us to one or two pubs, which certainly could be classed as basic and functional but certainly gave a true impression of what drinking is all about in

the beer Capital of the World.

Our night on the town cost £75 pounds around £12.50 a head and that included the meal at the Little Bears.

Before planning a trip I would recommend the Camra Good Beer Guide of Prague and the Czech Republic written by an American living in Prague Evan Rail. It is witty, funny and a comprehensive A-Z of Czech beer and essential reading prior to putting on the beer goggles.





16

ONE & ALE

IT'S GOING TO BE A GREAT WEEKEND.....

at the

FIRST & LAST **BEER FESTIVAL**

Fri 12th, Sat 13th & Sun 14th October
Open Fri 6pm, Sat & Sun 11.30am

- **20 REAL ALES** for you to try
- **FOOD & BBQ ALL DAY**
- **LIVE ENTERTAINMENT:**

Fri 12th 9pm BELFAST BUSKER

Sat 13th 2pm THE ROOSTERS

Sat 13th 9pm POND LIFE

Sun 14th 3pm i PONY



FIRST & LAST INN **SENNEN****Tel 01736 871680**

LETTERS TO THE EDITOR



A friend of mine has recently come back from Cornwall (loaded down with cases of Skinners) and brought me back a copy of One and Ale. He thought I would be interested in your article on Malta as I have visited there for the last few years and as well as knowing the Island very well I

also know its brewery My family and I visited the brewery and found your article very interesting. I did notice however that you mentioned Roger Protz visit and it was interesting to see you had made the same mistake over the name of the lager 'Cisk' being Maltese for 'Czech'

I wrote to Roger Protz explaining he had got the wrong 'Czech' and it should have been 'Cheque' and was due to the Farrugias banking connection. It appears that the Farrugias introduced Cheques to Malta but the Maltese being a bit awkward refused to use the word and instead corrupted it to 'Cisk' so when they went to the bank they always said 'I want to cash a 'cisk' and not cheque. When Farsons wanted a name for a lager they pulled on their banking background and used this corruption and named it 'Cisk'. We stayed in Buggibba as well and visited 'The Pub' in Valletta to see where Ollie Reed made his last performance. My only disappointment was I was expecting to see a white outline of him on the floor where he fell. My wife says I have a funny sense of humour.
Ian Child

Seeing as I copied from Mr Protz's article in What's Brewing it's no surprise that I made the same mistake The day after my visit to The Pub in Valetta was closing for 'refurbishment', so they may have taken you up on your suggestion re. Ollie's carbon footprint. It's a lot hotter in Malta at the moment than when I visited.

Editor.

Another 'dedicated' One & Ale reader, David Aynsley, took copies of our last edition to Malta with him and introduced himself to several bar owners. Handing over a copy for them to read and keep, I'm hoping to receive a further article for publication from him describing the reactions he got.

Having talked to David at a barbecue this summer I am beginning to think I'll have to return to the island again next year to apologise!

David did agree with my findings that Farson's Blue Label to be the most agreeable beer brewed in Malta.

Dave & Bev assure you of a warm
welcome at

The London Inn

School Road, Summercourt

Tel: 01872 510281

*Cosy, friendly atmosphere

*Fully stocked bar offering a good selection
of ales, lagers, spirits & wines

*Extensive menu serving a variety of locally
produced, home cooked food both at
lunchtimes and evenings

*Sunday Roasts a speciality

*Family room and conservatory

*Large private car park

The Falcon Inn

BED & BREAKFAST ALL YEAR ROUND

Proprietors: Andy & Jan Marshall

St. Mawgan Newquay Cornwall TR8 4EP

Telephone: (01637) 860225

Fax: (01637) 860884

Email: enquiries@thefalconinn-newquay.co.uk

MINI-BEERFESTS ARE SELL-OUT SUCCESSES

One interesting spin-off of CAMRA's introduction to the beer-drinking public of the real ale festival during the 1970's has been the growth of imitators outside the Campaign. Many pubs in Cornwall and elsewhere now have their own small mini-festivals (and some not-so-small, such as the ones at the Queen's Arms at Botallack and the Old Millhouse, Polperro). But lately there has been an increase in beer festivals run by other special interest groups, such as sports clubs, village hall committees and the like, who have realised that a properly-planned and run mini-beer festival can be a useful means of generating funds for local use – hall refurbishment, sports equipment, and so on.

September saw two such festivals succeed to the point of being drunk dry by closing time, and enough funds generated to have made all the effort put in by their volunteers worth while. The first was in the unlikely venue of Duloe's Jubilee Community Centre. Duloe (for those who don't know) lies about half-way between Liskeard and Looe in east Cornwall, and the main purpose of the festival was to raise money towards sports equipment for local children. Around ten ales were on offer, and interestingly, organisers chose an eclectic mix from all over the country rather than plumping for an all-Cornish selection, which is more often the case at these events. Thus it was that this small Cornish village of 600 souls was offered such exotic brews as York Guzzler (3.6% abv), Highgate's Pheasant Plucker (4.1%abv), and Titanic Triple Screw (4.5%). Cornwall wasn't forgotten though, with a beer each from Skinner's and Wooden Hand breweries, and some real cider from Cornish Orchards just down the road. The Devon & Cornwall Rail Partnership helped to sponsor the event with a minibus service to bring people up the hill from Sandplace railway station, which, along with an hourly bus service from Liskeard, helped make the event easy to visit by outsiders using public transport. One intrepid CAMRA member even travelled by bus and train from Okehampton to attend! The festival was visited by about 200 people and managed to raise £1000, almost double the amount made at the first such event in 2006.

The second small festival was the now-annual event at Bodmin General rail station, run in conjunction with the Bodmin & Wenford Railway's steam gala weekend. Run by members of CAMRA Kernow, some 13 ales were racked up, and subsequently disposed of mainly by steam enthusiasts who seem also to have a healthy interest in real beer. Unlike the Duloe fest, the Bodmin event concentrates mostly on Cornish brews – many of the railway fans travel from out of county and so are unfamiliar with our local ales. In any case, the opportunity can be taken to re-badge some familiar beers with a railway theme. Skinner's for example offered City of Truro and Cornish Steam, Doghouse came up with Hit The

Buffers and End Of The Line, and there was even a dark brew called Black Five, named after a famous (to rail buffs) class of steam engine of LMS and BR days.



Good weather blessed the steam festival this year
Picture by Steve Willmott

The whole event centred around what must be the smallest pub in Cornwall, the former engineers' shed on the main platform of Bodmin General station. There is just about enough room

to install a rack of 12 beers, a tiny bar area, and about 5 standing customers! Luckily the weekend was fine and visitors (and staff) were able to sit outside in the sunshine and sup their ale while watching the trains perform their steamy rituals and listening to interesting conversations peppered with mysterious jargon such as 'the next one's a top-and-tail' or 'will it be the Prairie or the Beatties on the next train?'



CAMRA Kernow members salute a train as it leaves for Bodmin Parkway (photo: © Peter Glaser)

The CAMRA staff enjoyed themselves hugely, branch Social Secretary Douglas Polman donning his metaphorical chef's hat to cook *al fresco* meals which were eaten at tables outside the 'pub', whilst the train passengers consumed their pasties or fish and chips provided as part of the steam trip package on the Friday and Saturday evening.

Two small beerfests which, in their different ways, show that interest in real ale beyond the likes of committed CAMRA members is very far from waning as the big breweries would sometimes have us believe. Other similar events happen throughout Cornwall; see the Cornwall CAMRA website diary of events to see if anything is coming up in your local area.

BRANCH DIARY

Saturday 13 October Smugglers' Den, Trebellan, Cubert
Branch Meeting 12:00-12:30 All Welcome

Friday 19-Saturday 20 October
Falmouth Beer Festival, Princess Pavilion, Open 11:00-23:00

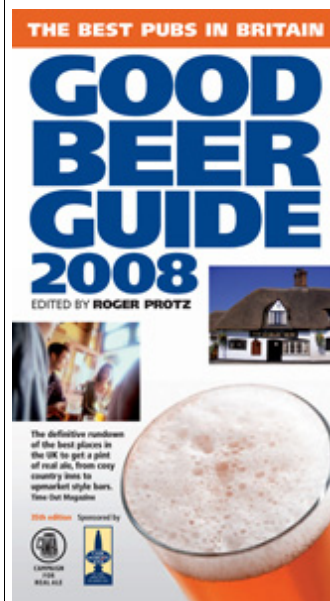
Saturday 10 November Location to be decided
Branch Meeting

Saturday 1 December Celtic Beer Festival
11:00-23:00 St Austell Brewery

Saturday 8 December London Inn, Summercourt
Branch Meeting 12:00-12:30 All Welcome

Friday 28 December Christmas/New Year Social
Evening Location to be confirmed

GOOD BEER GUIDE 2008



The 35th Edition of the Campaign for Real Ale's number one best selling guide to pubs selling fine quality real ale is available 'at all good book shops' for a cover price of £14.99

However, CAMRA members are entitled to a good discount, another good reason to join, and you can get your copy from Cornwall CAMRA's branch contact Norman Garlick for £11.00. Telephone 01209 860448 quoting your membership number and make arrangements to collect at the next meeting.

IT TAKES ALL SORTS TO CAMPAIGN FOR REAL ALE



Join CAMRA today
Use the form below
and send with a
cheque payable to
CAMRA Ltd
OR
Join on line by visiting
Www.camra.org.uk



Cornwall CAMRA
Membership rising
Each month
September = 759

National Total
83,233

Your details Title Surname Forename(s)
Date of Birth (dd/mm/yy) Address
Postcode Email address Tel No(s)

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

Single Membership £22

Joint Membership £27

Save £2 if you join by Direct Debit. Use the form here or download from www.camra.org.uk

Signed
Date

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			
Name and full postal address of your Bank or Building Society		Originator's Identification Number	
To the Manager	Bank or Building Society	9 2 6 1 2 9	
Address		FOR CAMRA OFFICIAL USE ONLY	
Postcode		This is not part of the instruction to your Bank or Building Society	
Name(s) of Account Holder (s)		Membership Number	
Bank or Building Society Account Number		Name	
Branch Sort Code		Postcode	
Reference Number		Instructions to your Bank or Building Society	
		Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards issued 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.	
		Signature(s)	
		Date	
Banks and Building Societies may not accept Direct Debit instructions for some types of account.			

The Direct Debit Guarantee

This Guarantee should be detached and retained by the payer.

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amount to be paid or the payment date change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- 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.
- 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.

See your bank/branch for more information



20

ONE & ALE

CAMRA
KERNOW 


YEARS

FALMOUTH
BEER
FESTIVAL
2007

FRIDAY 19 - SATURDAY 20 OCTOBER

AT THE PRINCESS PAVILION, MELVILL ROAD, FALMOUTH

OPEN 11AM - 11PM FRIDAY & SATURDAY

OVER 150 REAL ALES PLUS CIDERS & PERRIES

PLUS CONTINENTAL BEERS & FRUIT WINES

LIVE ENTERTAINMENT HOT & COLD FOOD

ADMISSION: £3.50 (£2.00 FOR CAMRA MEMBERS) INCLUDING A

LIMITED EDITION SOUVENIR GLASS AND PROGRAMME

TOKENS WITH WHICH TO OBTAIN BEERS ETC. WILL

BE AVAILABLE FOR PURCHASE AT THE FESTIVAL

more info at www.camrakernow.co.uk/festival
