



ONE & ALE FREE

Issue No 31

Campaign for Real Ale Cornwall Branch Newsletter



TENTH WETHERSPOON OPEN IN COUNTY

HELSTON SAW THE TENTH WETHERSPOON OPEN LATE LAST YEAR
THE COINAGE HALL IS AT THE TOP OF COINAGEHALL STREET

We are very sorry to have to inform all St Ives Beer Festival enthusiasts that due to costs and the reduction of attendance we are unable to hold the festival in June. We are seeking alternative sustainable options for a Summer Festival, we will be holding our Falmouth festival at the Pavilion on 20-22 October. See Page 21 for more detail.

Also in this issue Americans just drink Bud don't they? Historical Callington Editor's Diary Four Lords Cider in Cornwall Choose Pub of the Year
SEE PAGE 22 AND JOIN OVER 1100 CAMRA MEMBERS IN CORNWALL



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CHAIRMAN'S MESSAGE

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CAMRA Revitalisation

When CAMRA was formed 44 years ago, 6 brewing companies produced 80% of the country's beer, and were forcing Watney's Red Barrel, Double Diamond and Whitbread Tankard on the great British public. There were only 150 breweries, virtually no independent breweries, and the big six brewing companies owned 85% of the nation's pubs.

As of the end of 2015, the situation has changed dramatically, for the better. There are about 1500 breweries in the country, most of them independent, far fewer pubs are tied, and the choice of real ales available to drinkers has never been better.

CAMRA has been one of the most successful consumer campaigns ever. So is our job done? Is the pint in our pub secure? What should CAMRA be doing now?

These questions are the focus of CAMRA's "Revitalisation Campaign". A recent meeting of the National Executive agreed that CAMRA needed to change, especially with the number of pubs being sold or changed usage. CAMRA needs to refocus, to make itself more relevant.

To do this it is essential that the views of members are heard by the officers and executive of CAMRA.

Over the next few months, a series of events will be held by CAMRA, at which members will be able to put forward their views as to what the future direction of CAMRA should be.

Should we separate the Cider and Perry Campaign from the Ale Campaign? Should we try to reduce the loss in the number of pubs? Should we try to reform the conduct of some of the Pubcos? Is the price of a pint in the pub fair?

(on a personal note, when I started drinking, the price of a pint in the pub, and a loaf of bread were the same, now your pint costs three times as much as your loaf, but they are still made from the same ingredients, so what has happened?)

In Cornwall the first event will be our Branch Meeting on Saturday 12th March at The Black Swan, Gweek, as usual, 12-00 for 12-30. This will be a Social/AGM meeting, with no structured agenda, but an opportunity for all members to give their views on the direction CAMRA should take.

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Be sure to enclose your address too.

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JUDGING TIME FOR 2016 PUB OF THE YEAR BY CORNWALL CAMRA

Now is the time that judging of the finalists for Cornwall CAMRA's Pub of the Year 2016 is taking place. Nominations have been submitted to Cornwall Branch pubs officer Rod Davis by email (pubsofficer@cornwall.camra.org.uk) and by post and are now closed.

The initial round of judging produces the Best Town Pub and the Best Rural Pub and the overall winner from these two is then judged to be Cornwall CAMRA's Pub of the Year. There are six finalists in each of the two categories and this year they are:-

Town Pubs
Front, Falmouth
Seven Stars, Falmouth
Bell Inn, Launceston
Red Lion, Newquay
Old Ale House, Truro
Hole in the Wall, Bodmin



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CHAIRMAN'S MESSAGE

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Then, on Saturday 17th September, there will be a meeting at a venue yet to be agreed in Cornwall, where members will be able to put their views to The Project Steering Group, and CAMRA Staff. This will be a regional meeting, with members of other branches in the SouthWest attending. A great opportunity to hear the views of CAMRA members from the wider community.



Just a final thought, and without apology to our Regional Director Gareth McDonald, whose phrasing I am cribbing,

CAMRA is the campaign FOR real ale. We want to be FOR things, rather than against things. So bear this in mind when considering your view of the future of CAMRA. Think positively!



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ONE & ALE

JUDGING TIME FOR 2016 PUB OF THE YEAR BY CORNWALL CAMRA

Marks out of ten will be awarded to each of the following criterion and the resulting total will produce a category winner.

- Quality of beer / cider / perry.
- Style, Décor, Furnishing & Cleanliness
- Service, Welcome & Offering
- Community Focus & Atmosphere
- Alignment with CAMRA Principles
- Overall Impression

The winner of the town pub and rural pub category will then be inspected once more to produce an overall winner as the branch Pub of the Year. This pub will then go forward to be judged against other south west branches nominations to a regional final and eventually a National Pub of the Year is declared by the Campaign for Real Ale.

The Hole in the Wall on Crockwell Street, Bodmin was voted the Pub of the Year for the Cornwall Branch of the Campaign for Real Ale in 2015. The presentation took place on June 13 with a large turnout of both Cornwall CAMRA members and pub regulars. Last year's winner was a Punch Taverns pub, but with an enterprising and imaginative landlord, Steve, it gave all the impressions of a true free house.

In other previous years 'Front' in Falmouth reached the final four nationally, while Bilsand Inn was National Pub of the Year and twice winner of the south west region. The Star Inn, Vogue was branch winner in 2014.

We suggest that you get out there and judge these pubs for yourself and wait for the announcements of the category and overall winner that will appear in our next issue in June.



AMERICANS JUST DRINK BUD DON'T THEY?

By Bob & Sonia Bunce



Yes, some of you may shiver, Craft Beer! I hear you say, the American definition of less about the beer and more about the brewery, An American craft brewer is small, independent and traditional with an annual production of beer of less than 6 million barrels (a barrel being 31 U.S. gallons rather than the 36 Imperial gallon barrel measure used in the UK which is equivalent to around 43 US Gallons). This is about being part of the community with the average American living less than 10 miles from a brewery.



Bob & Sonia Bunce

How times have changed in the States, on our latest trip we found ourselves in Dallas where the brew scene has exploded. Budweiser is still there, tucked away in some forgotten bar fridge out of eyesight being replaced in every reputable bar by Craft Beer with a good proportion being local, brewed in Texas. An Ethiopian taxi driver we met declared with no history America is a place where you could eat big, now you can drink big too. Quite ironic really as we drove through Dealey Plaza in downtown Dallas where JFK's motorcade had driven 52 years prior creating its own history. By drinking big he was referring to the masses of hops packed in to now renowned American IPAs that can be compared to the amount of horse power you can pack into a muscle car. Nothing subtle but definitely defining the American IPA style, but even those are being balanced by a wide range of blended European malts and stouts.

There are more than 17 breweries in Dallas alone and the pubs and bars selling the local brews are very passionate about their local breweries. One day on our holiday we ventured to a different part of the town known as Uptown. We always enjoy exploring the different areas we go to and we find the best way is to walk around and quite often we stumble into a little gem tucked away in the back streets. One pub that had been recommended was the Nodding Donkey, named after the nearby oil field machinery, however unfortunately it was closed in the afternoon, never mind "there was always tomorrow" we said and at the point the heavens opened. With nowhere to shelter we had no alternative other than to walk in the rain through uptown.

Turning the corner onto McKinney Avenue there was a pub in front of

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AMERICANS JUST DRINK BUD DON'T THEY?

(Continued from page 5)

us. Not the most striking, in fact it did not look very inviting at all however, we decided to go in as we were soaked at this stage. The old saying never judge a book by its cover. Inside the pub which we then knew as the **Nickel and Dime** was like an oasis in a storm. There was a large bar, comfy seats and yes lots of craft beer, 24 to be precise and a whole host of bottles of craft beer. Not really sure which beer to have we started to chat to the barman who was the general manager and bartender Mike Hamilton who was extremely knowledgeable and helpful. He recommended we try four samples of their local craft beers. All four were great, very unusual and made our day very exciting. Starting sensibly on the 'Deep Ellum Dallas Blonde a fragrant zesty crisp session beer', at 5.1% ABV I am not so sure, neither the less refreshing and moreish, followed by a Real Ale Company Firemans #4 a light blonde ale at 5.1%, looking for a bit of something different Revolvers Blood & Honey an unfiltered wheat beer with blood orange and local honey lured those taste buds into a crisp sense of security unaware the we had stepped up to 7%, finally the Petalicas velvet hammer a strong red ale with full caramel and brown sugar flavours lured with floral hops. Yes, strong ale and at 9% this was getting dan-

gerous. At least here was two of us to share the experience and ABV, with so many beers to try we decided to limit ourselves to third pint samples. Mike was very happy to explain the beers available at the bar and we were privileged to try a rare rack of stouts. The modest Firestone Walker Brewing Company's Velvet Merkin seasonal smooth stout with espresso and chocolate was first at 5.5%. Followed by Velvet Merkin stepped from the Merkin through ageing in bourbon barrel it's espresso stout characteristics soaked in hue of smooth bourbon, kicking the ABV up to 8.5%. Last but not least stood the glorious Goose Island Bourbon County Brand Stout at a monstrous 15% ABV. 150 days of ageing in Bourbon casks this Smokey, charred stout would challenge even the most vivid senses paired only with the pungency of cigar smoke. Its rarity and flavour being a real treat but leaving us the need to recharged our batteries with some fantastic American food. Leaving us the need to recharged our batteries with some fantastic American food.



Conversation went onto beer festivals and just having been part of the Falmouth beer festival we had some great pictures to show Mike and the other barman, both who said they would love to come to the UK and work at the next festival. "More the merrier" we said and all details were exchanged. Let's hope some more of our American friends come over and help out, as it is great fun and they will definitely enjoy the beer.

Mike recommended a couple of places through our stay the Deep Ellum Brewery down and The Vickers Park neighbourhood bar. Unfortunately, we did not quite get to the Brewery, we got a block or 2

(Continued on page 9)



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RIDDLE OF THE FOUR LORDS



HAS the riddle of this St Blazey Gate pub sign finally been solved? Morwenma Blake wrote in the Cornish Guardian, with assistance from St Austell Brewery archives.

There are some arguments that just run and run - and the one about the identity of the Four Lords on the sign outside the St Blazey Gate watering hole of the same name is one of those.

According to legend, the St Austell Brewery pub was originally built by four local lords whose manorial boundaries met at St Blazey to provide 'neutral ground' where they could discuss the weighty affairs of the day.

However, the pub soon became a notorious gambling den and it was alleged that one of the lords lost so heavily during one such 'discussion' that he was forced to sell a valuable ring to pay his debts - the sign shows him wearing a ring on one side and with it notably absent on the other.

But who is he, and who are his fellow lords? Candidates drawn from amongst the local dignitaries of the day include the Rashleighs, Carlyons, Edgumbes, Treffrys, Peares, Polkinghones, Rogers and Agar-Robartes.

For landlord Phil Critchley, who took over running the pub with his wife Michelle last year, it was a mystery that was hard to resist and he was determined to dig even more deeply to try to settle the matter once and for all.

He said: "We just felt we owed it to the old place to find out as much as we could and finally get some answers to lay the



Four Lords 1938

argument about the identity of the old gentlemen to rest."

Initial research, with the help of the archive team at St Austell Brewery, suggested the pub lay within the boundaries of the estate of the Carlyon family. And deeds showed the pub had been acquired by Walter Hicks in 1904 for £504 from the Polkinghorne family.

So, halfway there? Not quite. As more old documents were unearthed, Walter's struggle to purchase the Four Lords was laid bare in a succession of conveyance papers dating from 1904 to 1927 involving not four local dignitaries, but five!

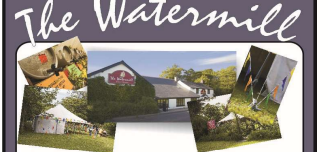
On top of the share owned by John Polkinghorne, there were the Rashleigh, Carthew and Carlyon families as well as Viscount Clifden. Perhaps the pub needs a new name - and a new sign to go with it? Regulars can rest assured this won't be happening any time soon. Although land around the pub was once owned by a fifth element, documents show the inn itself was indeed shared between four lords.

A lease document dated January 29, 1907 is signed by John Cosmo Stuart Rashleigh of Menability, The right Honourable Thomas Charles Viscount Clifden of Lanhydrock, Arthur Sory Givavas Carlyon of Treghan, and Walter Hicks of Saint Austell, brewer and wine and spirit merchant.

But this may not be the end of the discussion. As brewery archivist Chris Knight says "this only tells us who owned the pub at the beginning of the 20th century". Anyone who knows any more can contact Mr Knight at archive@stustellbrewery.co.uk or call 01726 627154.



Four Lords Today



The Watermill

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AMERICANS JUST DRINK BUD DON'T THEY?

(Continued from page 6)

away through uptown Dallas and decide to harbour from the unsavoury characters of the area in a bar & restaurant named, **Pete's Dancing Martin**, you walk in this place and feel the sunshine across your face with its polished hardwood floors and vintage memorabilia adorning every wall. We met Pete and some locals who explain the area and its history. A thriving music area back in the 80's with bands in every bar, the 90's hit and happy hours become happy days and places started to close as time got economically tough. In a bid for business places stayed open later and the club's scene in place closing at 5am, the streets had become unsafe and the area run down. Since then the area has again evolved the beer scene and neighbourhood feeling returning, the still hangs over from all of these eras on the streets but throughout the revolution Pete's remains unchanged. With the exception of an ever-growing collection of swordfish and other trophies adorning the wall, the beer smashing and varied, 15 draughts and 50 canned or bottled craft brews.



Beer, 8 local crafts on draft and additional 100+ bottled or canned, this really does show how much can be done and can sales really are picking up, the crispness of the product rivaling the freshness of the keg. But yes it's not cask or CAMRA craft, as we see some of our local brewers enter different markets and ensure sustainability, we wish you all the best and ask you to never forget the cask.



The great news is that these beers are having so much impact on the Budweiser trade there are now most amusing direct marketing campaigns against craft ale, and well worth a watch and a chuckle. Search youtube.com for 2015 Budweiser Super Bowl Commercial "Brewed The Hard Way", and see the ironic statement that bud is a Marco beer and not to be fussed over, the micros of America are definitely doing something right!

Hopefully we will see some Craft ales at the CAMRA Falmouth beer festival this year. If you go to Dallas, look up some of the other pubs along McKinney Avenue as they all have some great beers. Ooh and not too much Bud! Cheers!



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EDITOR'S DIARY

Regular readers of One & Ale will have been following my year and noted in the last issue that my meanderings will be severely curtailed in the future due to me having to care for my mother at home. However, last year's diary continued after September (where I finished in Autumn's issue) into October.

Friday 2nd saw me and a small party of real ale fans take advantage of Graham and Karen Whiting's Friends & Family deal with Great Western trains and travel to Ascot Racecourse beer festival. Being a fan of the turf as well suited me fine and I am happy to say that I came away in profit again, helped by a couple of winners at 2-1 and 3-1. The beer festival that takes place in the grandstand of Ascot Racecourse is very well run and the choice and quality of the ales (and ciders) on offer make this festival high up on my recommendation for a visit.

The following day, Saturday 3rd October, saw me accompanying Cranbrook Bellringers on their annual outing. This year our merry band of ringers visited North Cornwall, mainly the area around Launceston, the town where we stopped for lunch. I took the opportunity to drop in to the Bell Inn as I had heard good reports and was impressed by the improvements achieved by Icersee Ivor Gammon (pictured).

Another licensee that impressed that day was Mike Ratcliff of the Winds of Change in South Petherwin, The pub

visiting breakaway group of the bellringers thought the pub was shut when we pitched up late afternoon. Mike saw us wandering around outside and swiftly opened up specially for us. A couple of pints of St Austell Cornish and a chat with grey parrot Purdie (the birdie) and we were on our way. We ended up at the Jamaica Inn for an early evening meal, which in most cases was an excellent carvery.

The following weekend was another double booking. The Mineva in Plymouth was holding a beer festival the same weekend as the Preston Gate Inn at Poughill, near Bude. Having previously enjoyed the cosy atmosphere in the back yard of the Mineva, Plymouth's oldest pub, this one had to be done. And also having found the Preston Gate to be worthwhile the year before, this also had to be done. The challenge was to do both by public transport, although not on the same day. Friday 9th October so happened to be my birthday, so a daytime trip to Plymouth would enable me to be back in my local for an evening celebration. Bus to Truro and train to Plymouth, walk to Mineva. That was fairly quick and simple and a few beers from breweries such as Blue Monkey, Kent, Old Dairy, Salsipian, Stonehenge and Three B's were enjoyed. The challenge of getting to Poughill the next day needed an earlier start, in fact the first bus in the morning, to Truro; another train to Plymouth and then Cribbus route 12 all the way to Bude (via Collington and Launceston). An hour or so in Bude to wait for the Stagecoach 128 to Poughill then me the opportunity to visit a couple of pubs, the Brendon Arms and Carniers were welcome as the weather was cold and grey. I got a

(Continued on page 16)

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HISTORICAL CALLINGTON

Callington (Cormish derivation "Kellivik") is a rural town of some 4,700 people (census 2011). Mining for tin, copper, wolfram (tungsten), some silver and other minerals was a major source of employment in the 19th century (watch your TV for Poldark to get the flavour of the industry and the mining community). The economy now remains mainly on agriculture, farming, food production, and other local industries. Quarrying for aggregates also provides further employment. Many of the residents travel to Plymouth and other towns in the area for their work.

There were 8 public houses/ins recorded in Callington in 1911 but only two now remain. (I have traced the others and some were demolished or change of use). The Temperance Movement swept through the West Country in the nineteenth century. This had a profound effect on the way of life in the villages and towns of Cornwall and the number of public houses that were closed. The small market town of Callington was not excluded albeit that the miners were well known for their drinking!

It is of note that the population of Callington town in 1911 (with those 8 pubs) was some 1,700 and by today (now only 2 pubs) the population has increased to some 4,700 – an inverse position in relation to the pubs available.

The Bulls Head is directly opposite the parish church of St Mary's.



The earliest known reference of the building was in 1438 when it may have been a church house, used for meetings, dining and use of the inn accommodation for visitors to the church.

English Heritage listed the building in 1968 and considered that it was early eighteenth century, albeit remodelled and extended to the rear. The first recorded landlord to hold a licence for the sale of ale was a Samuel Winter who retired 1748.

For pub historians the Bulls Head sign, hanging to the front of the pub, could be a reference to the arms of King Henry VIII (1558) and associated with the church opposite. It may also be associated with the livestock farming in the area.

The interior of the pub is constructed of granite block with latticed windows. The exterior is also granite with some slate facing and then painted in the familiar cornish cream colours like many other buildings and houses in the area. There are oak beams and large stone fireplaces in the rear lounge area to complement the traditional atmosphere of the pub. There is also a large courtyard to the rear of the building, accessed through an archway, which would have been used for limited stabling and goods carriers. In later times it was used to garage motor vehicle carriers and a courier service. The area is used today for a sitting out area and with a marquee erected for various functions.

There has been a succession of landlords over the years but in 1949 the licence was transferred to Sidney Ghey and his wife Vera. Following the death of Sidney, Vera remained as the landlady until her

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death about that she had moved into residential care at the age of 100 and the pub continued to be run by her business partner, Gerry Foster. Vera ran the Bull's Head for 60 years and held the licence until the age of 103. Is this likely to be a record? She passed away in December 2012 and is buried in the garden of remembrance located in Callington cemetery in Liskeard Road. There are memorials, on the wall by the fireplace at the rear of the bar, to Vera Ghey and Gerry Foster.

Vera was outstanding for her piano playing. Her fame was legendary in East Cornwall, as was her propensity for customised Jaguar cars and her love of royal colour of purple. Born in a Calford pub belonging to her parents it was inevitable that Vera should follow in the trade. Apart from her piano playing she was an accomplished singer and musician and she starred in the Vera Ghey Dance Band in hotels and halls before moving to Cornwall.

The Bulls Head remains in the family and is now under the ownership of Kay Chandler and her husband Paul. The pub has recently undergone a major refurbishment to the bar and dining area, and there is a great selection of real ales as well as good quality pub grub and Sunday roasts. At weekends there is music and entertainment.

The improvements to the Bulls Head have not detracted from the character and traditional features for a pub that has been the centre of life in the Callington community. Tel : 01579 383387

Trevor Moore – Member Pub History Society, and member of CAMRA [www.pubhistorysociety.co.uk]

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ASSETS OF COMMUNITY VALUE

Pubs, in common with other things such as shops, sports fields, churches, graveyards and so on, which are considered of value to the local community in providing a service and add to the general well-being of the area, can now be registered with the responsible local authority (in our case, Cornwall Council) as Assets of Community Value (ACV). This was introduced under the new Localism Act introduced in 2012 (in England only), and makes life more difficult for owners to close down and sell off that asset for development. In the case of the local pub, this often means trying to turn it into a dwelling, or supermarket, or simply pull it down to release the land. ACV listing means that owners have to give the community (including local unincorporated bodies such as parish councils) first refusal on buying the pub as a pub, in the first instance, or if they don't want to, selling it (still as a pub) to others within a 6 month time window. After that they can try to sell for other purposes, but ACV status will make it harder to get planning permission for their dastardly plans.

A London court case in January 2015 ruled that CAMRA was an "unincorporated body" (not-for-profit) and as such, could apply to register local pubs as ACVs. Since then there has been a national campaign to get branches to list their pubs especially where there seems to be a threat to their existence, actual or potential. This has been very successful, and so far over 1200 pubs across England have been listed with local councils, including 150 in the southwest. However, CAMRA Kernow has run up against resistance from Cornwall Council, who refuse to believe we can put a legitimate case for preserving a local pub unless members do it as part of the community that lives local, and uses, the pub concerned. This misses the point that the membership are an adventurous lot, and we travel all over Cornwall to support our local pubs. Indeed, quite a few members are well-known by many licensees even though they may live at the other end of the county and make only occasional forays – and those members know full well how important those pubs are not only to themselves, but the locals.

We are not taking this lying down, of course, and are seeking ways to persuade the Council that we indeed are not about putting in spurious applications on a whim, but being seriously concerned that the loss of ACV pubs would be seriously detrimental to the community not just locally, but also further afield. This is ongoing: watch this space for further developments.

Meanwhile, 14 pubs have so far been listed successfully by the locals: Cargreen, Crooked Spaniards (currently closed) St John, St John Inn (currently closed) Grampound, Dolphin Inn Comford, Fox & Hounds Frogpool, Cornish Arms Manaccan, New Inn Marhamchurch, Bullers Arms Cadgwith Cove Inn Porthallow, Five Pithards Godolphin Cross, Godolphin Arms Lewannick, Archers Arms Mabe Burnthouse, New Inn Pool, Railway Inn

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BREWERY NEWS

St Austell
Tribute Flying Daily with BA.
Tribute Cornish Pale Ale will now be available on board British Airways flights from March thanks to an historic deal signed between the airline and St Austell Brewery that has produced a specially commissioned 330ml can. It will be available for all long-haul customers or Club Europe short-haul flights.

Dynamite Valley
Pub Hops used in Debtors Run, Dynamite Valley Brewing Company created its first green hop beer in November, exclusively for Cornwall CAMRA's current pub of the year, the Hole in the Wall, in Bodmin. Debtors Run, a 4.5% ABV pale beer, was made using hops from a bine in the pub's garden. The hops are of an unknown variety, but are said to be spicy with a hint of wild garlic. Made with Cornish grown malt and wheat, just three casks of the beer were made, two going to the Hole in the Wall and the other to the New Inn, Wendron. The new bigger brew plant should be in full flow as we go to press.



EDITOR'S DIARY

(Continued from page 11)

surprise when I was getting on the Stagecoach bus though as the driver was Dave Kitchener who used to work for Skinner's Brewery at the same time as I did. It doesn't seem to matter what end of the county I travel to, I will invariably meet someone I know. Once eventually reaching the Preston Gate Inn I had an interesting chat with licensee Paul Latham. He now provides an outside bar service for events so had plenty of stillage and cooling equipment for his own festival. There were four bar areas and a wide range of real ales plus ciders all available at the same time. Some pub festivals you have to wait for one to run out before it is replaced. The beer most likely to run out here was the Dartmoor "Super Jaff" at 9% ABV and described in Paul's programme tasting notes as "like Jaff, only truly mental". Couldn't agree more and along with a few other excellent tasting halves the long journey back to Plymouth was not the problem I envisaged, if only I had my wits about me I could have got off at Salish and caught the train back to Truro. By staying on as far as Plymouth I missed it by just one minute. I'll plan better next time should there ever be a next time.

October, as most readers will know, is the time when Falmouth beer festival takes place. The weekend before however another pub festival was being held at the Boleing Inn.

A short walk from Perranporth, so quite easy by bus for me and a few others as it so happens. The picture below left shows that the weather was still quite warm enough to sit outside too.

Falmouth beer festival took place last year between Thursday 22nd and Saturday 24th October. This year it will be 20th to 22nd, note these dates as some diaries have been quoting the week later. Planning and preparation for last year's festival was months beforehand, but it still needed some last minute adjustments by members of the committee to enable the festival to go ahead. See Winter 2015 edition of One & Ale for lots of pictures of the event that was undoubtedly a resounding success. All beer and cider had run out by about 9pm on the Saturday night, even though extra amounts of each had been stocked. A massive thanks went to the Cornish Brewers who helped with the supply of bar counters, beer stillage and cooling equipment along with a multitude of sundry equipment needed to make a festival successful. The new layout worked well with a large marquee on the outside Lewis hosting the biggest Cornish brewers bar ever and a change to the entrance that avoided congestion which had become a problem at previous festivals.

Mention of congestion at beer festivals reminds me that the St Austell Brewery Celtic Beer Festival held on the one day Saturday 28th November was the now usual crush of humanity. If you didn't have a ticket to get in and were at the back of the long queue at 11am, opening

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EDITOR'S DIARY

(Continued from page 16)

You were not likely to get in for several hours until the first batch of customers started to leave. One out one in was the order of the day to keep to the fire limit for the building. A limited number of VIP tickets were available to members of the CAMRA committee and a pre-festival tasting evening was held on the Friday night.



Four Cornish brewers on the Friday night

At the beginning of this article you will have read of my predicament with care for my elderly mother. Fortunately my brother is able on some occasions to stay and undertake these duties enabling me to have a break. One such occasion on Thursday 3rd December saw me on a day return train ticket, 'Friends & Family' once again with Graham Whiting, to the Pigs Ear Beer Festival in Hackney, London. I took the opportunity of meeting up with an old friend from my days in Safford, John Worthington. As he now lives in London I shall be meeting up with him again at the London Drinker Beer Festival at the beginning of March (see next issue for more).

My brother came to my rescue again on 15th January this year when I was able to attend the Exeter Festival of Winter Ales held at St James Park where only the week before Exeter City had held mighty Liverpool to a draw in the FA Cup. A large contingent of Cornwall CAMRA members made their way there on the Friday as there was a branch meeting being held at the Star Inn, Vogue the day after. Half pint glasses, filled to the third of a pint line, were the order of the day as many of the winter ales are higher in alcohol content than your average run-of-the-mill biters.

The following Saturday 23rd January more strong beers were involved as I was able to take a few hours off and visit Hekton. My excuse was that the CAMRA Kernow tasting panel were holding one of their official tastings of the beers brewed by the Blue Anchor. Spingo, as most readers will know, is quite robust when it comes to strength and some of their official tastings had been kept back for the panel. Not being a member of the tasting panel I stood in the main bar chatting to brewer Gareth while jugs of various brews were taken to the group led by Steve Barber. I guess by some of the laughter coming from that tightly packed room the other side of the entrance corridor that they enjoyed their beers. News from Gareth was that this year should see the building of the long-promised new bigger brewery. A site has been secured on the Waterma-Trou industrial estate and Gareth hopes beer will be flowing before the end of 2016. The original small brewery at the rear of the Blue Anchor will be retained for short runs of beer.

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The Countryman Inns. The Countryman, Piece, Redruth 01209 215960. The Waterfront, Portreath 01209 842777. Clock & Key, Trispen 01872 279625. Smugglers' Inn, St Erth Praze 01782 850280. Kings Arms, Penryn 01326 372336. Tuckingmill Hotel, Camborne 01209 712185.

CHAMPION WINTER BEER OF BRITAIN CHOCOLATE MARBLE

Manchester stout, Chocolate Marble has been named best winter beer in Britain at the National Winter Ales Festival, in Derby.

CAMRA national director, Nik Antona, said: 'Marble Chocolate is a more than worthy winner of one of CAMRA's highest accolades. It embodies everything a great winter beer should be, packed with flavour, complexity and depth, but still incredibly drinkable. No beer gets through to the final of the champion winter beer of Britain without being good, and our three finalists really stood out for our judges in Derby.'



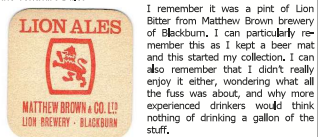
It's a fitting close to three fantastic years of the National Winter Ales festival in Derby. I think we can all raise a glass to the great team here and wish Norwich well for 2017.

The chocolate stout was crowned the winter champion over a host of finalists in four beer categories (barley wine, strong old ales, old ales and strong milds, porters and stouts), including beers from both small microbrewers and large regional brewers. Christine Cryne, chair of the final judging panel, said: 'The Chocolate Marble had a lovely chocolatey aroma, with flavour of marmalade, mocha and raisins. The chocolate notes perfectly underlined the mocha character and made a second drink a must.'

This year's silver went to Eland's 1872 Porter, while Innocognito Stout, by Main Ales, took home the bronze award.

MY FIRST PINT

I'm the first to admit that I've been around the real ale scene for quite some time and can remember the starting of the Campaign for Real Ale while I was at Safford University in the 70s. Although I would consume far too much Youngers Tattar for my own good in the Students Union bar I could appreciate it tasted awful and was a fizzy keg. My first legal pint (when I was aged 18) was when I was still at school in Doncaster and I went away on a geography field trip to Malham in the Yorkshire Dales.



It's a fitting close to three fantastic years of the National Winter Ales festival in Derby. I think we can all raise a glass to the great team here and wish Norwich well for 2017.

I mentioned this first pint was on a geography field trip and I remember that we stayed in a Youth Hostel in Malham. Researching on CAMRA's WhatPub beer scoring web site I found two pubs in Malham. The Lister Arms is next door to the Youth Hostel, so it would not have been there as that is where the teachers would have gone. The other pub, The Buck Inn, is at the other end of the village.



Buck Inn Malham. Picture copied from WhatPub

I note from the WhatPub details that this is now an Enterprise pub. Matthew Brown were taken over by Scottish & Newcastle some years after my visit and subsequently at the break up of the Big Six (as they had come to be known), S & N sold their pubs to Enterprise. Some other beer mats from my collection reminded me of times before being able to legally pay for my own, when my beer was mixed with lemonade in a Barmley Bitter shandy. I would occasionally enjoy these when taken by my friend's parents to the British Nylon Spinners Club in Doncaster. ICI took over BNS and John Smiths Brewery took over Barmley Brewery. I joined the Campaign for Real Ales as a result of the latter, and the rest is, as they say, history.



Why not write in with your memories, you never know, we might publish them.

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GOOD BEER GUIDE PUB SELECTION

UK's Best Selling Beer & Pub Guide. CAMRA's GOOD BEER GUIDE 2016. The 2016 Good Beer Guide is available in all good book shops or can be ordered on line from www.camra.org.uk. (See Page 21) You may be wondering how pubs have been selected for inclusion. The shortlist for 2017 has already been completed. Unlike most other pub guides we have taken to the group led by Steve Barber. I guess by some of the laughter coming from that tightly packed room the other side of the entrance corridor that they enjoyed their beers. News from Gareth was that this year should see the building of the long-promised new bigger brewery. A site has been secured on the Waterma-Trou industrial estate and Gareth hopes beer will be flowing before the end of 2016. The original small brewery at the rear of the Blue Anchor will be retained for short runs of beer.

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WHAT?PUB. A version of WhatPub optimised for use on a smart phone and a downloadable app are now available, so that you can now score your beer in the pub while you drink it! If you don't have online access at all (and we appreciate that not all members have this means of reporting beer scores) you can ask your NISSS Coordinator which in Cornwall CAMRA's case is Steve Barber. He will normally be at any branch meeting with paper forms that he will then be able to enter your scores for you. Having collected beer scores over the past year, he generated a report in January giving the average, best and worst scores for each pub and a confidence factor based on the scores received. The Branch Committee then used this data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and after visiting them to update the pub details, a meeting was held on 6th February to make the final selection for the 2017 Good Beer Guide. All branch members were invited to that February meeting in the Hale in the Wall, Bodmin and thank you to those who braved the floods to attend. It was apparent that to make this selection system work at its optimum we need many more members from both Cornwall CAMRA, and also from any other branch member elsewhere in the country to submit their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the pubs continually not just once or twice. Please take the small amount of time beer scoring takes and be an active member.

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Cider of Cornwall. Map of Cornwall showing 18 cider locations. 1 Skreath Cider: 01736 811090. 2 Polgoon Vineyard: 01736 333946. 3 St Ives Cider: 01736 795267. 4 Helford Creek Cider: 01326 231341. 5 Wheel Maiden Brewery: 07721 050555. 6 Touchwood Cider: 07773 192727. 7 The Cornwall Cider Company: 01872 271885. 8 Healey's Cornish Cyder Farm: 01872 573356. 9 Wasted Apple: 01726 71879. 10 Fowey Valley Cider: 07707 049907. 11 Haye Farm Cider: 01208 872250. 12 Penpol Farm Cider: 01208 280050. 13 Cornish Orchard's: 01208 812722. 14 Trevibban Mill Vineyard & Orchards: 01841 541413. 15 Spotty Dog Cider: 01208 812722. 16 Haywood's Farm Cider: 01208 840140. 17 Sutton Barn Cider: 01579 363258. 18 Davard's Cider: 07816 577952.

ONE & ALE

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NO ST IVES FESTIVAL THIS YEAR

While preparing this edition there was a great deal of discussion going on at Cornwall CAMRA meetings about where the next beer festival was to be held.

When the St Ives beer festival closed last year it was found that a substantial loss had been made due to a multitude of reasons that we do not need to go into here.

One result of this was a decision to seek a new venue and very soon it looked like the branch would be moving the early summer festival to St John's Hall Penzance. A major refurbishment was in progress at St John's Hall and the possibility of booking this venue was not available until later in the year.

CAMRA beer festivals need their budget to be approved by the Campaign for Real Ale budget scrutineers before they can go ahead. It was not until the end of December that festival organiser Bryan Day discovered Tempus Leseure were wanting far more for hire of the hall than originally budgeted.

Discussion with the branch treasurer produced a revised budget that was submitted, along with an alternative of returning to the Guildhall in St Ives. A major saving needed to be made on accommodation costs if the festival was to return here. That was an attraction that Penzance offered, but the hire cost of the St John's Hall was prohibitive compared to the Guildhall in St Ives.

With the intention to reserve cheaper self catering accommodation on the edge of St Ives for a lower number of festival staff than previous years it looked like this might be the way forward.

However, the Guildhall had already gone ahead with taking bookings for other events at the same time as the reconvened St Ives beer festival was to take place.

With time rapidly running out the branch committee took the decision to cancel any beer festival taking place in either St Ives or Penzance over the weekend of 2-4 June this year.

Some alternative venue and perhaps arrangement with other organisation may produce another beer festival in addition to the Princess Pavilion, Falmouth that will definitely take place 20-22 October, subject to budget approval.

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CAMRA good beer guide
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The new Guide will be published in September 2015, you can see a copy now (details below).

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ONE & ALE

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BACK PAGE	£300.00	£1,080.00 (£270/edition)

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Deadline for Next Issue: SUMMER 10 May

BEER FESTIVALS

- 10-13 March Minerva Inn, 31 Looe St, Plymouth PL4 0AE
- Thurs-Sun 25 beers+ciders, food, music & merriment
- 18-20 March Cornish Arms, St Merryn Beer & Mussel Festival
- Saturday 19 March Loshwilted Community Centre 11am to 11pm
- 14-16 April Maltings Beer Festival, Newton Abbot
- 5pm-11pm & 11-11 SIBA South West festival
- 15-17 April Boleing Inn, Spring Beer & Banger Fest
- 22-23 April Star Inn, Penzance, mini beer fest
- Featuring Cornish maces
- 29 Apr-2 May Smugglers' Den Ale & Pie Festival
- Trevelan, Nr Cubert
- 17-19 June Watermill, Loban Beer & Music Fest
- 6pm-11pm, 12-11, 12-7pm see advert for details Page 9
- 24-26 June Merry Moor Ale Cider & Music Festival
- Mawgan Porth
- 22-24 July Falcon Inn, St Mawgan Ale & Cider Fest
- Wye, Severn Valley & St Mawgan
- Tuesday 9-Saturday 13 August Great British Beer Festival Olympia, London
- 26-29 August Bowlie Inn Crancock Bank Holiday Beer Festival
- 3 September Travellers Rest Trewarrian beer festival
- 9-11 September Little Orchard Cider & Music Festival
- 23-25 September Healsys Cider Farm, Penhallow
- Newquay Beer Festival
- Hendra Holiday Park, Newquay
- 1 October The Eden Project, Bodelva, St Austell
- 20-22 October Falmouth Beer Festival
- 8pm-11pm & 11-11 Princess Pavilion, Melville Road

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In addition the following pubs also offer a discount on real ale, real cider and/or food on production of your CAMRA membership card.

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- Falmouth - Chairhooker
- Falmouth - Marazion
- Newquay - Fire Engine
- Newquay - Red Lion
- Truro - Old Ale House
- Goonhavern - New Inn

CAMRA Kernow believe there are more pubs than listed here. Please contact pubsoffice@cornwall.camra.org.uk

BRANCH DIARY

- Saturday 5 March Mewagissey Pub Crawl
- Saturday 12 March Black Swan, Gweek 12.00 for 12.30 Branch Meeting
- Saturday 26 March Skinner's Brewery 12.00 for 12.30 Annual General Meeting
- Friday 1-Sunday 3 April CAMRA Members Weekend & AGM, Liverpool

NOTICE OF ANNUAL GENERAL MEETING



CORNWALL BRANCH OF THE CAMPAIGN FOR REAL ALE NEEDS VOLUNTEERS

SATURDAY 26 MARCH 12:00 FOR 12:30

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