



ONE & ALE

FREE

AUTUMN 2016

Issue No 33

Campaign for Real Ale Cornwall Branch Newsletter



20-22 OCTOBER

PRINCESS PAVILION

MELVILL ROAD FALMOUTH

5 mins walk from Falmouth Town Railway Station

Opening times

Thursday 20.00 – 23.00

Friday & Saturday 11.00-23.00

Admission to all sessions is £10 which includes £6 worth of tokens entrance charge festival glass and programme
CAMRA Members receive an extra £1.50 worth of tokens. Free re-entry on production of current festival glass
A £1.00 refund is available on return of undamaged glass, full refund value on unused tokens

Volunteers required - come and join the festival team

Join CAMRA at the festival and receive discounts to other festivals, holidays and lots more



FALMOUTH BEER FESTIVAL 2016

GRAB THE APP

WWW.BEERFESTBUZZ.COM/FALMOUTH2016



SEE PAGE 22 AND JOIN OVER 1100 CAMRA MEMBERS IN CORNWALL



MEET THE COMMITTEE



Deputy Chairman, Social Secretary,
Chairman Beer Festival Organising Committee
Dugg Polman
deputychair@cornwall.camra.org.uk
socialsec@cornwall.camra.org.uk
festivalorganiser@cornwall.camra.org.uk

Branch Secretary
Craig Allen
secretary@cornwall.camra.org.uk



Treasurer
Matt Stribley
treasurer@cornwall.camra.org.uk

Membership Secretary
Steve Willmott
01637 830540 or mobile 07790 274112
membership@cornwall.camra.org.uk
Newsletter Editor
newsletter@cornwall.camra.org.uk



Newsletter Advertising
Chris Mason
07828 166819
advertising@cornwall.camra.org.uk



Press Officer; Branch Contact; Web Master
Sonia Bunce
pressofficer@cornwall.camra.org.uk
branchcontact@cornwall.camra.org.uk



Pubs Officer
Rod Davis
pubsofficer@cornwall.camra.org.uk



Cider Representative
Linda Dopson
cider@cornwall.camra.org.uk



Regional Tasting Panel Coordinator
Steve Barber
southwestsouth.tprc@camra.org.uk
Chair of CAMRA Cornwall tasting panel
tastingpanelchair@cornwall.camra.org.uk
NBSS coordinator for CAMRA Cornwall branch
nbsscoordinator@cornwall.camra.org.uk



Young Persons Representative
David Rescorla
youngpersonrep@cornwall.camra.org.uk



Public Transport Officer
Roger Webster
publictransport@cornwall.camra.org.uk

CHAIRMAN'S MESSAGE

chairman@cornwall.camra.org.uk



Let's start off this edition with a little fun, the picture below was taken of our Cider Rep, Lin Dopson at the Cider Pub of the Year presentation in the Red Lion in Newquay. October is CAMRA cider month so keep your eye out for cider events throughout the county, especially 20th-22nd October at Falmouth Beer festival where the Cider tent is always well stocked. Falmouth is in the top 10 of the counties beer festivals with the opportunity to sample up to 250 ales from Cornwall and across the British Isles. What was Linda saying.... Share your captions

at <https://www.facebook.com/falbeerfest> There prizes up for grabs.



Pub of the Year awards have all been presented and we now await the arrival of the 2017 Good Beer Guide, due out on the 25th September. It's a key publication for CAMRA and we need your help to ensure that the best beer in Cornwall is being represented. If you're having a pint,

open Whatpub.com (or make a note and enter the details later) find the pub and score the quality of that beer you're drinking. All of your scores count towards those pubs selected in the Good Beer Guide. Support your local, Score that beer. If your pub, club or cider pub is best in the county email me to nominate it.

Next year see's the 40th Anniversary of the Kernow Branch of the Campaign for Real Ale and to celebrate we will be holding events throughout the year. A wonderful picture crossed my path which may spark some memories, of days gone by alongside Sarah Hughes Ruby Mild.



LE AND HEARTY! Derek Crofts, Emily Penrose and Steve Willmott, Members of the Campaign for Real Ale's Cornish branch are pictured at their 25th anniversary festival held in Falmouth.

(Continued on page 4)

Editor, Steve Willmott
10 St Carantoc Way, Crantock, Cornwall, TR8 5SB
Telephone 07790 274112

The views expressed in this magazine are those of the author and not necessarily of CAMRA LTD or of the Cornwall Branch of CAMRA
Published by the Cornwall Branch of the Campaign for Real Ale 2016 ©

Annual subscription (4 copies per year)
Send cheque to the sum of £5 (inc P+P UK only) made payable to Cornwall CAMRA at the address above.
Be sure to enclose your address too.



BRANCH DIARY

South West Region of CAMRA - 50 shades of grey campaigning Day to North Devon

50 shades of grey from South West Region of CAMRA went on a campaigning Day to North Devon. What a great day was had by all. The CAMRA members travelled from far and wide. There were members from Cheltenham, Bristol, North Devon, South Devon, Exeter, Somerset, Plymouth, Swindon, North-West Wiltshire, and of course Cornwall. Who met at Exeter train station on Saturday 4th June where a coach was waiting to take the members on a tour of North Devon.

The first stop on the agenda was Sticklepath which was home to two great pubs. The Devonshire Inn where real ales are served directly from a stillages at the back of the bar which are cooled by the Foundry Leat that runs outside.



The Taw River Inn was the other pub in the village a 17th century manor house opposite Finch Foundry. There is also an arch that leads to Tom Copley's summerhouse and the

Quaker burial ground.

At around 12.15 another coach joined the party (sorry "Campaigning Day") from Bristol area. This meant that the number of CAMRA dramatically increased to around 85. What a great turnout.

There were two mini buses laid on at Sticklepath to ferry the members around the North Devon small windy roads to the other six pubs on our tour.

The Kings Arms, South Zeal a thatched 14th century village local that was once a cider house. It has a large garden which overlooks farmland and has views over Dart-



moor. The pub also host village events and Dartmoor folk festival.



The Oxenham Arms, South Zeal a beautiful building first listed in the 15th century and has been licensed since 1477. This extraordinary building also houses two prehistoric standing stones; it is said that when some people touch the stones they feel warm.

The Post Inn, Whiddon Down which is a 16th century inn with a lovely garden. The garden has stunning views of Dartmoor. The pub is situated just off the A30 close to Whiddon Down Travelodge and only a short walk from North Dartmoor.

The Railway Inn, North Tawton which is situated next to the former North Tawton railway station. It is known as 'A proper job pub' around the area as it

is small and simple, yet a unique and characterful Devon country pub. There are lots of old station photos and memorabilia to look at.

The Red Lion, Exbourne which was accredited Branch Pub of the Year two years running in 2014 and 2015. The pub serves all the ales and ciders on gravity. This is a traditional Devon village local which does not have any hand pumps and the landlord refuses to serve draught lager. The pub is close to St Mary's church which was built from granite in mainly c.1500 in date.

The Tors, Belstone is situated at the edge of Dartmoor village. The village pub is a well-known starting point for walkers of Dartmoor and also a welcoming resting place for walkers of Dartmoor. There are great views of Dartmoor from the pubs beer garden.

The mini buses were running members from pub to pub all day long, which we were all very grateful for. The regional and branch breweries supported our campaign by supplying all the pubs with a barrel of beer and the pubs generously gave us the beer at a very pleasing price. Not dissimilar to the 90's I believe, have to ask the Regional Director about that?

The coaches left Sticklepath around six to head back to Exeter station and Bristol. A great day was had by all and a huge thank you on behalf of Kernow CAMRA has to go out to the pubs for entertaining us, the breweries for their wonderful beer, the coaches, mini buses and drivers for their patience and all the organisers of the fantastic tour.



OTTER BREWERY

25
YEARS

25 YEARS OLD
and looking better than ever





CHAIRMAN'S MESSAGE

(Continued from page 2)

If you have any CAMRA Kernow Beer Festival pictures of years gone by could you share them? We can create a hall of fame for the members who have made Cornwall CAMRA what it is today. Please send them to chairman@cornwall.camra.org.uk

On September 3rd we head down to the Star Inn, Market Jew Street, Penzance for our Branch meeting. A listed building rejuvenated under the ownership of Star Pubs and Bars a branch of Heineken, previously a synagogue and a hotel converted to the Star Inn under the Devenish banner. This pub is a tenancy and we always bang on about the freedom of the tenant to be able to buy good local beer. We see coveted Pub of the Year Awards being won by Punch pubs who seem to have that balance right. We also see some of St Austell's tenancy's being allowed to stock other breweries' beer alongside their new small batch brews. The Star Inn tenancy allows them a free of tie pump, not seen in historic tenancy agreements. Something to celebrate, is this the sign of things to come? All CAMRA members are welcome to join us and discuss this point. You can make suggestions for upcoming beery events to attend and also on this occasion meet our Regional Brewery Liaison Officer (BLO) speaking about the role of CAMRA and its BLOs.

CAMRA is going through the change, or should I say is being revitalised. As you may be aware CAMRA is asking all of its 175,000 members if it is supporting their beliefs in the most effective way? Is the job done? Have Real Ales been saved? Should CAMRA be championing apples or should that be separate? What should CAMRA now campaign for? Now is your chance to air your views, on 17th September in the County Arm's Truro you are invited to have your say at either 11:00am or 1:30 pm. The 2017 Members' weekend and National AGM will be held in Bournemouth in April next year, hopefully we will have a view of the results by then. These are interesting times, watch this space.

After June's success at the Royal Cornwall Show, where 20 new members joined us, we make plans already to join the Brewers Alliance next year at the show. It was great to introduce so many show goers and lots of Cornish folk to the brewers and to aims of CAMRA. There are a whole host of events to get involved with over this next few months, we would love to see you there.

See Page 23 or our website www.cornwall.camra.org.uk for details of local events, the Falmouth Beer Festival, local real ale pub guides, whatpub information and much much more....

BRANCH DIARY

Pub of the Year



Many of the Cornwall Branch members turned out to witness the presentation by Branch Chairman Bob Bunce to landlord of the Hole in the Wall, Steve.

This is the second consecutive year that the Hole in the Wall has won the title.

Hole in the Wall, Bodmin

The presentation of the Town Pub of the Year and Branch Pub of the Year certificates took place on Saturday 25th June. This coincided with a branch meeting, that also coincided with a mini-beer festival which the pub was hosting at the time.



Cider Pub of the Year



Red Lion, Newquay

On Saturday 2nd July Branch Chairman Bob Bunce assisted by Branch Cider Rep Lin Dopson and a large turnout of branch members presented the first certificate for Branch Cider Pub of the Year to the Red Lion on North Quay Hill, Newquay. 2016 is the first year a cider PoTY has been selected.

Rural Pub of the Year

On Saturday 9th July the presentation of the Rural Pub of the Year certificate was made by Branch Chairman Bob Bunce to licensees Mark and Rachel Graham of the Star Inn, Vogue, near St Day. This pub won branch Pub of the Year in 2014.

Star Inn, Vogue



FERRIS MET ZEPHYRUS



© NICK BRENNAN WWW.CARTOONFUN.CO.UK @CARTOONFUN1



THREE GO OFF TO BELGIUM

Jerome K Jerome has nothing on us three as Mike, Malcolm and I set off to Belgium. Excitement grew as we waited for the Eurostar to Brussels. Trains are the new way forward! The modern way of crossing continents now is not having your passport stamped but a message on your mobile phone to say you have arrived in a new country. On the Eurostar to Belgium you begin to think you have lots of friends texting you but alas it is only the phone provider informing you of this and that if you use your mobile it will charge you vast amounts of money!

Antwerp

Antwerp was our first stop and we managed to tour a large part of it by tram – initially in the wrong direction – but then to our ancient hotel in the centre of Antwerp. The courtyard of Malcolm and Mike’s hotel was walled by the cathedral, decorated with masonry statues which fortunately must have fallen off a long time before we arrived!

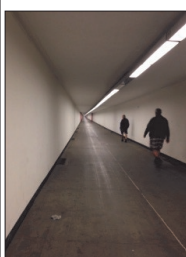


My first beer, in Paters Vaetje was a Gueze Morte Subite, delicious start to our beer tour of Belgium. We had asked for beer menus but we were told that the menus were in Dutch – surely the name of the beer is the same the world over?

A few of the bars we explored in Antwerp were highly recommended by Sheridan, do ask him for recommendations if you are off on a tour of Belgium. One of the nearby bars t’Elfe Gebod was crammed with statues of the Virgin Mary. This bar was certainly quirky but cosy with good beer and food. We had managed to avoid Malcolm’s temptation of the crispy chicken and free wifi in one café even though it

seemed like a winning combination on our first night, the Flemish beef stew won the day!

Visiting the facilities in the Belgian bars was interesting from a female perspective. Most of the toilets are not marked male/female so it is a bit of guesswork but a few contain a ‘pissoir’ as well as a toilet! The bars in Antwerp are often in very old buildings with very narrow spiral stair treads so if you have had a few – which we did! –



It was a concentrated effort to go up and down stairs!

The second day saw us trek around Antwerp looking for a foot tunnel under the river – we shared the lift, stairs and tunnel with Vespa

scooters, motorbikes and bicycles. The lift side was glass so I could see



Malcolm and Mike trekking up and down the stairs! On our return we found an outside terrace to sit and admire the view of our beer – a refreshing draft De Koninck, from the local Antwerp Brewery.

The art of serving beer

I love the art of serving Belgian beer in glasses relating to the brewery and type of beer. The enjoyment of drinking a well-served beer from a stem glass is one of the great pleasures of visiting Belgium. Never did I realise when I was doing my degree that in later years in

(Continued on page 6)



The Beer Line Cleaning Professionals

Professionally maintaining keg and cask lines since 2006

- ◇ **ENHANCE** your reputation for taste & quality of your draught beers
- ◇ **SAVE** money on cleaning & maintenance
- ◇ **INCREASE** profits & sales
- ◇ **FREE** up valuable time
- ◇ **USE** of a professional service that pays for itself
- ◇ **CLAIM** all of your ullage back in tax
- ◇ **INCREASE YOUR GREEN CREDENTIALS** by decreasing CO₂, water and chemicals
- ◇ **CONSISTENT PRODUCT QUALITY** You remain in control! You take no risks!
- ◇ **FINANCIAL BENEFITS** - 60% saving on waste; you will not be throwing your stock down the drain
- ◇ **ADDITIONAL SAVINGS** - on gas, chemicals and water

Get in contact today for your **FREE first clean**

Telephone: 0800 7810577 Email: enquiries@clearbrew.co.uk

www.clearbrew.co.uk



Free initial clean

No commitment
No contract

Established since 2006
Serving over 700 establishments nationwide

Many of our customers are featured in the 2016 Good Beer Guide





THREE GO OFF TO BELGIUM

(Continued from page 5)

a Belgian bar I would try to apply one of Piaget's theories! The concrete operational stage of children's development at 7+ where they reach a point of understanding when water is poured into a different shaped glass, the quantity of liquid remains the same, even though its appearance has changed was baffling me. After a few beers I was with the 5 year old thinking that I had a different amount of beer to Mike and Malcolm because I had it in a different shaped glass to them!

Off to the Zythos Beer Festival Leuven

Our next trip was to Leuven to warm up for the Zythos Beer Festival in an industrial unit outside the city. We immediately found the Oulde Markt – the Old Market Square in the centre of Leuven, purported to be the 'World's Longest Bar'. This is a series of bars stretched around the old market square with outdoor café culture at its best. The intervening shops are pharmacies... maybe that reflects the unofficial title of the square!



The choice of bars renders one incapable of making a choice but we decided to start at one end and work our way round! It was a good plan because we discovered different selections of beers but also interesting interior designs. The Café Belge included a DJ's equipment situated in a pulpit! A couple of the bars used church artefacts

in the remix of old and modern in their bars, with plywood being the new fashion for tables and seating.

Zythos Beer Festival is a (free) bus trip away from the city – a kamikaze ride there on a bendy bus had the festival goers laughing and chatting to each other before the festival started. Fortunately the return journey was more sedate which was much better after all the beer we had drunk! The festival token system enables you to have a taster of 10ml for €1, and given the number of beers to taste and the strength of some of the brews this was a good idea. Each brewery had their own bar and glass washing facilities and were keen to chat about their brewery and beers.

It was interesting to see that some breweries offered multiple beers – Brouwerij Van Eecke had 32 beers on offer, one of which I enjoyed was Hommelbier Dry Hopping 2016 at 7.5%. In complete contrast



the Brasserie Lion, initially set up by two students as a university project was only selling their one beer. Their enjoyment of making beer had turned into a business and their beer Brasserie Lion 8 is made using champagne yeast. This strong blond beer – 8.0% - has exotic fruit flavours with a special

sparkle from the champagne yeast giving it a long lasting mild bitterness. We tried a beer from stand 47 De Dochter Van De Korenaar brewery – this bar had a constant queue of at least 20+ people, and on tasting their La Renaissance 1.5 year's barrel aged IPA at 7%

(Continued on page 8)

The Driftwood Spars St Agnes



The Eating Place at Trevaunance Cove
www.driftwoodspars.com

'Priding ourselves on serving the best of local produce'

En suite rooms available
with seaview or garden view

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

driftwoodspars@hotmail.com
Tel: 01872 552428

'The best roast on the North coast!'

Watergate Bay, Cornwall



**YOU'VE
EARNED
IT**

TRIBUTEALE.CO.UK



drinkstout.co.uk



Bolingey Inn



The Bolingey Inn is a delightful 17th century traditional Cornish Pub situated in the picturesque hamlet of Bolingey a ten minute walk from Perranporth. Mike & Carol offer a home cooked lunch and dinner menu, including fresh local fish and meat specials. All food is cooked on the premises with the majority of ingredients sourced locally.

The bar has 4 real ales, two of which will be local.

Also a selection of lagers and ciders.

Booking for meals essential.

Open daily from 11:00

Food served 12:00-14:00 and 18:00 to 21:30

Email michaelsanders@bolingeyinn.co.uk

Telephone 01872 571626

Web page www.pubtrail.co.uk/cornwall

Bolingey Inn, Penwartha Road, Bolingey, Cornwall, TR6 0DH

THREE GO OFF TO BELGIUM

(Continued from page 6)



I wondered why people were desperate to queue for their beer when I had tasted other beer from other bars I preferred.

We all tried the Vliegende Paard Brouwers beer Peraris Lapsang Souchong Quadrupel barley wine at 10.0% but decided it wasn't our cup of tea! One beer which was definitely in my top 3 was Inglorious Brew Stars Cum Laude – hop infused

IPA with a taste of the exotic, passion fruit, mango and grapefruit. A close runner was also Vleesmeester Brewery Hoogheid IPA at 9.0%, a fruity bitter beer. Moving on to stouts, this beer was definitely one of my favourites - Amai Brewery Ne Stoute Loemleer, whisky infused Russian Imperial stout at 9.0%.

We managed an evening trying further bars in the Olde Markt in Leuven following the festival and then returned to the Sunday morning session to finish tasting more beers.

I would highly recommend the Zythos festival, it was fun to taste the great selection of beers, meet people from all over the world with a common interest in good beer and chat to brewers.

Ann Burnett



PUB NEWS

A new 'micro-pub' has opened in St Ives, Cornwall's first. Called the **Pilchard Press Alehouse**, it is up an alleyway in Wharfe Road (near the Lifeboat Inn) and is poorly signed at present (look for a banner or a blackboard). It's a tiny bar in an old stone-walled cellar, with a wood-topped bar, a few bar stools to sit on, and two tables with chairs; total capacity would be around 20-25 people at any one time. It offers up to 6 real ales from micro-breweries, of which half would normally be from Cornwall and half from outside the county, as well as one or two ciders. It closes on Mondays at present; for actual hours, see the WhatPub? website. No food is on offer.

Not far from there, the **White Hart in Ludgvan** has reopened under new management after a few weeks closure and refurbishment by owners Punch Taverns. First reports say it has changed substantially inside, we shall go and inspect it soon and rewrite the WhatPub? description as necessary.

Always good to hear of a closed pub reopening, and another three seem to have rejoined the lists recently. **The Brea Inn near Camborne** was closed for several months; it seems its owner died and the relative inheriting the property lives in South Africa and has no intention of returning to the UK to run a pub! Last heard, they were seeking a manager to run it. Anyway, it is now up and running again and serves up to 3 real ales, two of them Cornish. Also, judging by a roadside sign on the A38 it looks as though the **London Inn in St Neot** might have reopened in recent weeks – any reports or confirmations from there would be gratefully received. Finally, due to the licensee running into financial problems a few months ago, **Harvey's Bar in Launceston** had closed down. Seemingly it reopened in June, although no reports have been received yet concerning what it has to offer.

Closures - Another village pub has closed and its future is now rather uncertain: the village pub in Linkinhorne, not far from Callington. Called the **Church House Inn**, it is another victim of licensee financial problems, and would seem to be a perfect candidate for ACV listing before anything else happens to it. Any local members out there who care? Please let us know.

BEER FESTIVAL

@ The Watermill

November 11th & 12th

Friday 5pm-11.30pm Sat 12pm-11.30pm

15 Cask Ales & Cider

Live music on Friday evening and Saturday afternoon and evening

For further info call 01736 757912
view our website www.watermillincornwall
or see us on Facebook



Lelant Downs, TR27 6LQ Tel 01736 757912



CAMRA Kernow Goes to Liverpool - Yeah, Yeah, Yeah

Eight members of CAMRA Kernow sallied north to the CAMRA National AGM and Members' Weekend at the beginning of April. Rod and Maddie Davies, Jan and Gerry Wills, Lin and Pete Dopson, Rosemary and me. We met up with Chris Riley, who recently moved from Cornwall back to his home town of Liverpool, but is still a member of Cornwall Tasting Panel.

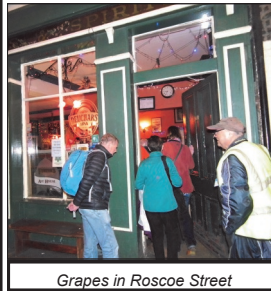


I won't bore you with the business of the AGM and Conference, but focus on the social side of the weekend. For a start, Rosemary and I arrived at the historic Lime Street Station looking for a dinner and found the Wetherspoon pub in the station, the North Western, ideal with predictable cheap prices. On to our abode, the palatial Adelphi Hotel.

Due to our train arrival time and the need to get dinner, book in the hotel, get to the AGM venue, the Liverpool Guild of Students, we were too late to go for one of the coach trips to breweries in the area. So Rosemary and I picked a guided walking tour of Locale pubs. After a false start due to a timing mix-up, we missed the first pub, the Augustus John in Peach Street. We walked past Paddy's Wigwam, not a pub but big enough for a Wetherspoon's, to our first pub, the oddly-named Pen Factory in Hope Street, which was previously, yes, a pen factory. The Brimstage Oyster



Catcher Stout was excellent (I like dark beers!). On to Mackenzie's in Rodney Street for a very excellent pint of Kitty Wilkinson from Liverpool Organic. This was a vanilla chocolate beer - a veritable liquid Easter egg. We didn't see Father Mackenzie himself either writing sermons or darning his socks. Then the Grapes in Roscoe Street, not to be confused with the other Grapes in Mathew Street. I had Rock the Boat Bootle Bull (where do they get these names - a load of bull?), a malty 3.8% at only £3.20 in the city centre. The Bridewell in Liverpool 1 has to be seen to be believed (it was a bit too dark for decent photos). Up north, a bridewell is a prison or police lock-up. The cells where we drank are furnished somewhat better than when it was a bridewell but that is the only concession. My beer was Neptune Riptide, an unfiltered beer with toffee and caramel flavours, so slightly hazy but OK apart from the sparkler.



Grapes in Roscoe Street

That was it for Friday night apart from a quick final pint of mild in the Members' Bar. Lovely smoky flavour - Hophurst Campfire.

Saturday morning saw us striding up the long slope to the Guild again for the first tranche of AGM business. Sorry, no photos in the hall. We bumped into friends old and new, including for Steve meeting Richard Sanders, who was one of the other 11 members to undertake the 8-day expedition that was the Round England Beer Tasting Trip 1975. Beery holiday is a gross understatement!

In the evening, Chris Riley gave us a private conducted tour of his chosen Liverpool city centre pubs, and was also able to act as Scouse-English translator for us. His first choice was the Doctor Duncan in St

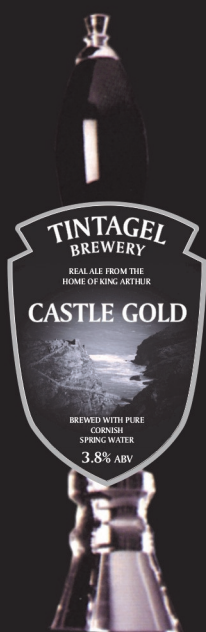
(Continued on page 11)

Relax you're on Cornish time . . .

TINTAGEL BREWERY

AWARD WINNING ALES
USING PURE CORNISH SPRING WATER

NOW BEING DELIVERED THROUGHOUT CORNWALL WEEKLY
Tel: 01840 213371 Mobile 07792954771



Condolden Farm, Tintagel,
Cornwall, PL34 0HJ

www.tintagelbrewery.co.uk



EST.



1997

KELTEK CORNISH BREWERY

Legendary Cornish Ales



NOW AVAILABLE
WORLDWIDE !

(AND IN A PUB, SHOP OR
SUPERMARKET NEAR YOU)



www.keltekbrewery.co.uk

The Keltek Cornish Brewery, Cardrew Way, REDRUTH, Cornwall TR15 1SS

01209 313 620



CAMRA Kernow Goes to Liverpool - Yeah, Yeah, Yeah

(Continued from page 9)



←Dr Duncan

Johns Lane. For some unknown reason, our party turned round and came out without a drink. Shame, because it had Jennings beers, one of my favourite breweries. So, on to the Ship & Mitre in Dale Street, somewhat obscured by the Scaffold

(ing). No Aintree Iron here but Facer's Mountain Mild was an excellent start to a hard day's night.



Ship & Mitre →

Next down Dale Street was the Latham Lounge in the

←Vernon Arms

where I had a pint of regular beer Boggart Hole Clough Rum Porter (bluddy 'ell) which was very good but I couldn't drink a second because I couldn't pronounce the name again. We then went to the

Lion Tavern →

in Moorfields, which is a stunning national heritage pub. The beer was good but I was so overwhelmed by the pub that I forgot to record what it was (umm...). The official group photo was in here. I remember passing the further down Dale Street



Titanic and got that sinking feeling but can't resist Moorhouse's beers.

Thomas Rigby →

Excellent beer again and we bumped into the South Herts Branch contingent so a long exchange of news and memories ensued for Steve. Lastly, we ended up at the Bridewell again where I had Rock the Boat Mussel Wrack. I didn't attempt to utter the name but reverted to pointing at the pump. Much safer at that stage. I am not quite sure how we got round, but on the way Chris pointed out the mouth of the Queensway Tunnel where the motorbike chase was filmed in Harry Potter (look for the tyre marks on the roof). We also saw the Cavern Club, which involved negotiating the 'interesting' quarter of Mathew Street. Nudge, nudge, wink, wink, say no more.

Sunday saw the rest of the business and Rosemary and I joined an interesting workshop session on champion beer competitions. After a second visit to the North Western, we made the long train journey home. I can't see Bourne-mouth matching Liverpool for pubs somehow. Postscript: What a tragedy - I recently found out that seven days after our second visit the Bridewell closed! A stark reminder that pubs continue to close in Britain left, right and centre. By chance we were some of the last people to experience this unique pub.

Steve Barber



THE BLISLAND INN

BLISLAND, BODMIN
01208 850739

TWICE CAMRA
S W REGION
PUB OF THE
YEAR



3254
DIFFERENT ALES
IN
TWENTY
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**



DARTMOOR'S FINEST

The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown. Since its formation in 1994, Dartmoor Brewery has gone from strength to strength producing top quality ales using the finest local ingredients, which remain highly regarded across the South West by licensees and real ale drinkers.






Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk



Brewery tour for the Rabble at Rebel Brewery Penryn

Members from CAMRA Kernow branch got together at Rebel Brewery, Penryn on Saturday 6th of August and were treated to a great tour of the brewery. The Rebel Brewery has recently had a refit creating the Tap Room where the members met with Rob Lowe the founder of the brewery. Rob who graduated as a mining engineer spent three months travelling from Cornwall to King Stone brewery in Wales where he learnt how to brew. In 2011 Rebel moved into the first unit with a 2 barrel brew kit and brewed a 4% bitter then called Rebel gold. One year later the brewery moved into the unit at Penryn and started to focus on weird and wonderful beers.



The Brewery invested in a 15 barrel brew kit and created six core beers and seven bottles with Cornish Honey Trap being the latest beer to join the range. One of the brewery's popular beers is the Fal Oyster stout where they use Falmouth Bay Oysters to flavour the stout.

One of the CAMRA members asked where the name brewery name Rebel came from. Rob gave the members a short local history lesson about a rebellion that happened years ago near Falmouth. As Rebel like to do things different from other breweries 'Rebel' seemed an apt name for the Brewery Rob said. After a few samples and a hot pasty



(Continued on page 13)





Craft beers from around the world, including Belgium, the US and Germany, plus the full range of Coastal Brewery beers

Visit our micropub, too, and follow us on Facebook for news of events and new stock

Open 8am-2pm Mon-Thurs and Sat, 8am-6pm Fri

Unit 21 Cardrew Trade Park, Redruth TR15 1SS | 01209 212613





REBEL TOUR

(Continued from page 12)



in the Tap Room the CAMRA members went on a very formative tour of the brewery. We were shown around the brewery and everything that is done from the production of the beer to the bottling which is done by hand, as is the labelling of the bottles.

Rob was very well prepared for a CAMRA visit and had a pit stop on the tour route of a barrel of Penryn Pale Ale which went down well.

On returning to the Tap Room the Chairman Bob Bunce presented Rob with two awards. The first award was the Pat Skinner trophy and this was for the Supreme Champion Cornish Real Ale. The second award was for Bill Fishleigh Cup for Supreme Champion Real Ale of the Festival. Both awards were presented to Rob Lowe for Rebel 80/- Porter and the rewards were in recognition of their achievement at the Falmouth beer festival 2015.

After the presentation the members were given some more samples and a good taster of the new Rebel Belgium Stout 8.5%, what a great beer to end the day on 'literally'.

I would like to thank Rob and Rebel Brewery on behalf of Kernow CAMRA for such a great day and a very formative tour of the brewery. Sonia Bunce



The STAR INN 119 Market Jew Street Penzance



01736 364606

At least 3 real ales, one of which is always Cornish. Traditional pub grub. Carvery every Sunday. Live music Friday and Saturday Evenings. Games area with pool table and dart board. Function area. Open Mic Night every Thursday.

NEXT BEER FESTIVAL

THURSDAY 27 TO SUNDAY 30th OCTOBER

12 noon til close; 12 ales/ciders from Cornish micros £2 a pint by token; £2 deposit on festival glass



NOW OPEN!

Steve and Emma welcome you to
The Caradon Inn
and invite you to give us a try!

- Now being operated by a multiple award winning Publican
- Offering the largest range of gins and whisky in Liskeard!
- An exciting selection of craft beers from around the world. "A taste of the unexpected"
- A minimum of 5 real ciders stocked at all times!
- Real ale as it should taste!
- Kitchen now open, with great new locally sourced menu

Opening Times:

Sun-Thurs 12pm-11pm Fri-Sat 12pm-midnight

Food Service Times:

Mon - Sat 12pm-2.30pm & 6pm-9pm, Sunday 12pm-5pm

Sign up for our whisky and/or gin of the month club, both coming soon!

Call **01579 228315**

www.thecaradoninn.co.uk enquiries@caradoninn.co.uk

Find us on Facebook

The Caradon Inn

- ✓ Multi-award winning and world-class head chef Francois, invites you to enjoy the delights of his menu and extensive specials board.
- ✓ Accommodation coming soon.

For more information or to book a table please call call 01579 228315.

Half Price Dessert
when a main meal is purchased

Just present this coupon on payment.

LOVE DOOM BAR? THEN TRY ATLANTIC

THE NEWEST MEMBER OF THE SHARP'S FAMILY



TELEPHONE 01208 844 844
VISIT WWW.SHARPSBREWERY.CO.UK

FOLLOW US   [facebook.com/sharpsbrewery](https://www.facebook.com/sharpsbrewery) twitter.com/sharpsbrewery for the love





CHAMPION BEER OF BRITAIN – HOW DO THEY GET TO WIN?

Rod Davis, SW Region CBoB Coordinator

"It's all fixed...." "You've got to be in with the right people..." "Waste of time..." "Doesn't mean anything anyway....." "It's all kept secret, there's no transparency..."

These are just a few of the many (and often ruder) remarks I've heard over the years from the assembled throng during announcements of the Champion Beer of Britain (CBoB) winners at the Great British Beer Festival in London's Olympia. While it's understandable that brewers are disappointed that they aren't among the chosen few for another year, the hard truth is that there are so many good beers out there now – around 6000 by some estimates, from about 1200 breweries – that only the very finest rise to the top of the heap and gain the highest award that CAMRA can bestow. Of course, it's not fair simply to compare all beers with each other regardless of category, or style – a stout is a very different beast from a best bitter for instance – so CAMRA divides draught real ales into 10 different types and judges the beers against their rivals of the same type to find the very best of each group. So on the day of the big race we find out the Champion Golden Ale of Britain, the Champion Porter of Britain, and so on through the 10 types. Only then are these top dogs set against each other to find the supreme champion beer of the nation.

But I am jumping ahead. The quotations with which I started this piece are all very wide of the mark, as the process has in fact been made as open as possible without compromising the final judging in August. Some people still won't believe me of course (prejudice usually trumps evidence, after all!), but the only 'secrecy' comes in the final stages to make sure the top judges are tasting the finalists truly 'blind'. All the rest is pretty transparent to all CAMRA members who wish to see. Let me explain how it works.

The first stage comes in September and October, when all CAMRA members are presented with a list of all draught beers which are eligible to go into the competition. This runs to several thousand brews, so to avoid too much mind-boggling, we just get a list appropriate to our region, in the south-west case around 900 beers. The list is sub-divided into the 10 style groups (plus a separate category for real ale in bottles), and we are invited to vote for our favourite beers in each group, in order of preference. So we can tick the boxes for our top 5 session bitters, top 5 milds, top 5 stouts.... etc. Few will have tried all 50 they could potentially tick, so we don't have to go for them all, just the ones we know.

Next, the regional coordinators count the votes for each beer, and quickly we see certain brews coming out with high votes, and a lot of 'also-rans' with only a handful of votes each. We then cream off the top half-dozen or so for going on to the second stage. First though, the regional tasting panel chairs will have fed in their recommendations as well, decided by actual tasting of beers throughout the year by trained tasters in their own CAMRA branches, who score various characteristics shown by each beer they try. Their scores are averaged and the top scorers are added into the mix.

Stage 2 is when we get beer drinkers actually tasting and drinking the top 6 or 8 beers in each category. We do this by inviting the various CAMRA beer festivals that happen around the country to host such a judging panel. At this stage a degree of secrecy kicks in because we want to enact this stage in 'blind' tastings where the judges don't know what they are getting beforehand. Our volunteer judges sit round a table and drink samples of each beer in turn, scoring each out of 10 on a simple score card with four criteria: appearance, aroma, taste and aftertaste. The only skill required is that you have to like real beer and be willing to try something different from time to time with an open mind – you might be a bitter drinker but find yourself judging milds, for example, although you would be warned of that beforehand. We don't keep that secret!

You might in effect call this a choice of best brews as decided by a group of average beer drinkers, not necessarily CAMRA members – the 'punters' pint', if you will. Anyway, by now the top three scorers in each category are recog-

OUR AWARD WINNING BEERS

BAYS GOLD
Our Head Brewer's favourite. An easy drinking, light golden ale with a unique blend of hops that create refreshing lemon citrus overtones.

DEVON DUMPLING
A strong premium beer with a fresh hop character. This ale has a smooth taste with a balanced sweetness. Devonshire through and through!

TOPSAIL
This exceptional ale is the brewery's flagship product. It is well balanced, deep amber in colour with a subtle sweetness throughout.

DEVON'S BEER OF CHOICE

BAYS BREWERY

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

FIND US AT: [facebook.com/baysbrewery](https://www.facebook.com/baysbrewery) twitter.com/baysbrewery

nised as Regional Champion Beers of Britain, and presented with CAMRA certificates to display in their breweries. Then at last we get to the third and final stage, when each category's top winner goes forward to the actual final race at Olympia and is judged there in exactly the same way as in stage 2.

And that's it, really. The only 'secrecy' involved is in keeping quiet about final entries into the national CBoB championship, because if it got into a rather excitable press and publicised, the beers so mentioned would have to be 'pulled' from the competition at a late stage because the judges might then know what they were judging. Big embarrassment all round, and especially galling for the poor brewer who suffers this indignity. And it has happened, with a Cornish brewer narrowly missing such a fate a couple of years ago having spoken unwisely to the press. Luckily the story got watered down after a lot of Sunday morning phone calls. I don't think they'll be doing that again!

This year's Champion Beer of Britain was a brew from Berkshire, Bingham Brewery's Vanilla Stout. Both the brewery and the beer – a 'speciality' brew because of the added vanilla – would be thought highly unlikely to have been 'fixed' by anybody. It won fair and square in open competition, so congratulations to them, a small microbrewery of a modest 10-barrel capacity. Last year's unexpected champion beer was from Tiny Rebel in Newport, S. Wales. They are rather bigger now but started brewing only 4 years ago, in a garage, so there's hope for everyone. Now it all starts again, with a new Members' Vote starting in September and a new list of eligible beers (i.e. which must be available in most cases for most of the year). Hopefully, you can see that the process begins with you, as an ordinary beer-loving CAMRA member casting your votes during the next two months. So – please spend a few minutes to vote this year; every vote counts, and it can make all the difference.



**CORNWALL CAMRA
FALMOUTH BEER FESTIVAL
20th - 22nd OCTOBER 2016
STAFFING FORM**



Dear Volunteer

Cornwall CAMRA festival committee would like your support during the festival and thank you in advance for any assistance you are able to provide, through the opening hours or take down there is a vast amount of work required. If you are able to help, please fill in this form and return by email to gerryandjanwills@btinternet.com or post. Once we receive this form we will send out your acceptance, staff no and accommodation details along with the health and safety booklet and festival guidelines.

Name					
Address					
Post Code					
Tel No					
Email					
CAMRA Member No					
Next of Kin					
Emergency Tel No					
Size for T-shirt					
Polo Shirt Upgrade	COST £5.00	YES		NO	

Day	Date	10:00 - 14.30	14:00 - 18:30	18:00 - 23:30	Accommodation Required	Area of Work
Monday	17 th Oct	9.30 -				Set up
Tuesday	18 th Oct	9.30 -				Set up
Wednesday	19 th Oct	9.30 - 1800				Set up
Thursday	20 th Oct	N/A				
Friday	21 st Oct					
Saturday	22 nd Oct					
Sunday	23 rd Oct		N/A	N/A	N/A	Take Down

Please specify your preferred area of Work.

Entrance, Bar, Membership, Catering, Clothing, Games, Tokens, General.

Please be aware you may be asked to work in another area, if necessary.

Please note: accommodation is available but limited, please return this form ASAP to ensure accommodation availability.

Accommodation fees are as follows: you must work shifts 14:00 -18:30 and 18:00 - 23:30 to qualify for free accommodation, if you work 14:00 -18:30 or 18:00 - 23:30 the fees are £15 per person per night, 10:00 - 14.30 doesn't qualify for any accommodation, you must give 3 weeks' notice to cancel accommodation.

Jan Wills

19 Polstain Crescent, Threemilestone, Truro. TR3 6DZ

Tel: 01872 278754 / Mob: 07774169659 Email: gerryandjanwills@btinternet.com



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 their 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 law 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 160 in the south-west.

Which is why CAMRA Kernow has been very disappointed to run up against resistance from Cornwall Council, who do not accept that we are a 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 to, 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. The current situation is that we have a list of 7 local pubs formally nominated by local Branch members (who all live near the pubs concerned, by the way). They are: Landrake – Buller's Arms
Liskeard – Old Stag (currently closed)
Mawnan Smith – Red Lion
Newquay – The Tavern
St Neot – London Inn (currently closed)
Tregadillett – Eliot Arms
Tywardreath – New Inn

plus an initial enquiry about the White Hart in Ludgvan.

We are not taking this lying down, of course, and are seeking ways to persuade the Council that we certainly are not about putting in spurious applications on a whim, but being properly concerned that the loss of ACV pubs would be seriously detrimental to their communities not just locally, but also further afield. The branch Pubs Officer has had a meeting with one of Cornwall's MPs, who proved to be very sympathetic and has promised to try to help. This saga is ongoing: watch this space for further developments.

Meanwhile, 13 pubs have so far been listed successfully by their own locals without CAMRA help:

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 Pilchards Arms	Godolphin Cross, Godolphin Arms
Lewannick, Archers Arms	Mabe Burnthouse, New Inn
Pool, Railway Inn	

Rod Davis Pubs Officer pubsofficer@cornwall.camra.org.uk

THE ANVIL
PUB & RESTAURANT

Open Monday to Saturday from 11 and Sunday's from 12 with home cooked food served:

Monday-Thursday 12-2.30 6-8.30
Friday 12-3 5-9
Saturday 12-3 5-9
Sunday roasts served 12-4

Real ales served and a selection of draught, lager, ciders and selected wines.

Quiz night every Friday at 9pm

Email: anvilcubert@gmail.com
Phone: 01637 830444

Holywell Road, Cubert, Newquay, Cornwall, TR8 5EQ

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960

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



▲ Countryman Inn, Piece

Our Free Houses Offer

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

The Station House, Marazion 01736 350459

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

The Waterfront, Portreath 01209 842777

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

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

Tuckingmill Hotel, Camborne 01209 712165

An impressive granite local deep in mining country





18

ONE & ALE

OVER
80 REAL
ALES
and
CIDERS
plus lagers
wines, soft
drinks & food
with
GREAT
MUSIC
EVERY
DAY

NEWQUAY BEER FESTIVAL 2016

HENDRA HOLIDAY PARK, NEWQUAY
FRIDAY 23 to SUNDAY 25 SEPTEMBER

Camping pitches*
only £9 per night

including use of toilet/shower facilities.
Electric hookup pitches available for £11 p/n

* One-day tickets available
in advance and on the
gate. Pitches available for
caravans, motorhomes
and tents. Book on the
beer festival website. Max.
number of people staying
per pitch is four.



3-day
pass
just £10*

booked in advance at
[newquaybeer
festival.com](http://newquaybeerfestival.com)

Organised by Newquay Towan Blystra Lions Club

Charity Trust No. 1134660
with help from our sponsors



BACK
FOR
FOURTH
YEAR



TASTING PANEL DOES DRIFTWOOD

Cornwall Tasting Panel met at the Driftwood Spars, Trevaunance Cove on Saturday 13 August as guests of Driftwood Brewer Pete Martin. Guest tasters Kevin Travers (Hampshire Tasting Panel Chair and Regional TP Coordinator for London & SE England) and Val Helliwell (Hampshire TP member) joined the panel. We tasted a range of Driftwood cask and bottled beers, giving CAMRA information for tasting notes for the Good Beer Guide and for nominations for the Champion Beer of Britain and Winter Beer of Britain competitions. We worked our way through malty session bitters to the powerful Alfie's Revenge at 6.5%ABV. Pete's new best bitter, Sundrift was a challenge for the panel as we had no preconceived ideas about the beer. It has flavours of malts, grassy hops, a range of fruits and spicy notes – very yummy! Finally, we tasted Pete's speciality gluten-free bottled beer Unexpected, which is a light and refreshing hoppy brew with no barley-malt flavour, but with bitter hops and spicy citrus fruits.

Photo shows us enjoying the lunch break courtesy of Driftwood Spars, and some lovely beer of course! Clockwise in the photo are Lin Dopson, Pete Dopson (both Cornwall TP members), Val, Kevin, and Pete Martin (Brewer) at the back. Then Vince Curtis, Jan Barrett, Bob Bunce, Sonia Bunce, Rosemary Barber and Euan McPhee (all Cornwall TP members). Behind the camera was Steve Barber, Cornwall TP Chair and Regional TP Coordinator for SW England (South).



The panel meets several times a year for tastings and also takes advantage of other Cornwall Branch events to taste the wonderful beers from Cornish breweries. We are very active and currently have the most beers with tasting notes in the Good Beer Guide.



The Falcon Inn
St Mawgan
TR8 4EP
16 Century
Freehouse

Always 4 Real Ales on the bar,
4 Real Ciders, 30+ Malt Whiskies
Oh and we do sell lager.

Food served in the bar and restaurant.
Dogs welcome, Real log fire in winter.

Large garden and patio Area
AA 4 star B&B Accommodation.

Function room available

10% discount for CAMRA members on food

01637860225

Email: thefalconinnstmaorgan@gmail.com
www.thefalconinnstmaorgan.co.uk



GOOD BEER GUIDE PUB SELECTION

The 2017 Good Beer Guide will be available from 15th September in all good book shops or can be ordered on line from www.camra.org.uk.

The hunt for suitable candidates to go into the Good Beer Guide is a constant one. Of course, it's always a difficult job as we are only allowed 62 entries each year out of some 600 pubs across Cornwall and the Islands, and so many pubs serve top-rate real ale and cider these days. Only the very best, who sell consistently good real ale throughout the year, get selected. Contrary to popular belief, nobody gets 'dropped' out of the Guide – it is effectively scrapped each year and the CAMRA membership has to sit down and argue its way through a new set of candidates and do a re-write. To help us in our selection, we collect beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for beers that they have tasted in pubs throughout the year.

The easiest way to score beers is by using the online pub guide WhatPub (<http://whatpub.com>) using your membership number and the same password that you use to enter the CAMRA national website (usually your post code unless you have previously changed to your own choice). Search for the pub on the data base using pub name, town or follow the drop down menus that are there to help. Submit your beer score from 0-5 and all these will be forwarded to the branch coordinator.

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 NBSS Coordinator which in Cornwall CAMRA's case is Steve Barber. He will normally be at any branch meeting with paper sets of candidates that he will then be able to enter your scores for you. To make this selection system work at its optimum we need many more members from Cornwall CAMRA 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 spend a small amount of time beer scoring and be an active member.

The Merrymoor by the beach at Mawgan Porth

Open 10am-late

4 Real Ales kept to Cask Marque Standards



www.merrymoorinn.com

01637 860258

Excellent Menu using locally sourced produce
Large Beach Facing Beer Garden with Children's Play Area
En-suite Accommodation

Large Car Park

Traditional Sunday carvery

GOOD BEER GUIDE 2017...COMING SOON!

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2017. Fully updated with the input of CAMRA's 180,000+ members, the Guide is indispensable for beer and pub lovers young and old.

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

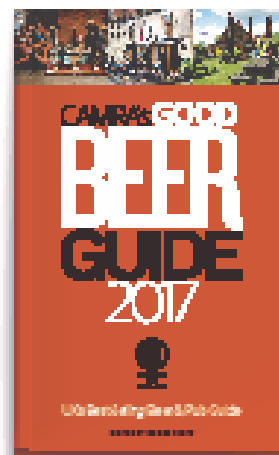
The new Guide will be published in September 2016, you can order a copy now (details below).

HOW TO ORDER*

Post: Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW

Phone: To order by credit card please phone 01727 867201 during office hours

Online: Please visit www.camra.org.uk/shop



*Further discounts available at www.camra.org.uk/gbg

†Please note postal charges stated apply to orders for one copy of the Good Beer Guide 2017 only. Full details available at www.camra.org.uk/shop

Your details (please complete in BLOCK CAPITALS)

I wish to buy the 2017 Good Beer Guide for £11 (CAMRA Members only) plus p&p

I wish to buy the 2017 Good Beer Guide for £15.88 plus p&p

Postal Charges†

UK £2.50

EU £7.50

Rest of the World £10.00

Name

Address

Postcode

Phone Number

CAMRA Membership Number

I wish to pay by cheque (payable to CAMRA). Please remember to add postal charges to all orders

Please charge my Credit/Debit card. Please note that we are unable to accept payment via American Express.

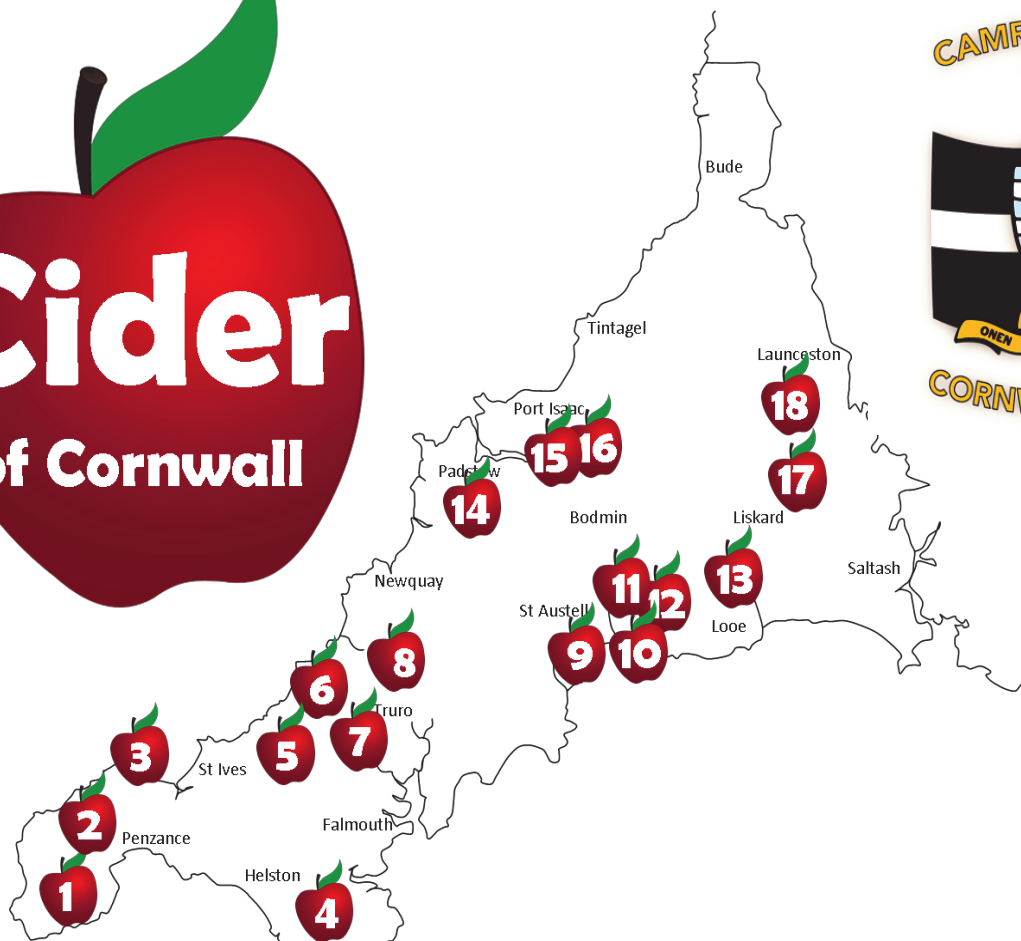
Card Number

Expiry Date

CVV Number (last 3 numbers on reverse of card)

Name of cardholder

Signature



1 **Skreach Cider.** 01736 811090
Trewoofe, Wartha Farm, St Buryan, TR19 6BP

2 **Polgoon Vineyard.** 01736 333946
Penzance, TR20 8TE

3 **St Ives Cider.** 01736 795267
The old mushroom farm, Halestown, TR26 3LZ

4 **Helford Creek Cider.** 01326 231341
Mudgeon Vean Farm, St Martin, Helston, TR12 6DB

5 **Wheal Maiden Brewery.** 07721 050555
Crofthandy, St Day, TR16 5JE

6 **Touchwood Cider.** 07773 192727
Mithian, St Agnes, Cornwall, TR5 0PZ

7 **The Cornwall Cider Company.** 01872 271885
Riverside, Newham, Truro, Cornwall, TR1 2DP

8 **Healey's Cornish Cyder Farm.** 01872 573356
Callestock Cider Farm, Penhallow, Truro, TR4 9LW

9 **Wasted Apple.** 01726 71879
Portpean Beach Road, St Austell, PL26 6AU

10 **Fowey Valley Cider.** 07707 049907
19 Tower Park, Fowey, PL23 1JD

Haye Farm Cider. 01208 872250
Haye Farm, St Veep, Lostwithiel, PL22 0PB

12 **Penpol Farm Cider.** 01208 280050
Middle Penpol Farm, St Veep, Lostwithiel, PL22 0NG

13 **Cornish Orchard's.** 01208 812722
Westnorth Manor farm, Dunloe, Liskard, PL14 4PW

14 **Trevibban Mill Vineyard & Orchards.** 01841 541413
Trevibban Mill, Dark lane, nr Padstow, PL27 7SE

15 **Spotty Dog Cider.** 01208 812722
Egloshayle, Wadebridge, PL27 6EL

16 **Haywood's Farm Cider.** 01208 840140
St Mabyn, PL30 3BU

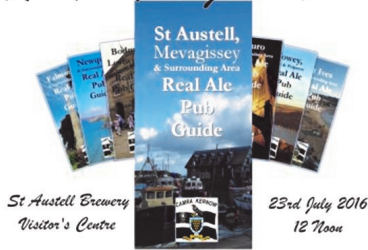
17 **Sutton Barn Cider.** 01579 363258
Sutton House, Sutton, Upton Cross, PL14 5BA

18 **Davard's Cider.** 07816 577952
Trevilla, Linkinhorne, Callington, PL17 8QP



ST AUSTELL AND MEVAGISSEY GUIDE

Real Ale Pub Guide Launch



St Austell and Mevagissey Guide is the latest edition to the CAMRA Kernow Cornish Real Ale Pub Guide series. The launch was held at St Austell Brewery's Visitor Centre & Hick's Bar on Saturday 23rd July. The guide was officially launched by the Mayor of St Austell, Jackie Bull, who shares our passion

tour through the story of brewing which is centred around the brand new small batch brewery. The small batch brewery distributes one off and seasonal brews throughout selected Cornish venues. Roger Ryman, head brewer was present tending to the 6 developing brews, 2 of which were being readied for the Great British Beer Festival.



for Real ale.

This is now the eighth edition to the CAMRA Kernow Cornish Real Ale Pub Guide Series which are distributed throughout Cornwall and available for download from the branch website Kernow.camra.org.uk. The guides produced so far are Bodmin and Lostwithiel, Falmouth, Fowey, Looe and Polperro, Newquay, Padstow and Wadebridge, St Ives, Truro and cover both town centres and rural pubs in the vicinity.

The launch was held at the recently refurbished St Austell's Brewery visitor's centre. The home of Hick's



Bar and the Small Batch Brewery. The business Walter Hicks founded has been called St Austell Brewery since 1934, the walls of the centre telling the story from Walter's first brew in 1851 and the 165 Years in the development of this family business. The visitor centre hosts a variety of equipment used over the years, and we were all given a

The Mayor was passionate about acknowledging the success of St Austell's brewery with St Austell Tribute being one of the most recognisable Cornish Exports. Jackie was also very interested to hear

about CAMRA members' enthusiasm for real ale, breweries and pubs.

Once again it was good to see so many CAMRA Kernow members supporting the launch. After the tour we were able to sample some of the small batch brews and traditional pasties. The tasting panel were also out in force tasting the many St Austell



bottled beers, Big Job which was recently named SIBA Supreme National Champion Bottled Beer went down well to name just one. Thank you to St Austell Mayor Jackie Bull for attending the launch and a massive thank you to St Austell Brewery for hosting and sponsoring the St Austell and Mevagissey Guide Launch.



Bowgie inn

Cranto. & Newquay

Perfect
Bowgie Moments

www.bowgie.com
TR8 5SE • Tel: 01637 830363



A Campaign

of Two Halves



Fair deal on beer tax now!

Save Britain's Pubs!

Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

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

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

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Email address (if different from main member) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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



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



Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4DW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society
 Address _____

 _____ Postcode _____

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society
 Membership Number _____
 Name _____
 Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number _____

Branch Sort Code _____

Reference _____

Instructions to your Bank or Building Society
 Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s) _____
 Date _____

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL(4 EDITIONS)
1/4 PAGE	£50.00	£180.00 (£45/edition)
1/2 PAGE	£100.00	£360.00 (£90/edition)
FULL PAGE	£200.00	£720.00 (£180/edition)
BACK PAGE	£300.00	£1,080.00 (£270/edition)

For any other sizes or options, prices on application
All prices subject to VAT

Assistance available to design advertisements from One & Ale Editor,
Steve Willmott—see contact details Page 2.

Advertising Co-ordinator
Christopher Mason

1A Penweathers Lane
Truro
TR1 3PW

Deadline for Next Issue: WINTER is
10 November

Mobile: 07828 166819
Email: advertising@cornwall.camra.org.uk

BEER FESTIVALS

3-4 September	Union Inn, Saltash <i>Rotary Club Charity Beer Festival</i>
3 September	Travellers Rest Trevarrian beer festival
9-11 September	Little Orchard Cider & Music Festival Healeys Cider Farm, Penhallow
9-11 September	Steam & Ale Gala Bodmin & Wenford Steam Railway
23-25 September	Newquay Beer Festival Hendra Holiday Park, Newquay
23-24 September	Plymouth CAMRA Beer Festival The Brickfields, Plymouth Albion RFC
1 October	Eden Beer Festival The Eden Project, Bodelva, St Austell
7-8 October	Oktoberfest Cornwall Lemon Quay, Truro
7-10 October	Oktoberfest @ St Ives Holiday Village 1st beer festival with local ales, ciders and entertainment
14-16 October	Bolingey Inn Beer & Bangers Festival
20-22 October 8pm-11pm & 11-11	Falmouth Beer Festival Princess Pavilion, Melville Road
27-30 October 12 noon til close	Star Inn, Penzance 12 ales & ciders from Cornish micros
11-12 November Fri 5-11:30; Sat 12-11:30	Watermill, Lelant 15 cask ales & cider
25-27 November	Newquay Music & Ale Festival Fore Street Car Park

CAMRA MEMBERS DISCOUNTS

The J D Wetherspoon voucher system is available to CAMRA members in Cornwall, where there are now 11 Wetherspoon pubs; Penzance, St Ives, Camborne, Helston, Falmouth, Truro, Perranporth, Newquay (2), St Austell and Bodmin.

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

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

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

BRANCH DIARY

Saturday 3 September	Star Inn Penzance Branch Meeting
Saturday 17 September 11:00-13:00 or 13:30-15:30	CAMRA Revitalisation Event County Arms, Truro
Saturday 1 October	Lizard Brewery visit <i>Details available from social sec booking essential</i>
Saturday 8 October 12 noon	South West Regional Meeting New Inn Tywardreath
Saturday 19 November 12 for 12:30 until 14:30	Branch Meeting The Bell, Launceston <i>Coach pick-up from St Austell Railway Station 10:30 with stops on return at Caradon Inn, Upton Cross and The Manor, Rilla Mill. Booking £5 with publictransport@cornwall.camra.org.uk Roger</i>

WHAT?PUB
CAMPAIGN FOR REAL ALE

whatpub.com
Featuring over 35,000 real ale pubs

- Over 96% of Britain's real ale pubs featured
- Information updated by thousands of CAMRA volunteers
- Created by CAMRA who produce the UK's best beer & pub guide

Thousands of pubs at your fingertips!

REAL ALE FOLK

SKINNER'S
BREWERY
Cornwall



SKINNERSBREWERY.COM

