

74TH EDITION

WINTER 2022



Brixham by ship



South Devon CAMRA

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August Bank Holiday



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WELCOME

74TH EDITION WINTER 2022



Hello,

Responding to the Chancellor's Autumn Budget Statement, CAMRA Chief Executive Tom Stainer said:

"The UK's world-renowned pubs, social clubs, brewers and cider makers are a vital part of the social fabric of our communities that need and deserve help to make sure that they survive and thrive. But businesses and pubgoers will have found little comfort in today's Budget statement.

"The lack of clarity on whether or not the hospitality sector will get help with energy costs beyond April 2023 makes it impossible for licensees to plan and risks more of our beloved locals calling last orders for good as they struggle to cope with rising costs and customers tightening their belts. (continues on page 17)

Also in this edition:

- **What's On in the South Devon area** (page 5)
- **Pub and Brewery news** (pages 8-12)
- **The London trip** (pages 14 & 15)
- **A Torquay crawl** (pages 18 & 19)
- **A day out in Ivybridge** (page 21)
- **Remembering Kevin Horswill** (page 22)
- **South Devon CAMRA does Brixham** (pages 24 & 25)
- **A compendium of Grumpy grumps** (pages 28 & 29)



*Cheers,
Andrew Thomson
Editor*

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2023** for them to be considered. For a 'how to' description of scoring see southdevon.camra.org.uk



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Friday 20th & Saturday 21st from 11:00-23:00



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Toca Ales



OTTER BREWERY



WHAT'S ON

BRANCH MEETINGS AND SOCIAL EVENTS

Date/Time	Purpose	Location
10 December, 1300h	South Devon branch Christmas social	Queens Arms, Station Hill, Brixham
14 December, midday	Teignmouth and environs crawl	Start at The London Inn Shaldon
28 December, 1400h	Post-Christmas social	Blue Anchor, Teignmouth
10 January 2023, 2000h	Branch meeting - Pub of the Year choice - first stage	Preston Conservative Club
25 January 2023, 1110h	Chagford and Moretonhampstead crawl	Meet at bus stop 40 Sidwell St, Exeter for 173 bus
14 February 2023, 2000h	Branch meeting - Good Beer Guide selection	Maltings Tap House, Newton Abbot
22 February 2023, 1105h	Midweek crawl to Salcombe and Kingsbridge	Bus 164 from Totnes Rail Station
14 March 2023, 2000h	Branch meeting - Pub of the Year choice - second stage	The Barn Owl, Kingskerswell
22 March 2023, Midday	St Marychurch, Babbacombe, Torquay crawl	Yates, Torquay
11 April 2023, 2000h	Branch social	Dartmouth Inn, Newton Abbot
19 April 2023, 1130h	Dartmouth and Kingswear crawl	120 bus from Paignton bus station
21 - 23 April 2023	CAMRA members weekend and AGM	Octagon Centre, Sheffield

BEER FESTIVALS

Date	Event	Location
2 - 4 December	Charity beer festival	Queens Arms, Brixham
19 - 21 January	Exeter Festival of Beer	Corn Exchange, Exeter
27 - 29 January	Winter Beer Festival	The Albert Inn, Totnes
16 - 18 February	Great British Beer Festival - Winter Ales	Burton Town Hall Burton on Trent
4 - 5 March	Dartmouth Rotary Beer Festival	The Flavel, Dartmouth
20 - 22 April	Tuckers Maltings SIBA beer festival	Osborne Park, Newton Abbot
20 - 22 July	South Devon Sunshine CAMRA Beer Festival	Teignmouth Rugby Club Bitton Park Road

Please check individual events prior to attending

South Devon CAMRA Pub of the Year 2017



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PUB NEWS

Gold for the **Lord Nelson** in **Kingskerswell** in Britain in Bloom South West – and on a recent visit the Salcombe Gold and Dartmoor Legend on the bar were spot on too.

New licensees in **The Shipwrights Arms** in **Shaldon**. Mai Lee and family bring a good food reputation and launch with 4 ales on the bar: Teignmouth Deckhand and Westerly, Platform 5 Coaster and Bays Gold. We wish them well with their new enterprise.

The popular Quiz night has started again every Sunday at **The Kents** in **Torquay** and they've introduced a buy 1 steak and get 1 half price every Thursday.

Helping celebrate the **Albert Inn** in **Totnes's** inclusion in the latest Good Beer Guide, the pub's Autumn Beer festival was another great success, thanks in part to Totnes Ladies Rugby Club for their efforts in trying once again to demolish the cider selection. Meanwhile the dates for the Winter Beer Festival have been confirmed as 27-29 January. The festival will feature all the normal Bridgetown beers range plus a couple of ciders as well as Queens Speech and a double chocolate stout.

Bob, mine host at the **Watermans Arms** in **Totnes**, is delighted to once again be in the Good Beer Guide. He is also very pleased that his decision to buy some of the unused barrels from Abbfest Beer Festival proved to be a big hit with his locals - only two remained at the time of our reporter's visit.

BREWERY NEWS

Bays Brewery was delighted to win 4 awards at the Food & Drink Devon Awards. This included GOLD for Devon Rock Craft Lager and Devon Cove Pale Ale. The Food & Drink Devon awards celebrate the very best Devon has to offer by recognising and championing the county's most respected, influential and passionate artisan food and drink producers and establishments.

Jingle Ale is in pubs and available in both bottles and beer boxes via the online shop. Bottle stock is limited - it will be available on a first come first served basis. Use discount code LOYALTY35 at the checkout for 35% off beer & cider.

Bays has now raised over £25,000 for their friends at Paignton Zoo. The most recent limited edition ale 'Savanna' raised £1,608 to date which will go towards the refurbishment of its giraffe house.

Harvest Pale Ale 4.3abv from **Black Tor Brewery** has been very popular in the pubs, showcasing British hops Harlequin. Xmas beer Advent 4.8%abv returns to pubs, a premium ruby red ale fortified with special reserve port. For the Christmas season Resolution returns in cask for December and January, a 4.4%abv golden-straw coloured ale brewed with NZ hops Wakatu. »

BREWERY NEWS ... CONTINUED

» Head Brewer George continues to work flat out at **Bridgetown Brewery** and has recently taken possession of a van to replace his aging (and knackered) old car for deliveries. He was also delighted to see his Ruby Red ale (5.4%) sell out very quickly at the recent beer festival, receiving rave reviews in the process from all who drank it. He is working on the 2022 version of Queens Speech for Xmas plus a double chocolate stout, both of which will hopefully be available for the Albert Inn Winter Beer Festival 27 – 29 January 2023.

Dragon's Breath from **Dartmoor Brewery** is available now until the end of December. When it's gone, it's gone so ask in your local.

Hunters Brewery range of beers continues to sell well, with lower ABV% selection selling better than stronger ales. Best selling currently are Old Charlie, Half Bore, and Devon Dreamer. In the run up to Christmas seasonal favourites Dashers Dinkle and Dashers Tinkle are available and the early signs are that these will be well received once the Christmas festivities get into full swing.

Riviera Brewing is delighted to have Beer Festivals back this year – they supplied five local events. They also supply direct to the public with free delivery in the Newton Abbot and Torbay areas. Ale is available using a 21 pint cask system plus the very popular 9 pint cask and bottles.

This Christmas Riviera will again have special Ales available in small cask and bottles. Christmas Gold 4%, hoppy, Santa Express 5.1% a spiced special amber ale and Donner & Blitzed 4.1% session Amber.

Salcombe Brewery is delighted to announce that its kegged Pale Ale has been listed with the Heavitree Brewery estate and St Austell Brewery's free trade accounts. In addition, they have secured regional slots for their casked range with St Austell.

Salcombe Pale Ale (ABV 4.6%), is a fresh, full-bodied and powerfully hopped pale ale. Its orange twist raises a glass to Salcombe's 19th century fruit trade, with orange, pink grapefruit and anise on the nose. It is dry hopped with Summit and Simcoe, for a robust, complex beer that's bursting with flavour.

Also new is Maya (ABV 4.5%), a brand new Chocolate Stout. It will be available on tap in pubs from the end of October and, from early November, in cans from retail outlets, including the brewery shop and online for nationwide delivery from www.salcombebrewery.com.

Head Brewer, Sam Beaman, comments: "We are very excited about this latest addition to our small batch range. For the ancient Maya people, the cacao bean was sacred. They were obsessed with its rich, chocolate taste and believed it was a gift from the gods. This was our inspiration for our new stout which we have infused with organic cacao nibs to add depth and complexity."

Maya (4.5% ABV) is a Chocolate Stout, created by adding cacao nibs during the brewing process. The caramel and coffee notes from the malt blend perfectly with the rich chocolate flavour from the cacao nibs, resulting in a smooth chocolate stout. It is a dark, warming beer ideal for these colder autumn nights. It pairs well with braised or spiced meats and rich autumnal stews, but is equally enjoyable on its own. Maya will be available from early November in cans and 9g casks, including the brewery shop and online for nationwide delivery from www.salcombebrewery.com.

»

BREWERY NEWS ... CONTINUED

» Shingle Bay, the beer that saved the brewery, is now available in Tesco stores alongside Seahorse, the beer that supports The Seahorse Trust.

Jordan Mace, Salcombe Brewery's Managing Director, said: "Getting Shingle Bay on the shelves of Tesco stores in the South West is an amazing highlight in what has already been a hugely successful year for Salcombe Brewery. Shingle Bay is our best-selling bottled beer and one that holds a special place in all our hearts. It is because John Tiner, the founder of Salcombe Brewery, loved Shingle Bay so much that he set up the brewery in the first place.

"He was told by a local landlord that they were probably going to have to stop stocking Shingle Bay because the brewery that made it, Quercus, was having problems. Having no experience of the brewing industry, he went over to visit Quercus and ended up offering to buy the brewery so that he and all the other Shingle Bay fans could carry on drinking it."

Jordan adds: "Seahorse is also very important to us at Salcombe Brewery Co. because the Salcombe estuary is a haven for both British species of seahorse and as part of our commitment to our local environment we are trying to help conserve these amazing animals by donating 5p a bottle towards The Seahorse Trust."

Sandford Orchards has won Gold at the World Cider Awards for Katja (ABV 8%), its Martinotti style fine sparkling cider.

Barry Butterfield, Chief Cidermaker at Sandford Orchards comments: "We are absolutely thrilled to win this award. Katja is a crisp, modern, single varietal, sparkling cider, crafted from the Katy dessert apple. It has already scooped a number of awards and accolades, since we first produced it in 2021, but receiving this Gold World Cider Award is our proudest moment yet. Katja has beaten off ciders from around the globe to gain international recognition as a gold medallist in the modern carbonated cider category."

The annual World Cider Awards 2022 judged over 100 ciders from more than 10 countries. An international and highly respected judging panel blind tasted and scored the entries to identify the best ciders in each category. Anita Ujszaszi, Awards Director, said: "The winners demonstrated that across the world, ciders are increasing in quality and innovation and we are very excited to see what's in store for next year already."

Katja is a single apple variety cider. Sandford Orchards presses the apples and ferments them cool with a white wine yeast to enhance its fresh and fragrant apple characteristics. Katy as an eating apple translates well into cider and creates an elegant sparkling-wine like drink, but with softer acidity. Bottled with a good fizz, Katja makes a beautiful alternative to Prosecco.

Barry continues: "They've been making real cider in the UK for over 2,000 years and I want to make sure that tradition continues. Recently, we've been working with Bristol University to map the DNA of ancient apple trees in our orchards, so we can identify vulnerable and unique varieties and protect them for the future. We also want to encourage the next batch of cider makers and have instigated The Sandford Orchards Breakthrough Cider Maker Awards, which offer aspiring cider makers advice, guidance and guaranteed listings in the on and off trade." »

BREWERY NEWS ... CONTINUED

» Better for the planet. Sandford Orchards, has revealed why drinking its cider is a more sustainable option than many other alcoholic and non-alcoholic beverages on the market. Sandford Orchards natural, low-impact approach to producing cider is good for soil health and wildlife diversity. It also has a short supply chain and uses a lot less energy and water than many of its counterparts.

Barry Butterfield explains: "Starting from the ground up, our apples grow in local orchards, many of which contain diverse and often historic apple trees. Once planted, the soil in these orchards remains untouched, often for centuries, allowing the natural drawdown of carbon into the earth. Undisturbed soils are better for natural fungi, small and large invertebrates, burrowing insects, small mammals and all the greater food web that relies on them. Healthy soils are the super-power at the heart of any thriving ecosystem."

Barry continues: "The apple trees are fantastic carbon sinks too. The deep roots, the trunk and branches all lock in carbon, as do the leaves and unharvested fruit. They are also an amazing food source for a huge range of creatures. During blossom time, a 20 acre orchard serves up 900kg of nectar and 3.5 tons of pollen and the apples, both on the tree and later on the ground, all provide a hugely welcome larder for insects, birds, bats, hedgehogs, mice, voles, owls, foxes, badgers and more."

In addition, Sandford Orchards has put a number of things in place to reduce their energy consumption and use renewable sources, where possible. Barry adds: "We like to keep our supply chain short and to recycle any waste. Our furthest orchard is only 20 miles away and our by-products of pressing and fermentation are both sent locally to be bio-converted into natural green gas, and to re-capture CO₂. This CO₂ is then returned to the ciderworks to carbonate our ciders."

Barry elaborates: "We use locally coppiced regenerating woodlands for fuel for heating water and have installed solar panels which produce 25% of our required electricity. We have switched to electrical forklifts, and currently two of our company cars are EV with a plan in place to have all our company vehicles charged by renewable power. We use the clever architecture of the building to keep the premises at a constant temperature and also maximise the use of natural lighting, plus we move the apples into the mill using rainwater harvested from our roofs. In areas where we require temperature control, we have retro-fitted full insulation and rapid closing doors, hugely reducing the energy required to keep an even temperature."

Another key point that sets Sandford Orchards' cider apart from many other drinks is that they use minimal heat to produce it. Barry explains: "By using filtration and cold sterilisation most of the time, the warmest our cider gets is when you drink it! Compared to other drinks that require massive heat inputs to boil ingredients, the energy we need to use to make our cider is tiny. It is all about fabulous apples, grown in wildlife-rich local orchards with minimal other inputs. Our low impact approach to cider-making means you can enjoy a pint in the knowledge that you've made a sustainable choice." »

BREWERY NEWS ... CONTINUED

» Some winter seasonal favourites back from **South Hams Drinks**. Whether it's a modern malty and mild session ale or something with a bit more fruity strength - their classic copper coloured choices: Pandemonium 5.0% abv, a dark copper/red coloured beer that is exceptionally smooth, mixing complex fruit flavours with subtle roasted malt undertones, one of their most popular seasonal ales, or Shippen 4.0% abv, one of their newest ales that answers the demand for a session beer to please the modern palate - roasted barley, Belgian biscuit malt and just the right hint of hoppyness.

Set to bring festive good "cheers" this season to be jolly, is South Hams jolly fine, merry and mellow Mulled Cider. A warming glass of pure Devon apple cider with a subtle infusion of ginger, cinnamon, cloves and just a dash of British cassis for some extra seasonal indulgence. Something to add to your Santa wish list and send up the chimney this year?

Christmas beers from **Summerskills Brewery**, "Turkey's Delight" and "Christmouse" are brewed and ready to go. They are continuing to brew the core range of Start Point, Westward Ho! Tamar Best Bitter, Devon Dew, Bolt Head and Indiana's Bones alongside regular brews of Devon Frost, Whistle Belly Vengeance, Dragon Pioneer IPA and Plymouth Porter. They successfully brewed with their locally grown green hops in September again this year and the resulting Plymhop Ale has been well received. The range of bottle conditioned beers is doing well too with a selection available from independent shops in Ashburton, Dartmouth, Kingsbridge, Salcombe, South Brent, and Totnes as well as closer to the brewery and further afield.

Totnes Brewing has re-brewed their New Castle Brown Ale which first made its debut in April in Keg. This 2nd batch is raked and going into cask for the first time and should be on tap shortly. 4.5% ABV light brown and malty homage to the Geordie classic.

Another new addition to the roster is Jester; this is a kegged single-hopped transatlantic, session pale showcasing the British grown Jester aroma hop - developed by Charles Faram Ltd in the UK it's unique characteristics include forward and robust notes of tropical fruits, grapefruit and blackcurrant and even hints of Lychee - at 3.9% ABV it's on tap and so-called as the growers thought that no-one would believe it could be a British hop.

Their Christmas Ale will be ready in December. It's a light golden brown cask ale with the late addition of burnt orange peel at 3.8% ABV. The working title for this traditional Ale is 'Vixen' (after the colour of the Fox's reddish coat and also one of Rudolph's sisters).



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EXMOOR
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THE LONDON TRIP

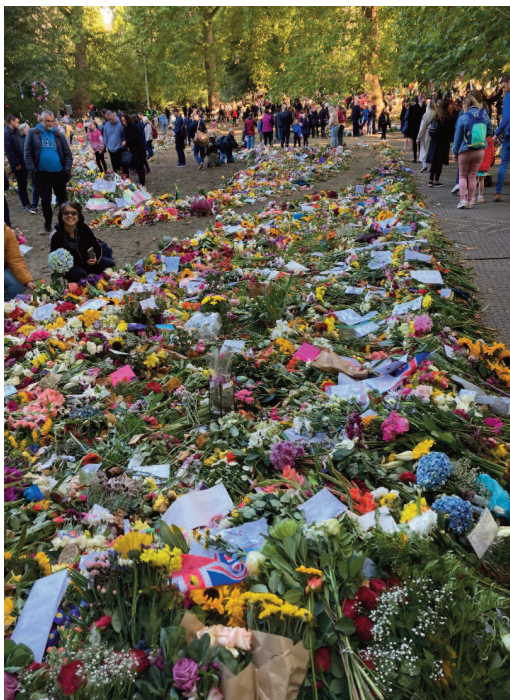
It was with the greatest sadness that I, along with countless millions, learned of the passing of Her Majesty Queen Elizabeth early in September. She had served us with love and duty for seventy years and will be hugely missed.

Upon learning of the lying-in-state arrangements, the wife and I decided that we really wanted to make the journey to London to pay our final respects.

So it was that we found ourselves at Newton Abbot Station in the early hours of Saturday morning in order to catch the Night Riviera sleeper train to Paddington. Although there were only a handful waiting with us, we soon realised that the train was nearly full, presumably with others doing the same as us. We took advantage of a 3 for 2 deal and had some red wine on the journey, which ended at Paddington around 5.30am

On to Parliament square where we met the rest of our party underneath the statue of Winston Churchill. I have never experienced a daybreak in the centre of London before and it was a beautiful sight to behold. We proceeded over Westminster Bridge; to stand in the middle of the road to take a photograph was a chance not to be missed, nor repeated any time soon. Having walked past the London Eye we came across the queue, eerily quiet in the half-light. I approached a steward and enquired the current waiting time. 'Fourteen hours and growing' came the reply. It was at this stage that we decided as a group that we were not going to queue for that long and that we would pay our respects in another way.

We backtracked to Westminster Hall and witnessed those exiting, whose overwhelming feelings were of emotion and dignity. It was decided we would follow the path of the funeral procession, up Whitehall to Trafalgar Square, along the Mall to Buckingham Palace, and on to Green Park to look at the floral tributes. Even at this time, some two full days before the funeral, there were road closures, barriers erected and any number of stewards and heavily armed police in attendance.



Floral tributes into the distance

Upon arriving at Green Park the sheer quantity of flowers was quite breath-taking and everyone there seemed lost in their own thoughts about the events of the recent days. »

THE LONDON TRIP – CONTINUED

» We exited Green Park at Piccadilly and on a whim decided that we had to visit Harrods as none of us had been there for some years. It was only a short bus ride away but when we arrived we had totally forgotten how early it still was, Harrods didn't open for an hour. Not to worry over the road was Caffè Concerto into which we all piled for coffee and cakes. Having done Harrods a bit later it was time to head east.

Now the lying-in-state queue was its longest and ended at Southwark Park, whose nearest tube station was Bermondsey, so this was our destination. Not to join the queue, please understand, rather to head off to the now quite famous Bermondsey Beer Mile! Consisting of nearly twenty microbreweries and bottle shops this was a must see for us as it was nearing beer o'clock

Our first port of call was the Mash Paddle brewery at 92 Enid Street. It is London's only incubator for

start-up brewers, where anyone can learn to brew great beer. There was a large selection of ales on offer, mostly on keg, but still worthy of note. I tried the Searchlight by Loose Rail brewing which was a blonde ale at 4.1% abv, it was a great start to our session

This was followed by Brew By Numbers at 75/79 Enid Street. Here I tried a German style Pilsner coming in at 4% abv, it was bright and zippy and rather lovely.

Then on to Cloudwater at 73 Enid Street. At this establishment I sampled the Happy Pale Ale at 3.5% abv. Brewed in Manchester it was hoppy and refreshing. Finally we hit Moor Beer at 71 Enid Street. They served me Moor Distortion, a session IPA at 4.7% abv which went down a treat.

By the time we had left Moor Beer we were hungry and by now quite tired. We happened across the Maltby Street Market, a haven of street food vendors selling everything from Vietnamese duck to Venezuelan Arepas, so we hunkered down and tucked in, washed down with more red wine. By this time, one of our number who had gone early on the beer was starting to flag badly so his missus hauled him off in the homeward direction.

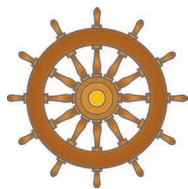
Quite soon after this the remaining three of us started heading to London Bridge station from which we took a tube to Paddington and then a final train home, getting back to Newton Abbot some 20 hours after leaving it.

All in all it was a fantastic day out, albeit tinged with sadness but one that will stay in my memory for a long time to come.



Early o'clock in Westminster

Nigel Sanders



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The Albert Inn

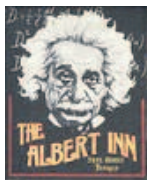
Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD

01803 863214



**Bridgetown Brewery brews Albert Ale 3.8% abv; Bridgetown Bitter 4.2% abv;
Shark Island Stout 4.5% abv and recently introduced Totnes Hemp Beer, Green Leaf 4% abv.
There is also a selection of craft ales from around the world.**



Yes, it is a pub with a darts team, a weekly quiz, people resolving their crosswords, people talking, joking, arguing and putting the world to rights. Our own ales brewed on the premises, traditional home made pies, curries, Sunday roasts etc.

However, it also provides a sheltered beer garden overlooking the Dart. Free WiFi. Regular live music, an open mic night for the adventurous or enthusiasts.

Would you expect culinary theme nights, an elaborate lunch menu; a wine list that will surprise you by variety and price? A large range of malt whisky; calvados and brandy to please the connoisseur? Give us a try you will be surprised.

THE SUNSHINE BEER FESTIVAL RAISED FUNDS FOR RNLI LIFEBOATS



Sunshine Beer Festival Chairman Dave Buckler presents a cheque for monies raised at the July festival to Adrian Knowles, Chair of the fundraising team at RNLI Lifeboats Teignmouth.



RNLI Lifeboats Stormy Stan enjoyed the festival

CAMRA's response to the Autumn Budget *(continued from page 3)*

"With consumers feeling the squeeze, it has been disappointing that the Chancellor didn't announce any extra help to keep pub going affordable, such as re-introducing the freeze in alcohol duties to avoid additional increases in the price of a pint or bringing forward plans for a new, lower rate of duty for draught beers"

"CAMRA will continue to campaign for extra support and a fair deal for the nation's pubs, clubs, breweries and cider producers."

Commenting on the forthcoming business rates revaluation in England, Tom Stainer added:

"Extending and increasing business rates relief for hospitality businesses in England in 2023/24 will certainly be welcomed by licensees. However, this is not a substitute for proper reform of the business rates system to end the unfair burden on pubs."

"CAMRA will now be looking closely at the results of the latest revaluation and can only hope that the pub sector has a fairer share of the burden than before."

*A decision on uprating of alcohol duties will be made separately as part of taking forward the Alcohol Duty Review. (HM Treasury).

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En suite accommodation available

Kids, dogs and muddy boots welcome

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LITTLE JOHN'S TORQUAY

It was a beautiful September day when our group of merry men met up at Plymouth train station. Little John was our leader for the day and this gave the good Captain a well-earned day off. It was suggested that we each buy a plus bus ticket with our train ticket. It was without doubt the best advice we have been given. It allows for virtually unlimited bus trips on any bus virtually anywhere near your destination, in our case The English Riviera resort of Torquay.

When our train pulled into Plymouth station from Cornwall, it was very clear it was extremely busy, so we all marched off down to the front of the train where the carriage was virtually empty. People seldom want to walk too far do they these days? After a change of train at Newton Abbot it was a quick trip to our next stop of Torre where we got off.

Our first port of call was the Bull and Bush but unfortunately we were too early and it hadn't opened. So we popped into a nearby watering hole and a rather grumpy guy from Birmingham served us a rather bland beer of no particular interest in a rather drab looking pub.

After one drink it was a short walk to The Bull and Bush and it was a great improvement. I had a Marston's Pedigree followed by Hobgoblin from Wychwood brewery. Both were excellent indeed. Things were looking up.

Round the corner to the bus stop we went. While waiting for the bus I noticed a patisserie across the road with a constant stream of customers visiting and buying products. Waiting for a gap I rushed across the road to order some munchies, out of the corner of my eye I noticed our bus had appeared so I quickly ran out the door to see our bus going off into the distance. None of the group thought to put their hand out to stop the bus as they were too busy talking. So the shop benefitted from a few more eager customers.

As our original bus had about an hour gap till the next one we got on the next bus going down to the harbour. After checking the timetable we had time to sample the delight of the nearby Yates bar. It was a mainly sports and eating establishment offering very reasonable food and drinks, with a wide range of ciders.

Then we were off again. The Plus Bus ticket was really coming into its own. Our bus turned out to be an open top double decker offering great views on the way to Babbacombe. There were lots of families out enjoying the sunshine but our destination lay a little further on at St Marychurch. »



LITTLE JOHN'S TORQUAY – CONTINUED

» Our first point of call was the Dolphin and we sat outside on the pedestrian walkway sampling a very drinkable Devon Dumpling. The Good Captain, wishing to be different, sucked on a pint of Sandford Orchards Devon Scrumpy.

Then we were off around the corner to the Molloys, part of the Platform 5 Brewing Company. The Platform 5 American Pale Ale was very well received by all. The Exeter v Leicester rugby match entertained us as well.

Then it was time to take the bus back down to Torquay harbour where we went to the not to be missed Hole in the Wall pub. It is tucked behind some buildings down a small alley and for the average tourist would have been impossible to find, unless for example, they had looked at 'Whatpub'. A hidden gem.

The Timothy Taylor Landlord was excellent and so was the best of the afternoon from Exeter Brewery Ferryman which I scored 4 out of 5. Brilliant indeed.

Our final pub visited in Torquay was the excellent Weatherspoon the Green Ginger. The service was very swift and the beers were very good indeed. Tring Nosebag, as well as another excellent pint of Devon dumpling, were both enjoyed.

Our bus back to Newton Abbot usually runs very frequently (every 10 minutes or so) but due to bad traffic or driver shortages we waited for about 45 minutes which seemed ages. This was a bit of a downer to say the least.

Eventually we got back to Newton Abbot and had time to pop into the Railway pub. Platform 5 brewing company doesn't operate there anymore and have moved to Torquay. So it is now just a normal pub serving run of the mill beers. The train timetable television screen is still operating, so at least something of the old pub remains.

Then it was off back to "Fun City" after a very nice day out mixed with a couple of mishaps, which always makes for an interesting day. Full marks go to Little John for all his hard work.

Roll on our next adventure!



Phil Ward



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# IVYBRIDGE DISCOVERY

It was rather damp and miserable day weather wise, made more sullen by a dismal display by the England rugby team against Australia in the first test.

After meeting up for a bit of breakfast it was off to catch the gold bus to Bittaford. Our first port of call was an old favourite The Horse and Groom. A nice selection was on offer, including Hunters Royal Hunt as well as a pleasant real cider enjoyed by The Cider Man.

Then we were off again on the bus back towards Ivybridge where we met up with Martin "The Bag" in the Sportsman Inn. Timothy Taylor landlord was on offer, as well as jail Ale. After a couple of drinks we walked to the main street and popped into the Old Smithy which seemed to be run by a new landlady. HSD and Tribute were enjoyed. The nice thing about Ivybridge is the close proximity to quite a few pubs. All have a different ambiance with more of a local clientele feel about them. Further pubs visited were The Duke of Cornwall tucked down a small side street and The Imperial situated on the main road into Ivybridge.

Now to the main event: the main purpose of our visit was to visit The Ivybridge Brewing Company. This is a relatively new brewery opened prior to covid. It is run on a very slightly "alternative" basis as a non-profit making enterprise involving people with mild learning disabilities. Everyone seems to benefit; the staff acquire new knowledge and experiences which helps them to integrate with people and improve their life skills. The end result can be enjoyed by all.



By this time we arrived (6 pm opening) the sun had made a welcome appearance and it was off into the large outdoor seating area. On offer were 4 beers: Erme Pale (4%) Moorland mosaic (5.7% and amazing) Amber Ale (4%) and Pills 21 (4.8%). Something for everyone. Carry outs and quality bottled beers were also available. It is certainly worth a visit and is a very useful project helping people who may never get opportunity, so pop along and help support them.

On our return to fun city with the lovely weather we had time to kill with a visit to The Dolphin in the Barbican rounding off a lovely day indeed.

Happy drinking!

*Phil Ward*

## A TRIBUTE TO KEVIN HORSWILL (AKA THE GERBIL)

It is with sadness that I have to report Kevin passed away a couple of months ago, but he would be better known to most of you as Gerbil. Born in Totnes, he then spent some time at RAF Abingdon before returning to the Bay.

He was a long standing CAMRA member and a regular attendee at meetings until comparatively recently. He had also held branch positions as a Brewery Liaison Officer as well as a Pub Liaison Officer. He was a regular at the Torbay Inn in the back streets of Paignton and it is fair to say that the pub was off the branch radar until championed by Kevin and is now a firm favourite and regular in the Good Beer Guide. It was fitting that his wake was held there. He was an avid collector of pub memorabilia having amassed a large collection of beer pump clips. He tried to wind this down in later years, but could not resist making new purchases!



Two recent memories immediately come to mind. The last time I saw him was in Paignton Conservative Club when he was dressed up as a ghoul for a charity event. On another occasion he gleefully announced that he had finally given up smoking. Of course he knew that it was too late for his lung cancer, but it represented one positive achievement during the darker days of his illness. Outside CAMRA he was a passionate Arsenal supporter whilst his son Tony followed Liverpool. Tony vividly remembers the day when they both went to London for the fixture between the two sides. Kevin was also a supporter and volunteer at Paignton Zoo.

Kevin also owned property in Cyprus where he planned to retire, but unfortunately never made it.

*Bob Southwell & Richard Wilson*

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2023** for them to be considered. For a 'how to' description of scoring see [southdevon.camra.org.uk](https://southdevon.camra.org.uk)





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# BRIXHAM

Some of us had agreed to meet in the Vigilance, Brixham's Wetherspoons for breakfast at 11am. Our little party was arriving from Kingswear on the 18 Stagecoach bus. Although it is only supposed to take 20 minutes, we decided to catch the 10am bus. Perhaps as well, the 18 arrived 20 minutes late with unfathomable mechanical problems. The driver was unsure if it would make it to Brixham! So we boarded the 120 Paignton bus, got off at Churston, crossed the road (a dangerous activity in Churston!) and waited half an hour for the number 12 which runs every 10 minutes. Despite all these traumas we still reached the Vigilance before 11am. Just goes to show, you need to plan ahead with Stagecoach.



After an excellent breakfast we made our way to the Old Market House on the Quay. We were made welcome by the staff who, as there were 17 of us, arranged for us to use the upstairs room which would normally be closed. As it is a St Austell pub, beer choices were Tribute, Proper Job and Anthem.



After the Old Market House we split into two groups due to the size of the next pubs. Some went to the Blue Anchor and some to The Bullers Arms. London Pride was on good form in the Blue Anchor, unfortunately the Tribute in the Bullers had run out as we arrived, so we didn't linger and moved on to the Sprat & Mackerel. Jail Ale was the only offering here, but it was in good form. »



## BRIXHAM - CONTINUED

» Our next target was the Golden Lion, a pub recently reopened after a period of closure. Unfortunately it remained closed for us, apparently it wouldn't be opening until 3pm as opposed to 2pm we had expected. (it did open later and some members returned to it). On the way back we decided to call at the Brixham Conservative Club where Hunter's Devon Dreamer and Walker's White Gold were available. This club is open all day every day and allows non-members to visit.

Next came the assault on Station hill with the Queen's Arms the final target, however we broke the climb at the Manor and enjoyed an excellent glass of Dartmoor Legend. After that the rest of the afternoon was spent in the Queen's Arms where a good selection of real ales was available as usual.

I won't bore you with the traumas of trying (and failing) to get home using Stagecoach, let's just say it wasn't one of their better days.

*Alan Cooke*

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## A COMPENDIUM OF PUB GRUMPS PAST AND PRESENT (PART 10)

Top of the pile of customer concerns are badly behaved kids and I am constantly asked about having another go on the subject. So be it and here we go again. When I was a child the closest I got to the pub was the beer garden with a soft drink and a packet of crisps. There was no hope of being inside, but occasionally the door would open and we were allowed the briefest of glimpses into this forbidden world as the escaped cigarette smoke drifted past us. Children's rooms did exist, but I never encountered one. A hangover from Victorian days was that even if you were allowed inside the law did not permit children to actually see the morally corrupting wooden bar with all its alcohol associations. This is somewhat similar to the Victorians allegedly covering up piano legs to discourage sexual excitement. Then in recent times things started to change and kids were openly allowed in to the pubs at proscribed times, but only in certain areas. This did not last long before full liberalisation with the pubs becoming open house to all with all its consequences that would have been unimaginable in my youth.

I have now seen, and heard, all kinds of nonsense belonging to the playground or the crèche. Children are bringing their scooters into the pub and on one occasion were restrained from using them by more sensible parents. Less likely to be restrained is the running around and chasing each other combined with rolling or crawling around the floor which deems acceptable to some parents. There is a serious health and safety issue here as I nearly tripped over a small being crawling across the floor on returning from the bar. Standing on the seats is common together with crying, shouting and even screaming during tantrum antics. All this noise is enhanced by their electronic games and their constant beeping and buzzing and I have even seen a nappy being changed. If food is involved they could hardly create any more mess and debris if they had deliberately thrown it around and requiring some form of industrial hoovering to clean up the mess which often resembles the detritus of an excessive Roman orgy. What sort of parents allow this sort of thing which would never have been tolerated back in their home environment. There are, of course, well behaved kids which by definition remain unnoticed allowing the idiots to 'grab the headlines'. The pubs have a dilemma. On the one hand families generate revenue, but their presence alienates others who might be driven away. How far do the losses offset the gains?

Before the pandemic the overwhelming means of payment for beer was by cash. Cash then became highly suspect as a possible means of transmission for covid with card payments becoming the norm and I even remember doing a contactless payment through a window pane thereby reducing contagion from my card on to the keypad and to others from there. We all know what happened next with card payments continuing and are now the most common payment type for beer. Most places offer a dual payment system, but far too many are card only transactions. They do tend to be micro pubs and breweries attracting a younger clientele. I can fully understand the attraction to the retailers, but I have reservations. They don't need to carry cash on the premises, which adds to their security and they don't get charged by the banks to obtain cash for change. Transactions are also quicker. However, old gits like myself also like to visit micro pubs and are often less keen to embrace new developments compared to the young. If you retained all the receipts you could start your own paper reprocessing plant. If you bought everything by card then your bank statements would resemble telephone directories (what are they some young people would ask?) »



## A COMPENDIUM OF PUB GRUMPS .... CONTINUED

» This card thing seems to have been somewhat slyly and appears to be more seller rather than consumer driven. I am also thinking that it is harder to track your spending with cash as it gives you a better indication of price (when was the last time you saw a price list?) would even go so far as to suggest that cards hide prices and especially in the more the expensive key keg establishments. This is especially true with silly measurements like 2/3rds of a pint. At the Great British Beer Festival footfall was less than expected, but revenues were higher. Of Course, this could be from higher prices, but the cards also hide your spending. Usually, I would be asking for directions to a cash machine, but with cards you just carry on spending when the cash restraints are removed.

A recent report has highlighted how the internet might be responsible for a decline in civility and manners. When making traditional transactions there is a need for, please, thank you and other forms of social interaction. Often when dealing with bar staff social graces are ignored and they can be treated with disdain. Recently I witnessed this person on his mobile whilst still attempting to order beer. The barman was not happy "Do want to continue your conversation or would you like me to serve you a beer"? He then moved away to serve someone else. Manners were totally absent and don't think that the so called customer thought that he had done anything wrong. Then there are the 'texting zombies' who just get in the way feeling the need to reply instantly, being oblivious to all around and the obstruction caused when at the bar or wandering around the pub. Worst still are those who find it necessary to put their mobiles on to loud speaker mode for us all to 'enjoy' the gibberish of two morons rather than one where the most common word appeared to be (sic). What is wrong with them?

*Bolt Southwell Aka the Grumpy Old Man*

### CAMRA MEMBER PUB DISCOUNTS

The following pubs give discounts to card carrying CAMRA members

<b>Pub</b>	<b>Location</b>	<b>Scheme</b>
The Cherub Inn	Dartmouth	10% off a pint
The Palk Arms	Hennock	15% off a pint Monday-Friday
The Sloop	Kingskerswell	10% off cask beers
The Railway	Newton Abbot	10% off bar bill
Torbay Inn	Paignton	10% off a pint
Waterside Inn	Paignton	10% off a pint
The Green Dragon	Stoke Fleming	10% off a pint
The Castle Inn	Stoke Gabriel	40p off a pint
The Kents	Torquay	50p off a pint Monday-Friday
The Old Engine House	Torquay	10% off cask beers
Yates	Torquay	10% off a pint
Totnes Brewing Co	Totnes	10% off TBC brews

Thanks to all our contributors:

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