

75TH EDITION

SPRING 2023

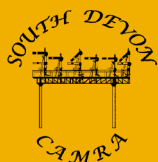


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# WELCOME

**75TH EDITION  
SPRING 2023**



**Hello,**

Commenting on the announcement by the Treasury that hospitality businesses will continue to receive **support with their energy bills** for a further 12 months from 1st April but at a lower rate, CAMRA Chairman Nik Antona said:

"The prospect of energy bills soaring in April as other costs keep rising and consumers tighten their belts will leave the nation's pubs, social clubs, brewers and cider producers apprehensive about how they can continue to make ends meet.

"While we want to see energy support reinstated at current levels, it is now vital that the Chancellor uses his Budget in March to announce a wider support package if our pubs are to survive and thrive. This must include proper reforms to fix the unfair burden of business rates and introducing the new lower rate of duty charged on draught beer and cider at 20% below the general duty rate. This would help keep pub-going affordable for customers and give our locals a fighting chance against the likes of cheaper supermarket alcohol."

*(continues on page 22)*

Also in this edition:

- **What's On in the South Devon area** (page 5)
- **Pub and Brewery news** (page 8 & 9)
- **Rails and Ales at Staverton** (page 12 & 13)
- **Chagford & Moretonhampstead** (page 16 & 17)
- **Cornworthy to Totnes** (page 20 & 21)
- **News from CAMRA** (page 22)
- **A compendium of pub grumps** (page 24 & 25)



*Cheers,  
Andrew Thomson  
Editor*

Please enter your monthly What Pub scores by the **6th** of the following month for them to be included on that month's database. For a 'how to' description of scoring see **[southdevon.camra.org.uk](https://southdevon.camra.org.uk)**





**South Devon CAMRA**  
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**20th - 22nd July 2023**

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**THURS 5-11 PM  
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**15  
CIDERS**

**More details here:  
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**Entry: £10 incl. Festival glass, Beer Tokens & Programme**  
CAMRA, NHS & Teignmouth RFC card carrying members £8  
Glasses non refundable. Under 18s free with accompanied adult

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&  
COLD  
FOOD**



**Drink  
GREENER**

# WHAT'S ON

## BRANCH MEETINGS AND SOCIAL EVENTS

Date/Time	Purpose	Location
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
9 May, 2000h	Branch meeting	Torbay Inn, Paignton
17 May, 1200h	Ashprington & villages	The Watermans, Totnes
13 June, 2000h	AGM	Paignton Conservative Club
21 June, 1200h	Midweek to Paignton	Henry's bar, Torbay Road

## BEER FESTIVALS

Date	Event	Location
20 - 22 April	Tuckers Maltings SIBA beer festival	Osborne Park, Newton Abbot
28 – 30 April	Sausage and Cider festival	Albert Inn, Totnes
May	Mild month	At a pub near you
26 – 29 May	Rails and Ales	Staverton Station
15 July	Ipple Tipple	Ipplepen Village Green
20 - 22 July	South Devon Sunshine CAMRA Beer Festival	Teignmouth Rugby Club Bitton Park Road
25 – 28 August	Rails and Ales	Staverton Station
15 -17 September	Abbfest	Fermoy's Garden Centre

*Please check individual events prior to attending*



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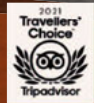


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*"The Holy Grail of all pubs" - Mick, CAMRA Member, Plymouth*

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## PUB NEWS

The December Charity beer festival at the **Queens Arms** in **Brixham** raised £5,713 for The Last Kiss Foundation.

The **Steam Packet** in **Kingswear** plans to re-open by the end of March after an extensive refurbishment.

The recent Winter Ale festival at the **Albert Inn** in **Totnes** was declared a great success with the four specialist beers - an Amber Rye, a Double Chocolate Stout, a one-off Jester Bitter and Brutus Mild - all being polished off very quickly! It was noted that there were visits from three CAMRA branches throughout the festival.

## BREWERY NEWS

Brand new 2023 Charity Brews from **Bays Brewery**. Available at various stages during the year in cask, bottles and beer boxes, each brew will support a worthy local cause. March sees the first - Hops Nose - Inspired by the natural beauty of Hope's Nose, this pale ale is a real wave breaker. Made using a mix of UK and American hops, it has a tropical fruit and citrus aroma combined with a light, smooth taste. Best of all 5% of all proceeds will go towards the Ocean Conservation Trust.

**Bridgetown Brewery** continues to operate successfully and, following the success of the "Specials" at the recent Winter beer festival, Head Brewer George "Ed" Langabeer - aka the 'mad professor' - is planning some more specials for future events. A larger batch of Brutus Mild is also going to be produced.

New brewery in Newton Abbot, **Copperhead Ales**. Currently found in farmers markets and direct delivery, their beers are bottle conditioned and vegan.

A spiced farmhouse ale, Saison ABV 5.5%, is new from **Salcombe Brewery**. It will be available on tap in pubs and in cans (330ml x 12 for £25.00) from retail outlets, including the brewery shop and online for nationwide delivery from [www.salcombebrewery.com](http://www.salcombebrewery.com). Saison (5.5% ABV) is a farmhouse ale brewed with added peppercorns, coriander seed and orange peel. The result is a very special floral, spicy ale with notes of honey and citrus, culminating in a crisp dry finish. It pairs well with roast pheasant, duck or chicken, but is equally enjoyable on its own.

Head Brewer, Sam Beaman, comments: "We are delighted to be launching the fourth and final ale in our new small batch range. Saison style ales originated in the farmhouses of Wallonia, the French-speaking region of Belgium. Traditionally they are low alcohol, light bodied, and highly carbonated. We have created our Saison using a farmhouse yeast strain, and have added a selection of spices to make it our own. The result is a highly drinkable, warming ale, perfect for the winter season."

The 2023 Breakthrough Cider Maker Awards sponsored by **Sandford Orchards**, now in its third year, are unique awards free to enter and offer aspiring cider makers advice, guidance and guaranteed listings with the on and off trade. »



## BREWERY NEWS ... CONTINUED

» This year, the competition is open to cider makers making up to 50,000 litres a year. Applications closed on 28th February 2023 and the competition moved on to the sampling and judging phase. Barny Butterfield, Chief Cidermaker at Sandford Orchards explains: "We created the Breakthrough Cider Maker Awards three years ago to support the future of our precious UK cider industry. We aim to seek out Britain's most talented cider makers and provide them with invaluable exposure, mentoring, advice and technical help as well as guaranteed listings in both the on and off trade. Winning this award provides small scale cider makers with the help and opportunities that they need to progress their business to the next level!"

The 2023 prize includes: business strategy mentoring with Barny, a retail listing at Darts Farm, Devon, on-trade listing with one of The Stable restaurants and The London Cider House, £500 to spend with equipment and consumables supplier, Vigo limited, mentoring from Sandford Orchards' cider makers, and a Sandford Orchards winner limited edition cider. Two silver winners will receive a £200 voucher to spend with The Bag in Box Shop. Moreover, everybody who enters will receive thorough, detailed, actionable feedback on their entry.

The winner will be chosen by a panel of expert judges. Tom Oliver, owner of Oliver's Cider and Perry and one of last year's judges' comments: "It was a real honour to be able to taste some of the more forward thinking and progressive cider makers at last year's Breakthrough Cider Maker Awards. The amount of discussion that ensued between the judges was a great indication of the quality of the cider but also of the many aspects that cider makers need to cover. They must want to grow, whether it is in size or quality, must give great attention to labels, both legally and design wise. They must leave the judges feeling that they really do want to "make a go of things". If you think as a maker this is your, then this is the award to go for."

Barny adds: "I am so proud that Sandford Orchards has been able to make these awards a reality. It feels great to be able to give something back to the industry that has given me so much. Bringing cider makers together is always brilliant for sharing ideas and dreaming up plans which we all hope will bring the joy of cider to more and more people. By supporting the energetic future of cider across the country we hope to reach out to curious wine, beer and spirit drinkers and grow the love for this marvellous drink."

For further information on Sandford Orchards and the Breakthrough Cider Maker Awards visit [www.sandfordorchards.co.uk](http://www.sandfordorchards.co.uk) email [cider@sandfordorchards.co.uk](mailto:cider@sandfordorchards.co.uk) or follow Sandford Orchards on Twitter, Facebook and Instagram.

Brewing on a 300 litre kit positioned behind the bar since 2014, the **Totnes Brewing Co.** is still a family run tap room and only brews for consumption on the premises. It is also community Pub hosting numerous weekly events in the main bars, outside in the beer garden & also upstairs in the Georgian Ballroom Music Venue, The Barrel House. With the addition of 3 new custom made Fermenters acquired in 2020 and a new assistant Brewer, brewing output has increased to 6 beers permanently on tap at the bar, plus a host of locally brewed & European craft ales both on tap and in bottles and Cans. Their focus is on local with all house taps, Lager, Pilsner, Cider and Stouts coming from within Devon & Cornwall.

Core beers are: CITRA - Light Hoppy Pale 3.9% cask, VIXEN - Light Golden Bitter - 3.6% ABV cask, NEW CASTLE - Classic Brown Ale - 4.3% ABV cask, MOSAIC - Single Hopped Oat IPA 5.4% ABV keg, FREYA - Session Pale Ale 3.9% ABV keg, and JARED - Tropical N.E.I.P.A. 5% ABV keg.



# THE KENTS



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## RAILS AND ALES

Rick, a fellow member and myself decided that, since Dartmouth would be rammed with people due to Regatta, we would venture forth and join the branch social at the Devon Diesel Society's Rails and Ales Festival at Staverton Station.

We decided to arrive in style on the steam train from Totnes Riverside, so Rick was allowed to purchase two return tickets online. We decided a healthy breakfast was required to set us up for the day, the Signal Box Cafe was an obvious choice. The timings of the 92 bus from Dartmouth were not convenient, so I convinced my wife to deliver us to Totnes in exchange for a traditional English breakfast. Whilst enjoying our excellent breakfasts we were joined by Lawrence, our branch Secretary who was heading for the same train.



We arrived at Totnes Riverside in plenty of time for the 11:20 service. The 12 minutes journey to Staverton was soon over and we arrived on the platform ready for our first beers of the day. At this time it wasn't too busy and a glass each of Fyne Ales Jarl and Cotswold Lion Shepherds Delight were soon obtained. The main area of seating, in the station yard, is accessed by a few steps from the end of the platform. There were plenty of tables available

so we claimed a six seat bench with an umbrella in anticipation of a long hot afternoon.

There were 43 real ales listed in the free programme along with 8 keg beers in a separate bar. Personally I felt there were too many over hoppy IPAs and Pale Ales for my taste, but I struggled on! All real ales were priced at £2/half and £4/pint. »





## RAILS AND ALES – CONTINUED

» As the afternoon progressed we were joined by various other members, including Chairman Bob, Diesel and steam hauled trains passed every few minutes, hooting and whistling to add to the general ambience. By about 2pm it was getting much busier and much warmer. The queue for the real ales was getting longer and longer, especially after a train arrived. Eventually the queue got so long I was no longer prepared to wait in it and, against all previous principals, decide I would have to try a half of keg beer where the queue was non-existent. I parted with £2.50 for a half of Jaipur, a beer I have known over many years. I cannot say that being in a keg improved it any; too cold and too fizzy. It took the barman a while to serve a full half due to the beer fobbing, it just seemed it would have been better to have a cask of the real ale version instead.

Suddenly someone said our train is in 5 minutes, so there was a rush to get to the platform, only to find trains were running 30 minutes late. Thus we were later getting back, reducing our planned 60 minutes in Totnes to just 30 minutes. Only time for a quick pint in the Waterman's before catching the 92 to Dartmouth.

Well done to Devon Diesel Society for yet another excellent festival, we both agreed it was a great day, what I believe might nowadays be described as 'awesome'.....

*Alan Cooke*



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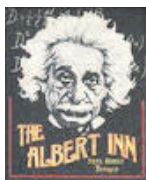
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01803 863214



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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.

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APRIL 2023

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# OUT OF SEASON IN CHAGFORD AND MORETONHAMPSTEAD

It's Rabbie Burns week and we're salivating at the prospect of haggis as well as black pudding on the menu in the obligatory Wetherspoons for pre-crawl breakfast. And with Exmoor Beast on the bar, surely a dream ticket!

But, it's only 9 o'clock and we have many hours on buses to look forward to into the wilds of Dartmoor.

Exeter Bus Station's wait is 40 minutes for the next bus. Time to check out the recently opened St Sidwells Point, Exeter's shiny new leisure centre. Then round up the group and head off to the Country Bus 'Bus Station' up the road in Sidwell Street. Round up from where - swimming, jogging, or the weights area? Na, coffee and cake for all of us in their excellent new café!

So eventually we're in Chagford, and first up is the Globe Inn where we enjoyed Otter Bitter, Jail and Dartmoor IPA, and topped up their display of ever popular News & Brews magazines. Then on to the Three Crowns Hotel next door with Jail, Proper Job and Tribute in a packed bar – once again we're on the tail end of a wake but there's beer left for us and all in very good order - St Austell gets it dead right with this one. »



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# OUT OF SEASON IN CHAGFORD AND MORETONHAMPSTEAD – CONTINUED

» The Ring O'Bells was disappointedly shut according to their Winter hours. On a recent evening visit the pub was extremely busy so the new-ish landlord is settling in nicely. This recent member of the Inns of Cornwall and Devon family is well worth a return trip.

Next up was the Chagford Inn, where a solitary Otter Bitter was waiting for us, although in first class condition.

Back on the bus to Moretonhampstead and straight into The Union Inn.



Gone are the 'own label' beers on the bar (we knew them as Red Rock variants) to be replaced by locals and nationals and a great pint of London Pride was enjoyed. Then to the sumptuous bars of the White Hart Hotel to for a pint of Jail.

Eventually back in Newton Abbot and for one of us a crawl in preparation for the assault on the mountain on the way home.

A good day out and not one suspect beer. Well done, Chagford and Moretonhampstead publicans!



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<sup>†</sup>Joint members receive £40 worth of vouchers.



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for  
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# CORNWORTHY TO TOTNES

On a scorching hot day a group of members met up at The Waterman's Arms in Totnes for a sharpener before attempting the trip to Cornworthy on Bob the Bus. We had the choice of Hunter's Half Bore or Jail Ale in the Waterman's.

We caught the 1245 bus to Cornworthy with the intention of then walking back to Totnes via Tuckenhay, Bow Bridge and Ashprington.



The Hunter's Lodge at Cornworthy was our first call where we had the choice of Jail Ale or London Pride, the latter being the choice of most of us, we don't see it too often in south Devon.



We had been given a few tips by a kind lady on the bus for our first walk to Tuckenhay which we soon completed despite one of our brave soldiers leaving some of his skin on some barbed wire. It was warm work walking and we were glad when the Maltster's Arms appeared. The beers available here were Hanlons Yellowhammer, Otter Bitter, Jail Ale and Exeter Avocet. Once we had made our choices we walked down to the riverside tables, an ideal spot to enjoy beers. »



## CORNWORTHY TO TOTNES – CONTINUED

» All too soon we had to move on, this time a nice short, easy, level walk to the Waterman's at Bow Bridge, a Palmers Pub. The full range of Palmers beers were available: Copper, IPA, Dorset Gold and 200. There are only three Palmers pubs in our area, the other two being in Salcombe and Staverton.

The next walk proved to be the most challenging so far; the walk to Ashprington and the Durant Arms. It is all on roads and it is all up hill, so by the time we reached the Durant we were gasping for another beer. Unfortunately we arrived at 3:45 and it didn't open until 4pm - that was a long 15 minutes! However it proved to be worth the wait with four beers available here: Noss Beer Works Church Ledge, Teignworthy Gun Dog, Jail Ale and Osset White Rat. That made Jail Ale in four out five pubs! The White Rat and Church Ledge both proved popular.

At this point good sense prevailed and it was decided that the 3 miles along the Dart to Totnes was a step too far in the heat, so a taxi was summoned and we were safely delivered back to Totnes and a final glass of Timothy Taylor Landlord in the Lord Nelson, before we went our separate ways on various buses homeward.

*Alan Cooke*



(continued from page 3) "Commenting on the **inclusion of manufacturers of beer, cider and malt on the list of Energy and Trade Intensive Industries under the new Energy Bill Discount Scheme**, CAMRA Chairman Nik Antona said:

"It's great news that the Government has listened to the voices of producers and consumers and included brewers and cider makers on the list of businesses that will be eligible for a greater discount under the new Energy Bill Discount Scheme.

"Although the new Scheme represents a significant rollback in support, it's vital that brewers and cider makers are in receipt of this additional discount.

"With full details on eligibility and the application process still to be published, producers urgently need certainty on what level of support will be available when the new scheme comes into force in April.

"Unfortunately, pubs and social clubs will not qualify for extra support despite being vital community facilities, with many advertising their services as 'warm hubs' for those struggling with domestic energy costs. We want the Chancellor to revisit this decision in the Spring Budget, although this will sadly be too late for many licensees who have already taken the heart-breaking decision to close their doors due to the cost-of-business crisis."

Commenting on new statistics from CAMRA revealing **554 pubs have closed or stood empty without tenants in the last six months of 2022**, CAMRA Chairman Nik Antona said: "These figures should be an urgent wake-up call for the Government. Without a support package in the Spring Budget, we risk losing more pubs which are at the heart of community life and play such a crucial role in bringing people together and tackling loneliness and social isolation.

"With the cost of doing business rocketing, energy costs sky-high and customers tightening their belts it is little wonder that hundreds of pubs across the country are closing for business or are standing empty. We know that the licensed trade can thrive and drive growth in the economy, but only if the Government acts quickly.

"That's why CAMRA is calling on all pub goers to join our campaign for urgent help to save our pubs which includes giving more help with energy bills from April, making the business rates system fairer for pubs and cutting tax on draught beer and cider by 20% to give our locals a fighting chance to compete with the likes of supermarket alcohol."

**Check out Spring budget response and CAMRA's reaction in the Summer edition of News & Breads magazine.**

## The Durant Arms Freehouse Ashprington Totnes TQ9 7UP



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## South Devon CAMRA Pub of the Year 2017

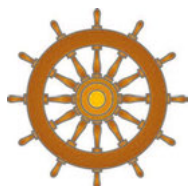


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## A COMPENDIUM OF PUB GRUMPS PAST AND PRESENT (PART 2)

Let's start with something vaguely philosophical as to what constitutes a pub or to put it another way, when does a pub become a restaurant? Surely it can't be that a restaurant which also serves alcohol suddenly becomes a pub, but where is the dividing line? The alarm bells will immediately start ringing when I get asked whether I would like to open a tab. Blimey, how much beer do they think I can drink to necessitate a tab? However with rising prices of beer these days... There is also something worrying about a debit card surrendering and disappearing over the bar - debit card to be placed behind the bar. Even worse is where the process of opening the door results in instantly being pounced upon by a diminutive Thai lady thrusting a menu into your hand. Then there are the enormous chalk boards offering every type of food known to mankind including such offerings as kangaroo, ostrich and alligator. There is very much pollution of the wall and a massive visual gastronomic intrusion akin to large screens showing some obscure European sporting event. Like some pubs displaying pump clips which are more imaginary than real with some beers being unavailable. Should I be brave enough to ask for Kangaroo to be told....sorry the Kangaroo is off! Suddenly an enormous range becomes something very much more modest. Even if I was to get that far the next stage is the worst with all the tables laid out for food and often with the obligatory reserved sign which I have my doubts about. One pub landlord 'spilt the beans' on this, blaming his wife. Apparently the reserved signs were just in case the unexpected coach party of ravenous diners descended upon them. She also liked to give the impression that the food was good and in high demand and if he had his way he would remove them. There is a stage worse whereby all the tables are covered with wee chequered table cloths, some flowers with the dominance of pastoral shades and that would be what I would definitely call a café. I have even encountered pictures of the food along the lines seen in Spain to show you what paella looks like. Surely there is no need in this country to show us what a plate of ham, eggs and chips looks like. It has probably more to do with the dreaded marketing with the photo operating as a potential appetiser for customers.

Recently I met up with some of my fellow judges for the South West pub of The Year completion whereby one pub had some sort of code as to whether that table was available to diners or not depending how the table was actually laid and where and how the cutlery was positioned. They also questioned how hygienic it was to have drinkers spluttering or coughing in the vicinity of supposedly clean eating utensils. There was also the general acceptance that 'foody' was becoming more of the norm and especially in rural areas where they would be unable to survive on just beer sales. I was out drinking in a wet pub without any food trade and got talking to one of the locals who was saying how good the beer was, and I agreed. I was then expecting him to be scoring the beer in the region of 4 out of 5 only to be amazed that he scored it as a 2 because there was no food! Since when was a beer score dependent on the availability of food? There are of course criteria for the judging, but it would seem that some people ignore this and fall back on gut feeling and prejudice.

The ordering of the food sometimes displays the ultimate in indecision and incompetence and dithering. To start with they don't know their table number and have to return to find it out. What can follow could be a comedy. »



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

» "I'm not certain whether to have the chicken or the pie. Which do you think is the nicest?" Decision eventually made and they are now asked whether they want chips, potatoes and various vegetables requiring another return to the table or some shouted questions.

The farce is repeated with the drinks with which brand of lager is required and do they want ice with a particular drink. This is even worse during half term or during Mothering Sunday when three generations are there. What sort of sherry would you like mum? I don't know, but will have the same as last year which I doubt is instantly recallable. Meanwhile in the middle of this a small child has wandered over wanting an ice lolly. There I am patiently waiting through this endurance test to conduct a simple request for a pint and to disappear in less than a minute. The final act of incompetence is still to come with the payment. The debit card doesn't work or they have forgotten the pin number resulting in another return to the table. On one occasion, a debit card was confused with an OAP bus pass! Fortunately, not all these events occur all at the same time as I would have murdered someone!

Unfortunately CAMRA members are not immune from this process. They can always be spotted prowling along the hand pumps, leering and peering at the clips. At the time asking questions over styles and strengths and taking an inordinate amount of time on tasting before delivering the final decision. There is one person who regularly goes into the local Wetherspoons and takes the above to the ultimate extreme. I always knew when he had arrived when all the bar staff suddenly disappeared. Does anybody remember the 'good old days' when people held their pints up to the light to check the clarity of their beer? Surely this rivals the leering and is just as embarrassing!

*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>
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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

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