NEWS AND BREWS

AUTUMN 2009

FREE

Free Magazine of

The South Devon Branch of

THE CAMPAIGN FOR REAL ALE

SOUTH DEVON CAMRA

South Devon

CAMRA

Supporting Real Ale

in the South West

Welcome to

NEWS AND BREWS

27TH EDITION AUTUMN 2009

Autumn is always a great time for real ale drinkers, as September brings a large number of beer festivals, not least of which is ours on 17th to 19th September. The highlight of South Devon CAMRA's calendar is our annual festival at the Racecourse in Newton Abbot.

This year will be similar to previous years in that we will have over 100 different ales, and 25 ciders and perries, and 2 great bands on the Friday and Saturday evenings. The beers are coming from as far afield as Valhalla Brewery in the Shetland Isles and Green Jack in Lowestoft, but local favourites from Teignworthy, South Hams and Dartmoor breweries will be appearing. It is interesting each year to see which beer sells out the quickest. Of course, the Beer of the Festival is always amongst the first to go. Around 30 guests come along on the first afternoon before the festival begins, and in teams, judge a different selection of the beers in a blind tasting. Then the winners of their class e.g. bitter, best bitter etc, go through to a grand final to select the champion. Last year, it was so close between the last two contenders that there had to be three tastes-off to decide the ultimate winner.

Following the judging, we post up all class winners, and customers get the opportunity to drink ales that have been pronounced the best. Do come along and join in with the fun. *Cheers!* *Tina Hemmings, Editor*

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PUB NEWS

The **Manor Inn** at Galmpton has joined Punch's Select Cask scheme, and I hear we can expect **Skinner's Heligan Honey** and **Harviestoun Schiehallion** and possibly **Moorhouse's Black Cat** in the not too distant future.

South Hams Brewery in Kingsbridge have a new beer called **Re-Session Ale** (ABV 4.0%), which they are trying to sell at under £2 a pint. It is a pale amber beer, low in bitterness and with full malty flavours. It has a slightly sweet finish and makes for extremely easy drinking. Incidentally, **Eddystone** (ABV 4.8%) won a second place at The Plymouth Beer Festival last month.

The bar at the former Riviera Cinema in Teignmouth, which last traded as Carlino's, reopened in July under the name **Take 2**, chosen to reflect the building's former use. Carlino's only ever sold keg beer, and it was a pleasant surprise to now find two hand pumps dispensing **Dartmoor Brewery Dartmoor IPA** and **St Austell's Tribute**. The owner, Russell, is new to the licensed trade and we would like to wish him and his team every success.

Heavitree have recently increased the range of beers available to their pubs and **The Ship, Teignmouth** has taken advantage of this to install **Dartmoor Jail Ale** alongside three **Otter** beers and **London Pride**. **The Ship** at **Kingswear** has **St Austell Tribute, O'Hanlon's Yellow Hammer** and the full **Otter** range.

Stock up on bottles of **Bays Breaker** at Sainsbury's from 26 August. Bays are one of several breweries in the Sainsbury's 2009 Beer Competition, to win a contract to supply the supermarket chain longer term, and are judged on their sales in the following 4 weeks. See 'Praise Indeed' on next page.

The **Globe Inn** at **Chagford** are holding their first Beer Festival this August Bank Holiday weekend. There will be live music at most sessions and a BBQ with all proceeds to Devon Air Ambulance and the Chagford Church Organ Fund.

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AND MORE PUB NEWS....

Red Rock Brewery have introduced a new IPA recently which is going down well in the pubs which have taken it. It has a 'custom built' pump clip in the following outlets: Millbrook Inn, South Pool; Union Inn, Moretonhampstead; Cockhaven Manor, Bishopsteignton and the Royal Dart, Kingswear. It is called **Light House** in bottle and features an image of the lighthouse on Teignmouth sea front, which isn't really a lighthouse at all - it's a folly. It is a golden 3.9% beer, full bodied for its gravity with a floral hop nose.

The **Tradesman's Arms** in **Stokenham** reopened in July. The new licencees, Cathy & Mike Saunders, have lived in the village for a long time, have never run a pub before but had wanted to save the pub. **Eddystone IPA** (4.8% abv) from The **South Hams Brewery** is currently the regular house beer, but they hope to get another hand pump, possibly serving **Devon Pride** (3.8% abv).

The **Wellington** at **Ipplepen** has recently changed hands and has a sign outside saying 'Good Real Ales, we are now looking after them'. We will send our roving reporter to make an evaluation.

The **Wild Goose** at **Coombeinteignhead** has seven real ales on permanently, all in great condition. The Tuesday Fish and Chip night has started again.

Praise Indeed

An article from the Guardian recently praised Sainsbury for its Beer Competition, and for giving brewers, large and small, a real chance to promote their product. Without a concrete order, few breweries can afford the outlay to invest in the large costs necessary to meet with the standards required to supply supermarkets. The Sainsbury's Beer Competition has given 15 beers the chance to make the grade in a less formal way, by selling them over the three weeks from 26 August, with the two best sellers winning a further six-month contract. The 15 beers were chosen from 115 original entries, and the Guardian expert has put local brewery Bays in his top spot by saying that Breaker is the most sophisticated beer on the list. He goes on to say that the beer has a complex flavour profile, with properly delineated rich, roasted, fruity, coffeeish malt notes, but also a clean, palate-cleansing sourness. He ends his report with the description 'Very good'. Other beers recommended were Ceilidh and Eighty Shilling both by Williams Bros, from Alloa.

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Contact Us.

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Vice Chairman - George Hemmings 01803 854486

Secretary - Anthony Woodwark 01803 813133. tony@southdevoncamra.com

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tinahemmings@hotmail.co.uk.

Visit our award-winning Web Site at www.southdevoncamra.com

Congratulations are Due

The 2010 CAMRA Good Beer Guide will be published on 10 September 2009, so look out for it at your local bookseller. South Devon CAMRA have 5 new entries : **Dartmoor Lodge - Ashburton; Royal Castle Hotel - Dartmouth; Globe Inn - Frogmore; Palk Arms - Hennock and Millbrook Inn - Millbrook.**

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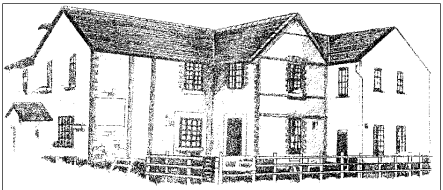

The Manor Inn

2 Stoke Gabriel Road
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Devon TQ5 0NL

Tel: 01803 661101

www.manorinngalmpton.co.uk

Good beers (Otter, Abbot, Sharp's Doom Bar, St. Austell's Dartmoor). Good food, function rooms, accommodation, patio, large car park, good company. Quiz nights Thursday (general knowledge) and Sunday (music). Children and dogs welcomed in a real village pub.

Roving Group Visit The South Hams

The South Devon Branch of CAMRA has a group of five practised members who make regular trips to various parts of the branch area to check out pubs and their beer and real cider. We recently made a visit to four pubs in the South Hams. The first one was the Queens Arms, Slapton. This long-standing Good Beer Guide entrant had three real ales and a real cider on offer; all were in excellent condition and scored highly according to the CAMRA guidelines. The beer garden here is particularly attractive and enjoys a beautiful view. We followed up with a visit to the Tradesman's Arms, Stokenham, newly reopened and refurbished and being run by a local couple. The Globe Inn Frogmore was next, an attractive pub in splendid condition after a through makeover, and offering good food and quality beer. Finally, we dined at the Fortescue Arms in East Allington, another GBG pub; the beer and food here is always of good quality, which is why we tend to end up here when we make a South Hams trip. All the pubs we visited had the same high standard of beers and ciders, and we look forward to planning our next visit.

Anthony Woodwark

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DARTMOOR ROVER 2009

On Sunday 26th July, eleven South Devon Camra members met in the rain in Newton Abbot for the annual trip around the pubs of Dartmoor by using only public transport. Having left Newton at just after 10 a.m., we arrived in Princetown some 50 minutes later to be greeted by some now serious rain, the abiding feature of the day. It now being past 11a.m., we were able to take advantage of liberal moorland Sunday opening times and head to the Plume of Feathers- Princetown's oldest pub having granite walls and slate floors to accompany its Jail Ale, Dartmoor I.P.A., and St. Austell Tribute. It was then over the road to the Prince of Wales, the town's other Good Beer Guide-listed pub, and the Dartmoor Brewery Tap. Not surprisingly, I.P.A and Jail Ale were again on the menu.

From here, a 15 minute bus ride took us to Yelverton and lunch at the Rock Inn, a busy roadside house, where more of us opted for the 'Rockstock' house beer than the Tribute or Jail Ale. Leaving the Rock, the next leg of our journey took us off the moor, and down into Mutley Plain in Plymouth. Here, we visited the Plymouth CAMRA Pub of the Year, The Fortescue - a basic, wooden-floored boozer boasting a choice of 8 ales and a mixed clientele. Some hardened smokers were even braving the atrocious weather in the 'Beer Garden'-a 'Patio' out the back.

Three of our number then left us to catch a direct train home, whilst the remaining 8 also caught a train - the somewhat more picturesque Preserved Line to Gunnislake, followed by a 15-min. wait for a bus connection to Tavistock - not enough time for even a swift half, as there isn't a pub anywhere near the bus stop. By contrast, the 35 minutes we had in Tavistock permitted a short walk to the Ordulph Arms and some too-cold Doom Bar and Dartmoor Summer Ale.

Back in Princetown, a hardy two of us left the bus to see out the day's itinery, whilst the six remaining part-timers headed back to Newton Abbot.

One quick return visit to the Prince of Wales later, we were off to Moretonhampstead to wait a few minutes for our own connection back to Newton. Once there, my colleague had a 20-min. wait for a train, so being diehards we naturally popped into the town's Wetherspoons for a final half.

As always, we are all indebted to our Titan of the Timetables Phil Stevens, who always gives us a great day out, and who made it to the final eight...but not two!

Peter O'Nions.

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Pub Jaunt in the Midlands

In May, I left Paignton for a holiday in Mid-Staffordshire and once there I quickly unpacked then set off by walking along the Severn Trent Canal; it was very hot. The first pub I came to was the Plum Pudding where I had a pint of Banks's Bitter, and there was also Banks's Mild from the cask. Venturing away from the canal, I walked for 15 minutes arriving at Longdon where I was greatly rewarded in finding a Good Beer Guide pub called the Swan with Two Necks. This very good and friendly pub had four cask ales Doombar, Black Sheep, Landlord, and their own brew called N'KD at 4.3% ABV; excellent value at £2.00 a pint.

Later in the week, I found a haven of GBG Pubs in Stafford. First was the Bird in Hand, an old Tudor-type pub opposite the railway station, and a new landlord had just taken over; beers were Courage Best, Banks's Original, Pedigree, with Titanic Iceberg, Slater's Queen Bee in the cellar. I then went to the Lamb Inn; a nice friendly GBG pub where I met a few CAMRA members and sampled 6X, Bombardier, London Pride and Courage Best.

The Greyhound (Mid Staffordshire Pub of the year for 2009) is over the road from Stafford prison and has nine guest beers, the most popular being Red Fox. I think the prisoners must be very frustrated! I then went to the Railway Inn, which is a typical back-street urban pub serving Abbot, Bass and Bombardier. At the Star and Garter, a friendly pub on the Wolverhampton Road, and well supported by Camra members, they were offering 6X, Abbott, Green King IPA.

My trip to the village of Weston involved a visit to another GBG gem, The Woolpack. Beers were Banks's Original, and Best Bitter, Pedigree, Ringwood and Jenning's Sneck Lifter.

The following day I went to Newcastle-under-Lyme, and found another GBG pub, a real local called The Museum, providing Tiger Bitter, Pedigree, Bass, and Worthington. In Stone, I found

What's On

Branch Meetings and Social Events

Date	Time	Purpose	Location
Tues 8 Sept 2009	20.00	Branch Meeting	Golden Lion Brixham
Tues 13 Oct 2009	20.00	Branch Meeting	Cider Bar Newton Abbot
Sat 17 Oct 2009	12.00	Return trip from Surrey & Hants. CAMRA. Tucker's Maltings and visit Teignworthy Brewery	

Beer Festivals

17-19 Sept 2009	**27th South Devon CAMRA Beer Festival**	**Newton Abbot Racecourse**
12-13 Sept 2009	10th Somerset CAMRA Beer Festival	Minehead Station platform
25-27 Sept 2009	Abbfest Beer & Food Festival	Totnes Road near Fermoy's
2-3 Oct 2009	Weymouth CAMRA Octoberfest	Brewers Quay, Weymouth
16-17 Oct 2009	32nd Bath CAMRA Beer Festival	The Pavilion, North Parade Rd, Bath

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...cont a good pub, called the Swan. The bar was decorated with hundreds of beer mats from all over the world. I was impressed by the quality of the beers; Old Priory, Lymstone Stone Faced, and they also serve excellent pork pies.

I can recommend visiting Stafford - you have plenty of surprises waiting for you.

Richard Wilson

CAMRA IS NOT JUST ABOUT BEER

So you thought CAMRA was just a beer organisation. Well let me tell you, it certainly isn't. For over 30 years, CAMRA has also supported both real cider and perry. Moreover, in 1988, when even I was a lot younger, a committee was set up within CAMRA to deal exclusively with both drinks.

So what do we actually do? Well, there is so much cider information floating about in CAMRA that we aim to pull it all together and, where needed, let people know about it. After all, there is no point in keeping it to ourselves. For example, there are no breweries in the UK that we do not know about, but we are

continually discovering new cider makers, sometimes families who have been making it for generations and very few people outside of their village know about them. This tracking down of producers is an ongoing task.

We have given help and advice to new producers, who may be setting up for the first time. This can be anything from technical information, to telling them where they can buy equipment, to actually finding the apples for them. We also liaise with producers organisations and attend the Parliamentary Cider Group's annual reception.

We do have our own definition for cider and perry. This is what CAMRA accept as real cider and perry rather than the fizzy concoctions that you often see in pubs. These days, virtually all CAMRA beer festivals sell cider and perry, so we can offer advice to anyone running the cider bar. There are cider-training sessions that take place for CAMRA members every year at the Great British Beer Festival, and, in the distant past, we have held four National Cider and Perry Exhibitions in London.

We even publish a cider guide, with information on producers and listing pubs throughout the UK where you can drink it.

May is the month when the winner of our Cider and Perry of the Year winners are announced, after a very comprehensive judging at the Reading Beer and Cider Festival. And, for the last few years, CAMRA has dedicated October as Cider and Perry Month. Many local Branches now run cider events during the month. These can range from trips to cider makers through to encouraging local pubs to try real cider, often for the first time. This has encouraged many pubs to continue selling it, once they realise that there is a market for it. October is also the month when we publicise the winner of our Cider Pub of the Year, where judging has taken place throughout the previous six months.

In October, we also have the annual cider trip, which is open to everyone, not just CAMRA members. On a very sober day, we visit two or three cider makers, where there is usually a demonstration of actually how to make the drink. Then, of course, we are forced to sample it!

Finally, I come to perry, the sister drink to cider, made with perry pears. No, not the appalling ‘pear cider’ that has appeared in recent years, but a drink that most people do not even know exists. I am not putting it too strongly when I say that without CAMRA perry would be well on the way to disappearing altogether. Even now, it is mainly seen at beer festivals, rather than in pubs.

These are just some of the things that we do. So you see, I was right all along. CAMRA is not just about beer.

Mick Lewis (for CAMRA Cider & Perry Committee)

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Fine food, our chef having worked on the QE2

Perry – What It Is, Why It Matters

When they wish to draw attention to the organisation's successes, people in CAMRA (the Campaign for Real Ale) often think of such things as the huge growth of the microbrewery movement, or the Campaign's ultimately successful lobbying for flexible licensing hours. Paradoxically though, one of CAMRA's most illustrious successes has been the preservation of a style of drink that some drinkers would still be hard pressed to identify - real perry.

Consider this: the programme for last year's Great British Beer Festival lists perries from no fewer than 24 producers, selected from many more up and down the country. Yet a generation ago, when CAMRA's involvement with cider and perry was in its infancy, we would have struggled to name as many as 24 producers making any real perry whatsoever. What's more, while many of those producers were from the traditional perry-producing counties of Herefordshire, Worcestershire, and Gloucestershire, others came from such places as Mid Wales, Hampshire, and Norfolk where the drink was no more than a distant memory, if even that.

So what is perry exactly? The dictionary definition, accurate but somehow unappealing, reads 'fermented pear juice'. More usefully, it can be regarded as the equivalent to cider, but made from pears not apples. But not any old pears – unlike cider, which can be made if you wish from dessert or even cooking apples, perry can only successfully be made from specific varieties of 'perry pears'. Hard, fibrous, and (by the standards of a dessert pear) frequently misshapen, these varieties (of which dozens are recorded though many are now very rare) have developed over many years to suit the soil and climate conditions of the 'Three Counties' of Herefordshire, Worcestershire, and Gloucestershire which have been their historic heartland.

Real perry is made in essentially the same way as real cider, though many producers who make both contend that perry making requires the greater skill. The character of the resulting drink shows as much variety as real cider, but as a broad generalisation, perry can be said to be subtler and more delicate than cider, often bearing comparison to a high-quality white wine. Colour is typically lighter than cider, often with a greenish tinge by contrast with the gold to orange tones of a typical cider. And the presence in perry pears of an unfermentable sugar known as sorbitol dictates that even perry that is fully fermented out will still have a certain residual sweetness. Perry also lends itself particularly well to bottle fermentation to produce a naturally sparkling drink, and some spectacularly good examples of this style are now available.

By now you will be wondering where you can buy and enjoy some real perry, and it must be admitted that it is still not as easy to find as it should be. One of the best places to start will be your local CAMRA festival – virtually all of these now have a cider and perry bar where a greater or lesser range of perry will be available, and they are generally staffed by enthusiasts who will be able to tell you where to get it in your area. More and more of the pubs that take beer seriously nowadays sell real perry too – in recent years, those of us in CAMRA who spend some of our time assessing pubs for their cider and perry offering (tough job, but somebody's got to do it) have found impressive ranges of perry in counties as different as Derbyshire and Dorset.

It would be wrong to close without referring to the unfortunate term 'pear cider' that has come into use lately. This is of course a logical nonsense – perry is made from pears, cider from apples, and the two drinks are separate and distinct. *….continued...*

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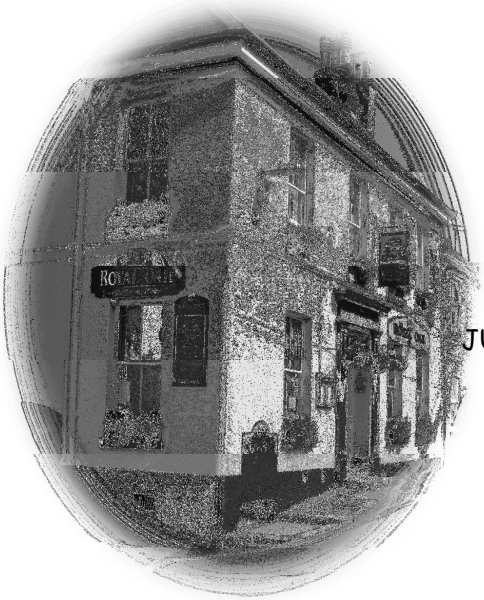
...continuation…

The term seems to have arisen from the industrial cider-makers' practice of making vaguely cider-style drinks flavoured with other fruits (frequently in essence or concentrate form). In their denatured world, a bottle of pear flavouring is just another way to impart some empty novelty to a sweet fizzy drink targeted at the inexperienced or undiscerning. In the interests of clarity, it would be preferable if the term 'pear cider' were never used at all; it should certainly never be used (and happily hardly ever is) to describe the true traditional product – **real perry.** Rhys Jones

Are YOU a Beer Snob?

When you go to your local and see the same locally brewed beers that you can find anywhere in South Devon, do you automatically search the pumps for something different and 'better'? We know that familiarity breeds contempt, but do we automatically deride local ales just because they are local and common? A visitor to this area could not understand the popularity of Greene King IPA here, as where he came from it was everywhere, and he found it ordinary. He was very surprised to hear from a local licensee, that IPA was the best seller. He was also highly delighted with some of the local beers he found, which I have heard fellow drinkers deprecatingly refer to, as ubiquitous.

I know variety is the spice of life, but how objective are **you** about beers brewed in your area?



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Reflections of a Grumpy Old Man

It is probably inevitable that with age you become more and more of a misanthrope seeing only the worst features of your fellow human beings. In the process you tend to ignore your own failings and it becomes a little like bad drivers on the motorways with everybody knowing the fact but nobody confessing to being the guilty party.

Who annoys me in pubs? Well to start with there are those who insist on proffering their opinions and prejudices on a wide variety of topics to whoever is mug enough to listen. However, there are some common elements featuring the European Union and the European Commission on Human Rights, Health & Safety, immigrants, social workers, paedophiles, hanging and flogging and many other similar topics gleaned from the more lurid world of tabloid newspapers where sweeping assertions and generalisations masquerade as proven truths. Why do I only seem to encounter bigoted rednecks and where are their left wing equivalents? I used to encounter this 'nutter' from the Socialist Worker's Party who reminded me of the evils of capitalism and how the Marxist theory of surplus value worked. Unfortunately, he talked twaddle and would never have obtained an NVQ level 1 in Marxist Studies. Since a level 1 roughly equates to the ability to rub sticks together you get the gist as to how awful this actually was. Please boys and girls keep your rants and prejudices to yourselves.

Secondly, there are the bores. Why is it that they always spot you before you can avoid them? In this category, I include the beloved beer bores and the 'tickers' (I could write a separate grump on them). I remember this conversation about this one beer, which I was told, was not as good as on the seven previous occasions. I remarked on his amazing memory only to be confronted by his laptop logging every beer he drank, where, at what price and with a mark out of ten. He then continued to explain how this all worked before I quickly lost the will to live. However, he was riveting compared to the collector of bus tickets encountered in a Wetherspoons pub. I committed the heinous crime of discarding an old bus ticket, which he apparently needed. When I remarked that this bus service ran every ten minutes from 6am to midnight and was hardly a rare ticket he pointed out that each ticket would have a different time in minutes and seconds when it was issued. Before I could work out the absurdity of this and the number of potentially different tickets in one day he informed me that he had the second largest collection in the world. Apparently, it should have been recorded as the largest because he has more tickets per page than his competitor does, but it is only judged by the total number of pages regardless of the number of tickets. Are you still awake? It very quickly became time to get a new bus ticket and escape from this insanity.

Thirdly, there is the inappropriate use of the mobile phone and I know of two pubs where they are totally banned (the Bridge at Topsham is one) Whilst in a GBG pub in Cardiff, the local estate agents had decamped for lunch and lager (yes lager) and proceeded to make it their office with numerous in and out calls. This was unacceptable and taking my cue from Sheila Hancock confronting a businessman and asking whether he paid more for his ticket to make the coach his office, I had a moan. I was then told that his business was more important than my peace and quiet. I thanked him for his observations and pointed out that it was nice to have it confirmed that to be an estate agent you really did have to be a first rate moron.

Fourthly, be very careful when talking to single women in pubs. In case you are thinking that this will become a misogynistic rant, you would be wrong and I will give you three examples of potential problems that I have experienced. In a GBG pub in Bath this women engaged *me* in conversation and we quickly established that her ex was following her from the railway station. However, it also became apparent that four different exes were also supposedly following her around the town and then I realised that she was barking mad. At this point, she asked me to look outside to see if there was a man there (in the middle of Bath!). I promised to do so, drowned my pint returned to the railway station and escaped to Bristol. In a well-known establishment In Newton Abbot a women started an innocuous conversation with me, which quickly turned into her making some forthright sexual suggestions. In case you are thinking that this is everyman's fantasy coming true there were two little caveats. She was drunk, loud and remarkably foul-mouthed. There was also the little matter of her boyfriend sitting next to her. Not surprisingly, he was not over appreciative and started to make threats of a very non-sexual nature to myself. It was time to get out and return to the sanity of Teignmouth. There is a postscript, for on my next visit I was told that *my girlfriend* was banned! Some years ago, an intrepid CAMRA group had a day out to Cardiff and we visited the Olde Customs House (now demolished). On entering, the pub there was a row of women sitting along one side. When the phone rang one of the women would leave and I assumed that this was some sort of indoor taxi rank. I was then approached by one of the women enquiring as to 'which one of you boys wants some business then?' I rather limply explained that we were only there for the mild, which I realised, sounded rather crass. Shortly afterwards, in the toilets, I was accosted by the 'manager' of the girls who made it very clear that if we were not after business then we should not interfere in it and that we should leave. Had I been by myself I am sure that this conversation would have become a little more physical in nature! We left for the comparative sanity and safety of Newport.

Of course, the vast majority of pub conversations are with sensible, intelligent people of both genders. However, sensible conversations make very boring copy and who would be interested in reading about the problems of agricultural price stabilisation in unstable sugar markets or the influence of war on the rate of interest in the eighteenth century? At least if you must become a misanthrope a degree of self-parody is necessary and perhaps I am the bad driver on the motorway after all.

Bob Southwell aka the grumpy old man.

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News From The Bay Horse

Rob Alexander and Kathy took over The Bay Horse in Totnes 2 months ago since when they have been very busy. They continue to provide four ales on hand-pump, and have recently launched a new bar menu, offering light bites sourced from local producers, including a Devon pasty, ploughman's, baguettes and several platters featuring local cheeses and smoked products from Mike's Smokehouse. Activities in the offing involve the upcoming Totnes festival, which runs from September 4th – 13th. The highlight is the pub's Annual Beer & Cider festival over the final weekend, which will feature around a dozen Westcountry ales & ciders and will kick off with a launch party on the Friday 11th, accompanied by a spit roast on Saturday 12th and a BBQ on Sunday 13th. They are hosting many other events during the Totnes festival, an art exhibition by local artists and many live music events (jazz and folk). The pub has traditionally had the Sam Richards Trio perform on the last Sunday of each month and this has been expanded to feature live music every Sunday, including the Neil Burns Trio, and many other local acts playing across a range of musical styles over the upcoming Sunday nights.

Letter to the Editor

Dear Editor
Having read Mr. Amos Plinge's letter, I was shocked at what had happened to him and his lady wife; I had no idea my simple article could cause so much trouble. I have therefore decided to hold back an item I have been extensively researching on which pint of Stout or Mild is the best accompaniment to a pickled egg or onion.
Anthony Woodwark.

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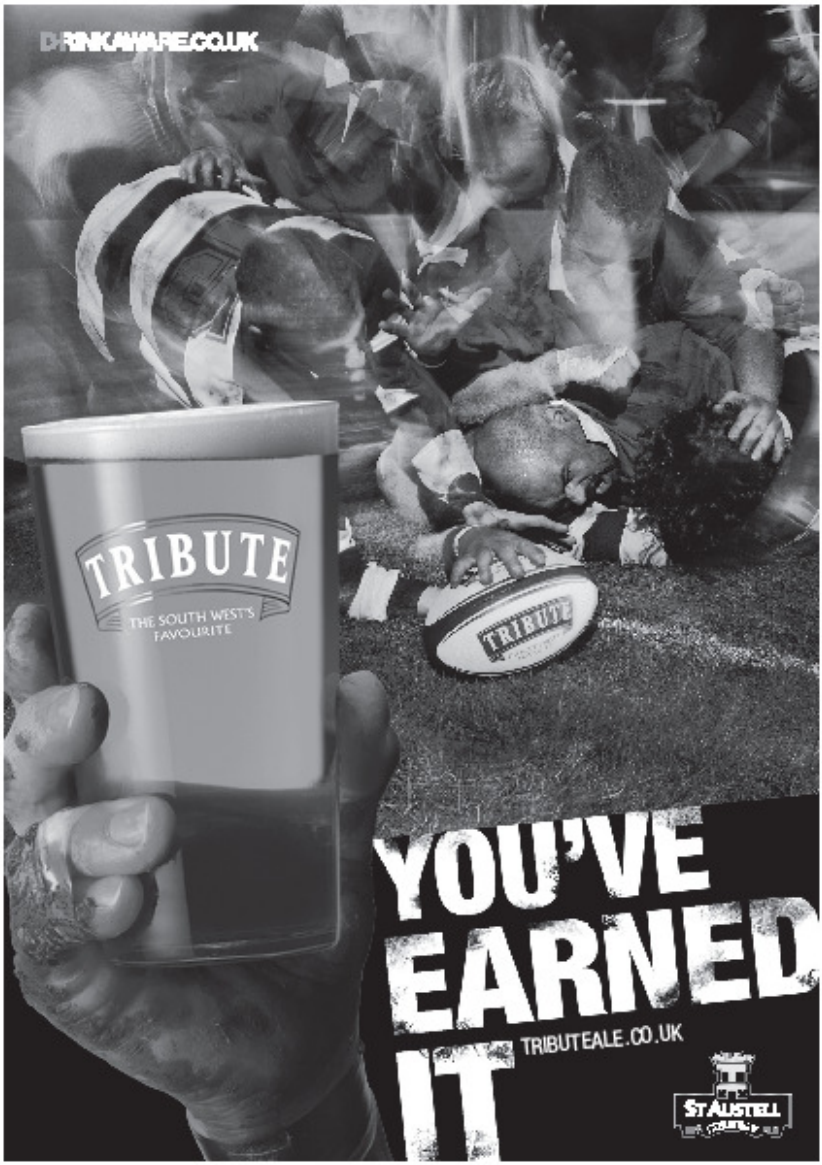

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