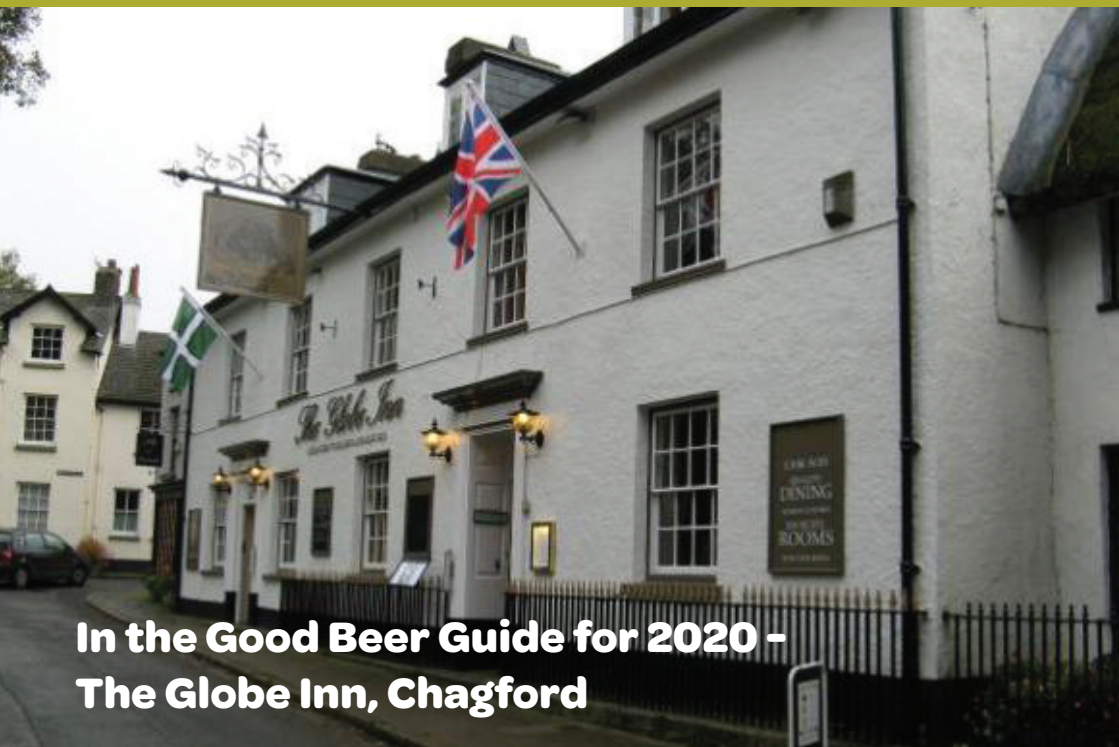


67TH EDITION

AUTUMN 2019



In the Good Beer Guide for 2020 - The Globe Inn, Chagford



South Devon CAMRA

Supporting Real Ale in the South West



**CAMPAIGN
FOR
REAL ALE**



THE KENTS



An independent local pub with the magic mix
of good ale and good food.



Kents Pub, 1 Ilsham Road, Wellswood TQ1 2JG • 01803 292522 • thekentstorquay.co.uk

THE BLUE ANCHOR

-TEIGNMOUTH-

**We offer a constantly changing choice of 6 Real Ales on the bar and
over 160 spirits.**

**A variety of events are held throughout the year with highlights
during bank holidays and Christmas time.**



**BEER & CIDER
FESTIVALS**

Easter Weekend

August Bank Holiday



The Blue Anchor, Teign Street, Teignmouth, Devon, TQ14 8EG
016267 72741 www.facebook.com/theblueanchorteignmouth

WELCOME

67TH EDITION
AUTUMN 2019



Hello,

The 2020 Good Beer Guide is out and there are 7 new and returning entries in South Devon. These are chosen based on the CAMRA scoring system. To influence the selection in the guide, score the beer in the pubs you visit. Not a member? Then sign up at camra.org.uk and have your say.

Also in this edition:

- **What's on in the South Devon area** (page 5)
- **News about your pubs and breweries** (pages 6 and 7)
- **Pub in Focus - The Queens Arms, Brixham** (pages 10 and 11)
- **St Austell Celtic Festival** (page 14)
- **Winners at the Great British Beer Festival** (page 15)
- **New South Devon pubs in the 2020 Good Beer Guide** (pages 18 and 19)
- **The Sunshine Beer and Cider Festival** (pages 22 and 23)
- **South Devon CAMRA on tour - South Hams brewery** (page 24)
- **Life in hospitality management** (pages 26 and 27)
- **Beer by the seaside** (page 28)
- **'A thirst so strong'** (page 31)
- **Grumpy and Americans** (pages 32 and 33)



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





CAMRA KERNOW FALMOUTH BEER FESTIVAL

3RD - 5TH OCTOBER 2019

EVENTS SQUARE , DISCOVERY QUAY

245+ REAL ALES

85+ CIDERS & PERRIES

20+ CORNISH CRAFT ALES

CORNISH GIN BAR

LIVE MUSIC - STREET FOOD

INTRODUCING FALMOUTH BEER WEEK

MORE DETAILS WWW.CORNWALL.CAMRA.ORG.UK



**Campaign
for
Real Ale**

WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
21 Sept	midday	Social	Abbfest
25 Sept	12:02	Midweek social Newton Abbot bus station (bus no 2)	Start at The Kings Arms Kingsteignton
5 Oct	midday	Social	Falmouth beer festival
8 Oct	20:00	Branch meeting	Barn Owl Kingskerswell
16 Oct	midday	Midweek social	Start at the Isaac Merritt Paignton
26 Oct	midday	Social	Start at The Union Inn Newton Abbot
12 Nov	20:00	Branch meeting	TBA

Beer Festivals

Date	Event	Location
20 - 22 Sept	Abbfest	Fermoy's Garden Centre
3 - 5 Oct	Falmouth CAMRA beer festival	Discovery Quay Falmouth
24 - 26 Oct	Swindon beer festival	The Steam Museum
1 - 3 Nov	Beer festival	The Albert Inn Totnes
30 Nov	Celtic beer fest	St Austell Brewery
6 - 8 Dec	The Queens Arms Charity beer festival	The Queens Arms Brixham

Please check individual events prior to attending

The Exeter Inn in **Ashburton** has a new landlord. David Hattersley continues with Dartmoor IPA and Legend on the bar, plus a changing guest beer. By the time you read this the pub should have a new look after a refurbishment.

New ownership at **The George Inn** in **Blackawton**. John Smart has taken over this popular village local and has commenced a refurb. He intends having a Teignworthy beer on the bar all the time with rotating guests.

The Prince William in **Brixham** has joined the Greenway Group, the local family company known for River Dart cruises.

In **Hennock**, **The Palk Arms** dining room refurbishment is now finished, as is the cellar upgrade (which includes a new cooling plant) while work is ongoing to redecorate the back bar. Mine host Mike Rowland is pleased to announce that the Hunts cider handpump is now in place and the Palk is now a CAMRA-accredited real cider pub. Meanwhile plans are also afoot for the on-site brewery.

Jay and Heather Murray are new landlords at **The Church House Inn** in **Holne**.

The newly refurbished **Lord Nelson** in **Kingskerswell** had Clearwater Mariners and Flying Monk Mighty Monk on the bar on a recent visit and were found to be first class.

Another refurbishment, this time at **The Sloop** in **Kingskerswell**. The IPA and Abbot were both on form and our reporter enjoyed the GK Hungry Horse CAMRA beer discount as well.

The August beer festival at **The Tally Ho** in **Littlehempston** was enjoyed by all with our reporter remarking the range was probably the most adventurous he'd had all year.

A change of manager at **The Taphouse** in **Newton Abbot** sees Josh Pitts taking over at this South Devon CAMRA 2019 Pub of the Year.

A fire at **The Lime Tree** in **Paignton** closed the pub. Gary King and team are working hard to reopen the town centre location and complete the original refurbishment.

Cliff Morgan has taken over as steward at **Shaldon Conservative Club**.

Phil and Donna McCann and a new management team have taken over **The Sea Trout** in **Staverton** - a rare Palmers pub in South Devon.

The recent Summer Beer Festival at **The Albert** in **Totnes** was voted a great success. Their next beer festival is the Autumn Beer Festival, featuring around 10 beers and 7 ciders, which will be from Friday 1st - Sunday 3rd November.

The Bay Horse in **Totnes** is taking part in Party in the Town on 28 September 2019. This will comprise performances in a number of pubs around town. As we went to press it was not known which band will be at The Bay Horse. On Christmas Market Nights in Totnes, the 3rd, 10th, and 17th December the pub will feature live entertainment, Mulled Cider and lots of Festive Spirit. Their Christmas Eve Party will feature carols in the pub with the Bay Horse Horns, 7.45 to 8.45pm, and a Christmas Favourites singalong with Dave Holland, 9pm till close. »

BREWERY NEWS

» September sees the launch of Breakwater, **Bays Brewery's** first American IPA.

Black Tor's Blonde 3.8% abv was a guest ale at The Stranger's Bar in the Houses of Parliament recently. Jonathon met with local MP Mel Stride to share a pint and fly the flag for Devon ales. Raven 4.2% abv best bitter and Blonde 3.8% abv were served at GBBF in London. A new beer Tap Tackle 4% abv was launched for the rugby world cup, a malty, fruity amber ale brewed with Bramling Cross hops. Black Tor's popular festive ruby red ale Advent 4.8% abv, which is fortified with special reserve port, returns in cask and also bottles for the first time in October. Recent investments at the brewery have increased capacity as the brewery continues to grow including a semi-automated 3-head cask washer, another van and drayman.

Increased production at **Bridgetown Brewery** due to increased demand for its beers, means that brewer George "Ed" Langabeer has also been entrusted (!!) with driving the brewery van to aid deliveries. Recent collaborations - "Kozbest" - a malty best bitter - and "Cheeky Phil", an IPA brewed to commemorate the late landlord of the Nowhere Inn, were great successes. The brewery is also in the process of joining SIBA to help in showcasing its beers to a wider audience.

Dartmoor Brewery has a new Managing Director. Head brewer Ian Cobham has taken over at the top of the Devon brewery.

Devon Earth are brewing Lost In The Woods and Devon Earth for both Abbfest and Falmouth Beer festivals. The Edgemoor Hotel just outside Bovey Tracey has been taking their ale along with Arthur at Avalon Wholesale & Brewing who has been sending the beers to various beer festivals across the country.

It's been 10 years since **Otter** dug down and constructed the UK's first eco cellar. Constructed over two years, half of it sits half underground and is built from honeycomb clay blocks more commonly used in the Alps. From concept to completion, by trapping the sun's light and heat and building down rather than up, it's a testament to intelligent eco-design in the 21st century.

Crowning the upper level is a living sedum roof which recycles rain water. The earth's core temperature is used to cool the lower level area to 12°C - the ideal storage temperature for cask ale. This replaces the need to have 8 chillers and compressors running 24 hours a day, 365 days of the year, all of which saves over 6½ tonnes of CO2 emissions per year. Just one of a long list of green initiatives across the brewery.

Salcombe Brewery is showing its support for the England rugby team throughout the Rugby World Cup with the launch in September of its very special limited edition Red Rose beer, which will be available from the brewery in bag-in-boxes via the shop and online, and on draught in pubs across the country.

Red Rose (ABV 4.0%) is a mahogany malty beer that has a spiced caramel and toffee malt base with a balanced bitterness followed by a smooth fruity finish. Created using a range of both British, New World and New Zealand hops the result is a flavoursome beer that is both subtle and complex.

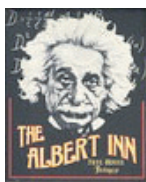
The Albert Inn

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.



Summerskills

Plymouth's Oldest Brewery

producing a range of fine cask and bottle conditioned ale. Delivering directly to the South Hams and Torbay and through selected wholesalers. We only use the finest barley from Devon & Cornwall, malted at Tuckers in Newton Abbot and support our English hops farmers by sourcing the vast majority of our hops from growers in Herefordshire and Worcestershire.



www.summerskills.co.uk
01752 481283



www.facebook.com/summerskills.brewery
@SummrSkills #SummerSkills



Make friends with an Otter



OTTER BREWERY

01404 891 285 otterbrewery.com



PUB IN FOCUS – THE QUEENS ARMS, BRIXHAM



The Queens Arms, Brixham

Six beers on the bar all the time and two recent CAMRA South Devon Pub of the Year awards; this edition we feature The Queens Arms in Brixham where we caught up with landlord Chris Simmonds.

Chris, how long have you run the Queens Arms?

We've been here since 2011. As a forces family we've lived all over; I was born in Swindon, and latterly lived and worked in Peterborough where my dad took a pub after retirement. My brother runs The Ploughman in the city which won Pub of the Year on several occasions. For me it just seemed the natural thing to do - to add a third pub in the family!

In 1833 this building was the Queens Hotel next to the then Brixham Station. After a fire it was rebuilt a lot smaller to re-open as a pub. It has had various brewery and individual owners over the years; we found some bottles with H & G Simonds (close spelling!) labels in the cellar when we gutted the building - it was in a very bad state. »

THE QUEENS ARMS... CONTINUED



Landlord Chris Simmonds

» Secrets to running a successful pub?

Making people smile. We always have a good band on Saturday and you just look round the room and see everyone having a good time, enjoying the beer. It's how a pub should be: no nastiness, no miserable faces! For me, it's the greatest lift in the world.

I run the pub traditionally. I like to be down here in the pub when it's open and I drink with my locals when I'm not working, and think consistency is important: if you say something, then stand by it so people feel they are safe and looked after, and they know the rules - I don't allow a standard of behaviour that puts other people off. I just won't accept that sort of thing in here. I like to think it's a proper community pub. It's making an effort. For example, if I know

one of my regulars has a birthday coming up, and they will be here on a Saturday I'll pick up a Caterpillar Cake and we'll all sing happy birthday! It makes a difference - an eye for detail.

Events?

Music every Saturday night is varied from rock bands to easy listening folksy music. Every Wednesday we have open mike. We've introduced a Spanish guitar evening when we provide a tapas on every table - the atmosphere is amazing. Then we have quiz nights, and 3 darts teams. One of them has won Winter and Summer for the last 4 years in the Brixham league! Plus, a 'friendly' Euchre night, we're not in the league.

We offer Sunday lunches, plus Monday night has a meal theme e.g. sausage and mash £6.95 with a drink of choice.

Beers?

My choice. We have a good working relationship with most breweries which gives us a varied selection. We regularly pick up beers on our trips to Peterborough to give a different offering from local beers...and we brought some down for the recent South Devon CAMRA Sunshine beer and cider festival.

You hold a charity beer festival every December.

Yes, and this year it's 6 - 8 December. Since 2011 we've raised more than £20,000 for different charities. This time we are financing a defibrillator in the phone box that has recently appeared at the front of the pub. It's on the doorstep for all to use. Friends of Furzeham Green are working with us to maintain it and we'll sell advertising space in the box to raise further funds.



Library picture



Landscaping • Gardening • Maintenance

Four Seasons

Free Quote



Patios



Decking



Maintenance

Call : 0778 8841 250
 Email : info@fourseasonssouthwest.co.uk
 Visit : www.fourseasonssouthwest.co.uk

Tally Ho Country Pub Littlehempston



The Tally Ho is a traditional Devon country pub stocking a constantly changing range of Devon real Ales and Ciders.

We have great seasonal lunch and Evening Menus and regular entertainment.

You can be sure of a warm welcome for everyone including families and dogs.

tel. 01803 862316 Mike or Kelly
 Littlehempston , Totnes, TQ9 6LY

www.tallyho.co.uk



Old EXETER INN

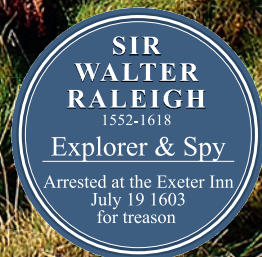
Est. 1130 a.d.

Visit the Old Exeter Inn

A fine Dartmoor Welcome from David and the team

Dartmoor IPA and Legend always available with Weekly Local Guest Ales.

Thompstones Cider.



26 West Street Ashburton Dartmoor Devon TQ13 7DU England
post@oldexeterinn.com oldexeterinn.com 01364 652013

THE CELTIC BEER FESTIVAL

One night in the pub someone mentioned St Austell and the Celtic Beer Festival, “but I think it was last weekend”, a quick google and we found out it was two weeks away. I had never been so it had better be done this year, it is so easy to get to so it is a must. Colin couldn’t come, Lee was going with other mates and everybody else was otherwise busy so on my own then.

You catch the 9:32 from Newton Abbot and arrive in St Austell at 10:21. It is only 10 minutes walk to the brewery which is the venue. I followed the crowd and was soon in the queuing tent which was just as well because it suddenly hailed and those outside were getting cold and wet. The helpers came around with coffee and biscuits to while away the time, it opened at 11:00. It was quite a long wait, you had to get past the cloakroom and then buy the glass (plastic) and vouchers but I was in soon enough. A quick look at the beer programme and I decided to get a lower gravity beer, sit down and study, 190 beers takes some studying. There were lots of Cornish beers but also some from Devon, Somerset and even Scotland. I moved around to get my bearings and see what it was all about, toilets and seats, music in one hall, food in another, and yet another bar. The food was from 12, so get more beer and not too long to wait for a decent pasty and because it was relatively early I could get a seat to eat and continue my studies. It gets busy and later in the day it is one out one in!

After my lunch and studying it was off to locate the right bar for the beer I wanted, then squeeze up to the bar order (by beer number). The staff were very efficient but beer numbers and tokens do make service quick and easy so very little waiting or lost drinking time. I did see several people I knew from South Devon but it was too noisy and busy to chat and getting hot, in which case the only thing to do was study squeeze and drink. Lots of new beers of course and some great ones but eventually I knew it was time to go, I did my good deed for the day and let someone else get in. I caught the train and was on my way home, luckily someone sat next to me, I said wake me up at Newton Abbot. She did so I didn’t visit Exeter that day!

Roger Adams

And this year the Celtic Festival is on Saturday 30th November.

10 great reasons
to join CAMRA
What's yours?

Discover your reason and join us today



GREAT BRITISH BEER FESTIVAL 2019 WINNERS

A brewery located in the heart of the Surrey Hills Area of Outstanding Natural Beauty has come out top in a competition to name the best beer in Britain, according to CAMRA.

'Shere Drop' is a former winner in two different categories and took home bronze in 2010. Described as pale in colour with a subtle hint of grapefruit and lemon in the aroma, the wonderful hop bitterness is complemented by a balanced malt flavour.

Ross Hunter, director of Surrey Hills Brewery, said: "I am absolutely elated. We have reached the final a number of times, which is most important as it means we are consistently producing quality beers - which is our top goal! To win the gold overall is a fantastic achievement. I am just speechless!"

Nik Antona, CAMRA's National Chairman says: "Congratulations to Surrey Hills Brewery for winning the Champion Beer of Britain award for its Shere Drop, which is the highest beer accolade in the country. The judges were particularly impressed with the malty flavour and long finish. A very worthy winner."

Silver place was won by Grey Trees Brewery's Afghan IPA, a previous winner of the Strong Bitters category, taking first place in 2017. Grey Trees is based in Aberdare in South Wales.

Bronze in the Champion Beer of Britain competition was taken by Oakham Ales, based in Peterborough, for their session IPA Citra. Oakham are regulars in the Champion Beer of Britain competition and took home the silver award in 2014, 2009 and 1999 as well as gold in 2001.



**Small brewery.
Award-winning local ales.**

The South Hams Brewery range...
Brewed in South Devon, with a passion for perfection.

Keep an eye on our Facebook page for some BIG news later in 2018!

**SOUTH HAMS
BREWERY**
Real Ales
CRAFT BREWED

© f w www.southhamsbrewery.co.uk 01548 581151 info@southhamsbrewery.co.uk

RAISING MONEY FOR LOCAL CHARITIES AND GOOD CAUSES



20-22 SEPT 2019
**A WEEKEND OF GREAT LIVE MUSIC,
 DEVON BEERS & CIDERS, FOOD,
 CRAFT & FAMILY DAY ON SUNDAY**

www.abbfest.org

Free bus from
 Newton Abbot
 Station &
 Abbotkerswell

FERMOYS GARDEN CENTRE,
 TOTNES ROAD, IPPLEPEN TQ12 5TN



The Durant Arms Freehouse Ashprington Totnes TQ9 7UP



01803 732240

Alan, Lesley & Simon welcome you to the
 Durant Arms.

3 hand pulls from Devon and further afield
 plus real ale and local cider on gravity from
 our unique "hole in the wall"

Top quality pub grub served lunch and evening
 using the best local produce

En suite accommodation available

Kids, dogs and muddy boots welcome

Just 2.5 miles from Totnes along the beautiful
 river Dart trail.

www.durantarms.co.uk



Feel the warm welcome ... The **Creeks End Inn**

Breakfast

Lunches

Evening Meals

Ice Cream Parlour

Take Away Service

4 Fine Real Ales

FAMOUS Sunday Carvery

LIVE entertainment every weekend



Squares Quay, Kingsbridge, Devon TQ7 1HZ
Tel. 01548 853434 www.creeksendinn.co.uk



drinkaware.co.uk
for the facts

THE SUPERIOR PALE ALE



QUALITY SPEAKS FOR ITSELF

NEW SOUTH DEVON PUBS IN THE GOOD BEER GUIDE 2020

There are 7 new and returning South Devon pubs in the Good Beer Guide for 2020 based on the CAMRA scoring system (text and pictures from whatpub.com)



Victoria Inn, Ashburton

Originally a coaching inn, it has a single room L-shaped bar area with a separate dining area and an interior that is traditional black timber beams, nooks, stone painted and half-timber panelled walls and two welcoming log burners. The beer garden, with its sheltered smokers retreat, is accessed from the rear of the premises via a footbridge over the river Ashburn. The menu is simple traditional British pub classics at affordable prices.

Check out whatpub.com for more.



The Vigilance, Brixham

This Wetherspoon pub is in the centre of town and is named after the seventy eight foot heritage sailing ketch, which was built by Uphams in 1926, and that has now been restored to its former glory. Traditional Welsh cider and Devon perry are available, with food available between 8am and 11pm.

Check it out at whatpub.com.



The Globe Inn, Chagford

Overlooking the parish church in this ancient, historic, moorland, Stannary Town, the Globe was once a coaching inn and cooperage. It has evolved into a focal point for the town, providing good food, music evenings, the Cinema Club and numerous events and functions. It won the Community Hero Award for the south-west in 2012 and frequently features in the GBG. There are two separate bars, with big open fires, one a splendid, traditional public bar. A small courtyard garden is at the rear and a car park is nearby. The cider is Weston's Old Rosie (H).

Whatpub.com has more.



Teign House Inn, Christow

On the edge of Dartmoor in the scenic Teign Valley lies this very welcoming, atmospheric country pub with exposed beams and warming log fire in winter. The pub's supported strongly by the locality with a large garden attracting families and locals alike, the adjoining field has space for caravans, camper-vans and campers. There's live music every 3rd Wednesday evening and every 4th Sunday afternoon. Great pub food, all home cooked with a special Thai menu which, also available for take-away.

See whatpub.com.

THE GOOD BEER GUIDE 2020.... CONTINUED



The Palk Arms, Hennock

This reputedly haunted 16th-century freehouse is situated close to the south-eastern edge of the Dartmoor National Park, in the small village of Hennock. It is situated high above the Teign Valley. From the pub's back dining room, there are spectacular views over the valley and across to the Haldon Moors. Their 2 guest ales are usually from local breweries, and they also sell one cider. The public bar is at the front of the pub, and has a lovely wood burning stove in the winter months. The lounge is comfortable and cosy with settees and arm chairs, and leads to a dining room. Food is available every evening except Monday, when the pub is closed. Lunchtime meals are available Tues to Sat from March. Dogs are welcome in the bar and children are welcome until 8.30pm. Under new ownership Jan 2018.

Check it out at whatpub.com and featured in News & Brews Spring 2019.



Ring of Bells, North Bovey

Thatched Dartmoor inn situated in this idyllic village with its ancient parish church and tree lined village green. The pub has a 15th-century arched door frame, oak doors, low ceilings with beams, open fireplaces and a grandfather clock built into a wall. Although the pub had a serious fire in January 2016, it has been rebuilt, and re-opened in December 2017. Beers are served straight from the barrel.

See whatpub.com for more and featured in News & Brews Spring 2018.



The London Inn, Shaldon

Located opposite the bowling green and close to the beach in the quaint estuary side village of Shaldon, it is a well-established pub offering a quiet, relaxed and informal atmosphere popular with locals and visitors alike. 3 local ales feature with a comfortable bar area with stools, seating and a sofa. Also includes the recent addition of the Sail Loft Boutique. Accessible by foot ferry across the river from Teignmouth.

See whatpub.com for more.

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



THE OLD COMMERCIAL INN

FREE HOUSE

Clanage Street, Bishopsteignton, Devon,
TQ14 9QS, 01626 775285

AVITREE
BREWERY LTD
MEDAL
& STOUT

LOCAL CASK BEER & CIDER
FOOD . MUSIC . EVENTS

Bishopsteignton.

-CAR PARK AND DISABLED FACILITIES-

WWW.OLDCOMMERCIALINN.CO.UK
WWW.FACEBOOK.COM/OLDCOMMERCIALINN

South Devon CAMRA Pub of the Year 2017



Home from home with cask ales, fine wines, local ciders and country food.

Traditional Dartmoor Inn with an inviting atmosphere, all set in a fabulous beer garden, with moorland brook.

THE RUGGLESTONE INN

www.rugglestoneinn.co.uk 01364 621327



SHINGLE BAY

ABV 4.2%

LIFESAVER

ABV 4.8%

DEVON AMBER

ABV 3.8%

SEAHORSE

ABV 4.4%

GOLD

ABV 4.2%

A BEER FOR EVERY OCCASION

Estuary View, Ledstone, Kingsbridge TQ7 4BL
T 01548 854888 E contact@salcombebrewery.com
salcombebrewery.com



THE SUNSHINE BEER AND CIDER FESTIVAL – BEER FROM WALES

A call came out from the organisers of the Sunshine beer festival for volunteers to help select the best beers from Wales for the festival. Well obviously we did not have time to try all the Welsh beers but a few breweries were selected, all fairly close together, and a date set. I volunteered to help, someone has to do it.

Off we set early one morning for Wales, only eight of us because we had to leave room for the beer to be brought home. We had a good run to the first brewery, Grey Trees in Aberdare. They were opening their first pub, Grey Trees National Tap, it should have already been open but they were a week behind schedule and were officially going to open that night. We went in anyway to have some samples, in amongst the chaos; I hope we didn't put them even further behind. Then to the brewery to pick up two casks of beer. The brewery was in a small industrial estate, surrounded by car repair shops. On to Trefforest brewery (Bragdy Twt Lol) in Pontypridd. Again on an industrial estate but they had a small bar so we could sample in comfort and they had a few other visitors. We chose and loaded two more casks.

Next stop was for lunch at the Boars Head at Tyla Garw in the GBG of course. They had two Devon beers as well as one from Glamorgan brewery, where we were going next, so I had to drink a beer from Norfolk, I like to try new beers. Duly refreshed we moved on to the Glamorgan brewery in Llantrisant. We had a good welcome here, we did everywhere, and had a quick look at the brewery and were given bottled samples of the beers available and snacks of crisps and welsh cakes. It was larger than the previous breweries, lots of stainless steel tanks but now too small because demand has grown. We loaded two casks and off again to Hopcraft brewery in Pontyclun. This was in a small industrial estate, not so new and posh as some but they had a little bar for sampling and choosing two more festival beers. Time was flying by, you do not realise how long it takes to come to decision over which beer to buy!

So on to Tiny Rebel at Newport. This is again a larger brewery with lots of modern stainless steel vats fermenting vessels etc all seen through huge windows from the huge bar, restaurant and outside drinking area. We stayed here a while for food and beer, it was very busy but well organised. However soon enough we were rounded up onto the minibus for the journey home, another 2 ½ hours travelling with a quick comfort stop and back to Teignmouth to unload the beer. Well 5 breweries, a GBG pub, lots of different beers so a good beer buying day out. Thanks to Dave for organizing and Pete for driving.

Roger Adams

The Sunshine Beer and Cider Festival supported RNLI Lifeboats and a total of £575 was raised. This was presented to the RNLI by South Devon CAMRA Beer Festival Chairman Dave Buckler at a recent ceremony.

THE SUNSHINE BEER & CIDER FESTIVAL



SOUTH DEVON CAMRA ON TOUR – SOUTH HAMS BREWERY

On Friday 28th June 2019 we embarked from Newton Abbot as usual for a much anticipated trip to South Hams brewery and tour of local pubs. The weather forecast was not great but guess what they got it wrong big time to our grateful benefit. So the sun shone on a glorious Devon day.

Our first stop was at the Bear and Blacksmith a new entry to the GBG and they did not let us down with four beers in perfect condition. They opened early for us so we were most grateful. My favourite beer was Honest Toil from South Hams. This was a great start and we sat in the lovely garden out back. But I had to drag everyone away for the main event just up the road at South Hams.

We were warmly greeted by Kelly and Sam at the brewery. After getting drinks at the bar from their full selection Sam gave us a guided tour of the new brewery facilities explaining the processes and answering questions along the way. His infectious enthusiasm was clear leading to the general view he will have a great career in brewing. We then tasted more beers at the bar thanks to Kelly and she then oversaw the excellent lunch arrangements. Food is always vital to slow the



beer down of course. We then sampled more beers, it was such hard work, but we pulled through. After speeches on both sides Kelly then provided two bottles each of their amazing Cloch Point beer which is brewed in whisky barrels, wow!! A few group photos then we had to bid farewell sadly. A great visit so many thanks to Kelly and Sam.

We then moved on to the Queens Arms at Slapton another favourite pub. They agreed to stay open for us so again we were most grateful. They had three beers on in good condition so I went for Jail Ale and we sat in the lovely garden with a great view. Sadly the time came to move on again this time to the George Inn at Blackawton which has a new owner John who is a big fan of the Ale which showed in the three good beers he had on tap my favourite was the Atlantic. Again we sat in the sunny garden with great views of the Devon hills. John is refurbishing the pub which is great and he stayed open late for us for which were most grateful. Keep up the good work.

Again I had to drag everyone away for our final pub visit to the Old Inn at Halwell. It was on the route back and always a most reliable stop in my view. The landlords are hardworking and open long hours to their credit. There were four beers in good condition and my favourite was the Darkness from Exeter. We sat in the garden and reflected on the day as a whole which was truly excellent for sure. All those who missed it must kick themselves. Cannot wait to arrange the next tour which will hopefully be another sell out! Special thanks to Peter for doing the driving duties.

Ray Ellmore

SOUTH DEVON CAMRA PUB OF THE YEAR 2001

The Isaac Merritt

Torquay Road, Paignton

Tel: 01803 556066

UP TO 12 REAL ALES AVAILABLE

From Local and National Breweries



**PRICES
STARTING FROM
£1.89**

You're welcome to join us at the Isaac Merritt where last year we sold 99,500 pints of Real Ale from over 400 different breweries

Bar Meals and Pizzas available until 11pm

Breakfast served until noon

OPENING TIMES 8.00am TO MIDNIGHT EVERY DAY

Wheelchair Access - Air Conditioned - Music Free Atmosphere

Children's Meals until 9.00pm

JD WETHERSPOON PLC

Free WiFi, Cask Marque, Camra and 5* Food Rating

LIFE IN MANAGEMENT



South Devon member Peter McArthur delves into his diary to share some of the highs, and lows, as he reflects on a career in hospitality management.

Life in management

Our first unit! The hotel was very close to the city wall of York and consisted of twelve bedrooms, a 50 cover restaurant, public bar and outside drinker's courtyard area. The unit was owned by John Smiths restaurant division, Falstaff Taverns. Now the operations manager required that the management wore morning suits while on duty, so out I went to get measured up for black jacket and pin stripes.

Next main job to be done is to apply for and obtain the liquor license. Head office had prepared the necessary paperwork using their own solicitor. Then on the day set (one of the Brewster sessions), one had to appear in court and wait to be called in front of the magistrates. The license was to be in two names, mine and my regional manager and the sign writers had already made a license plaque with the names on it, ready to go above the entrance door. One would never know how long the wait would be. The clerk of the court could call your name first or you could be at the back of the queue. It could be a busy court as other licensees could be applying for extensions or transfers. Anyway we were duly called up and stood in the dock. A bible was handed to me and I had to read out the oath. The clerk of the court asked me a few questions and I had to reply while looking at the magistrates. This was the first time I had ever been in a court of law and it was quite an experience for me. The license was awarded and we left the dock with a quick thank you to the magistrates.

We are in the north now and the locals like a head on their beer, it wasn't unusual for the customers to ask for a half pint to be poured with the sparkler nearly tight then left for a few minutes before adding the other half with no sparkler thus one produced a pint like a Guinness. This was before the introduction of nitrogen and CO2 mix to give a creamy head. The lager and beer fonts were electric, half pint delivery by a system called Porter Lancastrian that pushed the beer by a diaphragm into a glass half pint measure before going up to the head.

The restaurant had an a la carte and a table d'hôte menu and patrons using the restaurant would be first seated in a pre-dinner drink area. Here menus would be given to the customers and customers would order drinks. When ready the management would take the meal order and inform the chef. The customers would be taken to their table in due course.

A very sad incident happened on the weekend of the famous Ebor race day. The bar and restaurant was packed with race goers and it was hands on with my staff to maintain service. It just so happened that a customer came to the bar with a part drunk pint in hand. He wanted a fresh pint, and pointed to the ceiling. »

LIFE IN MANAGEMENT... CONTINUED

» There was water dripping from the ceiling and some of the drips had gone into his pint. I immediately thought that the washing machine in our flat above was leaking so rushed upstairs to check. No, not the washing machine but water was coming through the ceiling and there were guest rooms above! So, on I rushed up the stairs, calling for the assistance of my assistant manager.

The bedroom was taken by an elderly gent who had come up for the races from London; he was actually a Chelsea pensioner. I quickly unlocked the door and went in. No sign of the gentleman but his clothes were on the bed. We heard water running in the bathroom and had to break the door open. What we found was the poor gentleman face down in the bath with the bath water running over the sides of the bath. We quickly pulled the gentleman out of the bath and laid him on the bathroom floor, the bath taps were turned off. I immediately started CPR and asked my assistant to call for an ambulance. The paramedics arrived and took over. At this point the poor chap was still alive but I'm led to believe that he had a relapse and passed away in the ambulance.

DARTMOOR BREWERY

The Heart of
DARTMOOR

Dartmoor Brewery is the second largest Brewery in Devon, officially the highest brewery in England at 1,465ft above sea level. The Brewery is still located in Princetown, just a few steps away from the Prince of Wales pub where it all began in 1994.

DARTMOOR BEST
DARTMOOR IPA
LEGEND CASK ALE
JAIL ALE

WWW.DARTMOORBREWERY.CO.UK f DARTMOORBREWERY t DARTMOORBREWERY

MIDWEEK CRAWL – 'BEERS BY THE SEASIDE' (OR BEERS IN THE PUB IN THE RAIN)

This was the first mid-week crawl that I had organised for South Devon CAMRA since becoming branch secretary a few weeks before. Bob, our Chairman and I had been discussing different venues for the mid-week crawls and he suggested I devise one to visit some of the pubs in Babbacombe and St Marychurch. As most of these are accessible by the 22 bus from Paignton or Dawlish via Torquay, this looked like a good plan. It was also a good chance to get some scores on Whatpub. I did a couple of exploratory trips myself and came up with a suggested route which was to begin in The Hole in the Wall in Torquay and travel up to Babbacombe from the nearby harbour bus stop.

Everything looked good so the trip was advertised in What's Brewing and on the branch website. Snag no 1 came with the weather, particularly the good old jet stream which plonked a load of rain across the area on the appointed day. Snag no 2 was my late realisation that the proposed starting pub didn't open until well after my advertised start time, but I averted disaster by emailing three of the known participants the night before. In the end three of us met in Yates in Torquay and so it was that the intrepid party comprising Ian the Vice Chairman and treasurer, Andrew our magazine editor and myself the Branch secretary set off for Babbacombe. As we had missed our first ale stop we decided to stop at The Kents in Wellswood which was open and sampled a half of Camerons Old Seadog brown ale. Here we were joined by Bob, who had caught the next bus up from Torquay harbour and then we left to catch the 22 bus to Babbacombe. We decided to visit the 'town' pubs first getting off at the stop nearest to St Marychurch and walking up to Molloy's where we sampled Platform 5's APA at 4.6% and Coaster, a blonde ale at 4%. Both were in fair condition and the pub staff were helpful and friendly so we moved on through The Precinct (aka Fore St) to The Dolphin Inn which looked smart and neat when we entered. Here we sampled halves of Dartmoor Best, which isn't often seen in this part of the area and which proved to be in excellent condition.

After The Dolphin we walked up to see Dave at the Crown and Sceptre. Here the beers were of the usual superb quality particularly the Butcombe Gold sampled by the author which was very clear and fresh tasting. After this we retraced our steps to the Snooty Fox, a large pub opposite the churchyard in St Marychurch. We sampled two beers here, one from the 3D brewery, and a light stout from Hunters. We were very pleased with the condition of both of these beers. By then the weather had cleared a bit so we walked down to Babbacombe Downs and visited the Buccaneer (St Austell) for halves of HSD, another rarity in this part of the South West. Then on to the Babbacombe Inn for Bay's Summertime and Dartmoor Legend we sampled the Summertime and Legend, both in good condition. After The Buccaneer we adjourned to The Dog and Duck. Unfortunately the Purity UBU was going off but the landlord refunded us without hesitation and we left with a good impression. After this we decided to return to Torquay and the Hole in the Wall, which was now open. Timothy Taylors Landlord and proved to be a very satisfactory end to the day.

Lawrence Stringer



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

7 Get great
**VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

10 **HAVE YOUR SAY**

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale



Call: 01647 252120
Email: beer@blacktorbrewery.com
www.blacktorbrewery.com

FLAVOURSOME ALES HANDCRAFTED IN DARTMOOR NATIONAL PARK

REAL ALE . REAL CIDER . REAL FOOD . REAL PUB

HENRY'S BAR



**ALL ALES
£3.10 A PINT**



Home cooked food served 12-9 daily - Families Welcome

53 Torbay Road Paignton TQ4 6AJ . Telephone 01803 551190
www.henrysbarpaignton.co.uk [f henrysbarpaignton](https://www.facebook.com/henrysbarpaignton)



HE HAD A THIRST SO STRONG...

...it cast a shadow. I've always loved that saying. For me, it's right up there with "Youth. It's so wasted on the young" or "Does what it says on the tin". What I enjoy about a classic saying is they're so clear and definitive with no wiggle room for misinterpretation. We've all got a few favourite sayings tucked away which got me to thinking about some of the beer descriptions I've encountered in festival programmes recently. Not so clear and definitive. I feel certain the folks who put the time & effort in to pass along their descriptions of the various offerings are experienced, passionate people. Anyone would mock them at their peril but I'm not sure I'm an experienced enough consumer to understand everything they're throwing out there. At the recent Exeter Winter Beer Festival I came across one that started with 'Opens with a log fire nose'. What am I supposed to glean from that? Assume the brewery in question has burnt down the day this ale filled the cask? Someone left the hops in the roaster too long? Living in Canada for 35 years I've spent many an evening in front of my wood stove, cosy and warm as the white stuff fell in abundance outside. I never once thought I'd like my beer to smell like that. I tried the ale with the 'log fire nose' and couldn't detect a hint of it. A slightly nutty, malty whiff yes, but no smouldering pine. Seems my personal palate runs towards the nut & biscuit end of the scale rather than anything burnt or toasted.

Recently my sister and I attended the 29th annual Sussex Beer and Cider Festival held at the Brighton Racetrack. There were an impressive 100 plus ales on offer plus a few ciders and perrys. The programme we were given at the door proved a less than thorough and erudite guide to the proceedings. I plunked first for a bitter that was described as 'full bodied with a hint of citrus'. This in no way prepared me for the half pint of grapefruit juice I ended up with in my souvenir glass. I'm as happy as the next guy to kick off breakfast with a glass of juice but not past noon at a beer festival when I was expecting a previously untried session bitter. When it comes to personal taste I understand completely it's each to their own. I'm not putting down beers with a citrus character either; I've had more than a few I've enjoyed thoroughly in the past. What I take issue with is a description that says 'a hint' and a product that made my sour taste buds pucker. That description should have read "This one would have made Tropicana proud. It's heavy grapefruit all the way with a hint of beer in the background".

Perhaps I'm getting a touch too nit picky here. Many of the descriptions in the Sussex festival programme were bang on. One of my fav's from the festival was an offering from the Bingham brewery in Ruscombe, Berkshire. Describing their 'Brickworks Bitter' it said 'Chestnut coloured best bitter with a sweetish, malty nose. Hops balance the maltiness to give a well-rounded flavour with a slightly nutty hint and a sweet earthy aftertaste'. And that's exactly what I got. Did what it said on the tin. Well done that description writer. Hats off to a fellow nut & biscuit man (or woman).

Kevin May

THE GRUMPY OLD MAN EXAMINES SOME AMERICAN INFLUENCES ON OUR BEER MARKET

In July I disappear to relatively remote Greece and was surprised at meeting quite a few Americans. The surprise bit is that accommodation is relatively basic and Americans usually go for more superior facilities. They were relatively young and educated and all apologised for Trump referring to him as a national embarrassment whilst admitting that his supporters we were unlikely to meet as they mostly never leave their local area let alone the country. However, they shared with most Americans a strange attitude towards customer service whereby they seem to want to know all about the product or service involving the asking of numerous and often banal questions. The most absurd example of this was in a restaurant and the question was asked as to where the fish came from. Since nowhere on this island was more than half a mile from the sea the answer was blatantly obvious, but that was not good enough. Which part of the sea they retorted as if the red mullet were static in a given locality not shared by the octopus and squid. I don't believe that they really cared, but were indulging in some form of capitalist pact or ritual in that they felt that they should be involved and had been indoctrinated to that effect. What mattered was not the purchase itself, but the whole experience. In a similar vein I have lost count of the number of times I have received nuisance texts on leaving a particular establishment asking for me to rate my experiences (note experiences and not the beer) which is really part of the same process. I've bought my beer and left the pub and why should I be invaded by all this rubbish? The relevance of all this for beer will be revealed later.

I was working on the bars at the GBBF and was expecting the experience to be a rich source of grumpiness, but was disappointed with only a few isolated exceptions. Pouring exact measures is especially difficult with lively hand pumped beer, but on one occasion I got it exactly right. The customer/idiot then said "you do realise that the 1/3 pint line measurement is a minimum!" He then went on to espouse total nonsense in that it was still a third all the way up to the half way mark! I pointed out that on that on that basis the price was also a minimum which went up as you approached that half pint line. I was easier to give him an extra dollop and get rid of him and I duly did so. I heard of one beer festival which added to the confusion by putting wine measurements on the glass together with the three beer lines. Confusion galore, but why stop there and what's wrong with a gin and tonic line (single and doubles) or even one for a cup tea to engender total chaos and confusion? My idiot friend would have loved all of this and would have given him scope to complain that the he had been served a gin and tonic measure rather than a third of a pint!

There were so called tasting notes that were both in the programme and displayed by the beer, but not all beers had such descriptions. Typically, this American enquired about one of the missing descriptions and was a real pain and went on and on about it. I decided to get rid of him by inventing such phrases as essence of coconut and molasses giving way to full flavoured apricot and melon in the after taste. He bought it in the double sense of the phrase and was delighted with the taste of the apricot - such is the power of suggestion! The only problem was that he returned and asked for the apricot beer and the other servers had no idea what he was talking about! The adjoining beer had this as its tasting notes "a dark coloured »

GRUMPY CONTINUED

» creamy stout with aromas of roast malts, coffee, liquorice and orange peel. The aromas carry on in to the flavour with a smooth mouth feel, rich malty start, fresh hoppy middle and a lingering orange aftertaste.” Does anybody actually read this sort of stuff and I would defy anybody doing so to be able to repeat it, but it is not meant to be read that way and merely skimmed over picking out the salient words like oranges etc. The rest of it is pure comfort sounding with words like smooth, rich and creamy imbuing a feeling of well-being. The next beer along merely described itself as a pale bitter with strong citrus notes. Hurrah for simplicity without the marketing rubbish.

Brewdog are a well-known British company albeit with a radical approach to beer styles and the following is lifted from one of their bottles probably destined for export to the USA. “We brew bold and uncompromising beer with a soul and a purpose.... an all American gung ho of a beer. Immerse yourself in a star spangled banner of big fruit. A Cadillac of chewy coffee malt rolls down the interstate and accelerates hard to relentless bitterness, with sniper bursts of apricot, mango and pine and so on. What can we make of all of this? On the surface it is total nonsense and what on earth is meant by a star spangled banner of big fruit or coffee malts rolling down the interstate? However, I would guess that it is the impression that it generally creates rather than what it actually means. Despite the fact that there are obvious American images and connotations (the First Amendment was also mentioned) it is difficult to imagine that any American would be taken in by all of this, but there is also the possibility that we might be taking it all a bit too seriously with Brewdog having a joke at our expense.

Bolt Southwell Aka the Grumpy Old Man

CAMRA MEMBER PUB DISCOUNTS

The following pubs give discounts to card carrying CAMRA members

Pub	Location	Scheme
The Monks Retreat Inn	Broadhempston	10p off a pint
The Drum Inn	Cockington	20p off a pint
The Cherub Inn	Dartmouth	60p off a pint
The Palk Arms	Hennock	15% off a pint Monday-Friday
The Sloop	Kingskerswell	10% off cask beers
Waterside Inn	Paignton	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:

Grizzly Adams, Roger Adams, Dave Buckler, Roy Collings, Ray Ellmore, Kevin May, Peter McArthur, Ian Packham, Bob Southwell and Lawrence Stringer.

SOUTH DEVON CAMRA BRANCH CONTACTS

Branch Chairman, Transport Officer and Branch Contact - Bob Southwell
chairman@southdevon.camra.org.uk

Vice Chairman and Treasurer - Ian Packham
vicechairman@southdevon.camra.org.uk

Secretary - Lawrence Stringer
secretary@southdevon.camra.org.uk

Webmaster - Andrew Doree 07950 720970
webmaster@southdevon.camra.org.uk

Pub Liaison Coordinator - Phil (Billy) Kidd 07718 924126
beerscoring@southdevon.camra.org.uk

Membership Secretary - Ray Ellmore 07886 002482
membershipsec@southdevon.camra.org.uk

Magazine Editor - Andrew Thomson 07974 308827
magazine@southdevon.camra.org.uk

Visit our website at www.southdevon.camra.org.uk

Ad Size	1 issue	2 issues	3 issues	Year
1/4 page	55	65	90	110
1/2 page	75	100	125	150
full page	100	160	200	240
back page	-	-	-	350

ADVERTISE HERE

We publish quarterly and distribute to all Good Beer Guide Pubs and other outlets.

We have a circulation of over 2,200 plus 5,000 online hits.

Contact:
magazine@southdevon.camra.org.uk

This magazine is published by the South Devon Branch of the Campaign for Real Ale. However the views or opinions expressed are those of the individual authors and are not necessarily endorsed by the editor, local branch of CAMRA, or of CAMRA Ltd. Copyright CAMRA Ltd and South Devon CAMRA.

South Devon CAMRA accepts no liability in relation to the accuracy of advertisements. Readers must rely on their own enquiries. Inclusion of an advert does not imply endorsement by CAMRA.

Last copy date for Winter 2019 is 15th November 2019

SOUTH DEVON CAMRA PUB OF THE YEAR 2014 & 2016

The Queens Arms



Traditional Values ■ Fantastic Ales ■ Up to 7 Ciders ■ Good Prices
Live Events ■ Great Variety of Beers ■ Outside Bars Available

REAL ALES FROM £2.80

NOW SERVING SUNDAY LUNCHES
BOOKING ADVISABLE



CAMPAIGN
FOR
REAL ALE



31 Station Hill Brixham TQ5 8BN
Tel: 01803 852074



Find us on:
facebook®

www.thequeensarmsbrixham.co.uk

OUR AWARD WINNING BEERS



BAYS GOLD

Alc 4.3% Vol

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



DEVON DUMPLING

Alc 5.1% Vol

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



TOPSAIL

Alc 4.0% Vol

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

DEVON'S OF BEER CHOICE



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

FIND US AT:



facebook.com/baysbrewery



twitter.com/baysbrewery