

70TH EDITION

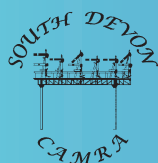
WINTER 2021



**New Freehouse in  
South Devon.**



**New direction for  
popular pubs.**



**South Devon CAMRA**

**Supporting Real Ale in the South West**



**CAMPAIGN  
FOR  
REAL ALE**

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-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.**



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**RIVIERA  
BREWING**

07857 850110

# WELCOME

## 70TH EDITION WINTER 2021



After an incredibly difficult year for the industry, we're all looking forward to supporting pubs and breweries.

"The past year has been devastating for the industry and has been especially hard on the sales of hand-pulled cask beer, which can only be served in pubs. In 2019, over 10,000 different cask beers were produced in Britain – there is such a wide range of choice in terms of styles and flavours for beer drinkers, and we need to ensure that selection of choice is protected. It is vital that the industry is provided with much needed support, for local breweries as well as pubs and clubs, so that they can survive and thrive". (CAMRA Chief Executive Tom Stainer).

So, celebrate your local pubs and breweries and enjoy a pint!

Also in this edition:

- **What's On in the South Devon area** (page 5)
- **News about your pubs and breweries** (pages 7, 8, and 9)
- **CAMRA 'Drink greener'** (page 9)
- **Remembering Tony Woodward** (page 10)
- **Pub in Focus – The Park Inn, Kingskerswell** (pages 12 and 13)
- **CAMRA responds to the Autumn budget** (page 16)
- **Exeter Brewery hosts South Devon members** (page 21)
- **Real cider and perry** (pages 24 and 25)
- **Grumpy on lockdown** (pages 28 and 29)



*Cheers,*  
*Andrew Thomson*  
Editor

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2022** for them to be considered. For a 'how to' description of scoring see [southdevon.camra.org.uk](https://southdevon.camra.org.uk)







# THE KENTS



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



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## 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.



[WWW.DARTMOORBREWERY.CO.UK](http://WWW.DARTMOORBREWERY.CO.UK)

DARTMOORBREWERY

DARTMOORBREWERY



# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
18 December 2021	midday	South Devon Branch Christmas Social	New Lion Brewery Taproom Dartington, TQ9 6JY
11 January 2022	2000h	Branch Meeting Pub of The Year choice	Paignton Conservative Club TQ3 3HB
19 January 2022	midday	Midweek Social	Brixham
5 February 2022	midday	Branch Social	Teignmouth
8 February 2022	2000h	Branch Meeting Good Beer Guide selection	Barn Owl Inn Kingskerswell, TQ12 5AN
16 February 2022	midday	Midweek Social	Salcombe
8-10 April 2022		CAMRA Members Weekend and AGM	Winter Garden Compton Street Eastbourne, BN21 4BP

## Beer Festivals

Date	Event	Location
Saturday 4th December 2021	A tribute to local ale - 12 local ales, live music	Queens Arms, Station Hill Brixham, TQ5 8BN
Friday 21 – Saturday 22 January 2022	Exeter Festival of Winter Ales	Exeter City Football Club St James Park Exeter, EX4 6PX
Wednesday 9 – Saturday 12 February, 2022	Great British Beer Festival – Winter Ales	New Bingley Hall Birmingham, B18 5PP
Thursday 21 April – Saturday 23 April 2022	Tuckers Maltings SIBA Beer Festival	Osborne Park Newton Abbot TQ12 4AA
Thursday 21 – Saturday 23 July 2022	South Devon Sunshine CAMRA Beer Festival	Teignmouth Rugby Club Bittton Park Road TQ14 9DQ

Please check individual events prior to attending

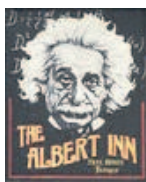
# The Albert Inn

## 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.

OPEN  
EVERY DAY  
FROM  
MIDDAY



10%  
DISCOUNT  
FOR CAMRA  
MEMBERS

Adjacent to Newton Abbot Railway Station

**5 Guest real ales always on tap  
as well as 14 keg lines, wines, and spirits**

 @railwaybrewhouse



## PUB NEWS

Life under new ownership sees **The Railway** in **Newton Abbot** expand the range of beers on the bar, recently Bass, Betty Stogs, Exmoor Gold, Jail and Antelope, as well as construction of a brand new bar downstairs, and offering 10% discount to card carrying CAMRA members. **The Wolborough Inn** in **Newton Abbot** has recently gained the same ownership.

The **Green Dragon** in **Stoke Fleming** offers 10% discount to card carrying CAMRA members.

In **Teignmouth**, The Brass Monkey becomes **The Brass** under new ownership and receives a refurb, reopening with two beers on the bar.

## BREWERY NEWS

**Bays** has developed their online shop where locals can now enjoy 35% discount on all beers and ciders (to include bottles and 18 or 36 pint beer boxes). This offer is limited to Devon deliveries only. They launched this at the start of Covid and it has been a huge success. They also teamed up with a range of other Devon drink producers and now offer local spirits and wines including: Devon Rum, Brixham Gin, Torbay Gin, Salcombe Gin, Torquay Gin, Deck Chair Gin, Cove Vodka and Sharpham Wines.

Also launched is a 'low alcohol' beer named Rock Steady. At 1% Alc. Vol - this has been a huge success - full of natural character and flavour whilst low in calories and extremely refreshing.

**Dartmoor Brewery** now has a cider called Wistman's, made for them by a local producer with a long heritage in cidermaking. It's medium dry with an ABV of 4.8% and is served under pressure. Christmas Ale is available in cask and bottle by the third week of November; when it's gone, it's gone. It's a 4.2% Yuletide beer.

They are the sole ale suppliers for Plymouth Albion Rugby Club. Come down to support them and try your luck in the half time show where you can win a year's supply of beer.

And finally, Dragon's Breath is back. This dark, treacly, toffee nuanced beer is the perfect antidote to inclement weather.

They've been busy working on the brewery over the last few months at **Devon Earth** and recently added new chiller equipment for the fermenter.

Their first brew for a long while will be Lost In The Woods which will be appearing at the Dudley Beer Festival and locally in and around the Bay. It's a dark porter and they've decided to leave it un-fined so that vegetarians and vegans can also enjoy a pint or two. »



## BREWERY NEWS ... CONTINUED

» **Hunters Brewery** has survived what has proved to be a very difficult 18 months for us all and has seen sales remain steady over the past 12 months as things have started to open and restrictions lifted to enable all to get out and visit pubs again.

They have noticed that lower ABV% selection seem to be selling better than stronger ales, best-selling currently Old Charlie, Half Bore, and Devon Dreamer. With this in mind they have opted to remove Full Bore (ABV 6.8%) from the cask conditioned range, although it will be still available in bottles.

The popular Xmas Ale, Dashers Tinkle is available in bottles, using a calypso hop to create a unique and delicious festive ale. Dark amber in colour with real depth of flavour. 5.5% ABV.

**Otter Brewery** has partnered with Devon Wildlife Trust in an ambitious new environmental project. After three decades of sustainable brewing, the family run business based near Honiton has now committed to plant a tree for every brewers barrel it sells.

‘Saving Devon’s Treescapes’ is a project being led by Devon Wildlife Trust to help enable local communities combat climate change, care for Devon’s treasured woodland and support wildlife by planting and nurturing over 250,000 new trees.

Patrick McCaig adds: “Since day one we’ve built our business around being as green as possible – the environment is everything to us. I’m delighted to say Otter Brewery is supporting the ‘Saving Devon’s Treescapes’ project through our ‘buy a pint, plant a tree’ initiative and we’ll be working with local schools, sports clubs, pubs and businesses to help plant as many new trees as possible. This encompasses both our pure lager and cask ales so you really can drink your favourite pint and help to make a positive impact out there.”

**Riviera Brewing** has continued to supply direct to the public with free delivery in the Newton Abbot and Torbay areas throughout 2021. The new stainless steel 21 pint cask system has proved very popular, 9 pint cask and bottles are always available.

This Christmas Riviera will again have special Ales available in small cask and bottles.

Christmas Gold 4%, hoppy and Santa Express 5% a spiced special amber ale.

A major investment at **Salcombe Brewery** with brewing and packaging facilities at a new additional site will support the imminent launch of its first canned products, its first lager and its increasing partnerships with leading South West hospitality venues. They have also tripled brewing capacity and introduced new cardboard packaging across the board to replace plastic.

They are also launching Beer Club, a three, six or twelve month subscription package for its much loved, award-winning beers. Bronze, Silver and Gold memberships are available to buy online at [www.salcombebrewery.com](http://www.salcombebrewery.com). At prices from just £75 for a Bronze package, it will make the perfect Christmas gift for any beer lover and the ideal present, or treat to spoil yourself, at any time.

## BREWERY NEWS ... CONTINUED

» **South Hams Drinks** range is now expanded to include Ciders, Soft Drinks, Gin, and Whisky - the latest releases from the barrels, Corryvreckan and Cloch Point 2020 Vintage are set to continue this flavourful fusion of the best of North and South. Sláinte ... Sundown Kegged IPA and Start Bay Pale Ale are new for 2021 and Mulled Cider makes an appearance.

Whilst not a business required to close in lockdown, all of **Summerskills** customers were. They came to an arrangement with the Foxhound at Brixton to allow them to make home deliveries of bottles and bag-in-box beer and now have a full alcohol licence at the brewery. A delayed Wetherspoon promotion gave a busy Summer. Stout, Devon Frost, Dragon Pioneer IPA and Porter were added to the core range. Several of these have continued in bottles as they are now doing this in house so can produce small batches. Plymhop Ale and Ninja were well received. Christmas ale Turkey's Delight is brewed and bottled and as usual, with Christmouse available on draught as well. Indiana's Bones won a gold at the Food Drink Devon awards in October.

**Teignmouth Brewery** has increased the sale of bottles and their customer base, with more local outlets stocking their beer and the brewery benefitted from the Shop Local initiative and Staycations in South Devon. In addition to the local outlets, Weatherspoon's now has Teignmouth Beer on its suppliers list. The brewery is a 6 barrel brew length and the core beers, Deckhand, Portside and Templar are still regularly produced. In addition during Lockdown they produced a new beer, Seine Ale that proved popular. There are plans to bring production up to the full capacity of 40 x 9gallon barrels a week. A new seasonal beer 1846 Stout celebrates the opening of the Teignmouth to Exeter railway in 1846.

**The Campaign for Real Ale** is launching a new scheme to celebrate environmental breakthroughs in the beer and pub industry.

CAMRA highlighted ways for consumers to 'Drink Greener' in the run up to the COP26 summit being held in Glasgow with its 'Drink Greener' scheme, which aims to raise consumer awareness of the ways pubs, clubs, brewers and cider makers are contributing to the fight against climate change.

Just some of the industry solutions already in place include creating more efficient brewing processes with a fraction of traditional water usage, sharing fermented grains with local farms as animal feed, ditching plastic and single use products in pubs and social clubs, and developing heat recovery systems that capture energy used in brewing.

As well as helping consumers discover ways to drink greener, the Campaign has committed to examining its own environmental impact and finding ways to face the challenges of climate change head on.



## REMEMBERING TONY WOODWARD

Tony was one of life's "characters" & sadly passed away on 28th May 2021, aged 72, following a large stroke. He was affable & a good friend to many people. Whilst true that he didn't suffer fools gladly, he used to love a good debate about any subject and you knew he really liked you when he insulted you in Latin! He was an intelligent man & knowledgeable about a great many subjects ranging from horticulture (a job where he met Janice, his wife of 44 years) to Napoleon's generals & the Peninsula War.



He had a great many interests including full-bore target shooting and, of course, real ale and CAMRA. He had been a member of South Devon branch for many years, including a spell as secretary. During his tenure, he always ensured meetings were short (sometimes very short!), to enable more time to be taken with the social side! His antithesis (on the political front) was Chairman Bob (aka. The Grumpy Old Man), where much verbal jousting (and gentle insulting) was de rigueur between these two gentlemen; it was always good fun to be part of this!

He helped the branch on many occasions with links to Hunters Brewery. This included storing the bar and stillage, then borrowing their delivery lorry in order to transport to a location for setting up for a beer festival. Also, producing his famous yearly quiz, with prizes of various bottled beers donated by Hunters, and providing a yearly Bar-B-Q held at Hunters with much free beer "on tap". Who could ever forget his humorous attempts to "negotiate" a replacement Bar-B-Q from funds at many CAMRA branch meetings? Indeed many a meeting was suddenly enlivened by the introduction of a comment or observation from Tony.

Then there was his ability to lose things. For those on the "Roving Group" especially, it was always interesting. The time his wallet fell out of his shorts (the only person I know whose pockets became upside-down when he sat on a seat) on Totnes Railway platform and only discovered this when we were all on the train. A telephone call to Janice to drive there and successfully find his wallet ensured the day wasn't marred, but it did mean he couldn't buy a "round" (or three!).

I have known Tony for over 40 years and he will be sorely missed by all those that knew this interesting character. Branch meetings will never be the same again. He leaves a wife (Janice), Daughter (Katherine) & two Grandchildren (Adelaide & Harrison).

*Peter Lister*



**Exeter & East**

**Devon CAMRA**



# Festival of Winter Ales 2022

Over 70 real ales

plus cider, perry  
& wine

**At**

**Exeter City Football Club  
St James Park, Exeter**



**Fri 21 and Sat 22 January 2022  
11 am to 11 pm**

**£6 Public**

**£4 CAMRA members and card carrying NUS students  
(Admission includes festival glass)**

**£1 glass refund option**

**Hot & Cold food available**

**For more information contact Ray Dwan**

**Phone: 07800920901**

[FOWA@exetercamra.org.uk](mailto:FOWA@exetercamra.org.uk)



Poster sponsored by Exe Valley Brewery, Salcombe Brewery & Branscombe Brewery

**Exeter & East**

**Devon CAMRA**

## PUB IN FOCUS – THE PARK INN, KINGSKERSWELL

This time we're in Kingskerswell to check out The Park Inn, now a freehouse after leaving the Ei stable. We met with landlord Andy Heawood.

In charge at the pub for the past 10 years, Andy's local connections go back much further, running the roller blind shop in the village when The Park Inn was his 'local'. Originally from Birmingham, and loving Devon since Easter and Summer holiday visits to his grandmother's hotel, he moved down to the South West at the age of 21 living in Exeter and then Torbay. As a customer of The Park Inn, he enjoyed Draught Bass, became captain of the darts team and every Wednesday ran a quiz for the landlord. He was quite a regular there.

Ill-health necessitated the landlord leaving the business, so Ei installed interim management. The lease was advertised and this is how Andy became involved. Semi-retired at 55, having sold his blind business, he loved the pub and was sad to see it not realising the potential he saw; he was confident he could develop it. He knew the previous landlord well and came to an arrangement to take on the business lease, applied for a personal license and opened from 1100h till midnight, doing most of the work himself with son Adam and partner Karen. There was no staff to begin with and it was long haul, but they were able to recruit one and then 2 staff and business grew.

The pub was one of a number that Ei put to auction and their bid was accepted. He had invested in something they loved. They now had total control over the property and business.

Andy says it's taken him 55 years to find a job he loves – being self-employed, the social side of the pub, running teams, quizzes and even a spell as a DJ in his younger days. He reckons he's another 10 years before even thinking again about retirement, though 15 hour days are in the past as he's a team of good, reliable staff who his customers like.

How to run a successful pub? He reckons you have to be a businessman as you can't afford to lose money, but neither can you be overpriced and we had a discussion around some mark-ups found around the industry. He well realises the difference no tie makes.

Nowadays, wholesaling supplies the non-cask drink product, and they go direct to mainly Hunters, Teignworthy, South Hams and Exeter for cask beer. This is all based on customer demand. From time to time a customer will suggest a new beer and they'll get a barrel in. If it moves, they'll have it again. There are 3 lines on permanently and the bar rotates 15 beers taken from a customer approved 'core list'. They reckon in 10 years they've only thrown away 2 or 3 part barrels that haven't sold. Andy has always been a real ale fan - all-time favourite Bass and Gun Dog is the ale he'd 'take to a desert island'. »



## THE PARK INN .... CONTINUED

» Their events timetable is busy with a quiz on Wednesday, Friday meat draw regularly reaching £200, Sky Sports and BT with 5 screens dotted around the pub and garden area that generally show 3 different channels, usually rugby, football and cycling or whatever else is happening. Although a wet pub, they're popular for functions with catering bought in.

The gardens are a particular feature. Outside areas get sun all day – they claim to offer one of the best local garden aspects. During lockdown they created a number of discrete areas where groups can meet. They've christened one such 'the wigwam'. At weekends they have continued the table service that was necessary during covid – it's popular with customers and led to a busy garden during the summer.

As chairman of the mid Devon darts association Andy knows many pubs and publicans. During covid restrictions lots of people drank at home and they've observed social trends change. Since reopening they've seen staggered customer attendances from 1100h. There's always someone in the pub rather than just an after work session. The mix is different throughout the day - retired people at 1100h who then go home for lunch, employed people who finish the job early or take a break in the afternoon and then those who are actually going out in the evening. They get local customers and from further afield and they all get on with each other.

The last word goes to Andy: 'People who come in here enjoy it – always the best business recommendation'.



*Landlord Andy Heawood*



*The Wigwam*





A warm welcome  
awaits you at

# Ye Olde Cider Bar

East Street, Newton Abbot

**We offer the UK's widest  
range of ciders, perries, fruit  
wines & meads under one roof**



**2021 CAMRA Golden Award Winner**

Winter hours

Tuesday to Thursday 3-9

Friday & Saturday 12-11

Sunday 12-8

Monday Closed



@yeoldeciderbar



## THE GREEN DRAGON

### STOKE FLEMING

*Alan and Georgie welcome you to their traditional village pub serving homemade food, local real ales, delicious wines, a large selection of gin, rums and other spirits.*



We have a sunny patio and beautiful beer garden, during warmer months our alfresco bar will be open and in cooler months our log fire will be roaring.

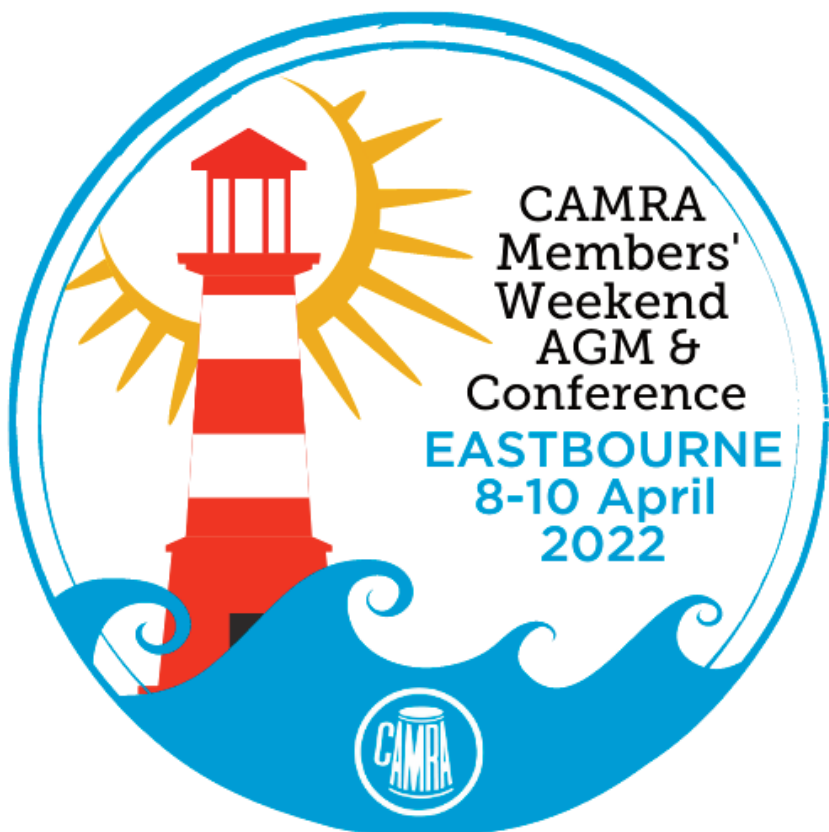
We love to hold a variety of live entertainment, quiz and themed nights and an annual beer and music festival, throughout the year.

You can find us on the South West Coastal path and the bus route. We are very dog friendly.

*We offer a 10% discount off real ales  
for CAMRA members (exclusions apply).*

**The Green Dragon, Church Road,  
Stoke Fleming, TQ6 0PX. 01803 770238**

[www.facebook.com/greendragon2018](http://www.facebook.com/greendragon2018)



## ***A WARM WELCOME AWAITS YOU ON THE EAST SUSSEX COAST!***

CAMRA's Members' Weekend, AGM & Conference will be hosted by our Sussex branches at the **Winter Garden in Eastbourne 8-10 April 2022.**

After two years without a physical event, hundreds of members have already registered to attend – to see what Sussex has to offer by way of great beer, cider and perry. The weekend is a chance to meet friends, make new ones, go on organised brewery trips and take part in activities.

**It's free to attend and open to all CAMRA members.**

The weekend is staffed by volunteers – with a range of opportunities to help on offer.

All the information is on the event page – where you can register to attend / sign up to help – go to

[www.camra.org.uk/members-weekend-agm-conference](http://www.camra.org.uk/members-weekend-agm-conference)

Or email [membersweekend@camra.org.uk](mailto:membersweekend@camra.org.uk)

# CAMRA NATIONAL CHAIRMAN NIK ANTONA RESPONDS TO THE AUTUMN BUDGET

"The Chancellor has listened to thousands of CAMRA members who have long called for a change in the way alcohol is taxed. A new, lower rate of duty for draught beer and cider served in pubs and clubs establishes an important principle in the taxation system – that pubs are a force for good in our communities and should be supported to help them survive and compete with the likes of supermarkets.

"Our task before this new duty rate is implemented in 2023 is to make sure that the new, lower draught duty rate applies to beer and cider served in smaller containers too, so that as many pubs, breweries and consumers as possible can benefit. We will be using the Government's consultation on how this new system should operate in practice to make this case.

## 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  
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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](http://www.durantarms.co.uk)

"In the meantime, measures like duty freezes and a 50% cut in business rates in England for another year will be welcomed. Our pubs and breweries are still recovering from the pandemic, face rising bills and costs and will continue to need as much support as they can get so they can rebuild their businesses and thrive in the years to come.

"Cutting tax for lower ABV drinks will incentivise lower strength alcoholic drinks, whilst new financial support for smaller producers – including cider producers – and continuing discussions around a 50% minimum juice content are encouraging news for both cider makers and consumers. These measures should help to improve quality and choice at the bar. CAMRA will continue to engage with the Government on the planned reforms to Small Brewers Relief and call for a solution that doesn't require some of the smallest breweries to have to pay more tax."

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2022** for them to be considered. For a 'how to' description of scoring see [southdevon.camra.org.uk](http://southdevon.camra.org.uk)







# Make friends with an Otter



OTTER BREWERY

01404 891 285 [otterbrewery.com](http://otterbrewery.com)



# Old EXETER INN

Est. 1130 a.d.

*Welcome to the Old Exeter Inn  
892 years old this year!*

*Good Beer Guide for 22 years.*

*Local, Regional & National Real Ales on Gravity Pour. Large section of Real Cider & Perry.  
Good Simple Cooking 7 Days a Week.*

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

OTTER  
BRIGHT  
4.3% ABV

FULLERS  
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4.1% ABV

EXMOOR  
WILDCAT  
4.4% ABV



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# THE WOLBOROUGH INN

55 Wolborough Street, Newton Abbot

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Home cooked roast every Sunday lunchtime

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for all the big games

Best quiz in town on Sunday evenings

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

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Lunches

Evening Meals

Ice Cream Parlour

Take Away Service

4 Fine Real Ales

**FAMOUS** Sunday Carvery

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The South Hams Drinks range.  
Locally crafted and locally enjoyed... Devon knows  
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[info@southhamsbrewery.co.uk](mailto:info@southhamsbrewery.co.uk)

## 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](http://www.rugglestoneinn.co.uk) 01364 621327



## EXETER BREWERY HOSTS SOUTH DEVON CAMRA

On a typically dull rainy November day most of us set off from Newton Abbot Station around 10.30am for Exeter St David's station, which is only a short walk from Exeter brewery. To be fair we had extensive sunny periods later in the day so umbrellas not required!

We gathered at the brewery for an 11.30am start. The tour evolved from a generous offer by the owner Alan Collyer at our own CAMRA beer festival in the previous July. The actual tour took us around the historical building and went through the brewing process with questions answered in a very informative fashion. This took about an hour then Alan passed us onto his son and the team for lunch in the restaurant bar area where we much enjoyed Toms Pies and mash washed down with excellent Darkness Port Stout. Most of their range of some ten beers was on tap including Avocet, Ferryman and County Best etc. All in excellent condition I have to say. We finished up in the brewery shop and bade our farewells to Alan and his team for a wonderful few hours in great company. Many thanks indeed Alan, great job and great brewery!

We then took a few steps down the road to our first pub stop at the Great Western where we were greeted by friendly bar staff offering a mere nine real ales. My we were spoilt for choice. I opted for the Exeter County Best in good condition. The sun was shining brightly so we had a longer walk into town and ended up at the Little Drop of Poison where there were six real ales and I opted for the Hanlon Port Stout - lovely! After a brief stop we moved across the road to the historical market pub The Fat Pig. What a revelation - a good old fashioned pub with three good beers and clearly great food menu. The pictures on the wall and atmosphere were terrific. I had the Dartmoor Best for a change of style. We lingered a while but too many pubs, too many beers, and not enough time as the saying goes.

By now we were running out of time. So some of us went to the great Old Fire House and the rest of us went to the Pursuit of Hoppiness - what a revelation this pub was! Some six beers and above average abv which by this stage was proving to be our collective undoing. I had three different beers ending with a 7.5% abv - sadly did not record its name.

Conversation became confusing and standing tricky, so at 7.30pm I decided it's now or never while I could still make it out the door heading for Exeter Central. Made it back to Newton Abbot by 9pm but smell of curry passing the Eastern Eye was far too attractive so yes, I went in. Taxi home to catch Match of the Day and fell asleep. Will end it there. Great day, great company, great pubs, great beer and one of best brewery tours I have ever experienced.

*Ray Ellmore*

(The visit was pre-covid)



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## REAL CIDER AND PERRY

Real cider and perry are long established traditional drinks, which in certain parts of the country were supplied as part of the payment for farm labour up until 1887. Traditional Cider and Perry are completely natural products rather than most of the cold fizzy commercial products we are used to seeing which are far from the real thing.

Real cider and perry is produced naturally from apples (cider) and pears (perry) and is not normally carbonated or pasteurised. The harvesting of the fruit normally happens around October although this can vary dependent on the weather throughout the growing season. The basics of traditional cider and perry production have remained the same the whole time – simply pick, wash, mill and press



the fruit, place into a suitable container (in many cases oak barrels in the older days), allow to ferment and enjoy, although a number of producers do use separate yeast rather than that which naturally occurs on the skin of the fruit. Either way production uses virtually no energy at all from picking of the fruit to the product being ready for sale meaning that the production process is very environmentally friendly. Many of these natural ciders and perries tend to be dry as they have largely fully fermented using the natural sugar within the fruit. Some of them are sweetened by the addition of fresh apple juice, sugar or other sweetener but perry tends to be naturally sweeter than cider.

The popularity of real cider and perry is rising as more people discover how deliciously mellow and aromatic the flavours of naturally-produced cider and perry can be. A glass of real cider or perry represents generations of production dating back hundreds of years. Also there are many new producers of cider and perry who are using the traditional process albeit with more modern equipment in some cases which still produces the traditional product.

Real cider was traditionally produced from cider apples that are different from eating or cooking apples in that they have high levels of tannin which lead to a very bitter taste. There are many varieties of cider apple which have different characteristics and vary in levels of tannin and acid. They tended to grow in the Three Counties (Gloucestershire, Herefordshire and Worcestershire) as well as the West Country, especially Devon and Somerset. Cider is also made in many parts of the country with many producers using eating or cooking apples instead which lead to a different taste profile. Similarly perry pears are different to desert pears in that they are smaller in size and are high in tannin which tends to give an astringent taste rather than bitterness found in cider apples. They tend to dominate in the Three Counties which is where the majority of real perry is produced. »



## REAL CIDER AND PERRY ... CONTINUED

» Unfortunately the same cannot be said for many of the well-known ciders and perries sold in the UK that are not produced using the natural process from apples and pears but have been produced artificially using concentrated juice, chaptalised juice or syrup, some involving many processes prior to being ready for sale, that makes them far less environmentally friendly than the traditional product. Concentrated juice is where the fruit has been pressed and then a lot of the water content has been removed to reduce the volume for transportation. It is then rehydrated prior to starting the fermentation process. Chaptalised juice is where the fruit has been pressed and then large amounts of sugar are added to the juice. This is then fermented to a very unnatural high ABV where it can be stored prior to being diluted with water in order to achieve the desired alcohol content for sale.

The use of these methods plus the changing methods of dispense for traditional cider and perry, mainly being changed from polypins to bag in boxes, led to CAMRA reviewing its definition for real cider and perry.

The wording of the new definition states 'CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or 'chaptalized juices'. The definition document also includes a number of pointers to best practice which identify the preferred options for cider and perry. These identify fruit or flavoured ciders as a separate category, as they are for HMRC purposes, ensuring that any added fruit or flavouring are pure and not from concentrates, extracts or essences.

A full copy of this document can be found at <https://www1-camra.s3.eu-west-1.amazonaws.com/wp-content/uploads/2021/05/26114428/Cider-definition-May-2021-final.pdf>

As a result of the new definition CAMRA contacted as many cider and perry producers as possible in order to confirm their production processes so that we could confirm if they complied with it. Results were analysed and a list of producers complying with the definition was generated and this was converted into a map showing cider and perry producers around the country with an additional map showing producers of fruit and flavoured ciders and perries. These are available to view on the CAMRA website at <https://camra.org.uk/beer-and-cider/cider/promoting-real-cider-and-perry/>. They are living documents and are updated on a regular basis as new information becomes available. Also they can be downloaded as a list.

One of the main areas that CAMRA has concentrated on in the last year relating to cider and perry is information for people who are interested in learning. The area on the CAMRA website is called Learn & Discover and can be found at <https://camra.org.uk/learn-discover/>. It covers the Basics for beginners, Learn More for enthusiasts and Discover for connoisseurs although some of the more detailed content is only available for CAMRA members. You can learn about what is real cider and perry, where to find it, introduction to tasting cider and perry, cider and perry styles, cider terminology, how cider and perry is made, food pairing, cider apple and perry pear varieties and much more so if you are keen on learning more about the product then have a look.

Enjoy drinking and supporting real cider and perry and discover a wide range of tastes and flavours.

Cheers and Wassail *Ian Packham*



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## GRUMPY ON LOCKDOWN

You all know how much I dislike being referred to by that dreadful American affliction as bud or buddy. Prepare yourselves, and especially those of delicate disposition, for a more insidious form of address "What can I do for you today DUDE (dooooo). For a start you can stop calling me that as I am not a ninja turtle. It is a delicate issue of how bar staff should address customers. One landlady told me that she tries to avoid madam as that implies a woman of a certain mature age who might not care to be addressed as such whilst sir can be a little too formal for the occasion. A simple good morning or hello should suffice and British Airways has stopped welcoming passengers as ladies and gentlemen as it is a little stuffy and old fashioned. That did not stop the Mail from jumping up and down and ranting about political correctness and gender identity to rattle the cages of some of their readership. It is also works the other way across the bar as another landlord hated being referred to as fellah and quite rightly too.

Now for some lockdown issues, but I want to make it very clear that I am not a Flat Earther and certainly no conspiracy theorist which requires a particular form of dimness. My comments are not to criticise the lockdown itself, but more how people behaved under the circumstances. Let's start with the issue of masks. Right from the start there were those who thought that the rules did not apply to themselves and a typical exchange in went as follows: "have you got a mask? No I don't wear them. In that case I don't serve you drinks." Others thought that they could persuade the bar person in to serving them. You know I and I can tell you I have 3 showers a day and am not a dirty or smelly person and so how can I get infected! There were also amateur philosophers with much talk of liberty or freedom (not the same thing) and I listened in vain for any mention of the concepts from the American or French Revolutions, but alas none were forthcoming, but merely resorting to the repetition of slogans and increased volumes along the lines of the British talking English to foreigners. Bizarre logic was also attempted "could you put on your mask please. I don't have to because my wife is exempt"!!!! Thinking of being exempt I witnessed four young men entering the pub and all claiming to be exempt. The landlord rightly thought they were taking the pee and threw them out. The whole issue of exemption was a minefield as you didn't need to prove it and there were clearly those who were abusing it. I overheard one woman telling her friend that she didn't spend all that money on a hair do only to have it ruined by a mask. The same applied to the more sartorial of men whose whole image was challenged by the mask ruining their dapper looks. In the early days it was common for men to think it adequate to pull up their shirts over their face as pretence masks, but got nowhere. In one establishment the staff were fully dressed with PPC including apron and visor (probably better equipped than some care homes) whilst the idiots around messed about making their masks in to moustaches or chin straps.

Who remembers the fiasco over food and what constituted a substantial meal allowing the diner to also have a pint? One Minister suggested that a scotch egg would meet the criteria whilst appearing not to really know what they were and one suspects that they were not normally in his eating repertoire. »

## GRUMPY .... CONTINUED

» Pubs needed to be re-configured to allow for space between tables and often separated by flimsy and wobbly screens. A bonus here was the redundant pool table which always took up too much space with the need to disturb nearby drinkers with the elbow in the face for those difficult corner shots and the behaviour around the table left a lot to be desired. Good riddance says Grumpy. There was always a moral assumption that mere drinking was 'sinful' whilst dining was less dangerous. Unfortunately, I saw plenty evidence for this. At one stage the number of people per table was limited, but was often blatantly ignored. On one occasion I sat at this table which clearly stated that it was not to be moved. Seconds later it was moved to form a table for a dozen people until it was dealt with by the management. Then there was the table service which works so well on the continent, but they know what they were doing and are 'on the ball'. Too often the so called servers were difficult to find or to gain their attention. I always regard table service to be more civilised, but most people couldn't wait to return to the more barbaric sharp elbows and shouting at the bar. Sometimes there were convoluted one way systems to gain access to the toilets which seemed to be in competition with Hampton Court maze. I remember leaving the garden and required to walk along the side and front of the pub to gain access via side door less than 10 yards from where I started! Inevitably, a Superintendent of the Toilet' was required as there was little point in people having to keep their distance in the pub if they all mingled together in the vicinity of the toilets.

I know that some of you will be concerned about the sad fate of the tickers and bottlers denied their normal access to ticks for their shiny recording books. I have it on good authority that they resorted to ticking canned beers. I presume it was the contents that were being ticked rather than the can design or even the ring pulls! Phew all is well.

*Bob Southwell Aka the Grumpy Old Man*

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The Kents	Torquay	50p off a pint Monday-Friday
The Old Engine House	Torquay	10% off cask beers
Yates	Torquay	10% off a pint
Totnes Brewing Co	Totnes	10% off TBC brews

Thanks to all our contributors:

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Bob Southwell, Lawrence Stringer

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