MAGAZINE OF THE SOUTH DEVON BRANCH OF THE CAMPAIGN FOR REAL ALE





Teignmouth RFC, Bitton Park Road Teignmouth TQ14 9DQ



THURS 5-11PM FRI & SAT 11-11PM



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More details here: southdevon.camra.org.uk





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72ND EDITION SUMMER 2022



Welcome.

South Devon CAMRA Sunshine beer and cider festival is back! Held at Teignmouth Rugby Club it will feature some of your favourite beers and cider, and some that are new. So, block off 21-23 July in your calendar.

Why not volunteer to work at the festival. A variety of roles exist working alongside fellow real ale and cider enthusiasts.

Page 4 for more information.

Also in this edition:

- What's On in the South Devon area (page 5)
- Great British Beer Festival is back (page 7)
- News about your pubs and breweries (page 8-11)
- Grizzly Tours strikes again (page 14 & 15)
- South Devon CAMRA Pub and Club of the Year (page 17)
- CAMRA Summer of Pub (page 21)
- Atmosphere (page 22 & 23)
- The Grumpy old man's Dad returns (page 28 & 29)



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**







Date

2 - 5 June
14 June 2000h
18 June midday
24 - 26 June
16 July
21 - 23 July
22 - 23 July
22 - 6 August
5 - 7 August
19 - 21 August
26 - 29 August
26 - 29 August
2 - 4 September
16 - 18 September
22 - 24 October

Event

Queens Platinum Jubilee and beer festival South Devon CAMRA AGM Launch of Sunshine Pale Ale Landlords Beer festival IppleTipple beer festival South Devon CAMRA Sunshine beer and cider festival Quantock Brewery beer festival Great British Beer Festival Torbay Steam Fair (and bar) Bay Horse Cider festival **Beer Festival** Rails and Ales festival Beer festival Abbfest beer festival Swindon CAMRA beer festival

Location

- Staverton station Conservative Club, Paignton Teign House Inn, Christow The Albert, Totnes Ipplepen village green
- Teignmouth Rugby Club Bishop Lydeard London Olympia Brixham Bay Horse, Cistern Street, Totnes Blue Anchor, Teignmouth Staverton station Durant Arms, Ashprington Fermoys garden centre The Steam Museum, Swindon

Please check individual events prior to attending

Help us power WhatPub



Submit updates using the feedback form www.whatpub.com

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

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).

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Campaign for Real Ale

PUB NEWS

Renovations continue apace at the **Palk Arms** in **Hennock**. The kitchen, which has now moved downstairs, is finished and a chef is now firmly in place meaning lunchtime meals are available Fri-Sat while evening meals are also available Tues-Sat. Plans are now being formulated to move the toilet facilities upstairs to help make the pub more disable-friendly.

New managers at **The Church House Inn** in **Holne**. We wish Tom and Tina Hillman well with their new enterprise.

Further improvements to the outdoors at **The Shipwrights Arms** in **Shaldon**, and mine hosts Steve and Selena now have 4 changing beers on the bar.

The **Crown & Sceptre** in **St Marychurch** re-opens. Now part of the Champion Inns family, it was officially opened by Torbay MP Kevin Foster. Managed by Colin Hinder, it launches as the 'community' pub it always was with at least five real ales, good food and conversation.



Kevin Foster pulls the first pint, supported by Champion Inns Richard and Anita Ing.



The ceremonial cutting of the ribbon.

The recent Sausage & Cider festival at the **Albert Inn** in **Totnes** was a great success, attracting back many locals plus several visitors from Maltingsfest. Landlord Giles had to make three extra runs for sausages together with an additional delivery of cider, such was the demand! The next festival at the Albert will be 24-26 June and will be the usual celebration of Giles's birthday.



More top awards for **Bays Brewery**. Devon Rock, Devon Dumpling and Pure Gold have all won GOLD at the 2022 Taste of the West Awards.

What's more, just a week later they also won an array of awards at this year's National SIBA (Society of Independent Brewers) Awards at Maltingsfest. Devon Rock, Devon Cove & Topsail all won top awards as well as a GOLD for Devon Dumpling. **>>**



BREWERY NEWS CONTINUED

» They are also delighted to announce that they have once again achieved full SALSA plus Beer accreditation! This "demonstrates that we are producing safe & legal produce to a standard that far exceeds the minimum standards expected by the enforcement authorities"

They're excited to once again be working with friends at Paignton Zoo by producing a limitededition ale called 'Savanna'. It is a well-balanced, light golden ale with a fresh, citrusy hop character. They are proud to have raised more than £20,000 to help protect endangered species including rhinos, elephants, gorillas and orangutans. This beer is available to order now in both bottles and beer boxes via their online shop. Please use discount code LOYALTY35 for 35% off! Savanna Ale will also be available on draught in select South Devon pubs as well as in bottles in Bays online shop. They are to donate 10p per bottle to Paignton Zoo, which will help towards the creation of a new giraffe house for the all-female herd of Rothschild's giraffe.

At **Black Tor Brewery** their latest cask only limited edition beer New World Pale Ale is in pubs now, brewed with US Citra, NZ Moutere & AUS Galaxy hops. Blonde 3.8%abv and Advent 4.8%abv join the core beer range winning Taste of The West Gold Awards. They will be brewing the festival beer for South Devon CAMRA's Sunshine Beer Festival, with casks sold in pubs before the festival.

Over in Totnes, **Bridgetown Brewery** production continues to rise steadily as demand for the brewery's beers increase helped of course by the brewery winning it's first-ever award at Maltingsfest - a silver medal for Shark Island Stout. Celebrations were rife at the pub with George receiving his very own "medal" from pub regulars. The first pins of "Provvi Beys" - the cask house beer for the Providence Inn have been delivered - and were both drunk on its debut night. More will be delivered shortly.



A happy brewer George with his award

By popular demand at **Dartmoor Brewery**, their limited-edition Ice Warrior Ale is back, and again supporting polar expeditions and the study of climate change by donating profits to the Ice Warrior Project. The first edition of Ice Warrior Ale was launched (and sold out!) in April 2021, as they teamed up with Dartmoor-based polar explorer Jim McNeill and his Ice Warrior Project. This very special ale is broadly based around the original and multi-award winning Jail Ale, with some changes to the recipe to create a unique, limited-edition beer using traditional methods and ingredients, and which captures the spirit of exploration and outdoor experience. The return of Ice Warrior, with a strictly limited bottling run, was celebrated by Jim McNeill himself, with an expedition video link from Svalbard, a Norwegian archipelago in the Arctic Ocean. The beer is now available to buy in their online shop. **>>**

BREWERY NEWS CONTINUED

» Since 2001 Ice Warrior has trained over 400 novices to be polar explorers, undertaken 7 major expeditions and directly contributed to our knowledge and understanding of our changing world. 12,000 years ago, the last ice age sculpted much of Dartmoor. Ice has been a primary feature in our discoveries on the Arctic Ocean and Ice Warrior Ale is a celebration of this contribution. See www.ice-warrior.com for further details.

Dartmoor Brewery loves brewing great beer, and also supporting great local community causes and hard-working charities. So, they're offering 100 casks of award-winning Jail Ale to selected charities, events and community causes, to assist with their fund-raising. There's no catch. They just need a few details about your event, charity or community cause, so that they can consider you for one of their 100 casks. Their priority is to support your cause, but they'd also love it if you'd give Dartmoor Brewery a shout-out before, during or after your event.

Applications for their 100 casks of Jail Ale for 100 great causes are now open, and will remain open throughout 2022 (or until all 100 casks have been allocated to causes). Applications must be submitted on-line see: Dartmoorbrewery.co.uk. Good luck!

A quiet two years for **Devon Earth Brewery**, but they have plans to resume brewing in early summer. They're to continue to use British hops and malt and distribute locally so expect to see their ales appearing at beer festivals and selected pubs in South Devon over the next few months.

Riviera Brewing Company is getting back to full production again with several local festivals restarting again this year. A keen interest in local microbrewery ale from the pub trade is also helping. Riviera Gold and Devonian are being brewed on a regular basis plus summer specials Riviera Pale and Beach Blonde. All are available direct from the Brewhouse in small cask and bottle.

Salcombe Brewery Co. is re-launching its hugely popular brewery tours and looking forward to sharing their knowledge and award-winning beer with visitors from far and wide.

Brewery tour bookings and vouchers cost ± 20 and can be purchased from www.salcombebrewery.com.

Head Brewer, Sam Beaman, comments: "Brewery tours have always been a highlight for us. We love nothing better than showing visitors around our site, sharing our brewing expertise and giving them an insight into our beers at an extended tasting session. Covid restrictions have meant that we have not been able to run these regularly for nearly two years. We are thrilled that we are now able to re-launch these tours and welcome visitors back."

The ninety minute brewery tours will take place from April 2022 and start with a welcome drink in the taproom. This is followed by a tour of the brewhouse and the chance to grill the experts on any beer-related topics. The tour ends in the taproom, where visitors will enjoy a flight of Salcombe beers. Brewery tour vouchers can also be purchased for £20. These are valid for one year and can be used to book tours within that period. All brewery tours must be booked in advance. **>>**



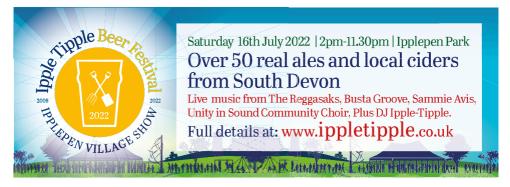
BREWERY NEWS CONTINUED

» Award-winning cider maker, **Sandford Orchards**, is thrilled to launch Jubilee Limited Edition Devon Red Cider. It is a celebration of all things British and the perfect thirstquencher for any Jubilee festivities. It will be available from 13th May in 500ml bottles RRP £2.30 from www.sandfordorchards.co.uk and retail outlets including Morrisons, Spar and Aldi as well as selected pubs and hospitality venues.

Barny Butterfield, Chief Cidermaker at Sandford Orchards comments: "2022 is a milestone year for Britain as the Queen completes 70 years on the throne and, after a couple of years of covid restrictions, we are at last able to gather together for some long overdue celebrations. We wanted to mark the occasion with our Jubilee Limited Edition Devon Red Cider, which is created from British apples grown and pressed in Devon, using traditional methods, at the oldest working cider mill in the UK. No Jubilee parties will be complete without it. Why would you toast the Queen's health with French champagne when you can raise a glass of 100% British cider?" Jubilee Ltd Edition Devon Red Cider (ABV 4.5%) is a perfectly balanced, refreshing medium cider. It is a naturally tasty and utterly delicious fresh apple cider created from British apples grown in orchards rooted in the rich, red, fertile soil which surrounds Sandford Orchards.

Founded in 2002, independent, family-owned Sandford Orchards is based in Crediton, Mid Devon in the oldest working cider mill in the UK. The area has long been known as one of the most fertile parishes in all of Britain, both for its grazing and ability to grow apples. Crediton sits in the lee of the moors, so receives the right amount of rain and the right units of heat in summer.

Sandford Orchards takes a fresh, natural and low impact approach to producing cider. Combining tradition and innovation, Sandford Orchards produces an award-winning range of core session ciders including Devon Red, Devon Dry and Devon Mist and fruit ciders; blackberry flavoured Fanny's Bramble, Berry Lane using perfectly ripe raspberries, Old Blossom made from delicate Elderflower and an invigorating and zingy Cider Ginger.



THE WOLBOROUGH INN 55 Wolborough Street, Newton Abbot

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Old EXETER INN Est. 1130 a.d.

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

Good Beer Guide for **2.2** years. Local, Regional & National Real Ales on Gravity Pour. Large section of Real Cider & Perry. Good Simple Cooking 7 Days a Week.

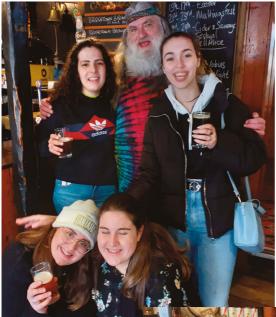
"The Holy Grail of all pubs" - Mick, CAMRA Member, Plymouth



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GRIZZLY TOURS STRIKES AGAIN

Proving that beer has no boundaries, the Albert Inn and Bridgetown Brewery in Totnes was recently visited by four Spanish ladies; Natalia, Monica, Eva and Alba, all of whom are students.



The trip was organised by Albert PLO and Bridgetown BLO and their tour guide Grizzly Adams.

"I try and make sure that the girls experience a snapshot of British life whilst they are in the country – and what better way than visiting a traditional pub?" explained Grizzly.

"The girls were fascinated by the brewing techniques they were shown – indeed the last time two of the girls came over they helped design and make their own beer, the video of which went viral in their university in Spain," he added.

Top to bottom, left to right: Eva, Alba, Natalia, Monica with tour guide Grizzly

"It was very interesting to see how beer is made. I learnt a great deal," said Alba. »



Bar training with landlord Giles



GRIZZLY TOURS CONTINUED

» After a tour around the brewery the girls were given a lesson in how to pour a pint by landlord Giles Hawkins and of course the day was topped out by plenty of sampling.

"We don't really have pubs like this in Spain. It was great fun learning how to pour a pint," said Natalia, for whom it was a third trip to the UK and Totnes.

After a walk up Totnes shopping street the day was rounded off by a visit to the Bay Horse Inn.

"It was a great day out and lots of fun," said Eva.

"Our thanks must go to Giles and of course Grizzly. Hopefully we will all come back to the UK again. If we do we will definitely be returning to the Albert," added Monica.

Grizzly Adams



It takes practice!



Budding Brewsters



PUBS OF THE YEAR 2022

South Devon CAMRA overall Pub of the Year Award 2022



South Devon CAMRA Chairman presents the award to Mike and Kelly Joiner and chef Paul Howard at The Tally Ho.

Country Pub of the Year 2022 & Overall Runner Up



The Rugglestone Inn at Widecombe-in-the-Moor



Ye Olde Cider Bar in Newton Abbot

Left: Vice Chairman Ian Packham presents the award to Richard Palmer at The Rugglestone Inn.

Town Pub of the Year 2022 The Blue Anchor in Teignmouth

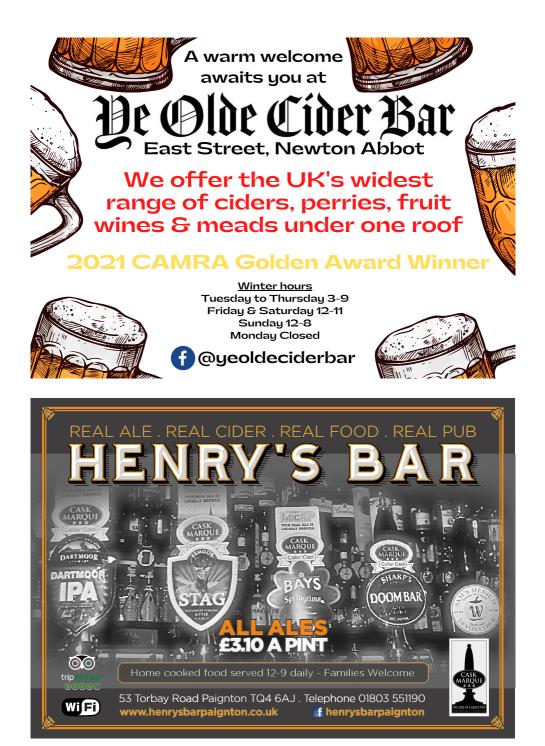
The presentation to Luke and Adele at The Blue Anchor was held at a different time from the others, and too late for Summer News & Brews – look out for the feature in Autumn!



The Conservative Club in Paignton

Above: Bob Southwell presents the 2022 Club of the Year award to Dave Gwyn-Jones, Club Chairman.

Left: Chairman Bob Southwell presents the 2022 Cider Pub of the Year Award to Sam Foot at Ye Olde Cider Bar, Newton Abbot.





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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.





Breakfast Lunches Evening Meals Ice Cream Parlour Take Away Service 4 Fine Real Ales FAMOUS Sunday Carvery LIVE entertainment every weekend







CAMRAS SUMMER OF PUB CAMPAIGN

CAMRAs Summer of Pub campaign officially kicked off May bank holiday weekend urging everyone to head down to their local to celebrate! Let's celebrate our first summer without restrictions by supporting local pubs, clubs, breweries and cider producers.

camra.org.uk/pubs-and-clubs/current-campaigns/summer-of-pub/for events



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

ATMOSPHERE

At social functions, it's an intangible thing. When it's present you delight in soaking it up, when it's lacking you crave its absence. Especially after we've all had an eighteen month break from its mysterious nature. I pitched the editor on an idea for a 'contrast & compare' article between the beer festivals hosted by the Bluebell Steam Railway in Sussex & South Devon Railway. I've had the pleasure of attending the lovely platform venue at Staverton for their annual August beer festival three years in a row, until Covid put a cramp in everyone's social activities. This year the Bluebell also launched their inaugural attempt at a beer festival, strongly supported by the Sussex branches of CAMRA. Humm, I thought, what a chance to see if our local soiree will live up to the high standard set by the folks in Devon.

I wasn't disappointed. The Bluebell runs a regularly scheduled steam train service as logistically challenging as the SDR and just as well attended. On beer festival weekend they also run a full fleet of coaches to bring patrons from further afield who don't want to drive for obvious reasons. When I stepped off the coach for the Saturday afternoon session, the place was already humming. The crowd was just as diverse and colourful as any I've witnessed on the Staverton platform. No difference there.

When I collected my souvenir glass, festival menu and courtesy tokens at the entrance booth,



Bluebell Railway loco shed

I was greeted by a charming chap who gave me a few tips on highlights I might want to taste before the session was over. I always received an equally warm welcome in Devon. No difference there either.

Upon opening the festival guide I was delighted to find a beer list that exceeded my expectations for a first try. Some 90 beers plus perries & cider with an emphasis on Sussex breweries and their recipes. They do the same thing in Devon. No difference there.

The wide choice of libation at

Bluebell was spread over three bars and two stations, plus other brews available on the train between stops. In Devon, the festival is all centred on the Staverton locale, making queuing sometimes a chore. I only had time to sample the two bars at Sheffield Park because of a limited window before the coach left for the return journey. I'll be taking the later service next year. Point in favour of the Bluebell. **>>**



ATMOSPHERE CONTINUED

» At Staverton they had a fine DJ entertaining the crowd, spinning 70's vinyl in an audio trip down memory lane (even if he didn't know ZZ Top were a legitimate 70's band and refused to play them). No such soundscape at the Bluebell for Saturday afternoon, although they did have live music later in the day. Point in favour of SDR.

Then we come to that intangible ingredient: **atmosphere**. It changes, depending on many factors. Weather, choice of company and surroundings to name a few. At Bluebell, the organisers decided set up one bar in the locomotive shed. Patrons mingled, chatted and drank with large hulking steam engines as a back drop. Old clinkers crunched underfoot and the faint smell of coal smoke blended with the scent of multiple beers and buzzing conversation. It made for a heady atmospheric concoction. I concede, the general mood was definitely buoyed by everyone feeling a release to be out after a long period of isolation.

I'm certain that played into the alchemy of the mood but it was all the more genuine because of it. I doubt my photo conveys the reality but it will give a taste of the setting:

I can't speak for the organisers but their choice of bar location made this beer festival memorable. For this 'punter' the best atmosphere award goes to the Bluebell for 2021.

For those who fancy embarking on their own 'contrast & compare' exercise, the 2022 SDR Rails & Ales event will take place August 26th – 29th. The Bluebell beer festival will match wits the weekend of September 23rd – 25th. I will be back this year for both, ready to soak up another (hopefully) sunny afternoon on the platform at Staverton and jostle with the crowd in the loco shed at the Bluebell. I look forward to more good company, lengthy beer menus and a few ZZ Top tunes.

We'll see who grabs the atmosphere award this year.

Kevin May



Staverton Station - South Devon Railway



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| 5 YOUR LOCAL | 6 BEST PUBS IN BRITAIN |
| 7 Get great VALUE FOR MONEY | DISCOVER pub heritage and the great outdoors |
| Enjoy great HEALTH BENEFITS (really!) | HAVE YOUR SAY |

What's yours?

Discover your reason and join the campaign today: www.camra.org.uk/10reasons



Campaign for Real Ale



salcombebrewery.com



Vews> & Brews

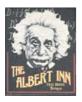


The Albert Inn Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD 01803 863214



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



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

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

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

THE GRUMPY OLD MAN'S DAD RETURNS

"Hello Dad, not seen you for ages". "No, and I really miss my old haunts, and want to return to have a great beer and am particularly looking forward to returning to the Pelham Arms". We then set off, but it was not long before he stopped in front a small block of flats scratching his head in mystification. "Where has the Foundry Arms gone?" "Gone following the closure of the foundry". A few yards down the road the conversation was repeated with The Chainmakers which was now a Tesco. We then turned the corner and there, in all its Edwardian splendour, was the Pelham Arms and his pace noticeably accelerated. Suddenly he stopped in his tracks having seen a sign emblazoned across the front neon light proclaiming JAKES. "Who the hell is Jake?" I then tried to explain that it was part of modern marketing nonsense to up-sex everything with exciting new brands and images to update the pub, and next week it might well be called Bonapartes!

On entry he just stood there in disbelief. "Where have the taproom, lounge or snug bars all gone?" It was in fact one large barn of a building with a central bar area which he approached gingerly. I asked him what he would like and he asked for a pint of mild. "What's that" came the reply and I thought he was going to explode. "What sort of idiot are you? Mild always out-sells any other beers". "Sorry mate that may well have been the case when you were young, but these days we don't even sell it at all". "OK then I will have a pint of M&B bitter" I then had to intervene to explain that the brewery no longer exists. He did not understand and the barman pointed to seven other bitters all with their individual and coloured pump clips. He chose one from the range with a bright yellow label. It was then time to pay and a stentorian cry came from behind me of HOW MUCH and in my day I could have bought over 40 pints for that (he was about right). I think it was a good job that I was there as he already had it in his mind that the barman was out to seriously rip us off. He refused to believe that in this part of the country over £5 was not all unusual. We sat down and his beer turned out to be heavily laden with American hops. "I can't drink this, its stripping off the lining of my mouth" and was a far cry from the bitters of his day. I bought him a replacement and he was much happier. One thing he did praise was the array of pump clips compared to the mere mild and bitter clips of his day. However, I did point out that they said very little about the beer being served as he had found out to his cost and It's point-of-sale persuasion that he had fallen for

He now turned his attention as to what was happening around him and was intrigued by the televisions that were in colour rather than black and white and there were pings and other sounds emanating from a variety of electrical equipment which were all alien to him. He was noticeably on edge and was intrigued by the 'T' font for the lager. When I explained what it was he went into apoplexy. "I didn't spend six years fighting the Germans only to bring their lager in to our pubs". I explained that they were not German at all and only given exotic names for marketing purposes. "Why is nobody playing dominoes or crib?" which was almost a desperate plea for reassurance.

All the tables were Laid out for food and he posed the obvious question of whether this was a restaurant rather than a pub when it was suddenly announced that meal 32 was now ready. What was wrong with the humble pork pie he muttered? He picked up a menu out of curiosity and frankly had difficulty both with the wording and contents. He wanted to know what this meant - specially selected tender slices of meat cooked to perfection complemented with fresh rocket and delicious tomato slices accompanied by artisan granary bread. I told him it was a ham sandwich and he replied that was another case of sexing up and he was right. **>>**



GRUMPY CONTINUED

» It was all too much for him when he noticed a small group behaving strangely ticking lists and others with large holdalls containing plastic bottles with funnels. I then explained that they were tickers and bottlers and he thought them totally insane. He then attempted to light a cigarette only to be told that it was now illegal to smoke inside. He looked incredulous when told he would have to go outside to smoke. He sighed heavily and accepted his fate and went to sit by the bowling green. He wasn't out for long and came in almost speechless as the bowling green had been dug up for a children's play area. Just to add insult to injury two young women appeared with push chairs and babies accompanied by an older child with a scooter. He could not believe it. "In my day women aren't allowed in these areas and had their own bar/corridor and the children should not be in here at all. Why is nobody throwing them out?"

He then stood up in indignation and said "I feel like an alien in my traditional homeland. My pubs are gone or been ridiculously restructured, mild has disappeared, the pubs are more like restaurants with women and children to disturb the peace and I wondered why I bothered to come back at all". With that he got up and left and I woke up from the dream.

Bold Southwell Aka the Grumpy Old Man

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 MEMBER PUB DISCOUNTS

The following pubs give discounts to card carrying CAMRA members

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

Thanks to all our contributors:

Grizzly Adams, Dave Buckler, Alan Cooke, Keith Dickson, Mags Gaskin,

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