

**BEER FESTIVAL PROGRAMME**

# SUNSHINE

**Beer & Cider Festival**

**21<sup>ST</sup>—23<sup>RD</sup> JULY 2022**

**PRESENTED BY  
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&  
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# WELCOME FROM OUR CHAIRMAN

Hello everybody and welcome back after 2 years of enforced exile. We all know the difficulties that the brewers, publicans and drinkers have been experiencing and, of course, there haven't been very many beer festivals. We are still living in an age of uncertainty and we are hoping that the beer festival habit has not diminished and of course there is the obvious issue of a squeeze in living standards and expenditure. All of this makes it quite difficult to predict beer and cider consumption and to adjust planning and ordering accordingly. Having said all of that there is plenty of beer and cider both locally and further afield. There will be a variety of different beer styles from the light to the dark, but the later at this time of the year is always more difficult to source. Fruit ciders are everywhere but they are not real without using real fruit and instead use sweetened and heavily sweetened industrial syrups and concentrates. However we have found one real fruit cider produced locally on the Teign estuary and unusually is made from quinces. Tread carefully with cider as it tends to be in the region of 6% and even more.

All the staff are volunteers and get paid absolutely nothing so please treat them with some respect. They are always helpful and would be pleased to answer questions enabling customers to make more, better informed choices. Finally, let's hope for good weather for you to enjoy outside drinking and all the facilities provided and for it make up for the lost couple of years.

Happy drinking

Bob Southwell, South Devon Chairman



# **SCHEDULE OF EVENTS & MEET THE BREWER**

## **THURSDAY 21 JULY**

Festival opens from 17.00 – 23.00

- 17.00 Grand Opening by Mayor and Mayoress of Teignmouth, Russell Sowden (TRFC Chairman), Mark Brookfield (TRFC Operations Manager & President), Patrick Brophy – Teignmouth Town Crier
- 18.00 Meet the Brewer in main bar  
Head Brewer, Teignworthy Brewery – John Lawton
- 18.30 Meet the Brewer in main bar  
Head Brewer, TQ Beerworks – Todd Fullerton
- 19.30 Cornish Beer of the Festival judging in main bar
- 22.45 Last Orders

## **FRIDAY 22 JULY**

Festival opens from 11.00-23.00

- 11.00 Festival opens
- 14.00 Meet the Cidermaker in main bar  
Bulkamore Orchards – Tim Walker
- 15.00 Meet the Brewer in main bar  
Teignmouth Brewery – John
- 16.00 Meet the Brewer in main bar—Salcombe Brewery
- 17.00 Meet the Brewer in main bar—Summerskills Brewery
- 20.00 Rockafellas performing in Meeting Room
- 22.45 Last Orders

## **SATURDAY 23 JULY**

Festival opens from 11.00-23.00

Possible appearances throughout the day from The Masked Marvels

- 11.00 Festival opens with Newton Abbot Town Crier
- 13.00 Meet the Brewer in main bar  
Nuttingcombe Brewery – Ross and Simon
- 12.30 Youth Rugby Matches on pitch
- 14.00 Rugby League Match - Teignbridge Trojans v Saltash
- 14.30 Ady Byng's Pig Racing—see page 28
- 17.00 Chester Catholic School Jazz Band – outside weather permitting
- 18.00 RNLI Auction
- 20.30 The Shrine performing in the Meeting Room
- 22.45 Last Orders

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## LAUNCH OF THE SUNSHINE PALE ALE



On Saturday 18th June a minibus full of our members visited the Teign House Inn at Christow where we found a hand pump with a Sunshine Pale Ale clip on it and Jonathan Crump the brewer at Black Tor, responsible for this year's Sunshine Pale Ale.



Chairman Bob officiated, pulling the first pint. Once everyone had tried a pint, it was agreed that, once again, Jonathan had produced an excellent brew! So good, in fact, that we stayed for 3 hours, somewhat longer than intended. Thanks must go to Ann Hood, the licensee, for her hospitality.

# A WORD FROM OUR ORGANISER

Welcome, new and existing friends to South Devon CAMRA Sunshine Beer & Cider Festival. After a 2-year break for reasons we are all aware of, we have an opportunity to meet up with friends again and make new friends at this years festival as well as enjoy a fine selection of beverages, beer, cider, gin, Pimm's, wine and some non-alcoholic drinks.

We are featuring every brewery in our SOUTH DEVON area that brews cask ale professionally, plus 9 beers and 2 ciders from Cornwall, one of which beer is coming from Penzance. Please refer to the beer and cider list on the centre pages of this programme.

We have some excellent and varied entertainment – please see over-leaf for more details.

Without the support we get from our local brewers, pubs, and businesses it would not be possible to provide such an array of drinks. Again, this year, we will be ordering some sunshine for the duration of the 3 days of the festival. It worked very well in 2019. Without our dedicated staff who are all volunteers, giving up their time to hopefully provide everyone who comes through the gates a great fun day.

As previously, this year we are supporting the Teignmouth RNLI fundraising team. Please give generously to this worthwhile cause especially during the RNLI auction late Saturday afternoon.

We would like to thank Teignmouth Rugby Football Club for providing us with a fantastic venue to hold our festival. Special thanks to Chairman Russell Sowden, Operations Manager Mark Brookfield, and Dan the steward.

Last of all, without you 'the great British public', this festival would not exist. Therefore, from all involved we hope you and your friends and family enjoy your day.

Many thanks

Dave







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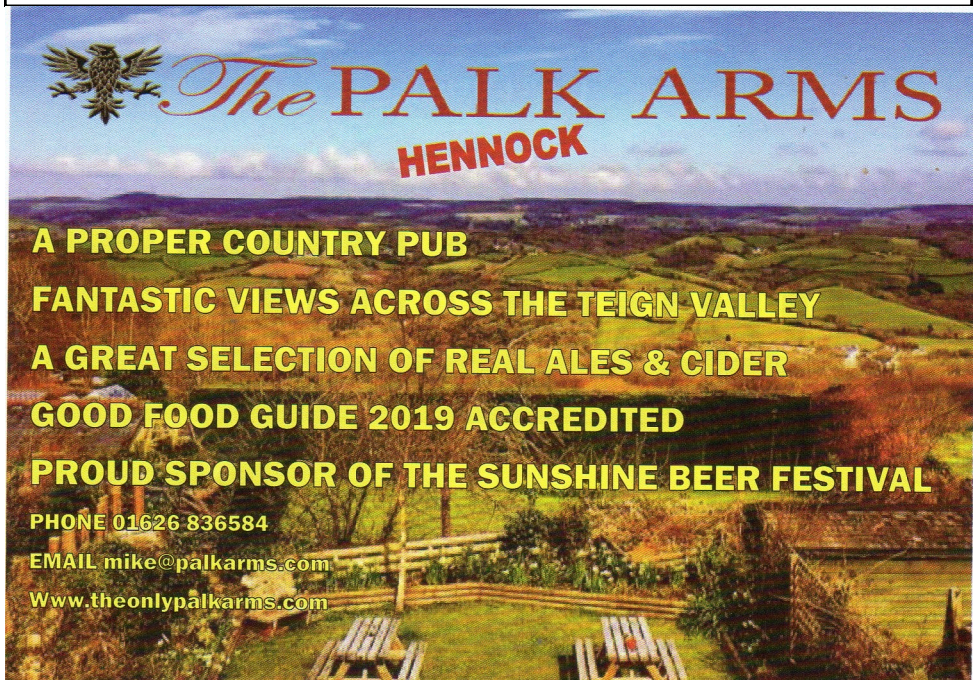
**August Bank Holiday**



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**South Devon CAMRA Town Pub of the Year 2022**

Rugglestone advert as p21 N&B

The advertisement for The Palk Arms pub is set against a scenic background of the Teign Valley. The top of the ad features the pub's name, 'The PALK ARMS', in a large, red, serif font, with 'HENNOCK' in a smaller, red, sans-serif font below it. To the left of the name is a logo of a bird with spread wings. Below the name, several lines of text in a bold, yellow, sans-serif font list the pub's features: 'A PROPER COUNTRY PUB', 'FANTASTIC VIEWS ACROSS THE TEIGN VALLEY', 'A GREAT SELECTION OF REAL ALES & CIDER', 'GOOD FOOD GUIDE 2019 ACCREDITED', and 'PROUD SPONSOR OF THE SUNSHINE BEER FESTIVAL'. At the bottom, contact information is provided in a smaller, yellow, sans-serif font: 'PHONE 01626 836584', 'EMAIL mike@palkarms.com', and 'www.theonlypalkarms.com'. The background image shows a lush green valley with rolling hills, a river, and a small wooden bridge in the foreground.





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# BEER LIST & NOTES

Please be aware not all beers will be available all the time

Brewery	Cask No. Beer & Notes
Atlantic Brewery 	1 <b>Sea Salt Stout 4.4%</b> Roasted barley, smokey dark chocolate and an aromatic hint of Arabica
Bays Brewery 	2 <b>Devon Dumpling 5.1%</b> Strong, smooth tasting premium beer with a balanced sweetness <b>Sponsored by The Palk Arms</b>
	3 <b>Topsail 4.0%</b> Deep amber colour with a subtle sweetness <b>Sponsored by The Bear &amp; Blacksmith</b>
Black Tor Brewery 	4 <b>Sunshine Pale Ale 4.2% FESTIVAL SPECIAL</b> Refreshing citrus flavours & tropical fruit aromas <b>Sponsored by Black Tor Brewery</b>
	5 <b>Raven 4.2%</b> Rich smooth & malty with caramel notes <b>Sponsored by The Teign House Inn</b>
Blue Anchor (Helston) 	6 <b>Spingo Special Ale 6.6%</b> A smooth strong and refined dark reddish ale that is well hopped <b>Sponsored by Andy &amp; Naomi Cooper</b>
Bridgetown Brewery 	7 <b>Albert Ale 3.8%</b> A light easy session beer with well balanced hops and malts <b>Sponsored by The Tally Ho!</b>
	8 <b>Cheeky Blonde 4.5%</b> Straw coloured heavily hopped beer with citrus notes <b>Sponsored by TS Partners</b>
	9 <b>IPA 4.0%</b> An amber coloured ale with a smooth thirst-quenching taste and subtle hop aroma

# BEER LIST & NOTES

Brewery	Cask No.	Beer & Notes
Dartmoor Brewery 	10	<b>Jail Ale 4.8%</b> A full-bodied deep golden brown beer <b>Sponsored by The Dartmouth Inn</b>
	11	<b>Jester Special Bitter 5.2%</b> A golden, strong, finely effervescent bitter. Luxuriously hopped
	12	<b>Beast of Bodmin 5.0%</b> A full bodied ale with a complex malty taste and a fruity bitter finish
Hunter's 	13	<b>Royal Hunt 5.5%</b> A copper premium bitter with the aroma of caramel, toffee and fruit <b>Sponsored by Ray Ellmore</b>
New Lion 	14	<b>Pandit 4.9%</b> A well hopped pale ale <b>Sponsored by TS Partners</b>
Nuttycombe 	15	<b>Doonicans 4.2%</b> A light, clean and refreshing beer
	16	<b>Padstow Pilot 4.0%</b> A Porter with a combined pale, chocolate and black malt with English hops
Penzance Brewery 	17	<b>Potion No.9 4.0%</b> A light, hoppy session bitter. Pale ale malt, with Fuggles, and Pilgrim hops <b>Sponsored by The Beer Man</b>
Platform 5 	18	<b>Whistle Blower 4.6%</b> English hopped premium ale <b>Sponsored by Molloy's Teignmouth</b>

## BEER LIST & NOTES

Brewery	Cask No.	Beer & Notes
Platform 5 	19	<b>Western Gold 4.8%</b> Citrus hopped golden ale <b>Sponsored by Molloy's Torquay</b>
Red Rock Brewery 	20	<b>Red Rock Bitter 4.2%</b> Goldings hop, blended with Cascade & Eureka hops <b>Sponsored by Active Financial Advisors</b>
	21	<b>Lighthouse Session IPA 3.9%</b> A blend of Cascade, Eureka, Goldings and Northern Brewer hops <b>Sponsored by Red Rock Brewery</b>
	22	<b>Drunken Porter 4.5%</b> Malty dark ale with a good subtle bitterness
	23	<b>Riviera Gold 4.2%</b> Deep golden Pale Ale with citrus fruit flavours <b>Sponsored by AbbFest</b>
	24	<b>Island Street Porter 5.9%</b> Velvety, delicately bitter porter <b>Sponsored by Salcombe Brewery</b>
	25	<b>Pale Ale 4.6%</b> A fresh, full-bodied & powerfully hopped pale ale <b>Sponsored by JTP Joinery</b>
South Hams Brewery 	26	<b>Stumble Bee 4.2%</b> Amber beer with a flowery & fruity aroma <b>Sponsored by The Green Dragon</b>
	27	<b>Pandemonium 5.0%</b> Dark, smooth copper/red colour Complex fruity palette
	28	<b>Proper Job 4.5%</b> Full of citrus, pineapple and grapefruit flavours <b>Sponsored by The Queen's Arms</b>

# BEER LIST & NOTES

Brewery	Cask No.	Beer & Notes
	29	<b>Devon Frost 4.5%</b> Collaboration brew with the Queens Arms Brixham <b>Sponsored by The Queen's Arms</b>
	30	<b>1846 Stout 6.2%</b> Irish cream stout <b>Sponsored by Teignmouth Brewery</b>
	31	<b>Deckhand 4.4%</b> Pale/blonde mixture of creamy malt and zesty citrus tones <b>Sponsored by The Artichoke</b>
	32	<b>Thirsty Blonde 4.2%</b> A straw coloured ale, fairly bitter with a dry and crisp finish <b>Sponsored by Maltings Taphouse</b>
	33	<b>Moor Beer 3.8%</b> A collaboration with Rugglestone Inn <b>Sponsored by The Rugglestone Inn</b>
Tintagel Brewery 	34	<b>Pendragon 4.5%</b> A fruity citrus aroma and a fresh bitter taste
	35	<b>The Stout 5.4%</b> Rich deep flavours of Dark Chocolate and Coffee dominate <b>Sponsored by TQ Beerworks</b>
	36	<b>The Pale Ale 4.2%</b> Light, sessionable, still packed full of aromatic, fruity hops
Treens Brewery 	37	<b>Resolve 5.2%</b> Deep, roasted malt competes with dark chocolate and coffee <b>Sponsored by The Blue Anchor</b>
Tremethick 	38	<b>Dark Ale 4.2%</b> Dark brown Strong Mild. Nutty malt <b>Sponsored by DAB Enterprises</b>



## CIDER & PERRY LIST & NOTES

Producer	Cider/Perry	Style	ABV
Bulkamore Orchards Rattery, Devon	Traditional Devon Farmhouse Cider	Med / Dry	6.0%
Crackington Cider St Gennys, Cornwall	Medium Still Cider	Med	6.5%
Green Man Cider Landkey, N. Devon	Proper Dry	Dry	6.5%
Haywood Farm St Mabyn, Cornwall	Traditional Still Cider	Med	6.0%
Hunt's, Stoke Gabriel, Devon	Barn Screecher	Dry	6.2%
	Wobbler	Med / Sweet	6.0%
Little Weeke Sticklepath, Devon	Sticklepath Cider	Med / Dry	6.0%
	Blakeney Red Perry	Perry	6.0%
Reddaway's Cider Luton, Devon	Dry	Dry	6.0%
	Med	Med	6.0%
Silly Buckers Dartington, Devon	Sunshine	Med	5.4%
S. Hams Drinks Stokeley Barton, Devon	Vintage Dry	Dry	6.5%
Tuckett's Farm Lower Netherton, Devon	Quince	Med / Dry	7.0%
	Best Knot	Med	7.4%
West Croft Brent Knoll, Somerset	Janet's Jungle Juice	Med / Dry	6.0%

Please Note: All the above are classed as 'Real Cider/Perry by CAMRA

# PLATFORM 5

## BREWING COMPANY

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Artichoke Inn, Christow	JTP Joinery, Kingskerswell	Teignmouth Brewery
Bays Brewery	Maltings Taphouse	The Beer Man
Morris & McGinn, Teignmouth	The Rugglestone Inn, Widecombe	The Blue Anchor, Teignmouth
Bear & Blacksmith	Black Tor Brewery	The Palk Arms, Hennock
Bridgetown Brewery	Nuttycombe Brewery	The Queen's Arms, Brixham
Central Embroidery	Platform 5 Brewing Co	Maudsleys, Teignmouth
DAB Enterprises	Ray Ellmore	TQ Beerworks
Dartmoor Brewery	Red Rock Brewery	

Tally Ho as page 2 of  
N&B

## **SOUTH DEVON CAMRA PUB OF THE YEAR 2022**



Chairman of South Devon CAMRA, Bob Southwell, presents the award  
to the Tally Ho, as Licensees Kelly & Mike Joiner look on

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South Hams Drinks Advert as page 12 of N&B

Albert Inn Advert as page 27 of N&B



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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.

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 changing from polybins 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



## Teign Fire Kitchen

- Asado Lamb wraps £5
- Asado lamb and potatoes £7
- Pork and apple rolls £5
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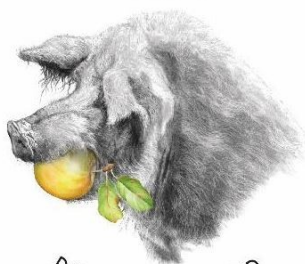
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