

79TH EDITION

SPRING 2024



**South Devon CAMRA
does Ivybridge**



South Devon CAMRA

Supporting Real Ale in the South West



**CAMPAIGN
FOR
REAL ALE**

THE BLUE ANCHOR
-TEIGNMOUTH-

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

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

BEER & CIDER FESTIVALS

Easter Weekend

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

BEER WITH ALTITUDE

Dartmoor Brewery is the highest brewery in England, situated at 1465 ft above sea level in the heart of the beautiful Dartmoor National Park. These superb, hand crafted, cask conditioned real ales use only the finest ingredients – English malt, Dartmoor water, hops and yeast. Dartmoor Brewery's beers have been enjoyed by beer lovers across the South West and beyond since 1994.

JAIL ALE ALC. 4.8%

DARTMOOR IPA ALC. 4.0%

LEGEND CASK ALE ALC. 4.4%

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
Telephone: 01822 890789 | www.dartmoorbrewery.co.uk

WELCOME

79TH EDITION SPRING 2024



Hello,

May is Mild month.

Mild is a beer style which developed in the late 18th and 19th centuries as drinkers started to demand a slightly sweeter and less aggressively hopped beer than Porter. Early milds were much stronger than modern versions, which tend to fall into the 3% to 3.5% category, though a number of brewers are bringing strength back into style.

Mild is usually dark brown in colour, due to the use of well-roasted malts or roasted barley. Look for a rich malty aroma and flavour, with hints of dark fruit, chocolate, coffee and caramel, with a gentle underpinning of hop bitterness. (CAMRA)

Enjoy!



Also in this edition:

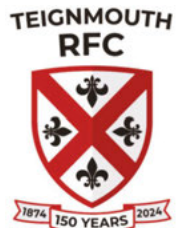
- **What's On in the South Devon area and beyond** (page 5)
- **Pub and brewery news** (page 8-12)
- **Ivybridge awayday** (page 14-15)
- **'A leisurely libation'** (page 18-20)
- **South Devon CAMRA does Kingskerswell** (page 22-23)
- **Sunshine festival 'thank you' trip for those volunteering at the festival** (page 26-27)
- **Christmas celebrations with Grumpy** (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





Campaign
for
Real Ale

18th-20th July 2024
South Devon CAMRA

SUNSHINE Beer & Cider Festival

Teignmouth RFC Bitton Park Road Teignmouth
TQ14 9DQ

up to
60
BEERS

THU 1 - 11 PM
FRI 11 - 11 PM
SAT 11 - 9 PM

15
CIDERS

More details here:
southdevon.camra.org.uk

WINE
PIMM'S
& GIN
Bar



New this year-Marquee



HOT
&
COLD
FOOD

Devon Air Ambulance

Registered Charity No. 1077998



www.daat.org



Pitches for
Camping, Caravans &
Motorhomes



Free Bus
from Rlwy Station

WHAT'S ON BRANCH MEETINGS AND SOCIAL EVENTS

Date/Time	Purpose	Location
12 March 2024, 1930h	Pub of the Year choice – second stage	Paignton Conservative Club
20 March 2024, 1100h	Salcombe crawl	Bus 164 Tally Ho from Totnes Coronation Road
9 April 2024, 1930h	Branch social	Wolborough Inn, Newton Abbot
24 April 2024, 1100h	Midweek crawl round Teignmouth	Jolie Brise, Teignmouth
26 -28 April 2024	CAMRA members weekend and AGM	Caird Hall, Dundee
May 2024	Mild month	At a pub near you
14 May 2024, 1930h	Branch social	Jolie Brise, Teignmouth (upstairs bar)
22 May 2024, 1100h	Midweek crawl	93 Bus crawl from Dartmouth Pontoon
11 June 2024, 1930h	Branch AGM	TQ Beerworks, Torquay
19 June 2024, 1100h	Midweek crawl	Powder Monkey, Exmouth

BEER FESTIVALS 2024


Date	Event	Location
28 March - 1 April	Beer & Cider festival	Blue Anchor, Teignmouth
18 - 20 April	Tuckers Maltings SIBA beer festival	Osborne Park, Newton Abbot
26 - 28 April	Sausage and cider festival	Albert Inn, Totnes
24 - 27 May	Rails and Ales	Staverton Station
18 - 20 July	South Devon Sunshine CAMRA Beer Festival	Teignmouth Rugby Club, Bitton Park Road
20 July	Ipple Tipple	Ipplepen Village Green
19 - 22 September	Abbfest	Fermoys Garden Centre

Please check individual events prior to attending


Live Music every Saturday **GOLDEN LION** Traditional Sunday Roast

65 New Road, Brixham. TQ5 8NL

A traditional British family pub offering an exciting mix of British & World lagers, cask conditioned British ales, good wine and an enviable list of gins. Known as 'The First & Last Pub' only a short 5 minute walk from the harbour.

RECOMMENDED ON  tripadvisor*

FOOD SERVED DAILY



5% CAMRA Member Discount on Real Ales*

*Must show valid CAMRA members card at time of ordering. Available all day every day.

(01803) 469501 | hello@goldenlionbrixham.com | www.goldenlionbrixham.com



SHINGLE BAY	LIFESAVER	DEVON AMBER	SEAHORSE	GOLD
ABV 4.2%	ABV 4.8%	ABV 3.8%	ABV 4.4%	ABV 4.2%

A BEER FOR EVERY OCCASION

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

 **SALCOMBE** BREWERY CO

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



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

PUB NEWS

The **Queens Arms** in **Brixham** raised £9092 for Shoalstone pool at their December Charity Beer Festival.

In **Drewsteignton** the **Drewe Arms** has passed into private ownership as the locals unite to save the pub. A thatched grade II inn dating from the 17th Century and included in CAMRA's national list for historic pub interiors, it has been sold to the local community

The inn has been bought by The Drewsteignton Community Society Limited which was created by a number of the local residents who are keen to save the pub and protect it for future generations. The group established a crowd funding initiative to raise funds to not only purchase the venue, but to start making the necessary repairs and improvements to create a sustainable model and to celebrate the pub's rich history, location and layout.

Speaking on behalf of the new owners, Toby Rubbra comments: 'We have all known The Drewe for many years and it had been devastating to see its decline and eventual closure in 2022. Some of us were involved in helping Mabel Mudge with the site when she retired in the early nineties after 75 years behind the bar! Knowing what a great venue it has been and could be, a few of us got together and talked about how we might secure the pub and keep the village as a local hub. These conversations evolved and with considerable help, guidance and community support we are now in the happy position we are in today.'

South-West commercial agents Vickery Holman acted for the previous owners of the inn and handling the process, Mike Easton comments, 'This was truly a rare opportunity to own a piece of Dartmoor's history and to invest in what we consider a sleeping giant of a venue. Our understanding is that this may be the first time the Drewe has been owned by a private individual, having been under brewery ownership for as long as anyone can remember. The venue offers much, particularly with the underused Long Room (function room) at the rear and the location on the edge of the Moor, right on the Two Moors Way and within 20 minutes of Exeter. I look forward to seeing the pub up and running again and the community's plans develop, and I would like to thank the community steering group in the positive way they have approached the process.'

It is reported that a public house stood on the site earlier than the current building and there have been various names over the years. It was recorded as the New Inn in the 1890's and the Druid's Inn until the 1920's when it changed again to the name it holds today, The Drewe Arms. This latest name derived from Julius Drewe, the tea merchant who built Castle Drogo nearby. From 1919 until 1994 the Drewe Arms was run by Mabel Mudge, who retired aged 99 after 75 years in situ.

Glyn and Jane Martin, part of the steering group add 'Now we have completed the purchase, the initial plan will be to open in March 2024 with 'pop-up' events in the meantime. We have engaged Simon Saunders who is a well-respected publican and known to many on Dartmoor. He plans to manage the pub while retaining his own successful business in Chagford. In addition, we will be looking at a better use of the Long room and creating a more efficient use of the kitchen and dining facilities whilst maintaining the key ingredient – that of the heritage of the pub. Longer term we have plans to reintroduce accommodation so that customers can stay and get the true Dartmoor community experience.

'Toby concludes 'In short, we could not have achieved any of this without the financial support of the hundreds of people who have bought shares and donated to the cause and for that we are very thankful. We already know that there will be support for our working parties to start to repair and restore this fantastic Devon Inn and to see our local and wider community give so generously is heartwarming indeed.'»

PUB NEWS ... CONTINUED

» **Albert Inn, Totnes** landlord Giles Hawkins wanted to say thanks to all those who attended the recent hugely successful Bridgetown Brewery Beer festival at the Albert. "I was astounded at the number of folk who attended and would like to thank them all for their patronage," said a grateful Hawkins. "We brewed twice the number of specials this year and they were all finished inside two days. That, and the sold-out Burns Night dinner we held on the Friday evening, made it a great way to start 2024," he added.

Next up for the Albert Inn is the Sausage and Cider Festival which will be staged at the pub 26-28 April 2024. As the name suggests there will be plenty of different ciders and sausages on sale and these will be backed up by beers from the Bridgetown Brewery range. There will also be musical entertainment from Ben's Band on the Saturday evening.

Wetherspoon boss Tim Martin has received a knighthood for his services to hospitality and culture. Five Wetherspoon hostelries are in our South Devon area: The Jolie Brise in Teignmouth, Richard Hopkins in Newton Abbot, Green Ginger in Torquay, Vigilance in Brixham, and by the time you read this the Talk of the Town in Paignton is likely to have reopened after incorporating the empty building next door.

BREWERY NEWS

Bays Brewery is toasting the news that its charity brew Beery Head has raised a grand total of £1,350 for Torbay Coast & Countryside Trust (TCCT). The brewery joined forces with TCCT this Summer to launch a special-edition charity brew that paid homage to Torbay's most designated heritage site of Berry Head – a National Nature Reserve.

Kat Sobey, Marketing & Communications Manager for TCCT, said: "We're a conservation charity and all fundraising efforts such as this make a big difference to our Trust, enabling us to care for over 1,700 acres of Torbay's green spaces."

The Paignton-based brewery teamed up with TCCT again in October for its popular Big Scarecrow Trail, donating a fisherman-inspired straw creation around the theme of sustainability.

As well as TCCT, the brewery has supported a number of other top Devon charities throughout 2023 with its limited-edition 'charity brews' concept raising a grand total of £3,370 for three deserving Devon charities.

They will be saying 'cheers' once again in 2024 with four brand new charity brews, all of which will see 5% of proceeds for every pint and bottle sold donated to a Devon charity.

The first of its charity brews 'Tracker Ale' was available from February, with 5% of proceeds going towards Dartmoor Search & Rescue (Ashburton). The smooth pale session beer will help its Ashburton division raise much-needed funds to replace its oldest Land Rover for future rescue missions in Torbay, Dartmoor and East Devon.

The second charity brew 'Funky Monkey' will be available from April, a copper coloured pale ale with a cheeky citrus character and fruity hoppy notes, with the brew inspired by the zoo's new baboon exhibit 'Hamadryas Hill' which is set to open later this year.»

BREWERY NEWS ... CONTINUED

» Funky Monkey will be the latest in a long line of beers developed by Bays Brewery in collaboration with Paignton Zoo, which combined have raised more than £27,000 for endangered species to date.

The third charity brew 'Chopper Ale' will take off in July, with beer drinkers able to enjoy their pint in the knowledge that they are supporting the vital work of Devon Air Ambulance with every sip. Last year was an unprecedented one for its crew who attended 1,921 incidents across Devon and neighbouring counties (stats: October 2023), saving more lives than ever before.

Completing the charity line-up from November will be 'Jingle Ale', a deep amber ale that spreads some festive cheer with 5% of proceeds supporting Children's Hospice South West (CHSW). CHSW provides hospice care for children and their families across the South West living with life-limiting illnesses from point of diagnosis through to end of life.

Bridgetown Brewery brewer George Langabeer was delighted at the response to the "special" beers he produced for the recent Brewery beer festival held at the Albert Inn. (For the record XXX, an Albert Ale strong brew 6.4%, American Rye 5.9%, Blackberry Porter 4.5%, Double Chocolate Stout 6.66% and Brutus Mild 3.3%), all of which were drunk dry long before close of business Saturday evening.

George has also concocted a house beer for the Dolphin in Dartmouth (Accolade 4.2%) and recently hosted a "meet the brewer" evening in the pub to introduce the beer, a 4.1% pale hoppy bitter.

Salcombe Brewery Co. is delighted to announce that it has just given over £2000 to The Seahorse Trust, which has been raised through donations for every bottle sold of its Seahorse beer.

Jordan Mace, Managing Director of Salcombe Brewery Co. explains: "The surrounding coastal environment has always been hugely important to Salcombe Brewery Co. The Salcombe Estuary is one of the few places in the UK where you can find the rarer of the two species of seahorse and we partnered with The Seahorse Trust four years ago to raise funds to support these endangered creatures. We give a regular donation to The Seahorse Trust and are pleased to be handing over another £2,032.32 this month. This money has been raised by making a donation of 5p from every bottle of Seahorse sold."

The Seahorse Trust was founded in 1999 by Neil Garrick-Maidment to preserve and conserve the natural world, especially the marine environment, with the seahorse as its flagship species.

The Trust makes a difference through education, conservation and campaigning for protected areas. Neil explains: "Salcombe Brewery Co. has been incredibly supportive of our work over the last four years. Their regular donations are an invaluable resource for our much-needed conservation work."

Sandford Orchards is thrilled to launch, in partnership with Moons Cider, Orchard Moon (ABV 6.5%), a collaboration cider celebrating the best from the West Country. It is a rewarding, full-bodied cider and is available from www.sandfordorchards.co.uk as well as selected retail outlets.

Barry Butterfield, Chief Cidermaker at Sandford Orchards comments: "Moons Cider, from Somerset, was the winner of our 2022 Breakthrough Cider Maker Awards. Part of their prize was to work on a collaboration cider with us and I am delighted to see this come to fruition. Tom Moon worked closely with our head cider maker, Andy May, using the best apples from both counties to create Orchard Moon." »

BREWERY NEWS ... CONTINUED

» Created using Yarlington Mill apples from Somerset and Brown's apples from Devon, Orchard Moon (ABV 6.5%) is luscious and juicy. It has deep aromatics and complexity from Yarlington Mill, complemented by the crisp, green apple zing of Brown's, which combine to produce a full-bodied cider with a light sparkle and medium dry finish.

Andy May comments "Tom was a very worthy winner of the Breakthrough Cider Awards. It was great to be able to share my knowledge and experience with him in blending Orchard Moon. It's a combination of two of my favourite apple varieties, which really represent everything great about West Country cider."

Tom Moon, owner of Moons Cider said: "I was unsure about creating a medium/dry cider. I was concerned it might be too dry and challenging with the single varieties we were using but it was great to work with Andy, as he made sure to balance the strengths of both so that they complemented each other perfectly. We're excited by the final blend and think this is a cider people will enjoy and keep coming back to."

Barry continues: "We set up the Breakthrough Cider Maker Awards in 2019 to celebrate and support excellent whole juice cider producers from around the UK to help secure the future of real British cider. Winners of these awards benefit from priceless help on the journey including the chance to work with us on a collaboration cider. Tom Moon has been making cider for more than ten years, having started as a teenager. When he won the award, he was producing around 10,000 litres of cider on his own whilst juggling his main job as a builder. We think Moons has what it takes to become a very successful business and are delighted to play our part in supporting Tom to achieve that."

Sandford Orchards is relaunching its rugby charity cider, Rib Tickler, with donations from its sale now going to Wooden Spoon, a charity whose aim is to positively transform the lives of vulnerable children and young people through the power of rugby.

Barry Butterfield, explains: "Rib Tickler began life as a collaboration between Sandford Orchards and the Rugby Players Association to encourage professional rugby players to gain experience outside of sport."

Working with a group from the Exeter Chiefs, which included international players Sam Simmonds, Sam Skinner and Jonny Hill, the players harvested, pressed, blended and bottled the first few batches of this outstanding, medium cider, with the aim of raising vital funds for charity."

Wooden Spoon is the children's charity of rugby. They are a grant-making charity and fund life-changing projects across the UK and Ireland. In the last year, despite the difficult conditions, they raised and distributed £1,000,700 in grants to support 107 charitable projects helping over 1,113,000 vulnerable children and young people.

The first cheque for £3,900 has already been handed over and Sandford Orchards will be keeping in touch with the charity throughout the partnership to find out how their donation is helping vulnerable children. Barry adds: "This is our chance to give back as a business to a hugely impressive charity doing vital work. I'm looking forward to visiting some of the projects which we have helped to fund. It's a real pleasure to see the money go to work for children in areas that badly need the support." »

BREWERY NEWS ... CONTINUED

» Rib Tickler Cider (ABV 5%) has rich aromas of honey and baked apple, ripe and buttery on the palate, with a moreish apple skin flavour, balanced with a crisp, natural acidity. It is available in 500ml bottles and 20 litre Bag in Box from www.sandfordorchards.co.uk as well as selected retail outlets.

It's Gold for Sandford Orchards for all four of their ciders entered into the Taste of the West Awards. These are Devon Rosé, Devon Red, Rib Tickler and The General.

Barry Butterfield, Chief Cidermaker at Sandford Orchards comments: "We are thrilled that the judges agree that these four ciders are truly gold medallists! They represent a broad spectrum of ciders from our flagship session cider, Devon Red to The General from our vintage range and our new blush cider, Devon Rosé. Although each one is quite different in style and appeal, they all have one thing in common. They are all top-notch authentic ciders, lovingly created from apples grown and pressed in Devon, and these awards recognise that."

The General (ABV 8.4%) is the Imperial Stout of Sandford Orchards' vintage range. This super rich cider is bold and satisfying with the flavours of Seville orange, plum and baked apple. It is rich and rewarding with a long finish and is a superb complement to gamey meats or a fully-laden Sunday roast.

Devon Rose Cider (ABV 4%) is an elegantly clean and fresh rosé cider, bursting with the fruitiness of Pinot Noir red wine grapes. It is a delicious, medium sweet cider made from Browns, Katja and Jane apple varieties which are fermented with grape skins to give the cider a fabulous depth of

flavour and a beautiful blush colouring. It can be enjoyed on its own or as the ideal accompaniment for a goat cheese tart or Devon high tea.

Devon Red (ABV 4.5%) is a naturally tasty and utterly delicious, fresh apple cider made from apples grown and pressed in Devon. Devon Red is Sandford Orchards famous session cider.

Rib Tickler (ABV 5%) has rich aromas of honey and baked apple, ripe and buttery on the palate, with a moreish apple skin flavour, balanced with a crisp, natural acidity.

The Taste of the West Awards programme has been promoting and supporting the South West food and drink industry for over 30 years. It has grown to become the most prestigious food and drink awards programme in the South West. Each year they work with around 350 food and drink producers who enter their South West food and drink products into their awards programme to be tried and tested by their panel of independent industry experts.

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



Make friends with an Otter



OTTER BREWERY

01404 891 285 otterbrewery.com



A DAY OUT IN IVYBRIDGE



It was one of the coldest days so far this winter, but the sky was clear and the sun was shining, so an ideal day for walk around Ivybridge.

We gathered in the Exchange from 11.30, by the time everyone was present there were over 20 of us. The Exchange was offering a choice of Tribute, Proper Job and Doom Bar, the first two seemed the popular choices.



The Exchange

Next venue was just down the road, the Old Smithy Inn where the choice was either Jail Ale or Pedigree. Our next should have been Ivybridge Brewery but, after a short conversation, they were in the midst of brewing, had nothing to sell to us and the brewery was clearly too small to accommodate the 20+ of us, we moved on to the Duke of Cornwall.



Duke of Cornwall

The beers here are served straight from the cask in the cellar, Salcombe Devon Amber and Doom Bar were on offer, the Devon Amber proving very popular!

The Imperial had appeared to be closed, but a quick phone call found the doors of Ivybridge's only GBG entry, open for us! The choices here were Tribute, Legend and Tavistock Master Ale, the latter being new to most of us so proved to be popular. »

A DAY OUT IN IVYBRIDGE ... CONTINUED

» We were now at the bottom of town and had our longest walk of the day back up, past our previous pubs, to reach the Trehill Arms. Bath's Gem, Jail Ale and Doom Bar were the choices here.

Our final call in Ivybridge would be the Sportsmans which didn't open until 3pm and then to a convenient bus stop opposite to catch the Gold bus to Bittaford and the Horse & Groom, one



The Imperial

of Plymouth CAMRA's award winning pubs. here there were three handpumps, the choice being between Dartmoor's Jail Ale and Dragon's Breath plus Summerskills Bittabeer.

This was our last call and the Gold bus was popular to ferry members back to Totnes or Paignton with many having to catch further transport from there.

I think it was adjudged to have been a good day out, although Ivybridge is

quite close to our area, many had not ventured there previously. The beers, although perhaps for some members, not too exciting, were generally good and the pubs warm and welcoming. Our thanks to all the licensees for their hospitality.

Alan Cooke



Horse & Groom

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.

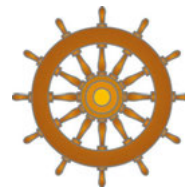
We love to hold a variety of live entertainment, quiz and themed nights and an annual beer and music festival, throughout the year.

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



Feel the warm welcome ...
The Creeks End Inn

Breakfast
Lunches
Evening Meals
Ice Cream Parlour
Take Away Service
4 Fine Real Ales

FAMOUS Sunday Carvery
LIVE entertainment every weekend



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

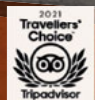


REAL ALE REAL FOOD REAL PUB

HENRY'S BAR



- Cask ales
- Family friendly
- Dog friendly
- Home cooked food served all day from 12 noon



01803 551190

53 Torbay Road, Paignton TQ4 6AJ

www.henrysbarpaignton.co.uk

what3words - daisy.navy.fields



THE KENTS

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



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

A LEISURELY LIBATION – DOWN TO THE RIVER

With many CAMRA members, a love and interest in cask ale aligns alongside other elements of life, often of a former era. Transport comes to mind with railways and canals figuring quite prominently with those I have chatted to on mid-week socials. I know four members, including myself, in the South Devon branch with an interest in canals. Hopefully, the following may appeal to those interested in this mode of transport. To use a modern phrase, canals have a 'connectivity' with varied establishments and ales consumed during a leisurely five-week cruise on our narrowboat *Serenity*, during the summer.

Elizabeth and I moor our narrowboat in the old brewery town of Stone, Staffordshire, formerly home to both Bent's and Joules breweries. Prior to 'casting off' we usually spend a few days on the mooring in preparation and often visit town for a drink or two in its excellent hosteleries, perhaps dining in Wetherspoons Poste of Stone. A visit here revealed, apart from the usuals, Greene King Abbot Reserve, Roosters Hope and Glory and Limestone Stone The Crows. All the latter were sampled and found in good order.

Another day found us at The Borehole, the Limestone Brewery tap. The name signifies the location of this small, but to coin a phrase, perfectly formed micro pub which sits adjacent to the borehole for the former Bent's Brewery. Five of their ales were on tap plus two guests. One could throw a spile peg and hit their brewery, in one of the old Bent's buildings. As expected, The Limestone Stone Cutter at 3.7% and Stone Faced at 4.0% were in perfect form.

We also visited The Crown Wharf, a large new Joules pub, opened in July 2021. Built on the site of ancillary buildings for the original Joules Brewery and immediately adjacent to the iconic Grade II listed 1881 Ale Stores. This latter building has a long frontage to both the Trent & Mersey Canal and road into town. As part of the development, the original adjacent brewery fire station is to form a museum for the town and within the main pub building and accessible from it, is a 200 hundred seat community theatre. Very handy when it soon opens for pre-show and interval drinks! »



The Borehole



The Swan

A LEISURELY LIBATION – DOWN TO THE RIVER ... CONTINUED

» This splendid new pub is well worthy of a visit being virtually a museum to the old John Joule & Sons Brewery with artifacts from the former company throughout. Ales available were: Pale Ale, Pure Blonde, Slumbering Monk and Lakota Pale. The latter, being a seasonal brew at 4.5%, was sampled and in good condition. Notwithstanding Joules now being brewed in Market Drayton, Shropshire, much from the old brewery, closed in the early 1970's, remains to be seen in town.

Our final day 'at base' found us at two of our all-time favourites. Firstly, The Swan, a purely wet led free house. This establishment has won many CAMRA Heart of Staffs branch awards and quite justly so. It was 2022 branch pub of the year and with nine ales always available, is virtually a mini festival every day. Ales available were: Ossett Voodoo, Heritage IPA, Thornbridge Wild Swan, Furnace Brewpub-Fun Sponge, Burton Bridge's Sovereign Gold and Damson Porter, Oakham Citra, Backyard Brewhouse 70 and Coach House Old Priory. The Wild Swan, sampled by Elizabeth was a lovely drink, whilst I succumbed to the Citra. Next, The Royal Exchange. A splendid 'little back street local' as the former landlady termed it.



The Royal Exchange

Being a Titanic house, their stock range of ales are offered plus seasonal/occasional brews and a couple of guests. Once more, a frequent CAMRA Heart of Staffs award winner and the quality of all ales sampled, Elizabeth's White Star together with my Steerage and Iceberg would testify to the standards the local branch obviously consider when making such awards.

We slipped our mooring the following day and halted after a few hours at the village of Weston. Here we lunched and imbibed at The Saracens Head. A much-altered



The Plough and Harrow

pub which majors in food. Notwithstanding this, Elizabeth enjoyed a good Fullers London Pride and I, Timothy Taylors Landlord which together with Titanic Plum Porter were superb. Other ales available were Salopian Shropshire Gold and Marston's Pedigree.

Three days later found us in South Staffordshire, at Kinver. Our favourite pub here is a Batham's Brewery house, The Plough and Harrow. Their Best Bitter and Mild were available, both sampled and on good form with the bitter being our favourite. »

A LEISURELY LIBATION - DOWN TO THE RIVER ... CONTINUED

» Kidderminster in Worcestershire was our next port of call and a visit to the Severn Valley Railway (transport association again), concluded with a drink in their superb, albeit only built in 1984 in the late Victorian GWR style, station refreshment room. Good beers are always available and with local ales often featuring. Wye Valley Butty Bach and Gold Rush were joined by Bewdley Brewery Worcestershire Way and Baldwin IPA, Parkway Brewery Cheeky Monkey, Hobsons Town Crier and Batham's Best Bitter. The Worcestershire Way was sampled and enjoyed but another establishment had taken my eye. This was Weavers Real Ale House, one of at least two in town holding the name weaver. Memories of Kidderminster's former industry of carpet weaving. I had previously sneaked in here alone to scope it out and it did not disappoint. A micro bar but with a wealth of CAMRA branch awards. The two of us strolled down a couple of minutes from the station and there we were. The young staff were not only helpful but knowledgeable about their offering, an amazing eight ales and three cask ciders. The Bristol Beer Factory Milk Stout at 4.5% was my choice and absolutely superb. Elizabeth, sampled the Wye Valley Brewery Hop Father which was also found to be in excellent form.



The Black Star

Kidderminster is only a few hours cruising from Stourport on Severn where we paused for a day or so prior to entering the mighty river. Stourport, as its name suggests, is an inland port. The basins, canal and river ooze charm, whereas the town itself..... There are a few gems however and Elizabeth loves a micro pub here, under the name of Fedora's where Hobsons Town Crier and Bewdley Brewery Baldwins IPA were on tap. The latter ale was sampled and found to be good. A canal side hostelry, which we passed en route to the basin and which started life as a chapel, is The Black Star. Another super pub. Here we found seven ales on

tap, including Ju-bee-lee from South Hams Brewery. The brewery name seemed very familiar to us! Several ales were sampled with the Fixed Wheel G Whizz at 4.4% being Elizabeth's favourite and mine, the Wye Valley Brewery Wholesome Stout at 4.6%. Both were on form and in a similar manner to the aforementioned Weavers Real Ale House, the young staff on duty here were found to be knowledgeable and very helpful when questioned about the various ales on offer. And then, onto the river.....

(continued in Summer 2024 News & Brews)

Paul Hulme



The reward for all those locks!

Tally Ho Country Pub Littlehempston



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

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

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

tel. 01803 862316 Mike or Kelly

www.tallyho.co.uk

Littlehempston, Totnes, TQ9 6LY



EST. BREWERY 1983
DEVON

BOLT HEAD

WESTWARD HO!

DEVON DEW

START POINT

TAMAR BEST BITTER

INDIANA'S BONES

START POINT

TAMAR BEST BITTER

BOLT HEAD

Brewing great handcrafted real ales since 1983

www.summerskills.co.uk | www.facebook.com/summerskills.brewery | www.instagram.com/summerskillsbrewery

SOUTH DEVON CAMRA DOES KINGSKERSWELL

Who would have thought a late breakfast at Penn Inn Toby would morph into a two for one lunchtime carvery deal? But that was the challenge facing the Barn Owl Inn as first beer stop on our recent midweek Kingskerswell crawl.

So, it's full marks to the Badger range of beers as 20 members camped on the doorstep for a midday opening at this exceptional pub/restaurant. The full range of beers was on the bar to be enjoyed as we took in the 17-century history of this splendid building.



The Barn Owl Inn



The Park Inn

Time was passing so the tour guide cracked the whip to move on to the next stop, The Park Inn. No excuse for getting lost this year as the on-main road pub sign had been replaced, and very classy it is. Their garden remains one of the best in the county so we moved in as a couple of their 4-legged customers who were stretched out on comfy chairs made room. As usual there were 3 beers on the bar, Bass and Teignworthy Thirsty Blonde and Reel, and all in good form. »



The Park Garden

SOUTH DEVON CAMRA DOES KINGSKERSWELL ... CONTINUED

» We could easily have stayed all afternoon, but The Sloop beckoned, so our guide rounded up the troops to blitz the Hungry Horse lunch menu and sample Greene King IPA and Abbot, before moving on by one of the frequent number 12 buses to The Hare and Hounds, where a busy lunchtime trade had left only one beer on the bar. A quick sampling of Doombar left time to slot in another stop. The Wighton boasted Pedigree, Hobgoblin and Wainwright Gold with pub leadership listing the wide range of beers available within their



Hare & Hounds



The Wighton

group that are highly likely to appear on the bar at some time in the future.

Another 10-minute bus wait took us to The Lord Nelson where we enjoyed Tribute and Salcombe Gold while lounging on easy chairs and settles fending off their new security dog, a mini yorkie who was overexcited at having so many likely volunteers to tickle her tummy!

The official end of the day saw those from the south catch the number 12 Torquay bound, while the rest headed for The Railway in Newton Abbot for trains home or prepare to face a mountain or two on the way home.

A great day and not one bad beer. Kingskerswell (and Edginswell) publicans did us proud!



The Lord Nelson

The Albert Inn

Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD
01803 863214

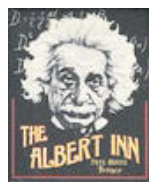


Bridgetown Brewery brews Albert Ale 3.8% abv; Bridgetown Bitter 4.2% abv; Shark Island Stout 4.5% abv and recently introduced Totnes Hemp Beer, Green Leaf 4% abv. There is also a selection of craft ales from around the world.

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.




WHAT?PUB
CAMRA CAMPAIGN FOR REAL ALE



Over 96% of Britain's real ale pubs featured

Information updated by thousands of CAMRA volunteers

Created by CAMRA who produce the UK's best beer & pub guide

whatpub.com
Featuring over 35,000 real ale pubs

Thousands of pubs at your fingertips!



Be part of the CAMRA story

Real ale is just the start...

Our story is your story. So join us in supporting everything from pubs, clubs and drinkers' rights, to licensees and breweries, uniting us in the story we all love.

As a thank you for being a hero in our story, you receive great membership benefits, such as **£30 of beer vouchers**, quarterly **BEER magazine**, access to the online news platform **What's Brewing**, partner **benefits and discounts**... just a few perks of joining us.

Join the CAMRA story
camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, real ale



SUNSHINE FESTIVAL 'THANK YOU' TRIP

Our chosen destination for the 'Thank You' trip was Bideford and Appledore so we could combine it with the presentation of the 'Beer of the Festival' award to Clearwater Brewery for their Honey Beer.

The day dawned clear and was destined to be one of the hottest days so far this year. We had a couple of late cancellations so 12 of us gathered on the forecourt of Newton Abbot station for a 10.30 departure. Our first call was on the edge of Exeter to collect 3 Exeter branch members, making our total 15.



Brewer Brett Stevens receives the award from Dave Buckler

Our next stop was over an hour away at Clearwater Brewery, situated in a modern unit in an area called East-the-Water across the river from Bideford. Here we were greeted by Brett Stevens the brewer. After a brief history of the brewery and of the beers, Brett kindly allowed us to have a sample of a new beer he had brewed. Dave Buckler, the festival organiser, then presented the certificate to Brett.



Clearwater tap – The Champ, Appledore



*Honey beer
– beer of the festival*

It was now time for us all to move on to the Champ pub in Appledore, the brewery tap. This turned out to be a splendid traditional pub just off the busy river front. We were made very welcome with a selection of three Clearwater beers and several plates of sandwiches! »

SUNSHINE FESTIVAL 'THANK YOU' TRIP ... CONTINUED

» Time was soon pressing and we had to start our return journey. We had a planned stop off at the Tom Copley in Spreyton, but, as we were passing the door of the Globe in Beaford, a GBG entry and North Devon CAMRA Pub of the Year 2022, we decided we just had time for quick stop. We were made welcome, at very short notice, by the landlord who had two beers from Exeter Brewery, one from Otter and one from Country Life all in fine form.



The Globe, Beaford



Tom Copley, Spreyton

All too soon it was time to move onto the Tom Copley, where landlord Roger Cudlip had kindly agreed to open two hours early for us. As one would expect there was a varied selection of real ales available, see photo, with Darkness and Box O' Frogs proving popular. Dave had organised a meal here and we were provided with an excellent Beef & Ham salad followed by a homemade crumble and custard.

We reluctantly had to leave by 5.15 to get back to Newton Abbot for 6.30 so everyone could get home. It was an excellent, thoroughly enjoyable, day for which a big vote of thanks for organising it and driving the bus must go to Dave Buckler, the festival organiser; also to Brett Stevens of Clearwater Brewery and all landlords for their hospitality and excellent beers. The day was over too quickly!

Alan Cooke



Landlord Roger Cudlip at The Tom Copley

IN PRAISE OF CROMWELL ON CHRISTMAS CELEBRATIONS

Oliver Cromwell once proposed the abolition of Christmas and especially the way in which it was being celebrated. He wanted a return to religious piety free from excessive self-indulgence and the sin of merriment involving drink, food and dancing etc. What would he have made of conspicuous quantities of cases of Budweiser and dreadful fruit cider piled high in the supermarket gangways together with adverts depicting over-flowing tables of Christmas calorific delicacies. I am with Oli on this one in wanting the abolition of all of this commercial nonsense, but certainly not on the grounds of needing more religious observation or piety. My objections arise from the intense pressures which we are all under to conform and join in this expensive nonsense along the lines of J.S. Mill's 'tyranny of the majority'. From as early as August we are encouraged to book our Christmas parties to avoid disappointment. As time goes by the media will whip up enthusiasm along the lines of what we are all looking forward to and what everybody is talking about. Needless to say, I am not doing either in looking forward with excitement or talking about it with any sense of alacrity. Advertising now joins in the commercialism to try to persuade us all to spend our cash within this maelstrom of meaningless rubbish. It now becomes impossible to opt out without being accused of being a misery misanthrope. At least, Cromwell recognised the distinction between wants and needs.

I heard a barman complaining to a customer about 'part time drinkers' who surface during the Christmas period. I had not come across this concept before, but increasingly witnessed it in operation as the Christmas period progressed. Basically, it takes the form of a group who hardly visit pubs and have very little idea about how pubs work and what products they sell and, in all likelihood, only visit the pub once a year, and I have discovered a number of categories. Firstly, there is the annual reunion type. A foursome arrived and two men presented themselves at the bar. "Two beers please" without specifying what sort or in what measure. Now, who do you know who would say this apart from an underage drinker entering the pub for the first time and chancing his arm whilst displaying his ignorance. The bar man tried to be helpful by asking whether it was cask or keg ale, lager or bottled beer that was required. Both men seemed confused and looked blamey at each other as if the communication had been in Serbo-Croat. This took some time to resolve to the growing frustration and thirst of those waiting. It was now the women's turn to create mayhem with their drinks order and now for the food! None of them had read the menu and started to do it at the bar asking questions like whether they could have rice instead of chips with much discussion. Finally, there was a further delay as they did not know their table number and went off to seek the information. They all seemed oblivious to the growing impatience of others wanting service and I would not have been surprised had a fight broken out. Admittedly, this type of dithering can take place at all times of the year, but they seem to come out in droves during the festive period. The ultimate dystopian experience takes place on Christmas Day with the part-timers in their large family groups almost driving out the locals, but worst of all of this is the waste. They all feel the need to try the strongest beer and one year it was an Imperial Stout at about 13% and at the end there was a large number of glasses left with only a mouth-full drunk.

Secondly, there are the shoppers with their over-flowing bags obstructing everybody at the bar. It is not long before the Prosecco raises the volume with much laughing and giggling to the irritation of all around. Thirdly there are the office groups who are amongst the worse with loud discussions of office politics and the 'running down' of those who were sensible enough not to be in attendance. »

IN PRAISE OF CROMWELL ON CHRISTMAS CELEBRATIONS ... CONTINUED

» Why do some people go to the trouble and expense of dressing up usually as Santa or as a wide variety of elves in costumes generally a few sizes too small, but the most inventive prize goes to a man in a reindeer suit together with antlers. This is all very typical with forced and artificially created bonhomie with people trying to 'force the pace' to having fun rather than letting it naturally occur. Inevitably, this leads on to everybody wishing each other a merry Christmas and much shaking of hands. I have never seen these people before and in a few month's time my current best friends would not give me the time of day. What is the point of all of this? The same can be said for Christmas decorations, but here my rule is to go big or do nothing with a few bits of silver tinsel definitely not 'cutting the mustard'. Once upon a time winter beers meant strong barley wines and stouts, but no longer. There is now the tendency to put cake ingredients like coriander, cinnamon and cloves in to the beer. Please take them out and return them back to the kitchen where they should never have left. Can I now look forward to ginger, garlic and nutmeg in future beers? There has also been a tendency for garish points of dispense with the daftness of Rudolf with a red flashing nose. There is now the real possibility of the quality of previous winter beers of the past being ousted by crass marketing tat.

Cromwell died in 1658 before the restoration of the monarchy and the punishment given to those responsible for the regicide. However, this did not stop them digging up his corpse and hanging him. All very silly and pointless which is exactly how Cromwell would have described how Christmas was increasingly being celebrated.

Bola Southwell Aka the Grumpy Old Man

CAMRA MEMBER PUB DISCOUNTS

The following pubs give discounts to card carrying CAMRA members

Pub	Location	Scheme
Golden Lion	Brixham	10% off cask beers
The Queens Arms	Brixham	Mondays real ale £3 pint
The Cherub Inn	Dartmouth	10% off a pint
The Palk Arms	Hennock	15% off a pint Monday-Friday
The Sloop	Kingskerswell	10% off cask beers
Dartmouth Inn	Newton Abbot	30p off a pint
Maltings Taphouse	Newton Abbot	10% off cask & keg
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
TQ Beerworks	Torquay	10% off a pint
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,
Paul Hulme, and Bob Southwell

SOUTH DEVON CAMRA BRANCH CONTACTS

Branch Chairman - Bob Southwell
chairman@southdevon.camra.org.uk

Vice Chairman, Secretary,

Branch Contact & Treasurer - Ian Packham
vicechairman@southdevon.camra.org.uk

Social Secretary & Webmaster - Alan Cooke 07767 362502
web@southdevon.camra.org.uk

Membership Secretary - David Wheeler 07970 711038
membershipssec@southdevon.camra.org.uk

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

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

Visit our award winning website at: www.southdevon.camra.org.uk

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

ADVERTISE HERE

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

We have a circulation
of over 2,200

Contact:
magazine@southdevon.camra.org.uk

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

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

Last copy date for Summer 2024 magazine is 15th May 2024

SOUTH DEVON CAMRA PUB OF THE YEAR 2014, 2016, 2020 & 2023

The Queens Arms



Traditional Values ■ Fantastic Ales ■ Up to 7 Ciders

Good Prices ■ Live Events ■ Great Variety of Beers

Outside Bars Available



**CAMPAIGN
FOR
REAL ALE**



31 Station Hill Brixham TQ5 8BN
Tel: 01803 852074



www.thequeensarmsbrixham.co.uk



EST. 2007

SAVE 30%

WITH OUR LOCALS
DISCOUNT CODE
'LOYALTY30'

BAYS

BREWERY

Buy our award-winning beers
and ciders online, all crafted to
perfection the Devon way and
delivered direct to your door.

DEVON'S
OF **BEER**
CHOICE



SCAN ME



Buy online at www.baysbrewery.co.uk

