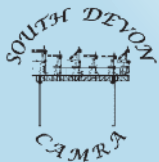


80TH EDITION

SUMMER 2024



**The Durant Arms.
South Devon CAMRA
Pub of the Year 2024**



South Devon CAMRA

Supporting Real Ale in the South West



CAMPAIGN
FOR
REAL ALE

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 CO2

45+ CRAFT GINS

CASK MARQUE

THE KENTS

GOOD BEER GUIDE
 CUPBOROUGH REAL ALE 2019
 We're in it

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

50P OFF A PINT
 WITH A CAMRA CARD ON WEEKDAYS

TRIBUTE
 PREMIUM CORNISH ALE

OTTER ALE

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

WELCOME

80TH EDITION
SUMMER 2024



Hello,

Silver award for the branch web editor Alan Cooke following last year's gold in the inaugural contest for CAMRA branch website of the year – firmly establishing southdevon.camra.org.uk as the go-to place for real ale information and activity in South Devon.

Also in this edition:

- **What's on in the South Devon region** (page 5)
- **Pub and brewery news** (page 8-10)
- **Origin of hopped cask ale** (page 12-13)
- **'Leisurely libation' continues...** (page 16-18)
- **A long way to get a pint** (page 20-21)
- **Haytor Hopping** (page 24-25)
- **A job opportunity** (page 25)
- **South Devon Pub of the Year awards** (page 27)
- **Grumpy on Cider and Cider Drinkers** (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





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 -11PM
FRI 11-11PM
SAT 11- 9PM

**15
CIDERS**

Advance Ticket Sales &
more details here:
southdevon.camra.org.uk

**WINE
PIMM'S
& GIN**

Bar

Marquee



Free Bus
from Rlwy Station



Devon Air Ambulance



HOT

**&
COLD
FOOD**

Live Music
Friday: The Craving 6.30
Back Beach Boyz 8.30
Sat: Wonkey Donkey 6.00
Wrecked Again 7.00



Pitches for Camping,
Caravans & Motorhomes

WHAT'S ON

BRANCH MEETINGS & SOCIAL EVENTS

Date/Time	Purpose	Location
9 June 2024, 1400h	Sunshine IPA launch	Blue Anchor, Teignmouth
11 June 2024, 1930h	Branch AGM	TQ Beerworks Tap, Torquay
19 June 2024, 1100h	Midweek crawl	Start at the Powder Monkey, Exmouth
29 June 2024, 1039h	Barnstaple trip	Newton Abbot Station
9 July 2024, 1930h	Social Branch meeting	Albert Inn, Totnes
24 July 2024, 1130h	Midweek 93 Trip Pubs to west of River Dart.	Bus from Dartmouth Pontoon
10 August 2024, 1100h	Saturday Social	Widecombe.271 bus from Newton Abbot bus station
13 August 2024, 1930h	Formal Branch Meeting	Raffles 2 Club, Torquay
21 August 2024, 1130h	Midweek crawl	Kingsteignton. Start bus 2 Newton Abbot bus station
7 September 2024, Midday	Devon branches social	Blue Anchor, Teignmouth
10 September 2024, 1930h	Social Branch meeting	Torbay Inn, Paignton
18 September 2024, 1100h	Midweek crawl	Two Mile Oak, Abbotskerswell
8 October 2024, 1930h	Branch meeting	Paignton Conservative Club

BEER FESTIVALS 2024

Date	Event	Location
26 – 28 June 2024	Summer beer festival	Albert Inn, Totnes
18 – 20 July 2024	South Devon Sunshine CAMRA Beer Festival	Teignmouth Rugby Club, Bitton Park Road
20 July 2024	Ipple Tipple	Ipplepen Village Green
16 – 17 August 2024	Ramsfest	Keignsteignton Athletic Football Club, Broadpark Road
23 – 26 August 2024	Rails and Ales	Staverton Station
6 – 8 September 2024	Beer festival	Durant Arms, Ashprington
19 – 22 September 2024	Abbfest	Fermoys Garden Centre
9 – 20 October 2024	Beer festival	JD Wetherspoon pubs
16 – 18 January 2025	Exeter Festival of Beer	Corn Exchange, Exeter

Please check individual events prior to attending

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**

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



Make friends with an Otter



OTTER BREWERY

01404 891 285 otterbrewery.com



PUB NEWS

Landlord Mike Rowland is looking forward to the summer months at **The Palk Arms** in **Hennock**. The "Sunday Sessions" acoustic music played in the pub beer garden from around 3pm on Sunday afternoons are already proving popular and the revamped restaurant is also proving a hit as the pub continues to play its part in village life.

By the time you read this, the latest **Upside Bar** will be open in **Newton Abbot's** Queen Street.

Also in **Newton Abbot**, the **Union Inn** reopens after a mini-refurb under new management. Jill was on the bar on a recent visit with leadership describing future food offerings and weekend music.

The Tradesmans Arms reopens in **Stokenchurch** after the recent fire that destroyed the pub and adjoining houses.

The recent Sausage & Cider Festival at **The Albert Inn** in **Totnes** proved to be another well-supported event. Several ciders sold out as did Bridgetown brewer George's specials - a Honey Ale and Accolade Bitter, as well as virtually all the mountain of various sausages bought in for the occasion.

Next up for the Albert is the annual Summer Beer Festival which will run from the 28-30 June. There will be several guest beers supported by the Bridgetown Brewery range - which will include a couple of specials - plus ciders. Saturday night music will come from the madcap Bens Band.

It is also hoped that the "art-décor" hole in the roof over the back passage will be fixed in time for the summer beer festival. "We were quite fortunate with the weather at the April festival," said landlord Giles Hawkins who added that weather permitting, the Summer Beer Festival's guest beers would be placed on the stillage in the beer garden as per recent years.

BREWERY NEWS

Bays Brewery new charity beer 'Tracker Ale' is raising funds for Dartmoor Search & Rescue (Ashburton). They're donating 10p of every bottle and pint to help the Ashburton team raise funds to replace its oldest Land Rover for future missions in Torbay, Dartmoor and East Devon.

The Devon charity is made up of more than 60 volunteers who provide 24/7 on-call assistance to the emergency services with the search and rescue of the lost, missing, injured and vulnerable. Its team attends a range of incidents including steep ground and swift water rescues throughout Dartmoor, Devon and the South West, as well as major incidents across England and Wales.

As well as 'Tracker Ale', the Paignton-based brewery is supporting a number of other top Devon charities throughout 2024 with its limited-edition 'charity brews' concept.

Its second charity beer 'Funky Monkey' was available from April and sees the Torbay brewery partner up with its good friends at Paignton Zoo once again to celebrate its new baboon enclosure.

In July, its third charity brew 'Chopper Ale' will take flight, 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.

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). »

BREWERY NEWS ... CONTINUED

» Last year, Bays teamed up with Paignton Zoo for 'Wild 100' - an ale that marked the zoo's centenary year - a fitting tribute to founder Herbert Whitley, the son of a successful brewer from Greenall Whitley brewery.

Congratulations go to **Bridgetown Brewery** brewer George Langabeer at Maltingsfest, where he scooped Silver awards for Shark Island Stout and Cheeky Blond while Albert Ale weighed in with a bronze. Meanwhile "Accolade", his specially brewed house beer for the Dolphin in Dartmouth, continues to sell well - and did so at the recent Albert Inn Sausage & Cider festival.

Dartmoor Brewery has got their kegged IPA out for the summer. It's refreshing and not too hoppy making it the perfect session IPA. Look for it on taps throughout Devon. It's the kegged version of their popular cask IPA

A CAMRA award for **Salcombe Brewery**. Island Street Porter wins silver in the South West Regional Champion beer of Britain 2024 competition in the Strong, Stouts and Porters category.

Lifesaver and Island Street Porter have won gold at the recent SIBA SW Regional Awards, with the latter also picking up a silver in the Champion Cask category and a Best-in-Class Award.

Head Brewer, Sam Beaman comments: "These awards are a fantastic reward for the hard work that the team at Salcombe Brewery has put into producing top class beer. We are delighted with Lifesaver's gold and ecstatic with Island Street Porter's three awards, which make it our most decorated beer to date! Last year it won Gold and Best Porter at the World Beer Awards and it is great to see that SIBA has recognised its world class qualities too!"

The SIBA Independent Beer Awards represent the very best beer from the UK's independent brewers and are judged by fellow brewers and industry experts, making these awards the "Brewers' Choice" awards in the UK. The SIBA Independent Beer Awards are run across SIBA's 8 geographical regions, with the champions from each region, which include Island Street Porter for the South West, moving forwards to the National competition at BeerX.

Island Street Porter (ABV 5.9%) is a carefully crafted, velvety, delicately bitter porter with just a hint of sweetness. Eight different malts combine to suggest dark chocolate, coffee and black cherry, while the aroma pleasingly suggests Black Forest gateau.

Lifesaver (ABV %) is a deep chestnut coloured ale with a sweet chocolatey aroma. The use of torrefied wheat brings body and depth to the sweet malty ale.

Brewer Mike Rowland at **The Palk Arms** in Hennock has announced he has brewed a couple of test batches of a 4.4% Pale Ale from his newly-acquired brewery (which is yet to be named). The brews went down well with those locals who willingly volunteered to be guinea pigs! The 2-barrel plant brewery is currently installed in a local barn but the long-term plans are for it to be installed in rooms under the pub itself.

Award-winning cider maker, **Sandford Orchards**, has partnered with scientists from Bristol University to identify and preserve ancient apple varieties across the UK. Following on from a compelling small-scale trial, Sandford Orchards has just tendered for and won a competitive bid to receive a grant from DEFRA to expand this research and they are now leading the way nationally, including heading up a project at RHS Rosemoor. »

BREWERY NEWS ... CONTINUED

» Barny Butterfield, Chief Cidermaker at Sandford Orchards, comments: "Apples are at the heart of everything that we do. Our cider mill is the oldest working mill in the UK and some of our orchards are centuries old. We take our stewardship of these precious natural wonders very seriously and we are thrilled to be unlocking some of the secrets of these and other orchards that have long been forgotten. This ground breaking research aims to fingerprint thousands of apple trees in order to locate and propagate unique and threatened varieties."

Sandford Orchards will work closely with Keith Edwards, Professor of Crop Genetics at Bristol University to identify and map the apple varieties. By punching a small hole in leaves from individual trees, his team is able to collect samples for DNA testing, while geographically tagging the particular tree using the What3Words geo-positioning system. His team will spend the spring and summer taking DNA samples from thousands of apple trees and aim to share the results of the project by the autumn.

The research is not limited to Sandford Orchards' own apple trees, as the team hopes to gain a broad national picture. RHS Rosemoor has already signed up to the project and Barny and Professor Edwards will be sampling their Devon Collection of apples as part of the research too.

Lawrence Weston, RHS Rosemoor Professional Work Placement Student from RHS Rosemoor comments: "Orchards are ecologically essential to Britain as oases for wildlife and a fantastic nectar source for pollinators. Traditional orchards have severely declined since 1900 and in the last three years alone the UK has lost 1000 acres of orchard, which not only has a significant impact on wildlife but affects the diversity of the UK's apples. RHS Rosemoor's Devon Collection orchard is dedicated to conserving rare regional apple cultivars and this research will help shape our plans for the future."

Barny continues: "By mapping apple trees we will be able to preserve them for generations to come. This information will help us plan for diversity and climate-resilience in our orchards and secure many more centuries of cider enjoyment. You only need one apple tree to propagate a whole new orchard so once we have identified key varieties that should be increased, we can start planning for the future. The outcome can only be positive for the environment and for cider-lovers."

Ipple Tipple Beer Festival
2024
IPPLEPEN VILLAGE SHOW

Saturday 20th July 2024 | 2pm-11.30pm | Ipplepen Park

Real ales and local ciders from South Devon

Live music from One Foot in the Groove, New Daze, Sea Eagles, Plus DJ Clemo

Full details at: www.ippletipple.co.uk

Open the Camera app to scan QR Code

Old EXETER INN

Dartmoor
Est. 1130 a.d



Food Served all Day

Fine Ales, Wines & Spirits

Good Beer Guide 23 Years & Britain's Best Real Heritage Pubs Guide
The Holy Grail of all Pubs - Phillip, CAMRA Member

Visit Old Exeter Inn, Ashburton, Devon, England
Open Daily Throughout The Year

ORIGINS OF ALE, BEER AND USE OF HOPS.

Today as we all know, the primary flavour and preservative agent in our beer, or real ale, cask ale, etc are hops of various varieties. Although hops have been known and cultivated for centuries, their use in beer in Britain has a relatively more recent history of use with them.

Beer, meaning a brewed beverage using malted barley and a flavour/preservation component goes back at least to the Babylonians around 3500BC. The first description of Brewer as a trade also dates from this time and there is archaeological evidence of both brewing and drinking in Mesopotamia. The knowledge and practice of brewing passed down to The Romans via the Egyptians and the Greeks. By the time of the Roman occupation of Britain in 43AD and the construction of Hadrian's Wall in the second century, brewing was an integral part of Roman life and there is evidence from Vindolanda (a fort on Hadrian's Wall) of both Roman and British brewing activity. There is no reason to suppose that this activity ceased in 410AD when the Romans left and we do know that the incoming European and Scandinavian peoples all brewed ale of different varieties. Anglo Saxon medical treatises mention additives to ale to cure ailments so it wasn't just an enjoyable social drink.

However, there is no evidence of the exclusive use of hops during these times and Ale, (this word derives from the Scandinavian *Ol* which was the word the Vikings used) was a fermented malt barley beverage flavoured with a variety of herbs. Hops had been grown by the Romans so may have featured in some of these concoctions but other herbs were used such as bog Myrtle, Yarrow, rosemary, heather and various tree barks and saps. These combinations of herbs were known as *gruit*.

In the early Middle Ages brewing was exclusively a household activity but the emergence of monasteries in the 8th and 9th Centuries led to the establishment of large-scale monastic brewing. This developed into brewing for a local population as well as the monks. Brewing techniques also improved during these times and by the time of the development of towns and civic governance in the 11th and 12th centuries the trade of brewer was well established in Britain as well as throughout Western Europe. The ale trade was regulated and brewers were licenced to brew certain types of ale, often called single and double ale. In 12th Century London and possibly elsewhere there was a system of regulation of places selling ale and these were often connected to brewers, an early example of tied houses. By the early 14th Century, there were 354 taverners serving the population of London and Alehouses grew throughout Britain.

Beer on the other hand was brewed with hops rather than *Gruit* in Europe earlier than in Britain. It was being exported as well. In the late 13th Century, a man in Norwich was charged with selling 'Flanders beer privily' showing that at least on the East Coast, hopped beer existed in England long before it was brewed indigenously.

English brewers also exported their ale to Flanders, Holland and Zeeland and by the 14th Century there was a fairly equal trade of hopped beer going West to England and unhopped Ale from England to the Low countries. The first mention of beer made with hops comes from The London City Letterbook of 1391 and after 1400 foreign brewers started brewing, first in London, then in a few English towns. They brewed beer using hops as a flavouring and also as a preservative as it had been found that hopped beer lasted longer than unhopped Ale. These brewers thrived as there was a large resident foreign element in the population and beer could be brewed cheaper than ale. In 1415, King Henry V, buying supplies for the English army, discovered that a barrel of beer was one third cheaper than the equivalent ale. However, the Brewers Guild in London and public authorities elsewhere saw the incursion of the foreign, often Dutch brewers as a threat to their livelihood and in 1436 some beer breweries in London run by foreigners were attacked. »

ORIGINS OF ALE ... CONTINUED

» The City authorities allowed them to continue to trade, but the Brewers guild did not allow foreign beer brewers to join. Being outside the regulation of the brewers guild, the beer brewers could act as they pleased so in 1441 King Henry VI appointed surveyors of beer brewers throughout the country. Twenty years later the 'mystery of berebrewers' was asked to elect two men to guarantee compliance with quality standards so we can deduce that by the middle of the 15th Century there was an organisation for the beer brewers. In 1484 the ale brewer's guild introduced restrictions on the ingredients used in ale, presumably to improve quality standards and allowing ale to compete with the hopped beer, which was seen as being of higher quality. In 1493 the 'mystery of berebrewers' became a guild in its own right and hopped beer was here to stay.

Ale brewing continued across the country in the 16th century and was still popular with older drinkers, women and for certain festivals that often featured spiced or otherwise unhopped flavoured ale. Ale still had its adherents despite the growth in the popularity of beer and as late as 1607 complaints were still being heard against 'foreign beer'.

However, as the 16th Century gave way to the 17th, influences and immigration from Europe, led to an increase in beer brewing and a preference among a lot of drinkers for the lighter hop flavoured beer meant that soon the old Ale was relegated to a few parts of the country.

16th or 17th Century beer is difficult to either imagine or replicate. Development in hop and malt cultivation as well as malting and brewing practice means that the beer we now drink neither looks nor tastes like that in the Tudor and Stuart ages. In those days barley was malted on open fire malting floors, meaning that some of the resultant malt would impart a smoky taste and a darker colour to the beer. Hops were either home grown in places like Kent or imported from Belgium and Holland. The water was unlikely to be our current clean supplies, and was often taken from rivers and streams as piped water was expensive, if available at all. With no effective measurement of temperature, the whole process relied heavily on the brewer's skill and knowledge.

Fortunately, developments in science and brewing during the 18th and 19th centuries revolutionised beer production and different styles such as Porter, Bitter and Light Ale appeared. Beer was bottled for the first time during this period, making it more portable than carrying a heavy barrel around. It is interesting to consider what a 15th Century beer brewer would think of today's breweries, but this may have to be subject of another article.

Lawrence Stringer





Brewing great handcrafted real ales since 1983

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

THE CHURCH HOUSE INN STOKEINTEIGNHEAD

13th Century thatched pub in the heart of Stokeinteignhead

- Local cask ales and ciders
- Excellent food lunchtimes and evenings
- Sunday Roast served all day
- Family and dog friendly
- Beer Garden and car park
- 30p per pint discount for CAMRA members (*real ales and ciders*)



01626 872 475

www.thechurchhouseinn.pub

The Church House Inn, Stokeinteignhead, Devon, TQ12 4QA

19th-22nd SEPT
2024



Fermoy's Garden Centre,
Totnes Road,
Ipplepen
TQ12 5TN

Beer & Ciders

Live Music

Food Stalls

Chef Demo's

Craft Stalls

Dog Show

Torbay Symphony Orchestra

And So Much More!

www.abbfest.org



20th

Anniversary

It's All For Local Charities

A LEISURELY LIBATION – DOWN THE RIVER, UP THE RIVER AND BEYOND

Continued from Spring 2024 News & Brews

After sorting the anchor and other river gear, we passed through Stourport basins, onto the mighty River Severn. No preconceived plans other than to moor for the night at a riverside hostelry. However, ‘the best laid plans.....’ were aborted by lack of mooring space and/or access from the river. It was summer after all! Cruising far longer than hoped, we moored late evening on a rising river berth, alongside a couple of ‘gin palaces’ in Worcester, adjacent to the old oil basin. We tripped into town with its many splendid and listed pubs for dinner and drinks at The Postal Order. This large Wetherspoons, apart from the usual cask suspects, also revealed the eclectic choices of Goffs Brewery Cheltenham Gold, North Cotswold Brewery Shagweaver (perhaps a carpet weaving process borrowed from Kidderminster!), Peerless Brewing’s Knee Buckler, at a justifiable ABV of 5.2%, Burton Bridge Brewery Top Dog Stout and Bowman Quiver Bitter. The Cheltenham Gold, Knee Buckler and Shagweaver were sampled between us and as one should expect from a busy town pub with rapid ale turnover, all were in good order. After dining and drinking in this frenetic environment, off we strolled to a quiet lane housing The Oil Basin Brewhouse. In former years, alongside the river, adjacent to our mooring, there were offloading and tank facilities for oil products shipped up the River Severn from Sharpness. This establishment was named after the off-river berth these small tankers used. Within we found Wintrip The Butchers Beastly Best, which is brewed in the small brewery at the rear of the bar, Gornall Gold and their guest ale, Fell Brewing Art of Triangulation. The latter was tried but unfortunately, not in good condition. So, to coin a phrase from The News of The World, ‘we made our excuses and left’.

The following day we entered the nearby Worcestershire and Birmingham Canal but again, evening moorings were thwarted by lack of space so we halted for the night at Dunhampstead, where, unfortunately, The Fir Tree had ‘morphed’ into a restaurant.



The Swan, Brewood



The Talbot

Onwards the following day but due to lack of mooring space, there was no lunchtime sojourn at The Eagle and Sun at Hanbury Wharf so, as planned, we turned onto the Droitwich Canal. >>

A LEISURELY LIBATION – DOWN THE RIVER, UP THE RIVER AND BEYOND ... CONTINUED

» A first for us as following restoration it only reopened in 2011, entering the river Severn a few miles above Worcester. Working down the narrow locks and squeezing (literally!) beneath the M5, we moored in the basin at Vines Park, a mere stride into this lovely old salt town, hence 'wich' in the name. Once again, a splendid show of pubs, some GBG listed. Our first was The Talbot featuring Craddocks Brewery Troll, Monarch's Way, Saxon Gold and Crazy Sheep.



George and Dragon

Hobsons Brewery Old Prickly and Fixed Wheel Breweries Chain Reaction. I supped the 4.0% Saxon Gold and Elizabeth the Chain Reaction both being in good order. A pub dinner summoned in Marston's The Old Cock Inn where a CAMRA 10% discount applied, happy days! Expectedly all five beers were from the Marston's conglomerate, Old Empire, 61 Deep, and Bank's Mild were tried. The latter two being our favourites. To round off the evening, another local CAMRA branch award venue, The Hop Pole was visited. On the bar were Wye



George and Dragon Bar

Valley's Butty Bach and HPA, Woodcote Brewings XPA and a very familiar face, Hanlon's Port Stout. Strangely for a multi-CAMRA award winner, the XPA condition disappointed.

We truly enjoyed our visit to Droitwich and pressed onwards to complete The River Severn ring retracing our journey, upstream this time, to Stourport. Onwards to Wolverhampton turning onto one of our favourite canals, The Shropshire Union.

Notwithstanding the rural nature of Telford's canal as it passes through Staffordshire, Shropshire and Cheshire, there are several 'ports of call', justifiably recognised for the splendour of their ales by local CAMRA branches.

Brewood, in South Staffordshire, is a lovely, characterful village with a notable attraction at its heart; namely another, The Swan. We always visit here when passing through recalling days of outside ordering during the pandemic and taking advantage of the fresh fish van that calls on Tuesdays. Delicious wet fish for dinner matches the delicious drinks in this wet only pub. It has been in the same family for many years and is now run by the next generation of brothers. One a retired policeman, the other a retired fire fighter. »

A LEISURELY LIBATION – DOWN THE RIVER, UP THE RIVER AND BEYOND ... CONTINUED

The staff, both family and others of all ages, are friendly, enthusiastic, knowledgeable about the ales on offer and, when the early doors crowds arrive, busy. During this visit Three Tuns XXX, Holdens Golden Glow, Castle Rock Harvest Pale, Burton Bridge Stairway To Heaven, together with Wye Valley Breweries HPA and Heartland ales were on offer. Elizabeth loves Stairway To Heaven, which along with XXX and Golden

Glow are regular beers. As always in this ale wonderworld, it was in great condition whereas the two Wye Valley brews I sampled were, well, excellent would be an understatement! The popularity of The Swan and quality of their ales is evidenced by rapid ale turnover. Regular brews, sourced in Kilderkins, lasting well under forty-eight hours at weekends.

So, we depart one superb ale emporium and cruise on a couple of villages to the next. A thirty-minute walk from the canal but well worth the journey. George and The Dragon (named by the licensee and his wife!) is a splendid micro pub in the village of Gnosall. Once again, a multi-CAMRA Heart of Staffs Branch award winner. A visit here is always enjoyable, especially on a Friday afternoon when delicious home-made sausage rolls are available. We were greeted by four beers, namely; Leatherbitches Brewery Dovedale, Newport Brewery NPA and Holdens Golden Glow and Black Country Mild. Elizabeths Golden Glow was well on form as was my mild, once frequently seen in this part of the world but now a rarity and very seldom noted in the South West. As we supped, I recalled our first visit just post pandemic when I chatted to George in the rear yard and he opened for us thirty minutes early. Even when pandemic rules had been relaxed, it had remained closed due to its size. George has kept many pubs in the past but in his own, opens weekday evenings and longer during the weekend. Be mindful should you find yourself here, it is strictly a cash only establishment.



'I've started on the left'



Horse and Jockey

After turning and fuelling, we retraced our steps back to Stone via the Staffs and Worcestershire Canal, calling in at The Horse and Jockey in Penkridge. This had an amazing show of ten ales, namely; Four from the Black Country Brewery, two from Oakham, two from Salopian and one each from Hopback and Elgoods. The Oakham Bishops farewell and Salopian Oracle were both on form and thoroughly enjoyed.

Back for a final evening in the legendary Swan in Stone but all in all, a truly leisurely libation.

Paul Hulme

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**



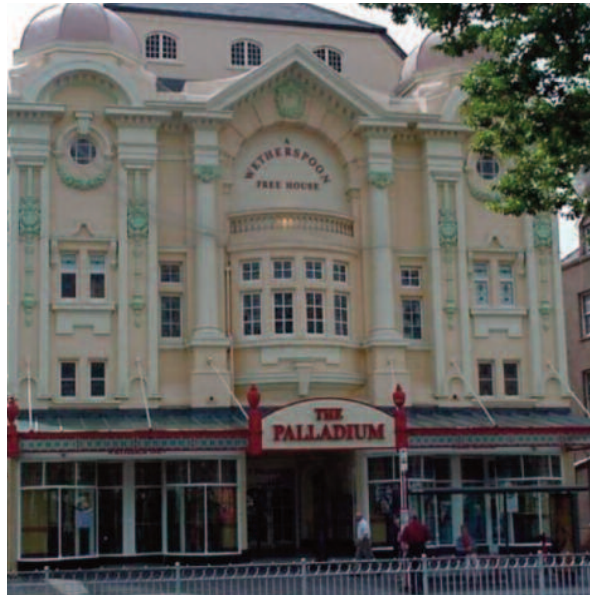
A LONG WAY FOR A PINT

On a Friday in April accompanied by my wife Rosie, we found ourselves at Totnes Station at the ridiculous hour of 6.30am in the hope of a day out by train. Exactly on time a bright blue 'Midland Pullman' slid into the station. The train had originated from Plymouth, so there were already a few souls ensconced on it. We soon found our reserved seats and settled in to enjoy the trip.



The nine-car unit was spotless inside and out and I was starting to get impressed by the restoration of a 1960s set. Then I found out it was a repurposed GWR HST, however it was a smooth, quiet ride, achieving 112mph at times on the journey. The original sets ran on various routes from 1960 to May 1973, when they were all withdrawn, none survived into preservation.

The train now worked its way up to Bristol Temple Meads stopping at various stations to collect more passengers. After Bristol we turned left and left again to pass through the Severn Tunnel then around Newport took a right to join the Mid Wales line through Hereford to Shrewsbury and on to Crewe. After Crewe we turned left again onto the North Wales line through Chester on to our final destination, Llandudno. »



A LONG WAY FOR A PINT ... CONTINUED



» We arrived at 13.22 and had a couple of hours to explore Llandudno. We enjoyed a stroll along the grand, spacious promenade and even sampled the pier, not such a pleasant experience. All this walking made me thirsty and time was getting on. Conveniently the pier is not far from the Palladium, the local Wetherspoons. This is a magnificent ex-theatre, it opened in 2001, it was then the largest pub in the UK. It was packed, but we managed to get a small table and I set off to the bar where the choices were typical of any Wetherspoons. The one that stood out to me was Oakham's JHB, a beer I've not seen for a while. So having paid £3.95 for a pint and a half, we sat and enjoyed our beer.

It was too soon time to get back to the station for the return journey. The route back was a repeat, it was a day when the train drivers were on strike, so during the whole day we hardly saw another train moving. We arrived back in Totnes at 11.15 pm, fifteen minutes early.

An enjoyable day out, it's just a pity there are so few rail trips starting from here, mostly they seem to come here....

Alan Cooke

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.

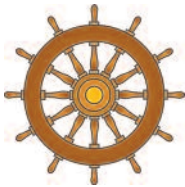
www.durantarms.co.uk

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.



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



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

Breakfast
Lunches

Evening Meals

Ice Cream Parlour

Take Away Service

4 Fine Real Ales

FAMOUS Sunday Carvery

LIVE entertainment every weekend



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



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.

FOOD SERVED DAILY

RECOMMENDED
ON



tripadvisor

FREEHOUSE



GOLDEN LION



10% CAMRA
Member Discount
on RealAles*

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

☎ (01803) 469501 ✉ hello@goldenlionbrixham.com 🌐 www.goldenlionbrixham.com

REAL ALE

REAL FOOD

REAL PUB

HENRY'S BAR



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



THE SIGN OF A GREAT PINT

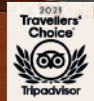


01803 551190

53 Torbay Road, Paignton TQ4 6AJ

www.henrysbarpaignton.co.uk

what3words - daisy.navy.fields



HAYTOR HOPPING

A few of us met early for breakfast at The Richard Hopkins prior to catching the 271 'Haytor Hoppa' bus. The rest of the party joined at Newton Abbot bus station for the 45 minute trip to Widecombe-in-the-Moor.

Previously the 271 was a Stagecoach service, running daily during the summer. This has now been replaced by a Saturdays only Country Bus service doing four circuits of its route from Newton Abbot via Bovey Tracey, Widecombe, Manaton, Bovey Tracey again and back to Newton Abbot. We joined for the second circuit of the day and arrived in Widecombe conveniently around opening time.



Rugglestone Inn

A short walk soon brought us to The Rugglestone Inn, an excellent hostelry, the recipient of numerous awards for the quality of its beer. Most recently it was our 'Rural Pub of the Year' for 2022. Here our choices were Dark Star Hophead, Dartmoor Legend and Teignworthy Moor Beer all dispensed by gravity directly from the casks behind the bar.

We left the Rugglestone in time for a quick one in the Old Inn, a large Hall & Woodhouse pub in the centre of the village and conveniently close to the bus stop. By now the 271 was on its third circuit of the day, so it was important to us not to miss it. There were thirteen of us, so this was about half a bus load, fortunately we all got on the bus with the last man standing. We now had to choose where our next stop was to be. As there was only one more bus after this it had to be our last call before the return to Newton Abbot. »

HAYTOR HOPPING ... CONTINUED

» The choice was Manaton and the Kestor Inn rather than the pubs of Bovey Tracey. This was because this was the first time, in our memory, the 271 had called at Manaton and it was the first time many of us had been to The Kestor.

We were not disappointed, there was Dartmoor Legend, Teignworthy Neap Tide and Thirsty Blond plus Sam's Dry Cider all on hand-pumps. It was now a pleasant, warm afternoon and we were able to pass the two and a half hours before the next bus quite happily sitting in the garden.



The Kestor

We were returned to Newton Abbot on time so we could all catch our onward buses or trains. Our thanks must go to the Country Bus driver, it was the same one all day, for his promptness and understanding also to Country Bus for a modern, comfortable bus. Let's hope that next year the 271 will be a daily service.

Alan Cooke

News and Brews - the future? (from the South Devon CAMRA committee)

After several years of sterling work, our magazine editor, Andrew Thomson will step down from the role after the Autumn issue. This means there will be no future News and Brews after September this year unless we can find a replacement.

The role of magazine editor is a wide but rewarding one, encompassing obtaining (and retaining) advertisers, compiling the magazine four times a year and liaising with the printers; collecting the magazines from the printers and distributing them to the branch wide network of magazine deliverers who then take them to local pubs, clubs, and bars.

For the last seven years, Andrew has done all this himself, but now feels it is time to step down. While we would love to have one person taking over, we appreciate this is a big ask so are happy to split the tasks between three or four people. Andrew will assist with the handover process.

We do need people to volunteer for this and if you could spare some time and can undertake some of the above, please contact our branch secretary, David Wheeler on 07970 711038.

Tally Ho Country Pub Littlehempston



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

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

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

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

www.tallyho.co.uk



The Albert Inn

Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD
01803 863214

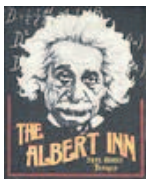


Bridgetown Brewery brews Albert Ale 3.8% abv; Bridgetown Bitter 4.2% abv; Shark Island Stout 4.5% abv and recently introduced Totnes Hemp Beer, Green Leaf 4% abv. There is also a selection of craft ales from around the world.

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.



PUB OF THE YEAR 2024

THE DURANT ARMS, ASHPRINGTON



Simon, Alan & Lesley with Bob Southwell and Anthony Mangnall

The presentation was made in front of a crowded pub, full of CAMRA members and customers, by Bob Southwell, Branch Chairman, assisted by Anthony Mangnall, MP for Totnes on Saturday 6th April 2024. Congratulations to Alan, Lesley & Simon Woollacott, winners of Pub of the Year and Rural Pub of the Year for 2024.

Paignton Conservative Club



Club of the Year 2024

Bob Southwell makes the presentation to Chris Moore, Club Secretary.

The Torbay Inn, Paignton



Town Pub of the Year 2024

The presentation was made by Bob Southwell to Sue Ballinger, licensee of the Torbay Inn, Paignton.

The Queens Arms, Brixham



Cider Pub of the Year 2024

The presentation was made by Ian Packham, Branch Vice Chairman, to Simon Winbow at the Queen's Arms, Brixham

THE GRUMPY OLD MAN ON CIDER AND CIDER DRINKERS

As a regular drinker of real cider, I do resent the image some people have attached to this activity. Too often we are seen as turnip chewing weirds fresh from the deepest recesses of Dartmoor on day release on Wednesdays to attend town suitably accompanied by a responsible adult. There is some elitism going on here somewhere. It is all very well to describe a beer as characterised by subtle flavours of ginger, cigar boxes with a hint of vindaloo powder, but the world of cider is considerably less pretentious. Nobody would dare to describe Sam's Dry (my favourite tipple) as having a gentle floral bouquet dominated by gentle citrus notes with hints of walnut, hedgerows and freshly mown grass. A different elitism does exist within the cider world. At one level, it is to look down with disdain on the poor misguided souls who see some brands as cider at all.

There is also the view that if you can handle really dry cider then you are somehow further up the evolutionary chain of mankind and more knowledgeable than the medium, let alone sweet, drinker. At least we are generally spared the existence of cider 'tickers', although I have come across one such person. However, a couple of years ago at a beer festival I noticed a continuous stream of well-known beer 'tickers' asking for this particular cider. It transpired that the maker had the word brewery in the title, despite the fact that it produced no beer, and what was required was a 'brewery tick'. Has the world gone totally mad?

If you ever worked on a cider bar you are likely to hear the following. A pint of cider please, mate. Whether you like it or not (and I don't) mate has become the ubiquitous address, but we have now sunk to the depths of bruv, chief or boss all of which seem to pass as acceptable to some elements of modern youth. For heaven's sake what next, I ask myself, generalissimo or Fuhrer. (Actually, I quite like the former). You are also likely to be asked some most incredibly daft questions imaginable from some equally daft individuals. Sometimes in answering I play it straight, but there is always the temptation to be sarcastic or very much worse.

- 1) What is cider? Surprisingly this is not at all uncommon but where have they been? Too much time lighting fires with the boy scouts maybe or over-involvement with the church choir.
- 2) Have you got any cider that tastes like apples? This is probably one of the oxymoronic statement imaginable. No, not really, most of it is made from passion fruit or melons. Oh, that sound nice, I'll have one.
- 3) Have you got any cider that you can't see through, with lumps in it? Fortunately, not as in this day and age you are not required to use your teeth as a sieve., but if you want, I am sure I can find some lumps of something. Thank you.
- 4) What have you got that tastes like Brand A or Brand B? At this point the cider aficionado will be going through the process of internal combustion and the reply will depend on your degree or otherwise of self-control. Of course, this is the chance to explain why Brand A etc is not real cider and to embark on some education. Alternatively, you could just reply – absolutely nothing!
- 5) What is perry? A remarkably common question and the obvious answer is that it is made from pears. When I told this to one person, he replied that those must be the apples that were left after making the cider. No, it is made from pears. Oh, I see those are the apples that have the lowest alcohol. I then gave up and said yes. »

THE GRUMPY OLD MAN ON CIDER AND CIDER DRINKERS... CONTINUED

6) What is your strongest cider? This one really winds me up. What I should say, and often do, is along the lines that we sell cider by taste rather than alcoholic strength, and you are welcome to taste before you buy. Let us explore some possible reasoning behind this request. They could be good classical economists, or utilitarian thinkers, seeking to make a rational decision by evaluating inputs in terms of price against outputs in terms of alcoholic strength in forming a value for money index. No, I didn't believe it either. Alternatively, they are morons seeking the quickest way to get blitzed and inevitably this proves to be the case. Why are they so stupid? A colleague of mine tackles this problem by asking for proof of age on the basis that only a 14-year-old would make such a request!

7) What is your sweetest cider? For some reason the British assume that cider is always sweet. As a general principle, I do not sell sweet cider and find any mediums are sweet enough. What I usually do is to give them a taste of medium-dry and they love it which says it all about the indoctrination of modern advertising. Amazingly their request often comes from the most macho-type of rugby player. I now take my life in my hands, look him up and down, and point out that this is a very 'girly' request and enquire whether he would require a cherry with that. Inevitably, with deepening voice, he asks what I might recommend as being manlier. So far, I have always got away with it without requiring the services of the local A&E.

There's none so strange as cider folk.... or does that apply to me?

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 Church House Inn	Stokeinteignhead	30p 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, Alan Cooke, Paul Hulme, Billy Kidd,
Bob Southwell, and Lawrence Stringer.

SOUTH DEVON CAMRA BRANCH CONTACTS

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

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

Social Secretary, Branch Contact & Webmaster
Alan Cooke 07767 362502
web@southdevon.camra.org.uk

Membership Secretary - Lawrence Stringer 07961 269272
membershipsec@southdevon.camra.org.uk

Secretary - David Wheeler 07970 711038
secretary@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 Autumn 2024 magazine is 15th August 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

