

83RD EDITION

SPRING 2025



**Salcombe Brewery  
receiving a **Champion  
Beer Of Britain** award**

*more on page 9...*

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**-TEIGNMOUTH-**

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# WELCOME

to the Spring 2025 edition of South Devon CAMRA branch magazine.



This year marks the 50th anniversary of the founding of our branch and coincidentally this year we are hosting the annual CAMRA AGM and members weekend in Torquay in April. You can find out more about this on our branch website. Currently we have over 500 members in our branch area and while it appears that the branch hasn't always been so active throughout its 50 years, we certainly are in 2025.

Recent activities include presenting Salcombe Brewery with a CBOB award, and midweek socials to Ivybridge, Salcombe, Kingsbridge and Totnes. Our branch secretary also organised and ran a successful festival at TQ Beerworks Torquay. While not a CAMRA festival it had a good range of beers and Ciders sourced both locally and from further afield.

This issue has the usual mix of articles and news items, including The Grumpy Old Man (aka The branch Chairman). Items of news and short articles are always welcomed and you can email them to me at [magazine@southdevoncamra.org.uk](mailto:magazine@southdevoncamra.org.uk).

I do hope you find something interesting or useful in this issue, which will be current during the members weekend.

*Cheers for now,*  
 Lawrence Stringer  
 Editor



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# WHAT'S ON

## BRANCH MEETINGS & SOCIAL EVENTS

*Branch meetings all start at 7.30 pm*

Date	Purpose	Location
March 11	POTY/COTY and CPOTY selection meeting.	Upstairs bar at TQ Beerworks, Torquay
April 8		Torbay Inn Fisher St Paignton
May 13		Dartmoor Inn Newton Abbot
June 10	Branch AGM	Upstairs at TQ Beerworks Torquay.

**Midweek daytime social Events**  
 please see our website <https://southdevon.camra.org.uk/> for further details and joining instructions.

March 19	Paignton
April 16	Dartmouth
May 21	Ashburton and Buckfastleigh

## BEER FESTIVALS 2025

Date	Event	Location
April 10-11	SIBA Southwest Maltingsfest <a href="https://www.maltingsfest.co.uk/">https://www.maltingsfest.co.uk/</a>	Osborne Park, Newton Abbot
April 11-13	CAMRA AGM and members weekend	The Riviera Centre, Torquay.
April 25-27	Annual Sausage and Cider Festival	The Albert, Bridgetown, Totnes

*Please check individual events prior to attending*

# 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.



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## PUB NEWS

**The Albert Inn, Bridgetown, Totnes** The Albert Inn landlord was once again gobsmacked after the success of the recent Winter Beer Festival at the pub which featured beers from the Bridgetown Brewery. "Thanks once more to everyone who attended - your support really is appreciated," said Hawkins. All seven of the specials were finished as were plenty of the normal Bridgetown range. The next festival at the Albert is the annual Sausage and Cider Festival which will take place 25-27 April which will feature approximately 10 ciders plus Bridgetown beers and several varieties of sausages (including vegetarian).

Meanwhile keen-eyed drinkers will have spotted that the hanging Albert Einstein sign outside the Albert is missing. "The sign was a casualty of the recent storms so we are taking the opportunity of giving dear old Albert a spruce-up before we re-hang it together with touching up the sign over the door," explained Hawkins.



*Pictured - Albert Inn PLO & Bridgetown Brewery BLO "Grizzly" ready to dispense all the specials before the recent beer festival*

**TQ Beerworks Torquay** Held a successful beer and cider festival in February and hope to be able to do it again next year. See the article in this issue for more details.

**The Bear and Blacksmith** in **Chillington** is open again and we hope they are doing well.

## BREWERY NEWS

**Bays Brewery** in Paignton has teamed up with Torbay Coast and Countryside Trust to produce its first charity beer of 2025. This is called Evergreen and is a smooth session IPA inspired by the regions rich natural habitat. Available in bottles, beer boxes and on cask. There are plans to produce three further beers this year with 5% of the proceeds going to local worthy causes.

**Copperhead Brewery** in Totnes are expanding the number of pubs where their beers can be found and these include the Ashburton Inn in Ashburton, the Blue Anchor at Teignmouth and the Church House Inn at Rattery. Also, further afield, the Bridge Inn at Topsham and the London Inn at Plympton.

**Bridgetown Brewery** Brewer George was delighted with all the positive feedback from the recent Albert Inn Winter Beer Festival which featured the normal brewery range of beers plus several specials (for the record; Double Chocolate Stout 6.7%, Ruby Rye 5.1%, Milk Stout 4.5%, Butterscotch Mild 3.3%, Hazy IPA 4.5%, a Low Alcohol Bitter 2% and Accolade 4.5%). "All the specials went down very well and doubtless will appear again at some stage in the future," said George who also announced an ambition of his to produce one special a month for the coming year.

*Drinkers will also be able to taste three of the Bridgetown range at the Maltingsfest Beer Festival in April.*

**Riviera Brewing** in Paignton celebrate 10 years of Brewing and more details are in this issue.

**Sandford Orchards** Vintage world class Cider 'The General' has been named Champion Cider by Taste of the West. Barny Butterfield, Chief Cidermaker at Sandford Orchards comments: "We are delighted to have scooped another accolade for The General. At 8.4%, it is the Godfather of our vintage range, aged for a minimum of 6 months in our ancient oak vat. It has already won gold at The World Cider Awards in 2021 plus a gold medal and the category trophy at the 2023 International Cider Challenge. Now it has been named Champion Cider in the Taste of the West Awards, which span the cider heartlands of Devon, Somerset, Cornwall and Dorset.

*Salcombe Brewery has won a regional **Champion Beer of Britain** award for their **Island Street Porter**. We recently presented them with their certificate at the brewery.*



## CELEBRATING 10 YEARS OF BREWING

### RIVIERA BREWING

We are pleased to report March 2025 will see 10 years of Brewing for Devon's smallest Brewery.

Its been a challenge from the early days, getting established and growing the customer base. There is no doubt having RBC ale in Local Pubs and Festivals has helped gain the reputation Riviera has across the trade and home drinking markets.

We have to thank Devon Earth, Bridgetown and Teignworthy breweries for the help and advice in the early days, its great we can have such friendships in the Brewing circle.

We must also thank South Devon and National CAMRA branches for the help and support to promote RBC ales at National and Local Beer festivals not to mention the Good Beer Guide. This is invaluable to small micros across the county and Country.

Looking ahead to 2025 its business as usual with Festivals and Pubs ordering Riviera Ales, it's a great time for Cask Ale, long may it continue.

Available this Spring will see Drunken Porter 4.4%, Riviera Gold 4.2% and Devonian 4.2% brewed on rotation and occasionally available on the pump in the Railway Inn & Tuckers Maltings Tap House in Newton Abbot and the Upside Ale Bar in Paignton.

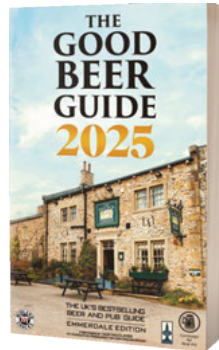
Riviera Brewing also supplies direct to the public with free delivery in the Newton Abbot and Torbay areas please do get in touch. Ale is available using 9- and 21-pint cask systems and bottles.

### THE GOOD BEER GUIDE 2025

The Campaign for Real Ale's (CAMRA) Good Beer Guide – the UK's best-selling beer and pub guide – is celebrating its 52nd edition with not one but two covers featuring two of the UK's favourite locals: Coronation Street's Rovers Return Inn, and Emmerdale's Woolpack.

The Guide, which surveys 4,500 of the best pubs across the UK, is the definitive beer drinker's guide for those seeking the best pints in the nation's pubs.

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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](http://southdevon.camra.org.uk)



# Make friends with an Otter



OTTER BREWERY



## KEG, BEER, CRAFT BEER, REAL ALE, LIVE BEER AND CASK. ALL BEER, BUT AS WE KNOW IT?

From CAMRA's early beginnings, there has been a focus on traditionally brewed and served beer, called real ale and denoted by the last two words of CAMRA's name. This definition served to differentiate between the gas assisted and pasteurised keg beers of the 1970s and the hand pulled or gravity served unpasteurised or 'live' beers which characterised real ale. Over the next few decades Real Ale increased in popularity while the keg offerings declined, remaining only in the form of lagers and extra cold products, plus of course canned and some bottled beers.

In recent years, the beer landscape has changed and new ideas have arisen. We are now faced with a choice of 'craft beer' and other styles as well as real ales. Originally 'craft beer' was an

American term that denoted beers brewed in small, often domestic, premises. A Craft brewer could be a home brewer or a small artisan brewing operation. Being mainly American, the beer styles were different and carried different names such as NEIPA (New England IPA), DIPa (Double IPA) and APA (American Pale Ale). The brewing process could also be different, with more use of adjuncts such as wheat malt and flavourings as well as different varieties of hops, often sourced from the United States. They were also often pasteurised and served under gas pressure from kegs, or supplied in cans.

Post Pandemic, pubs and clubs struggled to attract customers and many adopted a focus on younger people with disposable income. Today's younger adults tend to eschew the traditional cask served beer beloved of the older generations. They prefer, on the whole, a variety of choices when entering a pub or drinking at home. In fact, the role of social media

has meant that a lot of younger people seek out something different when going out, rather than following the drinking habits of earlier generations.

The result is that most pubs now stock varieties of keg craft beer, often served from the same drinks column as the premium lagers, and often at premium prices. The facts these beers sell and are preferred by consumers is proved by the number of UK brewers getting in on the act. These include our oldest National brewery, Shepherd Neame and other more local and smaller brewers such as Salcombe and Tiny Rebel. These brewers offer a version of their cask ales, served by keg and gas pressure as well as distinct styles based on craft beers. »

## ALL BEER, BUT AS WE KNOW IT? ... CONTINUED

» Another recent development is that older customers have not returned to the pubs in the same numbers as before the Pandemic. Some succumbed to Covid-19 and others made life decisions during the lockdowns, reverting to drinking at home, or even giving up alcohol altogether.

All of this makes our cask conditioned real ales look less like the beer of choice for many and indeed it is often looked on as the beer of the older generation.

CAMRA itself has recognised the changes in brewing since the early 1970s and redefined Real Ale as 'Live Beer', defined as having a minimum quantity of residual yeast which allows the beer to mature between the brewery and the pub and served from casks with no external pressure either by Gravity or hand pump. Inert gas at atmospheric pressure may be used to replace beer in a cask to preserve cask ale. The document, which also contains a description of cask conditioned beer and was revised in Jan 2022 is available in pdf format by scanning the QR code



It is apparent from this that CAMRA is not concerned with how a beer is brewed but more that it should be packaged and served in a certain way to meet the Live Beer criteria.

By defining Real Ale in this way, CAMRA has acknowledged different beer styles, including Craft Beer but has stuck to its original aims in not including beer served under positive gas pressure or beer that has been pasteurised or otherwise rendered inert before dispense.

However, this message appears not have been widely distributed and some members feel that CAMRA have become confused in their search for new members and may have embraced the new keg beers. This is likely to lead to the older members leaving CAMRA, while younger drinkers see no attraction in an organisation that still promotes 'Grandad's Beer'.



So, should CAMRA embrace Keg beers and still promote itself as the saviour of pubs and breweries, or should it stay with the revised definition. I believe that they should retain the Live Beer and Cask but there needs to be more understanding of the differences and where Craft Beer can fall under CAMRA's remit. »

## ALL BEER, BUT AS WE KNOW IT? ... CONTINUED

» Most of us know that beer starts with Malted Barley and other grains which are then mashed, boiled with hops, fermented, fined and conditioned. The processes vary and there is a British style of fixed temperature mashing, and bottom fermenting which has become the standard for most of the beer we drink. There can be variations in mash process, use of top fermenting yeast, in storage time and other processes, but generally speaking at the immediate post fermentation stage, both Craft beer and more traditional beers are just that, beer. Also like it or not, so are most lagers.

However, from this point on things change. Traditional beer goes on to be conditioned and usually, but not always, fined. It is served by gravity or handpump in pubs and bars.

Craft beers tend to go through a process of stabilisation, often pasteurisation. Traditional Beer ends up as a live product in a cask, Craft beer is an inert product in a keg, which needs gas pressure to permit serving.

As a result of this, one fits CAMRA's current definition and one doesn't. Lager or another form of beer served in this way doesn't either. There is also the Keykeg dispense method that involves beer in a container inside a keg being displaced by gas (but not using gas as part of the beer) which also appears to fit CAMRA's definition as long as the gas used is inert and at atmospheric pressure.

There are advantages to the publican in keg served beer, including increased profits and life of the beer, which can be quite short with traditional Cask beer. Modern Keg beers are far better than those of the 1970s (who remembers Whitbread Trophy and Double Diamond). Brewing technology and science has moved on in half a century and both keg and cask beer now use premium quality ingredients.

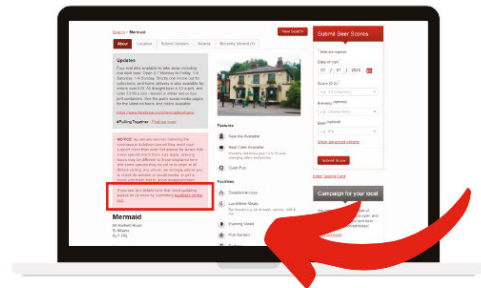
So, is all lost and is Keg beer destined to overtake Cask? Not necessarily as the existence of Cask and Keg together on a bar provide a variety of choice to the consumer and there are signs that Cask Ale is maintaining its existence and can happily coexist with keg beer.

At our local Maltings Festival, run every April by SIBA, there is an opportunity to sample beer that would normally be served in keg form, in casks and unpasteurised. It's an interesting experience and begs the question as to whether we traditional Real Ale drinkers are missing an opportunity in our adherence to traditional styles.

*Lawrence Stringer*

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# TQ BEERWORKS TAPHOUSE BEER AND CIDER FESTIVAL

**February 2025. Our branch secretary, David Wheeler reports:**

Wow!!! What a week, all started Monday afternoon when Jez had agreed to open up for us to start setting up. I had arranged to meet Clive and Sue at 12 noon, I arrived at 11.45 and they were sitting outside waiting for me. Jez arrived soon after and the first thing we did was to look at the room upstairs to see how we could best lay out the area available.

Having made a decision we moved furniture about to make way for the racking which had arrived and was downstairs outside. That was our first problem, Clive quickly spotted that we did not have enough cross beams and instantly phoned Bays to get some more which arrived about 2hrs later. Racking up Jez and Clive manhandled the casks upstairs and then put them up on the racking. One issue was we were short of 6 casks coming down from the Midlands which were due to arrive around noon; they eventually arrived at 5.30pm. Unloaded, Jez and Clive again carried them upstairs and in place on the racking.



Tuesday was a lot easier with all the hard work done yesterday Clive decided to tap the casks. Wednesday everything was ready a day early so we decided to open Wednesday evening. We did not do a great deal but we made up for it on Thursday.

Opening at 12 noon we already had members from Exeter Branch waiting for us to arrive and what a lovely Thursday afternoon it turned out to be. We had 23 members from Exeter plus a few locals and the friendly atmosphere was a total joy. At the end of the

afternoon one member staggered out to make his way home, I asked if he would be alright, why another member asked, because he is pissed I said, aren't we all she replied.

Friday turned out to be South Devon branch day and again another very enjoyable afternoon, Friday evening was steady and another very enjoyable Saturday. My apologies to Paul and Elizabeth for not answering their text Friday evening but they ventured four buses to find that we still had plenty of beer. We decided to open again Sunday afternoon and finally closed after watching Plymouth Argyle knocking out Liverpool from the FA cup. Clive Sue Alan (son-in-law) and I then set about dismantling everything. By about 6.30pm the room looked as though we had never been.

My thanks in particular to Clive and Sue who worked hard to make it a success, Alan who the week previous had called at a colleagues house in the Midlands to pick up the card readers and he took them back after the festival, he kept everything clean throughout and to everyone who came and gave their support.

A very successful weekend and we will do it all again 5th-8th February 2026.

*David Wheeler*






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## THE TRAVELS OF A PORK PIE

It was a dry morning and the clocks had reverted to Greenwich Mean Time during the early hours, so shorter cruising time lay ahead. A mission was in hand and Compton on the edge of Wolverhampton was our destination but much to be done. This included eight locks, only four and a half miles cruising but an engine and gear box oil change, plus cleaning up after. The race was on!

We had arranged to meet our friends Elaine and Phil at Compton to savour the delights of the best that the famed area known as the Black Country could offer. Phil and I have known each other for many years since we were at college together and I know of his delights for all the splendour that cask ale offers. Being a member of his local CAMRA branch, why would he not know?

An 08:45 start was made on the iconic Bratch Locks which Elizabeth and I worked alone and in fine style, even if I say so myself. Lovely quiet Sunday morning cruising to Compton where we moored at 11.50 and then the oil changes. It has to be done and done it was, together with all the post oil change cleaning up and showers. We then eagerly awaited collection by our friends for one of the most splendid evenings imbibing I have personally ever experienced.

We already knew of a proposed branch trip 'up country', visiting a similar area and presenting the branch's Beer of The Festival award to Sarah Hughes Brewery. However, we would not be able to attend this tour due to our cruising commitment but we were there, just over three weeks later, to see ourselves the certificate Dave Buckler had presented. How strange coincidences can be but more of that later.

With Phil in the driving seat, we ventured forth on this now dark, cold and wet evening to our first port of call for food and of course, drink. Now I thought we had left single tracked, unmade and potholed roads 200 miles astern, how wrong can a man be. The Barley Mow is located on Penn Common and what a contradiction this location is, seemingly open land, hedged lanes and single tracked roads on the edge of Wolverhampton? I did wonder where this strange lane would end. An itinerant encampment, scrapyard or duck pond .....Then, there was The Barley Mow and the empty casks outside warmth and good ales inside were indicative of tucked away splendour. Apparently, a beer festival had happened here, under a still present small marquee, only a short time prior to our visit. I seem to recall four ales on offer. Butty Bach, one from Three Tuns and others (note to self, pay more attention!) Between us we sampled most and all were in fine order. We noted the pub, whilst we ate and drank, was packed. Again, more of that later.

Suitably refreshed the mystery tour recommenced with various discussions on directions between our friends and then, all of a sudden, in Woodsetton, Dudley, the highly illuminated gable end of a public house was spotted with 'The Park Inn Edwin Holden Public House Home Brewed Ales' shining out. We parked outside the brewery which, even in the dark, cold and wet, appeared much larger than I imagined and stepped inside to further splendour. A bright interior with a number of Holdens (of course) beers on offer where I tried a special bitter and others the established favourite, Golden Glow. Again, in excellent order as one would expect from a brewery tap and then it was time to venture forth again. »



## THE TRAVELS OF A PORK PIE ... CONTINUED

» A change of driver now (poor Elaine) for a short trip to Upper Gornal and The Britannia Inn, apparently known to the indigenous as Sallys. Now we have been in several Batham's pubs over the years but one not quite like this before. Yes, the Bulls Head emblem on lovely encrusted tiles, we have seen before but the various characterful side rooms are something else. And how strange again on a dark, cold, wet Sunday night but a busy place with conversation, darts



being played in one room and cards in another. This pub is truly deserving of its CAMRA historic pub interior listing and we sat drinking in the back room, bathing in the splendour of its artifacts, history and wall mounted hand pulls. Sadly, the latter are now merely a memory of its former splendour but the Batham's Mild and Bitter, at £3.65 a pint, which were sampled, were truly indicative in their condition of this

small brewery's modern splendour. Oh yes, and for tomorrow's lunch, a Batham's Pork Pie was purchased. How symbolic of this area and perhaps a suitable title for an article?

Sadly, it was time to depart another pub where we could have spent hours waxing lyrically of this and that to our final pub of this evening. En route we passed another couple of notable hostelries identified by our local hosts. Firstly, The Jolly Crispin and secondly The Mount Pleasant, locally known as The Stump but where was the next venue? Seemingly in the middle of a housing estate but it was dark, cold and wet (mmm, pattern forming here!). Finally, The Beacon Hotel at Sedgely shone out. I know several branch members who have visited this establishment; one, notable even made a presentation here and now we entered and viewed the certificate proudly displayed. It was now late on this (somewhat repetitive) dark, cold and wet Sunday night but we had to queue to get to the bar! Another gem of a pub where yet again, pub games were played, laughter and chatter filled the rooms and, needless to say, Dark Ruby Mild was supped, savoured and enjoyed. A splendid pub to end our whistle stop tour of a small number of the best that this part of our sceptred Isle can offer.

What is it about drinking cask ale, playing traditional pub games, conversation and fun in your local ale house that 'packs them in' in The Black Country? Beers well below £4 a pint perhaps, or a different mindset to having a good drink and good fun with friends in social environments? I know not what this difference is but its perhaps worthy of thesis or at least a serious study. Oh, if I were younger, I would be up for the task but I drone on.

We sadly returned back to our boat, bade our good friends a fond farewell and mused over what we had experienced on this, dare I say it again, dark, cold, ... Why were these pubs packed with people enjoying a great evening out with friends when others, even in built up areas, are either closed on Sunday evenings or deprived of custom? Could it be sound and reasonably priced ales or is there something strange in the air or water surrounding that part of our country? Answers on a postcard (if you can still buy one) to the editor please.

Paul Hulme

# The Albert Inn

Home of Bridgetown Brewery

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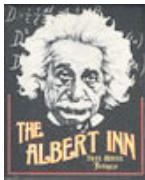


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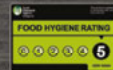
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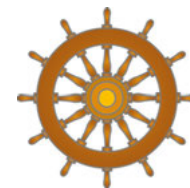
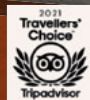


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## IN PRAISE OF SIMPLICITY

### **The Grumpy Old Man reminisces.**

Recently, I was in the Woodman in Bridport which whilst having excellent range of beers and ciders was a pub in which I always felt comfortable in being devoid of extraneous objects that pass for modern day life. I was starting to develop a hypothesis in that the pubs of yesteryear were less complicated and therefore more comfortable and enjoyable whereas modern day pubs being more complicated were considerably less so. The hypothesis needed testing from my memory and that others and wanted to concentrate on the average and get rid of the extremes. There were plenty of what might be referred to as Spartan Ale Houses which didn't even have pub clips for the mild and bitter with only the landlord knowing what was what. Then the Watney extravagance created by demoted marketing men pubs designed as castles or Alpine villages with the bar staff clad in lederhosen. Not surprisingly they didn't last very long.

So, what were pubs like 60 years ago. We were starting to see the arrival of the dreaded keg beers with their barrels, and not only were they quite large, but they were bathed in brightness and reflected light from chrome and aluminium fittings. Crisps would have been sold from large tins, but there was only one maker in Smiths and one flavour being plain with the twisted packet of blue salt. I am told that arrowroot biscuits were also sold from large jars. There were plenty of beers on display, but they were largely light and brown ale. There was also the curiosity of unerberg which sold in small bottles which were pulled from a belt and were a very sickly herbal concoction to cure hangovers. They were truly revolting.

Then there was everything associated with scotch including ice buckets, water jugs and even soda water columns in the days when whiskey drinking was considerably more prevalent. At the end of the bar there was often a phone with an honesty box to make up excuses as to why you would be late home. Bizarrely there was often a full house brick on the bar. Yes I did say a house brick for smokers to strike their matches. They would then stand their smoke drifting up in to the glasses hung over the top of the bar. All highly disgusting was the prolific level of smoking and the numerous number of ash trays that weren't emptied quickly enough.

Changes were now accelerating. Soft furnishings now appeared which were difficult to get out of and some of the springs surprised you in some delicate areas. Computer games were built into tables with all their beeps and whirrs which clearly annoyed others. I plead guilty as a perpetrator but was useless at Pacman and was always getting munched. There was also a fad for Singer sewing machines to replace Proper tables. What idiot thought of that as there was very little surface space for the beer and people couldn't resist playing with the treddles. Then there was the arrival of the bookcase. I don't recall seeing anybody reading any of the books as they were crass. I don't go down the pub to read up on flower arranging. Giant T bars appeared resembling Captain Kirks console on the Enterprise. »

## IN PRAISE OF SIMPLICITY ... CONTINUED

» Dispensing a multitude of lagers and keg beers many of them with exotic foreign names, but were actually brewed in the UK and what ever happened to Smooth Flow and does anyone miss it. We seem to have magnetic eye balls that always drag us back to staring at that screen. I was in a traditional Edwardian pub in the Midlands with one TV which suddenly burst into life with Bake Off at enormous volume. This was almost the equivalent of shouting down a mobile phone in the Vatican.

Food in pubs has come a long way since the days of Smith's crisps. I hate to go into a pub with the walls covered in chalk boards enticing you towards the mundane and exotic such as armadillo steaks and grilled parrot. Tables are drowned with menus and their fatuous and meaningless words and phrases. If I see the word succulent or the words cooked to perfection and many more, I will bang my head on the table. Neither do I want to be surrounded by place mats and cutlery as that would be a restaurant and nor a pub. Finally, a word on children. There are several types of pollution. There is pollution of the eye and the antics of some children as well as their mess left behind. There is also pollution of the ear from the screaming and shouting involved.

The pub is unquestionably a more complex place than 60 years ago and not always for the better. I know where I stand and the Woodman here I come.

*Bob Southwell*  
Aka the Grumpy Old Man

### **CAMRA MEMBER PUB DISCOUNTS**

The following pubs give discounts to card carrying CAMRA members

<b>Pub</b>	<b>Location</b>	<b>Scheme</b>
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The Queens Arms	Brixham	Mondays real ale £3.50 pint
The Cherub Inn	Dartmouth	10% off a pint
The Palk Arms	Henock	15% off a pint Monday-Friday
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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

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