

89TH EDITION

AUTUMN 2026



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WELCOME

to the Autumn 2026 edition
of South Devon CAMRA
branch magazine.



Well, here we are in September after what has been a somewhat eventful summer for various reasons. We held a very successful beer and cider festival at Totnes Civic Hall and thanks to all our sponsors and those who contributed their time to make this possible. We also had several successful midweek trips to various parts of our branch area, including the most attended trip to Shaldon in August with over 30 enjoying the day (see front cover).

You may have seen CAMRA's recent expose of beers brewed in the UK and advertised as being authentic foreign brewed beers. This of course isn't new even in the Real Ale world as after the brewery mergers in the 70s and 80s, many nationally available beers continued (and do so to this day) to be brewed at other locations. However, CAMRA are right to bring this to a wider audience.

Our Social Secretary has resigned so there is a committee position vacant. If you are a CAMRA member and think you could take on this role, which principally involves planning the monthly midweek trips, please let any one of the committee (details in this magazine) know.

I do hope you had a good summer and that autumn proves similar.

The next edition of News and Brews will appear in January 2027 as I am going away for a couple of months.

Cheers for now,
Lawrence Stringer Editor



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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.



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

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We offer a 10% discount off real ales for CAMRA members (exclusions apply).

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WHAT'S ON

Please check
our website for
updated details



Branch and CAMRA events

We run a branch meeting and a social event every month.

(All Tuesday branch evening meetings start at 7.30pm)

Tuesday 8th September Branch meeting and social with GBG pack distribution
Paignton Constitutional Club, Palace Avenue, Paignton

Wednesday 16th September - Midweek Social St Marychurch & Babbacombe Meet 1200
at The Dolphin St Marychurch Precinct

Saturday 3rd October - South West Branches Regional Social from 1200 at Maltingsfest
Taphouse, Newton Abbot

Tuesday 13th October - Branch Social from 7pm at Henry's Bar, Paignton.

Saturday 17th October - SW Branches Meeting at Ring 'o Bells, Taunton
see website for details

Wednesday 21st October - Midweek Social, 39 Bus Bovey Tracey and Chudleigh,
details to follow

Tuesday 10th November - Branch Meeting & Social at TQ Beerworks, Torquay at 7pm

Wednesday 18th November - Midweek Social Teignmouth meet at the Jolie Brise at 1100
or earlier for breakfast.

Saturday 5th December - Branch Christmas Social at The Kents, Wellswood, Torquay
from 1200 - more details to follow

Wednesday 30th December - Annual post Christmas Walkabout at Totnes, meet at the
King William at 1100.

Beer Festivals

4th – 6th September – Durant Arms Beer Festival - Durant Arms, Ashprington, Totnes.
Featuring a Tap takeover from Tiny Rebel brewery and ales from Thornbridge, Jennings,
Triple fff, TQ Beerworks, Copperhead and others plus Ciders from Sandford Orchards,
Hunts, Goodstones and Black Rat.

18th – 20th September 2026 – Abbfest

A charity event set at Fermoy's Garden Centre in Newton Abbot. Every penny raised goes
directly to local charities. Since 2004, Abbfest has raised over £275,000 for good causes
across South Devon. More details here <https://abbfest.org>

25th – 27th September – Fal Beer Fest (Non CAMRA event)

The Princess Pavilion, 41 Melville Road, Falmouth TR11 4AR www.falbeerfest.co.uk

7th – 18th October – Wetherspoons Autumn Beer Festival

Coming to a Wetherspoons outlet near you

16th – 17th October – Dunsford Beer Festival

Dunsford Village Hall, Dunsford

Back for a third year. 10 or so beers plus 4 ciders and a BBQ

Contact Guy for more info guy@slow-selling.org

14th – 16th January 2027 – Exeter Festival of Beer (EFOB)

The Corn Exchange, Market St, Exeter EX1 1BW. See advert in this issue and details at

<https://exeter.camra.org.uk/viewnode.php?id=147038>

EXETER FESTIVAL OF BEER

14th – 16th January 2027

**70 Real Ales
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Wine, Spirits & Food available



**Beer &
Cider
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Tastings**

**Corn Exchange
Exeter EX1 1BW**

**Thursday 16:00-22:00
Friday and Saturday 11:00-22:00**

Entry prices to follow



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PUB & BREWERY NEWS

The Old Inn at Halwell has re-opened, and is now called the **Springer Spaniel**.

The George & Dragon in Dartmouth has closed, awaiting a new tenant.

The Olde Cider Bar in Newton Abbot is currently closed

The Hole in The Wall, Torquay remains closed but there are signs of work being done so definitely one to watch.

The Tavistock Inn at Poundsgate reopened on Wednesday 12th August with new landlords.

The Rising Sun at Woodland is closing on Saturday 15th August, hopefully temporarily, but any updates will be welcomed.

The Thatched Tavern in Maidencombe, Torquay is still for sale.

https://www.rightmove.co.uk/properties/169702229#/?channel=COM_BUY

Royal Oak, Ashburton Things continue to go well at the Royal Oak and to celebrate the first anniversary of the pub re-opening after four years of closure, Landlords Vicky & Karl are throwing a Halloween-themed party on October 24th. "We wanted to celebrate a year of being open - it should be a good fun evening with all welcome," Vicky explained.

Albert Inn, Bridgetown, Totnes "It's been a strange old summer one way or the other," Albert landlord Giles Hawkins commented. "Now we are looking forward to the Autumn season and some cooler weather," he added. The next big event for the Albert is the annual Halloween Beer Festival 30 Oct - 1 Nov which will feature beers from outside the west, Bridgetown beers, ciders, food plus music from King Colobus. Various culinary evenings are also being planned - see the Albert notice boards and website for further details.

BAMBI'S LEAVING! The Albert Inn is very sad to announce that popular barmaid Sarah "Bambi" Quinn is leaving the pub after over five years of service to seek her fame and fortune in London. "She will be much-missed by all in the pub and no doubt her teammates at Totnes Bluebirds Ladies Rugby Club for her hard work, smile and her fun nature," said Albert landlord Giles Hawkins. The occasion is being marked by a fancy dress leaving bash at which it is believed a certain News & Brews correspondent will be dressed up as Shrek.

Palk Arms, Hennock Palk landlord Mike Rowland has announced that the summer months have been reasonably good for the pub. "The outdoor music sessions in the beer garden have been well received and kitchen bookings are well up compared to last year," he confirmed. Mike and his staff are now preparing for the autumn months when the music will transfer indoors while also starting to take bookings for the Festive Season. »



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PUB & BREWERY NEWS...CONTINUED

» **Bridgetown Brewery** The recent hot weather produced a few problems for brewer George. "There have been times when it has been too hot to brew as we use open-top brewing vessels which has made controlling the beer temperatures challenging, I'm pleased to say though that we never ran out of beer and that solutions were found to enable us to start brewing again."

Bays Brewery It's been an absolutely cracking summer here at Bays, and we thought it was about time we shared a few of the highlights. First up, a huge thank you to everyone who picked up a pint of Afloat - together, you've helped raise £1,038 for Above Water, supporting their brilliant work promoting water safety. Meanwhile, our latest charity beer with Paignton Zoo, Tall Order (4.7%), is selling fast. Every pint and bottle sold supports wildlife conservation, adding to £30,000 you've already raised for the zoo over the years. Away from the brewery, it's officially been our biggest events season ever, with the Bays team popping up at more than 40 events across Devon in 2026.

Riviera Brewing Festival Season has kept Riviera Brewing busy in 2026 with six local and one regional festival supplied with Riviera Ales. Two seasonal ales, Torbay Express and Beach Blonde were very popular with regular favourites Riviera Gold and Devonian also very well received. Very soon the brewhouse will be busy brewing for winter and Christmas time. Christmas Gold, Santa Express (spiced amber ale) and Donner & Blitzed are all planned to be produced again. RBC cask ales can be found occasionally in the Upside Bar, Paignton, The Railway Brewhouse, Newton Abbot and TQ Beer Works, Torquay. Also available in small keg and bottle direct from the brewhouse. Contact Alan at Riviera Brewing at ales@Rivierabrewing.co.uk or on 07857 850110.

The Durant Arms



01803 732240

Opening times see website.

www.durantarms.co.uk

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SOUTH DEVON CAMRA'S MIDWEEK SOCIAL

As you may be aware, we run a monthly trip to the various parts of our branch area, that with a few exceptions covers the TQ postcode area. We try and fit in as many areas as we can over a 12 month period but can be hampered by availability of Public Transport.



Here's what we've been up to so far in 2026,

January saw ten of us venture via Totnes to **Salcombe and Kingsbridge**. The weather was less than clement so coats and waterproofs were in order, but this didn't deter those who went sampled the beers on offer.

February Another wet day (remember those?) but we had 18 on the trip round **Paignton**, starting in **The Talk of the Town**, before heading across the road to **Henry's Bar** and then on to several other pubs such as **The Harbour Inn, The Torbay Inn, The Devonport Arms and The Upside Bar**.



In **March** we ventured to **Dartmouth** by various routes and after a hearty breakfast in **Dudley's Café** which is run by CAMRA members, 21 of us spent time in the various hostleries of Dartmouth such as **The Cherub, The Dolphin, The Market House and Dartmouth Conservative Club** before returning to our various homes.

Our **April** trip was to **Ashburton and Buckfastleigh** using the 88 bus from Newton Abbot or Totnes. For various reasons we hadn't been to either town for a few years and several pubs had changed hands and reopened so this was a good opportunity to visit **The Royal Oak, The Globe, The Silent Whistle and The Club at No 2** that opened just for us. »



SOUTH DEVON CAMRA'S MIDWEEK SOCIAL ...CONTINUED

The **May** trip was to **Teignmouth**, sampling ale in several pubs plus the **Teignmouth Social Club** and finishing in our town pub of the year, **The Blue Anchor**.



In **July** we took the bus from Kingsbridge to **Torcross** and **The Start Bay Inn**, that along with the Torcross area took a battering in the Winter storms. After that, we walked to **The South Hams Brewery Tap at Stokeley** where we spent a couple of hours before walking again to **The Church House Inn at Stokenham**. After suitable refreshment we returned to Kingsbridge.

August saw our largest gathering for some years when we went to **Shaldon** and were joined by members from Exeter and East Devon branch. A superb day indeed as the cover photo shows.



Hopefully this has given you an idea of what we do every month. If you would like to join us, look at the website www.southdevon.camra.org.uk for details of future trips.

Lawrence Stringer

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



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Real stories, real people, real ale



MARKET BOSWORTH RAIL ALE FESTIVAL

Market Bosworth is a very pleasant small town in Leicestershire. It is fortunate to have a station mid-way along the Battlefield Line, a preserved steam railway. In addition to the station there is also an old goods shed in a large area of hard standing, an ideal venue for a beer and cider event supported by road going steam locomotives, large and small, plus more or less anything else steam driven. This has been running annually in July since 2010 and has grown steadily in popularity.

I hadn't visited for a few years, so 2026 was chosen to be my return. I decided I should venture forth, on a Thursday, by train from Totnes. The nearest large town to Market Bosworth, accessible by train, is Hinckley. To get there from Totnes requires travelling to Birmingham and changing onto the local Birmingham to Leicester line. Unfortunately this involves travelling by Cross Country Trains, not famous for comfortable, trouble free journeys. My three hours from Totnes to Birmingham New Street was spent on a four coach train that was vastly overcrowded with passengers sitting and standing in the gangways and vestibules. It was already nearly full at Totnes, it had only come from Plymouth! Fortunately I was able to sit on my reserved seat, but leaving my seat during the journey was more trouble than it was worth.

By contrast the local train to Hinckley was a pleasure to travel on. I arrived relaxed and caught the local Stagecoach bus, electric and almost new, to my Premier Inn for a two night stay.

Thursday evening was allocated to visiting some of my old haunts in Hinckley. I settled for two pubs, The Queen's Head and the New Plough. The Queens is a splendid 'Victorian' pub with four hand pumps on the bar, one usually dispensing Draught Bass. I chose Bass, it was as near to a 5 as I've had for a long while, so I had another! (see photo) No children and no pets, a GBG entry since 2013. »



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MARKET BOSWORTH RAIL ALE FESTIVAL ...CONTINUED

» The New Plough is another regular GBG entry serving up to 6 real ales, usually including Marston's Pedigree, and up to 3 ciders. I chose a pint of Tetley's Original Cask, a beer I don't see very often. (see photo)

The next morning I had a cooked breakfast adjacent to the Premier Inn, in one of the restaurants Whitbread are soon to be selling off. On Friday and Saturday the festival was running a vintage bus from Nuneaton and Hinckley to Mkt. Bosworth, so I caught a convenient one to the festival. The 'vintage' bus (see photo) looked newer than some of the buses we get down here! I spent a happy six hours enjoying the beers and meeting many old friends I hadn't seen since before Covid. The beers were spot on, using CAMRA's cooling system to keep the temperature just right despite the excessive temperature outside! My congratulations to Jackie who continues to run an excellent event.

I caught the vintage bus back and realised it was going through a village called Earl Shilton, so I got off and visited the Shilton Vaults, an ex-bank, to say hello to Sue, the landlady. It was Friday tea-time so it was crowded with customers knocking off for the weekend. I chose a superb pint of Draught Bass again.

I caught the Stagecoach bus back to Hinckley, it conveniently dropped me opposite the Premier Inn, but also adjacent to a Marston's pub called the Wharf. I had a very nice pint of Wainwright's Bitter to finish the day.

Saturday was my day to return to Totnes, a trip I was not particularly looking forward to, however, I was wrong, the Cross Country Train from Birmingham New Street had 8 coaches and, although it seemed pretty full, everyone got a seat.

All in all a pleasant couple of nights away with some excellent Midland beers, including some amazing pints of Draught Bass, where sparklets help to produce very drinkable beers.

Alan Cooke



The Goods Shed before the rush



The Marquee

SOUTH DEVON CAMRA LEISUREWEAR

All garments have the new logo on the front. Short sleeve garments also have the CAMRA roundel on the sleeve.

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When we receive your order, a reply will be sent quoting South Devon CAMRA's bank account details. Please make payment to this account, then the order can be placed with the supplier

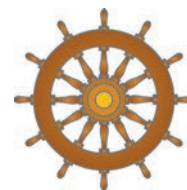
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RG122	100% Polyester Long Sleeve Fleece	£23.00
RX301	100% Polyester Long Sleeve Sweatshirt	£15.00
FR100	Mens 100% Cotton Long Sleeve Rugby	£21.00
FR101	Ladies 100% Cotton Long Sleeve Rugby	£21.00
BB15	100% Cotton Baseball Cap	£10.00

For available colours see:
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Delivery times will vary but we estimate it will usually be 3 - 4 weeks from placing the order with the supplier.



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BUCKING THE TREND: A YEAR AT THE ROYAL OAK, ASHBURTON

With all the apparent doom and gloom stories surrounding pubs at the moment – who would be brave enough to take the plunge into pub management – into a pub that has been closed for four years into the bargain? And what does it take?

It has been almost twelve months since Vicky Coles and her partner Karl Austin took the reins at the Royal Oak – which visitors will find on the main street in the Devon town of Ashburton. News and Brews thought it was time to find out why these two people took the plunge and what has happened since they did so. “Having been involved in the pub industry for a long time it has always been my dream to run a pub,” Vicky revealed.

So how did this opportunity come about? “I was working at the Albert Inn when one day the Royal Oak property owner visited Giles Hawkins, the landlord of the Albert Inn, to discuss re-opening the Royal Oak. They decided what they wanted was a young, enthusiastic couple to re-open and run it. At the time Giles was putting me through my alcohol license with a view to running a pub in the future. You could therefore say right place, right time,” she explained.

“The original conversation I had with the property owner was on how difficult it is to sell an empty pub, especially when it is Grade Two listed and whether it could be re-opened,” Hawkins confirms.

“A voice – Vicky’s – then popped up saying “I could run it”. The three of us sat down and worked out if it could be done. Once we realised that it could and that Vicky and Karl were exactly who and what we were looking for it didn’t take long to come to a decision,” he added. Although it was Vicky’s dream to run a pub, having a partner and a family meant there were others to be considered, not least partner Karl, before papers could be signed.



“The first thing I did was to speak to Karl. He fully supported me in my dream. We then went back to Giles and spoke to the property owner. We took over in October 2025 and the rest is history,” she said. “When Vicky suggested it to me I was only too pleased to support her. She runs the pub and Giles in turn is her boss. I help where I can behind the bar and as the pub handyman. I am loving it,” Karl confirmed. “We are a couple and that in my opinion is what couple do – support each other,” he added. It is worth pointing out that both Vicky and Karl have given up separate careers to run the Royal Oak together – Karl was a vehicle mechanic while Vicky had her own cleaning business and also worked in the hospitality industry.

Once the dotted line was signed it was down to work.

“With the pub having been closed for four years it took a good two months of blood, sweat and tears for Karl and myself to renovate the pub – it certainly helped having run my own cleaning business,” laughs Vicky. “We did everything ourselves so we take a great deal of pride in how it looks and when folk come in and praise the way the pub looks,” she added. »



BUCKING THE TREND: A YEAR AT THE ROYAL OAK, ASHBURTON ...CONTINUED

» The next stage was worrying about how locals would take to the pub being re-opened and being run by “foreigners!” “I am a native of Totnes – a Totnesian – which is not too far away from Ashburton. I am also very much a people person, as is Karl, and we immediately set to building up relationships with the good folk of the town,” Vicky explained. “It’s not been easy at times – it takes time to understand locals and try to put in place what they want in a pub. We constantly listen to what our regulars tell us they would like plus we try to get involved with the community. As a result we have developed friendships with locals which is nice,” Karl confirmed.

“As a result of feedback and requests we now have live music, bingo, open mic nights and a variety of meals and deals (including, at time of writing, the introduction of Sunday roasts). There are other things in the pipeline too, including a first anniversary Halloween Party on October 24th, so watch this space,” Vicky added. As previously mentioned, Vicky and Karl also had children to consider – so how are the kids coping? “The children were – are – an important consideration but we are both very happy to see that they have all settling in nicely. It is great to see that they are all developing friendships in the town – and one is now even working in the pub!” Vicky answered. Step forward Alexis, the oldest daughter who is currently employed as a kitchen porter in the Royal Oak. “It’s fun working in the pub. It’s also helping me to develop my people skills and a work ethic plus is also giving me an insight into what it is like to run a business – something I intend to do in my own future – though not necessarily in the pub business,” she explained.

So – after almost a year since re-opening – has anything changed? “To be honest no – we are both still thoroughly enjoying pub life. I am a people pleaser so I don’t really think of it as work. Every day is different – hard work, new faces, new challenges, new experiences. Solving those challenges is what makes this life worthwhile and so rewarding,” Vicky and Karl agreed. As well as making the pub a success, the couple also harbour one other not-so-secret ambition. “We’d love to get in CAMRA’s Good Beer Guide in the future,” Vicky admitted. “That would really put us on the map. So far the beer food and activities we put on have all been well-received and this spurs us on to try and be the best we can be,” she added. From this correspondents (several) visits it certainly appears that Vicky and Karl are on the right track. What advice therefore does Vicky have for any would-be publicans reading this piece? “Be prepared. It is no walk in the park. It is a 24/7/365 job. Sometimes it can be very hard and demanding and you have to learn to live with the pressure of running the pub,” she advises. “I was – am – very lucky – I have learnt a lot from Giles – both as a boss and a mentor and he is always around and available for advice and guidance,” she added gratefully.

What about the future? “We are here for three years – that’s the agreement we signed with the property owner. We fully intend to fulfil that and then we’ll have to wait and see,” Vicky responded. The last word probably deserves to go to Giles Hawkins, the person who backed Vicky and Karl in the first place. “Vicky and Karl are a brilliant couple with the ideal personalities and work ethics needed to run a pub. If it had been anyone other couple interested I would have had grave doubts, but every time I visit I am impressed with how things are going and I am very happy with how things are going,” Giles concluded.

Paul ‘Grizzly’ Adams



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A warm welcome from
Paul & Steph

MODERN BEER: A VIEW FROM THE END OF THE BAR

A new Mr Grumpy makes his debut.

Or: how a pint became a pudding, a chemistry experiment, and a lifestyle choice.

There was a time, not so long ago, when ordering a beer involved three decisions: bitter, lager, or stout. If you were feeling reckless, you might ask whether the guest ale was any good, and the landlord would shrug in a way that meant either “yes” or “it has been in the barrel since Tuesday.” That was enough. We were happy. We had crisps, darts, and a pint that tasted broadly of beer. Now, of course, the blackboard behind the bar looks like the contents page of a very emotional cookbook. Beer is no longer simply brewed; it is “curated,” “dry-hopped,” “barrel-aged,” “infused,” “foraged,” and quite possibly counselled through a difficult adolescence. A man cannot ask for a pint without being offered something cloudy, tropical, lactose-enhanced, and named after a minor nervous breakdown.

The Tyranny of the IPA Let us begin with the IPA, because everyone else did and, apparently, never stopped. Once upon a time, India Pale Ale had a purpose: hops helped preserve beer on long journeys. Fine. practical. admirable, even. Today, the IPA has multiplied like bindweed. West Coast IPA, East Coast IPA, New England IPA, session IPA, double IPA, triple IPA, milkshake IPA, sour IPA – it is less a beer style than a family tree with no responsible adult in charge. The modern IPA frequently arrives looking like orange juice that has given up on breakfast. It smells of grapefruit, pine needles, mango, passion fruit, and whatever else the brewer found in the greengrocer’s reduced bin. I am told this is “juicy.” I am also told it is “crushable,” which is a word that makes me want to crush the speaker’s tasting notes into a small ball and post them to Belgium.

Beer or Dessert? Then came the pastry stout: a dark, strong, sweet beer designed to taste like cake, biscuits, chocolate bars, pancakes, marshmallows, custard, or the entire contents of a child’s birthday party liquefied and poured into a snifter. I do not deny that some of these concoctions are clever. I simply question whether cleverness is what I require from a pint. In my day, stout was black, bitter, roasty, and stood quietly in the corner wearing a flat cap. Now it contains vanilla, coconut, maple syrup, peanut butter, and the crushed dreams of a dentist. It comes in a can decorated like a fairground ride and costs roughly the same as a modest lunch. If I wanted pudding, I would order pudding. If I wanted beer, I would prefer it not to require a spoon.

The Sour Problem Sour beer is another modern triumph, if by triumph one means persuading people to pay premium prices for something that tastes as though the cellar has been flooded by lemonade and regret. I understand that sour beer has a long and noble history. I understand wild fermentation, barrel ageing, lambics, and all the rest of it. I also understand that when my pint makes my cheeks fold inward like a closing deckchair, something has gone awry. The young people call it tart. They say it has notes of cherry, raspberry, gooseberry, and “funk.” Funk used to be something you avoided in a pub toilet. Now it is printed proudly on a can beside a cartoon skeleton riding a lime wedge.

The Sober Pint To be fair – and I dislike being fair, but age has softened me in inconvenient places – low- and no-alcohol beer has improved enormously. It used to taste like wet cardboard viewed from a distance. Now some of it genuinely resembles beer, which is a remarkable achievement and useful for drivers, runners, responsible adults, and people who have meetings before noon. Even so, I reserve the right to grumble when a pub fridge contains twelve alcohol-free hazy pales, three mango seltzers, two CBD tonics, and no ordinary bitter. Moderation is admirable. So is choice. But must choice always arrive wearing neon branding and charging £4.80 for 330 millilitres? »

MODERN BEER: A VIEW FROM THE END OF THE BAR

...CONTINUED

» **The Can as Art Gallery** Modern beer cans deserve a separate complaint. They are no longer labels; they are graphic design portfolios. One cannot tell whether one is buying a pale ale, a skateboard brand, or a limited-edition comic about intergalactic fungi. The name will be something like “Static Goat Parade” or “Don’t Wake the Pineapple,” and the description will promise “waves of citrus over a soft malt pillow.” A soft malt pillow is not a thing I asked for. I asked for a beer. I would also like to know, preferably before purchase, whether it is 3.8% or 9.2%, because the difference is the distance between “pleasant afternoon” and “why am I explaining municipal drainage to a stranger?”

A Reluctant Toast And yet – here is the shameful confession – modern beer is not all nonsense. Some of it is excellent. Brewers are more inventive than ever. Local breweries have revived styles, challenged blandness, improved alcohol-free options, and given drinkers more variety than any generation before us. The best modern beers are bright, balanced, interesting, and made with real care. But must we be so theatrical about it? Must every pint come with a backstory, a limited release window, and tasting notes longer than a mortgage application? Beer should be sociable, refreshing, and honest. It should sit in the glass without demanding applause.

So raise a glass – hazy, sour, stout, bitter, lager, or suspiciously pudding like – to modern beer. It is inventive, infuriating, sometimes brilliant, often overpriced, and occasionally indistinguishable from dessert. I shall continue to complain about it loudly, of course. But I may have another half, just to be certain.

Anonymous

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The following pubs give discounts to card carrying CAMRA members

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The Queens Arms	Brixham	Mondays 50p off a 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
The Church House Inn	Stokeinteignhead	30p off a pint
The Castle Inn	Stoke Gabriel	40p off a pint
The Green Dragon	Stoke Fleming	10% off a pint
The Market House	Brixham	10% off for CAMRA Members
The Old Engine House	Torquay	10% off cask beers
TQ Beerworks	Torquay	10% off a pint
Totnes Brewing Co	Totnes	10% off TBC brews

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