

56TH EDITION

WINTER 2016



Mid-week Beer Tour

One of the team seems to have a grave problem



South Devon CAMRA

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WELCOME

56TH EDITION WINTER 2016



Cheap alcohol continues to be a threat to pubs, clubs and legitimate drinking establishments. I have been sent a report from the Alcohol Health Alliance (AHA) who found that the cheapest white cider at 16p per unit delivers the recommended drinking units of 14 for £2.24. As budget alcohol from supermarkets and off-licences account for two-thirds of alcohol sales in the UK, this is a blow to our pub industry. And this is not new, as little has changed in recent years. The group reviewed the major supermarket chains and found cider and perry in Asda Tesco, Morrison's and Sainsbury's at 22p per unit or less. They made the points that the minimum hourly wage for those aged under 18 is £3.87 and after just an hour's work, you would still have 38p change after buying a three-litre bottle of Frosty Jack's containing 22.5 units of alcohol. And today, £10 will not buy you a large Domino's pizza, but you would have a penny left over from a 700ml bottle of 40% Putinoff vodka at £9.99. The Scottish government has been seeking to introduce a minimum alcohol price, but it has been held up in the courts. The Chairman of the AHA, Professor Sir Ian Gilmore, said: we need minimum unit pricing. This would target the cheap, high strength products drunk by harmful drinkers whilst barely affecting moderate drinkers, and it would leave pub prices untouched.

An article in this issue of News & Brews gives information of the WhatPub Beer Scoring system, and as February is the end of our scoring year, it is important for you to get your scores in as soon after 31st January as you can. The very last cut-off date is shown below.

Cheers,
Tina Hemmings, Editor

Your What Pub scores will be used to inform the Good Beer Guide choices in February. It is important that you complete your scores by **3rd February for them to be counted**

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PUB AND BREWERY NEWS

A recent visit to the **Totnes Brewing Company** was rewarded with a great range of beers: Oakham Ales Citra Export 4.6%abv; Beavertown Brewery's Gamma Ray APA 5.4%abv; J.W. Lees Jumbo Star 3.9%abv; Marble Brewery's Stouter Stout 4.7%abv; Heavy Industry Brewing Diawl Bach 3.8%abv and two of its own brews Spanner Hand 5.2% and Movember 4.9%. 30p from every pint of Movember is donated to the Movember Foundation which raises money to support men's health. One of its selling points was 'Excellent conditioning and head retention, it will leave a fantastic beer moustache on any beer lover's upper lip.'

The **Devon Dumpling** in Shiphay Torquay hosted the last branch meeting of South Devon CAMRA Branch. Sharp's Doombar, Dartmoor Jail Ale and Bay's Devon Dumpling were on offer.

The Star at Liverton has closed, and the **Old Coach House** at Babbacombe, owned by Enterprise Inns, closed briefly this month then reopened again with a new landlord.

The Hall & Woodhouse owned **Thatched Tavern** at Maidencombe, now has the same management as the Ley Arms at Kenn.

The **Carpenters Arms** at Islington is serving ale direct from the cask. It sources its beers from Otter and Dartmoor breweries and carries a changing variety from both.

The **Moorland Hotel** at Haytor Vale is serving Dartmoor Jail Ale.

The **Church House Inn** at Holne is for sale for £350,000. The Christian charity selling the property is insisting it remains as a pub, as it has been for centuries. The pub is likely to remain a free house, and we have heard that there is a lot of interest in it.

The **Dolphin Inn** at St Marychurch has reopened.

South Devon CAMRA Branch recently had a meeting at the **Kingsbridge Inn**, Totnes which is under new ownership. Regular beers are Dartmoor Jail Ale and Otter Bitter. This is the oldest pub in Totnes and has original 17th century features and open fires making it a cosy stop-off.

Top marks in all categories were earned by **The Cromwell Arms**, Bovey Tracy, when the Cask Marque judges visited last month.

Teignmouth pubs seem to be good supporters of the St Austell Small Batch Brews. The **Blue Anchor** was serving Toast 4.8%abv while the **Ship Inn** had Tall Order 5%abv at the same time.

The Swan in Newton Abbot seems to get some different brews in. East London Brewing Company's Foundation Bitter was one of the recent ones.

Beers from Tanners Ales, a new brewery in Wiveliscombe, have been seen in local pubs and have been well received. Box O Frogs and Big Horse were seen at **Teign Cellars** Newton Abbot: at **The Swan** (Newton Abbot), **The Queens**, Brixham and **Bishop Lacy**, Chudley they have been serving T A Gold and Box O Frogs. The village of Wiveliscombe now has 4 breweries, Cotleigh, Exmoor, Black Bear and Tanners. >>

PUB AND BREWERY NEWS.... CONTINUED

>> The **Bishop Lacy** reports that the beers from Black Tor always sell especially well. Tanner's Box O Frogs was excellent and 'flew out'. The Hunter's Slaughtered Lamb was also highly impressive.

The team at **Teign Cellars** Newton Abbot threw a party in November to celebrate their renewed invigoration, due to them having improved the beer choices and enhanced some of their working methods. The proof was on the bar with ales which included Navigation 'Golden Anchor'; Powderkeg '6ixs and 7evens'; Moor 'Envy'; Good Chemistry 'Solar Impulse' and an old favourite which was in stunning condition, Titanic 'Plum Porter'.

The **Artichoke Inn** has been accredited with cask marque. The pub successfully passed with top marks two assessments on its cellar and 4 on its real ales.

The **Rugglestone Inn** at Widdicombe recently celebrated its 10th anniversary and over 300 people attended the party. There was a hog roast (roasting one of the pub's own pigs which had been reared in the village), a firework display and music. Luckily it was a fine but cold evening.

The **Sandy Park Inn** is currently closed. As this is a GBG pub, the South Devon CAMRA branch will be informing the Guide editors.

The Endeavour in Teignmouth reopened under new management as the **Cove** at the beginning of the holiday season. It has been considerably cleaned up and is selling Doom Bar and other beers.

Heritage Ales Empire IPA and an old favourite, Harvey's Best Bitter were on the bar at **The Crown and Sceptre** in St Marychurch on my last visit.

The new micropub at Newton Abbot, **The TapHouse and Bottle Shop** seems to have been well received. The opening night on the Friday was packed with customers and a couple of visits by our reporting team since then has found it to be popular. The changing beers means one always gets a nice surprise - last time we were there we were treated to Redruth's Windjammer and Dartmoor Legend.

OTHER BOOZE NEWS

John Lawton, MD at Teignworthy Brewery has fitted a still alongside the brewing equipment and intends to distil Black Dog gin soon. At The TapHouse opening, there was one of the few bottles to be produced to date, and by Sunday lunchtime it was all but gone.

Dartmoor Distillery based in the Old Town Hall, Bovey Tracy is producing a local whisky.

BREWERY NEWS

On Remembrance Day, South Hams Brewery had its first outing at The Creeks End Kingsbridge, with its strong new ale Sherman (6.4% abv) to commemorate those who took part in Exercise Tiger, the American allies who were stationed around Slapton and the neighbours who were displaced while the Americans trained in the area. This is an American Pale Ale and 10p on every pint goes to the British Legion Poppy Day Appeal.

PUB AND BREWERY NEWS.... CONTINUED

>> Thanks to relatively friendly hop growing conditions in Plymstock, **Summerskills** Plymhop Ale returned again this year. There was some eager anticipation (Carol at the Oak in South Brent got her order in before it was even brewed!) and the beer has been very well received. Two Christmas beers are ready for the season's festivities: Christmouse in cask and Turkey's Delight in bottles. Turkey's Delight, also had a few sales for Thanksgiving.

At **Black Tor Brewery**, Advent (4.8% abv) has returned. This dark ruby red Christmas ale fortified with a generous helping of special reserve port first appeared at the Queens Arms Charity Beer Festival in Brixham. A range of Limited Edition Brews are now being released, and a full flavoured triple hopped 4% abv Stout with rich coffee and chocolate aromas had its first outing at the Chudleigh Halloween Streetfood Night. In the new year a dry hopped IPA brewed with New Zealand hops Motueka, Dr Rudi, Rakau & Kohatu is planned. Bottling capacity has been increased to meet demand, and there are frequent tasting sessions and meet the brewer events at Darts Farm and other outlets.

Shark Island Stout (Chocolaty Malt taste, 4.5% ABV) made by the **Bridgetown Brewery** is now available at its brewery tap the Albert Inn, Totnes. The brewery's Christmas offering, Queen's Speech (ABV 4.5%), described by brewer Giles Hawkins as 'Christmas pudding in a glass' is currently in production and should be available from around mid-December.

The Totnes area has another new brewery, based at Staverton between Riverford's shop and their field kitchen. Unconnected to the Riverford brand, **Barnaby's Brewhouse** is currently making 3 craft ales which are on sale at the Riverford shop in bottles. A 5 barrel brewery is being planned but until it is up and running, the Pilsner, Helles and Dunkel beers are being produced on a smaller scale. In accord with the traditions of its neighbours the beer is organic, unfiltered and vegan.

A RETURN TO STOKE ON TRENT

I spent some time in Stoke-on-Trent in the 1970s which most people just refer to as Stoke. Strictly speaking, Stoke is only one of the towns which make up the area of S-o-T which also includes Hanley, Burslem, Tunstall and Longton. Back in those days there were at least 6 working coal mines, a large steel works and a thriving pottery industry, all now gone or severally de-industrialised, as has the raison d'être for the villages that supported them. As for the beer you had to like Bass, but that was disappearing under the onslaught of keg Worthington E. You might have been able to find some Joules (pronounced Jaoules) before the brewery closed. In short, the area was a beer desert.

On my recent return, I walked northwards along the Trent Mersey canal from Stoke to reach the **Holy Inadequate** at Etruria which was on the old road to Hanley, and also has a chapel. The few remaining houses (but not, of course, a pub) were built by Wedgwood for his workforce. In its present incarnation it has seven ales and has been regular winner of the local branch's Pub of the Year. >> *continued on page 21*



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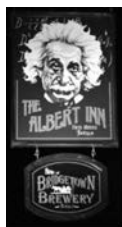
The Albert Inn

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**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.

MIDWEEK MISCREANTS

Wednesday 19th October found us in the middle of Torbay, (not literally - that was on the occasion we caught a ferry from Brixham to Torquay) where the Wetherspoon autumn beer festival was in full swing at the Isaac Merritt in Paignton, with no less than 9 of the 30 festival beers on the bar - likely as not the most of any of the company's pubs in our area. Of these, there was one that I had yet to tick - the only line that had been changed since I looked in after work the previous day.



We then crossed the road to the Cork & Bottle, a street-corner pub that offered either Hobgoblin or Bluebeard's Revenge (from Hunters). It was here that we met our newest member, who turned out to be a dead-keen pianist (see photograph).

Having walked down through the town to Torbay Road, the rest of the party went into Henry's Bar, while I headed over to The Talk Of The Town, the town's other Wetherspoon outlet, in pursuit of any more festival 'ticks' (it must now be pointed out that the Grumpy Old Man, sworn enemy of us tickers, had, as usual, long since tracked down all of the festival beers). If there's one thing that we tickers dislike, it's a 'ticker of convenience', especially a hypocritical one who derides us at any chance. Yes, folks, the truth is out. As it was, despite not expecting much, of the 6 festival beers on, I found 4 that I needed (my word, not Grumpy's).

Meeting the rest of the party at the bus station, it emerged that they had met 2 further CAMRA members at Henry's, and Richard and Moss now joined us on the 120 bus to Kingswear, where, on arrival, the Steam Packet on the road down to the lower ferry was our first stop. The ales on offer in this nautical-themed pub were Wadworth's 6X; Butcombe Bitter; and the new Salcombe (was Quercus) Brewery's Seahorse.

Up by the church the former Pub of the Year, the Ship Inn, was our stop for lunch. Baguettes proved popular, washed down with St. Austell 'Harvest Moon,' Otter Ale, and Adnam's Bitter - a somewhat reduced choice, as the other hand pumps were cleared for a wider choice to accompany the Regatta at the weekend.

Fed and watered, it was over the river to Dartmouth, where we initially split into pairs to update various premises' 'What Pub' entries, before meeting up at the Cherub, where we rounded off the day with good Salcombe Gold, Pandamonium from South Hams, Exeter Ferryman, and St. Austell Proper Job.

Peter O'Nioms

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WHATPUB.COM BEER SCORING

Whatpub is the CAMRA online pub database. All South Devon CAMRA members are strongly encouraged to contribute to the CAMRA National Beer Scoring System by scoring their beers on each visit to a pub. The scores are used to assist selection for the CAMRA Good Beer Guide and as a general guide to beer quality.

To access the scoring system please follow these steps:-

- 1 On your computer or mobile device, search whatpub.com and log in with your CAMRA membership number and password. You will be presented with the search page. At that point, add this page to your device's home screen. On future occasions you should be able to access the site via the icon without having to log in.
- 2 Search for your chosen pub by entering its name and town, if you're unsure e.g. Inn or Arms, search for a nearby pub you do know and use the Nearby Pubs facility to identify the pub.
- 3 Select the pub and you will be presented with its home page.
- 4 Under the heading 'Submit Beer Scores'-
 - a) Enter the date of your visit.
 - b) Enter your score from zero to 5, half scores are also allowed.
 - c) In the Brewery window, start to enter the name of the brewery and a predictive list will appear. Select the correct name for the brewery.
 - d) Clicking on the arrow in the Beer window produces a drop down list, select the beer. Should the beer not be listed, enter the name of the beer manually.
- 5 Check your entry then click Submit Beer Score.
- 6 If you have more scores for this pub select Add Another Score.
- 7 If you have visited another pub, click on the New Search button and go back to step 2 or, if it's a pub nearby to the current selection, use the Nearby Pubs option to quickly select the next pub.

If you make a mistake or wish to edit a score for any reason, go to Whatpub Beer Scores and log in with your membership number and password. Pubs are rated using an average of all scores submitted. Unusually high or low scores can seriously affect a pub's average score. A score of Zero means no real ale was available; use this only for pubs which do not sell real ale at all. If you happen to arrive at a one cask pub just as the beer runs out or is not available for some other reason, move on and don't score a zero. If you find a pub closed when you visit, again don't score a zero. If you have been served a pint which you rate at 1.5 or below, at an average of £3.60 a pint you really should be taking it back and explaining why to the barman. If your view is accepted and the beer amicably replaced with an acceptable pint, only score the new pint. The best kept beers will come to the end of the cask at some point and we've all had that last dodgy pint particularly in a busy pub. Speak to the bar staff, many of whom will be only too pleased to assist you.

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WHATPUB.COM BEER SCORING.... CONTINUED

As a guide, a pub requires an average score of 3.5 to be guaranteed entry in the Good Beer Guide, so ask yourself, is this beer worthy of such acclaim, and score higher or lower accordingly. A score of 5 will be given very rarely, if there was somewhere serving the ultimate perfect pint we'd all be there!

Try to visit each pub with an open mind and base your score on the beer only, not the surroundings, ignoring any preconceptions of the pub or previous experiences, or indeed the opinions of others. Score your beer genuinely whether it suits your preferred taste or not. It is perfectly feasible for a group of drinkers to score the same beer differently, but usually within a point or two. It might be best not to discuss your scores and keep them to yourself. Try to get into the habit of scoring all beers, not just particularly good or bad ones. Whilst it is possible to enter your scores on a mobile on the move, on a good night it's probably best to keep a running note and enter the scores at a more convenient time. Any beer recognised under CAMRA guidelines as real ale is in play, including pub beer festival ales. Once you're used to the beer scoring system it really is very quick and easy to do. It's certainly changed my drinking habits, often preferring a half of each beer on offer rather than several pints of the same beer. Beer scoring will give you a greater appreciation of the beers you're consuming and hopefully add to the general pub experience.

In order to preserve the integrity of the system, it is considered inappropriate for licensees, or their staff, to score their own pub or other pubs in their vicinity.

Clive Mackrell

SNIPPETS FROM THE PRESS

A pint in the UK is almost 12 times more than the cheapest pint in the world. The website pintprice.com shows Tajikistan in central Asia selling beer at 30p. Greenland is the most expensive at £7.19 per pint. Here in the UK the average pint is around £3.47.

The Times

The 13C Ring of Bells in North Bovey was severely damaged by fire in January. Since then, plans have been submitted to Dartmoor National Park's planning authority to rebuild the roof and thatch, wall tops, windows, first floor structure and stairs. A decision is expected in December, and there is no date for when the pub may reopen.

Herald Express

The Old Manor Inn at Preston, Paignton has won the Herald Express Pub of the Year. The pub is a 17th C Grade II listed building, a short stroll from the seafront. The owner was excited to receive the award and said that the pub had had lots of community support.

Herald Express

Drinkers at Murphy's Roadhouse on Paignton seafront will now be able to take alcohol into the pub's smoking area after midnight following changes in its licence. This was approved by the licensing sub-committee providing the area is monitored by a staff member and a security member at all times.

Herald Express

A TRIP UP NORTH

A holiday was planned in Yorkshire this autumn and when I mentioned this to a northerner in the pub, the immediate response was 'you'll find the beer different up there'. So I was looking forward to a new experience. I obviously had drunk northern beers before (Timothy Taylor; Marston's etc.) but a 'different' beer? I did my usual research, National Inventory (NI) bible (the new one) and Good Beer Guide (GBG) plus a quick look on What Pub (WP) so I was well primed.



York Tap

The first stop was York to change trains; luckily there was a while to wait for the next connection and very conveniently situated on the platform is the York Tap (GBG) with 18 hand pumps. A superb old railway refreshment room now a pub, serving Timothy Taylor's Dark Mild with a white creamy top only 3.8% but very nice at lunchtime. Then on to Harrogate, but there was no real ale in the hotel. However just around the corner behind the hotel was Hales Bar (NI & GBG) and a good choice of new beers with Naylor's Brewery Kindred 4% and Voodoo 4.7 %: both specials not regular brews. It was a busy music night so I couldn't see much but there was old fashioned red leather button back seating, lots of large wine barrels on the bar back and cases of stuffed birds high on the walls.

Day 2 was a trip back to York for some history at York Minster and the Viking exhibition. At lunchtime we retired to the Blue Bell (NI), really tiny, lots of old dark

wood and unchanged for years, with many pub of the year awards. We drank Rudgate Ruby Mild 4.4%. Day 3 was a day in Harrogate, gardens, history and a visit to Harrogate Tap (GBG), guess where? This is a sister to the York one but not quite so grand even though it was a refurbished railway refreshment room on the railway platform. There were less beers (only 11 but still worth the visit) my best was North Riding Brewery Cherry Porter 4.5% again with a very creamy head. In the evening wander around the town we happened upon Harrogate's first micropub, The Little Ale House. It had only been open a couple of months and was all newly refurbished, white walls, some wooden barrels as tables and others were scrubbed pine. There was a very interesting arrangement to get the beer barrels up onto the scaffolding pole stillage which was in a glass fronted cupboard. With a block and tackle fixed to the beams it is easy for one man to raise or lower barrels up to the top of a four barrel- high rack. I tried Saltaire Hazelnut Porter 4.6% and Bingley Steady State 4.2% an English bitter. That evening I revisited Hales Bar which was not so crowded so I could have a good look around. The bar had some interesting brass contraptions screwed onto it, a water tap and some gas cigar lighters which were lit to prove they worked and they made a talking point. >>

St Austell Bay, Cornwall



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A TRIP UP NORTH.... CONTINUED

>> Day 4 we were off on a steam train from Pickering to Whitby, a climb to see the Abbey ruins and the fine views but it was getting darker and looked a bit like rain so back into the town for lunch. At the Black Horse (NI) & (GBG), a gorgeous small cosy pub on the main street, there were two locals debating who's seat was who's. They and their three dogs kept us amused while we had lunch and Black Dog's Rhats 4.5%. Soon we had to make our way back to the train and Pickering and as we got off the train Vicky and John from Brixham were waiting to get on. Day 5 trains again: the Settle to Carlisle line was only partly open due to damage in the winter storms but a brilliant ride anyway. Carlisle for lunch and we found the Cumberland Arms (NI) but no real ale. Lots of wood panelling and large barmaids, a sort of High Street pub in a big town, lots of room and it felt it would be heaving at weekend. Then on to Alnwick, a place I had not heard of but the hotel had one real ale, a local beer, VIP Brewery's Hardy's Bistro Ale 4%.

On Day 6 we toured Alnwick Gardens in the castle grounds, and in the evening I strolled around the town to find the pubs. There had been a NI pub but it has been revamped as an eating house and lost all its character so I did not stop, I can't remember it serving any real ale either but I found the Tanner's Arms (GBG) which had a queue at the door, which is always a good sign. I wasn't first in but the regulars ensured my place in the queue was good. I tried Wylam Red Kite 4.5% and sat down to view the interior. The pub has small bar area where the locals gathered and a larger area with seats around the wall and lots of small tables made up of slices of tree trunks with one large tree trunk in the middle of the room. A pint of Tempest White Lite 4.7% just set me up for dinner. Day 7 was off to Bamburgh castle: still quite original - not flats or a ruin - so interesting especially the armoury! Then on to Lindisfarne - we were a bit castled out by now so we just walked around the outside and checked out the beach, it is an island most of the time, but I soon worked up a thirst and the weather was getting a bit gloomy. In the Crown & Anchor were lots of bare wood floors, tables and benches and serving Hadrian Borders, Secret Kingdom 4.2% to go with our sandwiches.

Day 8 was back to York and in the evening after a pubs ghost walk which didn't actually go into any pubs, we looked for a quiet drink but the city seemed to be full of very noisy university freshers: in the pubs, on the streets and filling double decker buses. We walked a bit further out of the city centre to the Golden Ball (NI), this seemed to be in a residential area and found a real gem of an unspoilt back street local with old furniture, live music and lots of real ale, my favourite was Timothy Taylor's Golden Best 3.5% a beautiful light mild. Day 9, the holiday was almost over and after a visit to the National Railway Museum the last port of call just had to be the York Tap to wait for our train, and I had Dark Star American Pale Ale 4.7% and lastly Tapped Brewery's Stout 4%. As I sat with this dark beer with a lovely creamy head I realised that all week I had been supping these creamy topped beers and they were very nice, I can't say they were all that different from southern beers but I enjoyed them all anyway. Well eleven pubs, fifteen great beers, steam trains, castles and only a few drops of rain.

Roger Adams



**CAMPAIGN
FOR
REAL ALE**

CAMRA 2017 AGM

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7th - 9th April 2017



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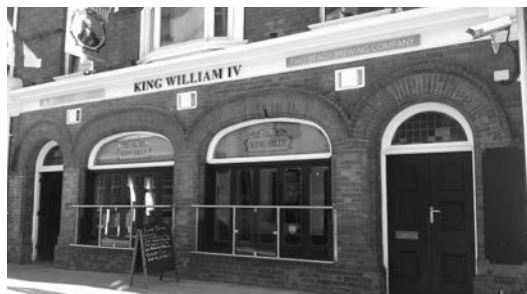
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NEW KING ON THE BLOCK?

Teignmouth's F & R's Bar was taken over by the **Two Beach Brewing Company** in late August, & rebadged as the **King William IV** from 26th September. It now has a copy of the original hanging sign in place outside and new windows etched with "The King Billy", the pub's familiar name locally.



The new signs at the Billy

I visited last week and am pleased to report that there are plans to improve things on the real ale front. The first action is to separate the ale delivery pipes from the ice cold lager pipes as it is acknowledged that the real ale has been served much too cold under the previous management. As a minimum, a third hand pump will be installed soon and initially used for a cider. Recent guest beers have been from Raw, Chesterfield, and Portobello

(London). Tribute & Teignworthy Levitation were on at the time of my visit. More hand pumps will be installed as real ale sales increase but there is a large programme of works to be carried out before we can expect a full report on how the pub is evolving. The much publicised moving of the brewery from Shaldon to Teignmouth is somewhere down the list of projects. The brewer is running the pub and handling the refurbishments, with the bar manager inherited from F & R's looking after the customers. They will be serving food again eventually but want to get the pub improvements in place first. Watch this space: it should become a good real ale pub to compliment The Ship and Jolly Sailor in the back beach area.

Ian Hemphill

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COSY PUBS AND OTHER MATTERS

'I'll just run the car home, and I'll meet you in the Crown' Bill said. We'd stopped in the square and Bill lived just round the corner. I got out of the car and stood on the rain-blackened cobbles. The soft golden glow of the lights from the Crown shone invitingly through the etched glass windows, advertising ales and stouts from a brewery long gone. Crossing the square, I pushed open the dark wooden doors and stepped inside. The atmosphere was that of a typical Friday with the comfortable burble of contented conversation. I hung my coat on the brass hooks beside the door and crossed the carpet to the mahogany bar. The rack of glasses above the bar twinkled in the subdued lighting and the brass based hand-pumps twinkled to keep them company. A young barman in a crisp white shirt approached me saying, 'Good evening sir. What can I get you?' I quickly scanned the pump-clips and noticed one of them was for a porter which I knew to be locally brewed. 'A pint of porter please' I said 'and may I have dimpled mug?'

'Certainly' said the barman and reached above his head, bringing the glass down and placing it under the tap. As he pulled the pump handle, I noticed with satisfaction how the beer swirled into the glass and how the tight creamy head formed on the top of the rich dark beer below. He told me how much it was, I paid him, and whilst he was at the till I noticed with approval how the plum coloured lights denoting the clarity of the beer were set off well by the dimples in the glass. He gave me my change; I thanked him and reached forward in eager anticipation of the first sip. And it was exactly as I thought; a rich fulfilling ale which complimented the warm cosy atmosphere of the bar and the anticipation of the evening ahead. I picked up my glass whilst wondering whether I should seek a seat at a table or stand at the bar until Bill arrived. I lifted the glass to my lips when suddenly I was hit from behind. The beer that didn't slop all over the counter slopped down my shirt. I turned to see what had hit me and standing beside me was a tall angular man who was talking rather loudly to his companion, completely oblivious to the fact that his bloody rucksack, which had the proportions for a month's walking tour in the foothills of the Himalayas, had completely destroyed the evening. When I asked him why he thought it necessary to carry a rucksack of such epic proportions in the saloon bar of the Crown on a Friday evening, he looked completely bemused. When I pointed out that the pub, although not packed was really quite busy and that possibly the rucksack could have been slipped off and put in the corner by the coat rack, he again looked baffled. I always carry a rucksack he said. Doesn't everybody? I then realised that any further protestations on my part were going to fall on completely uncomprehending ears and that a rucksack in a busy place, would to him be a perfectly normal thing to carry. So I looked at him and said as politely as I could 'My father always told me it was good manners never to wear a hat indoors. Might I suggest this maxim should be extended to rucksacks. **Take the bloody thing off before you do any more damage.**'

I'm sure I am not the only one who has been sent flying by a rucksack in a bar or a shop.

George Hemmings
Aka Grumpy's Apprentice

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A RETURN TO STOKE ON TRENT... CONTINUED

>> Resuming the walk, I passed the site of Wedgwood's house overlooking his Etruria and is now an hotel. Also off to the right is a soulless, and awful, retail park reclaimed from an industrial area, which in the 1970s was still active. Continuing under the railway bridge that carried both industrial traffic and the local Potteries rail link you arrive at the site of Viscount Trentham's steel works dating from 1836. It used to be very extensive, noisy and a major employer but is now levelled to the ground. My memories were of bustling activity and vibrancy. Further up near Burslem is more evidence of decline with derelict pottery buildings. There are four GBG pubs in Burslem which are only a few hundred yards apart. As I walked from the canal the first was **Bull's Head** which is the Titanic brewery tap and the Iceberg was superb. Next door is the Grade II listed **Duke William** with no less than ten beers and has a magnificent Edwardian interior. Unfortunately, the ambience was destroyed by the volume of the television which was shouting 'Bake Off'. A little bit further in to the town is the **Post Office Vaults** with seven more beers and not far away is the **Bursley Ale House** with another five. All in all, Burslem alone was a far cry from the beer desert of the 1970s.

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WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
2 Dec	20:00	Meet the Brewer, Hunters Brewery	Inn on the Green Paignton
3 Dec	12:00	Social meeting during the pub's beer festival	Queens Arms Brixham
5 Dec	19:00	Meet the Brewer, Hunters launching Vigilance Ale	Vigilance Brixham

The Vigilance is holding Meet the Brewer events the 1st Monday every month.

10 Dec	12:00	Christmas Social, Buffet at 2pm	Shipwrights Arms Shaldon
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2017

10 Jan	20:00	Branch meeting POTY short-listing	Farmhouse Tavern Torquay,
7 Feb	20:00	Branch meeting GBG Selection	Taphouse and Bottle Shop Newton Abbot
18 Feb	12:30	South West Regional Meeting	Highweek Village Inn Newton Abbot
7 March	20:00	POTY selection	The Jolly Brise, Teignmouth

Beer Festivals

Date	Event	Location
26 Nov	St Austell Celtic Beer Festival 200 ales from 11:00	
2 - 4 Dec	Charity Beer Festival 30 ales	Queens Arms, Brixham
2017		
13 - 14 Jan	Exeter CAMRA Winter Beer Festival	Exeter City FC, Exeter
26 - 29 Jan	A small winter beer festival with 10 ales - up to 6 available at any one time.	Albert Inn Festival, Totnes.
18 Feb	Dartmouth Beer Festival 11:00 - 23:00. Beer Cider Music and Food	The Flavel, Flavel Place Dartmouth

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Mfr ref	Product	Sizes	Colours	Price	Order (Size/Colour)	£
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180M	T Shirt	XS - 4XL *	white, black, azure blue, bottle green, bright royal blue, bright red, classic red, french navy, burgundy, sky blue, light oxford grey, convoy grey, pure gold, purple, emerald, yellow	£7.00		
870M	Fleece	XS - 4XL *	black, bottle green, bright royal blue, classic red, french navy, burgundy, convoy grey	£17.00		
FR01	Rugby Shirt Long sleeve, solid body, white collar	S - XL 2XL 3XL *	white, black, bottle green, royal blue, red, french navy, burgundy, grey, chocolate, purple	£19.50 £20.50 £21.50		
FR01	Rugby Shirt Long sleeve, solid navy body, slate grey collar	S - XL 2XL 3XL *	navy body with slate grey collar	£19.50 £20.50 £21.50		
J262	Sweat Shirt	XS - 3XL *	black, bottle green, bright royal blue, classic red, french navy, burgundy, light oxford grey, convoy grey, fuchsia	£12.00		
J265	Hoodie Pullover	XS - 3XL *	white, black, bright royal blue, classic red, french navy, sky blue, light oxford grey, purple, fuchsia, apple	£14.00		
RC80	Cap	Adjustable	white, black, bottle green, royal blue, classic red, french navy, grey, purple, apple, orange, yellow	£7.00		
	* For larger sizes please contact for quotation			Total		

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BEER AND CIDER ON ROUTE 126

With some annual leave to use in August, we decided upon a few days in Weston Super Mare where we knew the 126 bus would provide us with the perfect transport to visit Cheddar Gorge and a few rather good pubs.

Having dropped our bags at the Premier Inn we headed to seafront for the 126 which took us to Sandford, the home of Thatcher's Cider, where we were to meet a friend, but who'd forgotten we were coming. However, all was not lost as we sat in sunshine in the splendid garden of The Railway (Thatcher's Taphouse) enjoying beers from Bath Ales Craft range (Beered), Butcombe (Rarebreed) and Wickwar. Catching the bus back to Weston we headed back to the seafront to Wetherspoon's Cabot Court Hotel, laid out over several levels and with a reasonably large outdoor seating area (beware dive bombing seagulls). It was a nice building but sadly on both our visits the beer range lacked in variety and quality with the usual fare of Abbot, Doombar, Ruddles etc. plus Roosters Cream, Exmoor Fox and a Moles beer. Heading into the town centre The Brit Bar, situated on the edge of the shopping area down a side alley that opens up into their courtyard garden, was a real gem. Home to the RPM Brewery (housed in what was the pub's kitchen) we enjoyed their fantastic Hazelnut Stout, RCH Pitchfork and Slug Porter and a beer from the Great Western Brewery. It all got a bit hazy then so we headed back to town for a curry on Orchard Street and then bed.

After a generous portion of the help-yourself breakfast we were back on the 126 for day two. Heading out to Cheddar Gorge the weather was deteriorating but nevertheless we enjoyed a walk through the village and into the Gorge, not forgetting to stop at the Teddy Bear shop and adopt my newest member of the teddy bear family, now bearing the name Cheese. The Riverside Inn was quiet but welcoming and served an outstanding pint of Cheddar Potholer alongside an Otter beer. Back on the 126 it was off to Wells, the bus route passes right outside The Lamb at Axbridge (GBG) but we didn't alight. Not knowing what to expect in Wells we had a wander around the Cathedral grounds but soon gravitated back to a little bar outside the bus station called 'Just Ales'.

A relatively new venture and the area's only 'micro pub' we found a choice of 4 real ales and 9 real ciders. Both the Dark Star Hophead and the Black Tor DPA were in good condition. Heading back to Weston and having to again pass The Railway at Sandford it seemed rude not to pop in again and we were rewarded by seeing our friend (Jamie King who used to manage the bar at the Blue Anchor in Teignmouth and was now the manager at The Railway). This time we imbibed from the full range of Thatcher's ciders and were treated to a mini tour of the restaurant and function rooms, an external tour and explanation of Thatcher's manufacturing plant (who knew they pressed Ribena berries when cider apples were out of season ?) and a glimpse of the orchard where they grow their Katy's cider apples.

On our third day the weather had worsened, as a stroll on the pier (not at those entry prices!) was rejected, we tried the town's other Wetherspoon pub, the Dragon Inn, but were disappointed by the beer range and left empty-glassed. »

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HOPPY 3RD BIRTHDAY

New Lion Brewery's 3rd birthday celebrations on 19th November, began with a brewery take-over of the Bay Horse pub in Totnes. The full range of draft ales were available: core beers Mane Event 3.8% abv; Totnes Stout 4.4% abv; Pandit IPA 4.6% abv; and new beers, Mosaic Pale Ale 4.6% abv (a single hop variety), and two versions of its Saison 6% abv (one having been barrel-aged for a year in Sharpham Vineyard wine casks). The star of the event was the release of the barrel aged quadruple which had a tar-ah moment when released at 5:00pm. This dark and luscious 11% abv ale was brewed last November in anticipation of this birthday event. The brewery will soon be making the ale to present at the 4th birthday party but as yet the style is still under wraps. The brewery also had a good selection of its bottled beers including the Russian Imperial Stout which was last year's birthday brew.



New Lion Quadruple

Tasting notes for the new beers:

Quadruple: Dark in colour with a good head. Rich plum and liquorice fruitiness. Some of those tasting it detected a hint of aniseed. A satisfying after dinner beer with a Belgian character.

Saison: Made using hallertau blau hops, resulting in a crisp if slightly sour, refreshing hoppy beer with mango and lightly spicy notes. The barrel-aged Saison has further complex flavours, reminiscent of Riesling (despite being aged in red wine barrels).

Mosaic: crisp and very hoppy ale with pineapple flavours, typical of the Mosaic hop.

Considering the age of this very young brewery, it has already made its mark having won several prizes for its beers, including Gold for Totnes Stout from SIBA 2016, Gold for Mane Event from the Devon Food and Drink Awards 2016 where it also picked up Silver awards for Pandit IPA and Totnes Stout.

ROUTE 126.... CONTINUED

>> Instead we braved the rain and walked the 15 or so minutes to the other side of town and into a more residential area where the Waverley served a very acceptable pint of St Austell Tribute and Bath Gem, as well as Fullers London Pride and Abbot. Sadly, it was soon time to head to the railway station and homeward but being early for our train we were forced to wait in the station bar Off the Rails. Sharps Atlantic and Special were available and of average quality.

Only on returning home, two different people asked if we had visited The Bear, and NO we hadn't but as it's in the GBG 2017 I guess we better make a return trip!

Sarah Cooke

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Ad Size	1 issue	2 issues	3 issues	Year
1/4 page	55	65	90	110
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full page	100	160	200	240/ 260*
back page	-	-	-	350*

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GRUMPY OLD MAN PONDER'S ON BREWERIANA

I was in West London recently and visited the superb Mason's Arms in Teddington. The walls were covered in beer and brewery related material and when I say covered I mean exactly that. Virtually all surfaces and walls were adorned with brewery mirrors, trays, photographs etc. which certainly gave you much to look at and would be a far cry from the previous, and dreaded, Watney's entity of the past. I liked it, but can understand that that if you are not into this sort of thing it would probably have been 'over the top'. It all got me into thinking about collectors of beer and brewery products and whether there was really any point apart from to adorn pubs for beer enthusiasts to admire. As a child I collected stamps which were mounted on hinges in an album and remember being particularly proud of some from the old Soviet Union with all their heroic poses, but I gave it all up aged about ten. I have a theory that collecting as a child arises from a lack of confidence in yourself and collections are a statement that there is more to you than your undeveloped personality would indicate. However, does that explain the actions of adult collectors? By the way, I see 'beer tickers', as a form of collecting, but doubt whether they would be over-impressed with my psychological analysis as above.

I would imagine that most of us have made an attempt to collect **beer mats** at some time in our drinking career. For me, this lasted less than a month and they were on the wall in the small bedroom. To state the obvious there were 4 walls which quickly became covered, or even cluttered up, with those various coloured squares, ellipses and even triangles. If had been totally mad I suppose I could have continued in to the other bedrooms, the landing and staircase and even the downstairs rooms or the ceilings. On that basis what is wrong with the bathroom when you can admire your creativity whilst lounging in the bath! Of course there are a number of good reasons why this should not be allowed to happen. Firstly, your wife or partner would certainly have something to say before she left you. Secondly, the substance of the mat decays from a pristine youth of vivid colours to a uniform greyness with the corners and edges turning up. Thirdly, you are clearly a compulsive addict and would be in danger of being sectioned under the Mental Health Act. Ah, I hear you say, attempting to defend the impossible, why not buy a shiny new album and mount them between plastic sheeting for protection? Yes fine, but at what point are they to be opened and to be admired? Do you entrap some poor soul who merely came round for a cup of tea and inflict torture upon him/her in similar way to people insisting you view their holiday snapshots. You are likely to be end up with your only friend being that shiny album. Give it all up before it is too late.

Brewery mirrors are highly impressive and I would suspect that most beer drinkers have owned at least one at some time. I have held discussions with collectors of mirrors and some of them have considerably more than one. One gentleman claimed to be uncertain as to how many he actually possessed and suggested it was well over a hundred. I asked him where they all went and whether he lived in somewhere like Chatsworth House. His reply was that he lived in Kingsteignton (missing the point) and that they were mostly stored in the loft. Let's be honest with over one hundred mirrors you are seriously in competition with Hall of Mirrors at Versailles. I asked him about the point of storing them in the loft when nobody would see them whilst all the time they were gathering dust. »



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GRUMPY.... CONTINUED

>> Again he missed the point by replying that there was a light in the loft and he regularly took them downstairs for a polish. Apparently he was no longer married! In defence of brewery mirrors they do reflect the light and brighten up homes, but too many of them on the walls covering all the space available would lack good taste and probably blind you when the sun came out!

What next for the collector's gallery? **Bar towels** are commonly collected and can always be justified as being useful around the home to place things upon and used in the same way as they are in pubs. Guess how they are often stored, thereby having the same problem as the mirrors? Yes, in the loft again in cardboard boxes and this time gathering mould. I remember one chap who made a coat from these towels which he regularly wore at beer festivals, which at least demonstrates imagination and creativity if not a degree of insanity. **Brewery trays** are a little more specialised and again can be hung on walls, but there is a limit without the proverbial loft or the possibility of stacking them with only the top one visible. Is it my imagination or have trays gone somewhat out of fashion with too many macho men trying to carry six pints at once! Trays from defunct breweries are very much a part of history and deserve to be preserved. At the Great British Beer Festival a few years ago some young men had bought a mirror in the auction from the old Alton brewery that had been taken over by Courage. They then undid many decades of pristine storage by abusing it as a Frisbee and effectively wrecking it and thereby destroying a piece of history. So far I have not mentioned **glasses** which I gave up collecting many years ago as indeed have many others. What is the point of lining numerous shelves or storing in special cabinets of shiny glass, when they are more likely to be hidden away in the ubiquitous loft? Sometimes they are held in such esteem that they are never used for the purpose that was intended in case of breakage, and without regular cleaning they quickly look a little shabby and tired. Above all, what happens when the 'end' comes and someone without appreciation comes to clear the house? The answer is simple, as a load of meaningless glass they will be bound for the skip, and your lifetime of collecting is literally broken up in seconds. If you feel that strongly about it then make sure that they go to someone who actually appreciates them and that includes making an allowance in your will. We could all have stocked many a pub with the glasses of the past and that is exactly what the Mason's Arms does serving beer in an esoteric range of old beer festival glasses. There are now so many beer glasses in circulation that even some beer festivals do not want them returned. There are many other specialised items that are collected including **ash trays, soda syphons, pump clips, adverts and Guinness memorabilia**, but all suffer from the same problem of what the hell do you do with them? If it is not the loft then it tends to be under the bed!

Now for confession time as I do own three mirrors and use bar mats and towels. I treat the beer mats as a poor man's coaster for coffee cups etc. and the towels also have functional uses as do my three trays. However, I plead guilty with the glasses, but on writing this I am increasingly seeing the error of my ways. I am going ditch most of them and would suggest you do the same. Oh the relief of previous sins expunged and I would rather dispose of them myself than find that as a result of the grim reaper they are unceremoniously taken away to the tip.

Bob Southwell Aka The Grumpy Old Man

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