

54TH EDITION

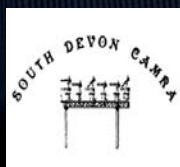
SUMMER 2016

News & Brews



**The Queens Arms, Brixham
South Devon Pub of the Year 2016**

see page 6



South Devon CAMRA

Supporting Real Ale in the South West



**CAMPAIGN
FOR
REAL ALE**



The Ship Inn Kingswear

Good Food, Good Beer, Good Company



Colin and Heather welcome you to the Ship Inn.

Our traditional Village Pub & Restaurant offers a selection of real ales, good food, together with a wide choice of popular drinks and first-class wines.

Otter and St. Austell beers, and a changing selection of 3-5 guest beers.

The SHIP INN is a traditional village pub, with a restaurant having a great name for seafood and fish meals, using varied, seasonal, local and very fresh produce.

We are proud to have been in the Good Beer Guide for 11 consecutive years.

TEL: 01803 752348

TQ6 0AG

THE KENTS

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

We always have SIX ales • 30+ Craft gins!
CAMRA card = 50p off a pint on weekdays.



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

WELCOME

**54TH EDITION
SUMMER 2016**



Recent TV and newspaper reports have been quick to pick up on CAMRA's press release regarding the Campaign's consultation for the future of the organisation, and whether it should continue to focus on real ale. Around 50 consultation meetings are to be held, and all members have been invited to complete a survey to help steer the way forward. The issues are complicated. Should we campaign for all good beers however they are served? Should the focus be on supporting the pubs (and with 27 closing every week, this is an urgent problem)? And should we do more to tackle the excesses of the Pub Cos? Would it be an idea for the cider and perry supporters to split off from the beer side of the organisation? How do we tackle the Government's obsession with drink related health issues that take no heed of sensible moderation, and of scientific reports that promote reasonable drinking? Which and how many of these are relevant? The outcomes of the surveys and the consultation meetings will be collated and proposals for CAMRA's future purpose will be put before its members at the members weekend 2017. To repeat the oft used phrase we 'live in interesting times'

Cheers, Tina Hemmings, Editor

PLEASE enter your monthly What Pub scores by the 6th of the following month for them to be included on the month's data base, and so be counted.

The Ipplepen Village Show Ipple Tipple - BEER FESTIVAL Saturday 16 July 2016 2.00pm to 11.30pm

Marquee on the Playing Field, Ipplepen
Admission to the Village Show: £1.50 (until 5.00pm)
Ipple Tipple Beer Festival entry: £3.00

40 Real Ales. Wide range of local ciders.
Wine. Live music. Hot food available. Free soft drinks.



PUB AND BREWERY NEWS

In April, after a 3 month refit, The Open Arms in Chillington has been reborn as the **Bear and Blacksmith** selling South Ham's Wild Blonde and Sharps Doombar. The pub is apparently named for a blacksmith in the village who owned one of the last dancing bears in the country. When he came for a drink he used to tie it outside using an iron ring that's still there to this day.

The new owners of the **Wild Goose** in Combeinteignhead have just celebrated their first year there and have been delighted with the pub's success. A father and son team, Ian Gidwell works the front of house, while Henry is head chef and is able put his own stamp on the food produced.

The **Maltsters Arms**, Harbertonford opened recently as a free house after being closed for several years. Courage Best is the regular ale, and one of the Bays stable is on the second pump. When we called in the Devon Dumpling was in good condition. Once the third pump is up and running it will be used for guest ales from local breweries.

We were sorry to hear that **The Riverside** in Bovey Tracy, which has been empty for 18 months, is to be turned into a supermarket, and that the **Church House Inn** Holne is closed.

Since the fire at the **Ring of Bells**, North Bovey, there has been progress as scaffolding has now been put up in preparation for the rebuilding of the pub, starting with the roof. The timescale for the work is not yet known however.

The **Cockhaven Arms** in Bishopsteignton recently reopened following extensive refurbishment. Serving Otter Brewery beers, it has a new menu and wine list and a large beer garden with great views overlooking the Teign Estuary.

Teignmouth news - On the last visit the **Shipwright's Arms** in Shaldon had Otter Bitter and Bright, Sharp's Atlantic and Black Tor Raven, all very good. **Blue Anchor** Teignmouth was selling the St Austell small batch range and an excellent St Austell XXXX mild. Hunter's Half Bore was one of 2 ales tried at **Dacey Reillys**, and the **Kings Arms** had Doombar and Jail ale. All were in a perfectly acceptable condition. **Teignmouth Pavilion** (which was the Carlton Theatre) has no real ale on draught at present and their supply of Teignworthy bottles had sold out - it is hoping to have some mini pins over summer to gauge interest. In Shaldon, the **Cliford Arms** had replaced Dartmoor IPA with Black Tor DPA.

BREWERY NEWS

Bottled beers from **New Lion Brewery** are on sale at the popular Simply Fish restaurant in Brixham. Pandit IPA went excellently with battered cod and chips and my companion's lemon sole. >>

BREWERY NEWS.... CONTINUED

>> **Bay's** new craft lager Devon Rock, has been well received following its introduction in bottles last summer and the brewery plans to sell it in kegs from this summer. The Rhino Ale 4.7% produced to help raise money for rhino conservation in conjunction with Paignton Zoo has also been launched recently.

Dartmoor Brewery has the youngest qualified brewer in the UK. We reported in 2014 that George Langabeer started out at Bridgetown Brewery in 2012 as a 15 year old, for a week in a work experience placing. He enjoyed it so much it ignited an aspiration to do a brewing degree and become a brewer. Congratulations to George on achieving his ambition.

St Austell has been named Regional Brewer of the Year at the Publicans' Choice Awards (voted for entirely by publicans across the UK) for the fourth year running. The brewery's Small Batch Brews have been having good reviews amongst drinkers. These come from a newly-commissioned 10 barrel plant located within their new visitor centre where everything can be observed from a balcony above the brewing floor. The ales are available in a few local outlets including The Blue Anchor in Teignmouth, The Cromwell Arms in Bovey Tracy and The Queens Arms in Brixham.

Platform 5 Brewing at The Railway Inn, Newton Abbot, is now brewing twice a week and is converting the old skittle alley and meeting room into a cold store. It distributes to half a dozen local pubs in addition to its own estate and sold 26 casks of its 3 ales, Antelope, Whistleblower and IPA, at Tuckers Maltings beer festival.

At **Quercus Brewery** the building has begun for the new brewery and we hear there is other exciting news in the offing. Their ales were well represented at the 'SIBA South West competition' held at Tuckers Maltings. Included with the usual lines was the new seasonal ale 'Spring Oak' 4.4%, a fresh tasting amber beer.

South Hams Brewery launched a new and intriguingly-named ale called Prawn Juice which was well received at the recent Salcombe Crabfest. Billed as an exceedingly refreshing brew, it will soon be available at the Winking Prawn and Island St locations. Sales to retail outlets continue to improve and consequently a new trainee brewer has joined the ranks. Hopnosis, its citrus and hoppy golden ale has been re-released for the summer.

Black Tor's limited edition Porter was a great success and will appear next winter due to popular demand. Its next limited edition brew will feature a new experimental American hop Pekko, along with Cascade and New Zealand Rakau to create a hoppy pale ale with citrus and tropical fruit notes. Black Tor is brewing the official festival beer for LemonFest 2016, the popular independent music festival in Newton Abbot on June 4th. The brewery has a plot of Cascade, Fuggles and Goldings hops and intends to produce an annual green hop brew every harvest.

The **Crabshell Inn** in Kingsbridge is now brewing its own beers. It is trying different recipes and calling for customer feedback, until the process is perfected.

The Queens Arms in Station Hill in Brixham has been named Pub of the Year by the South Devon branch of CAMRA, the Campaign for Real Ale. The landlord, Chris Simmonds took over the pub in 2011 turning it from a run-down street corner boozer into a thriving community hub. The award, voted for by CAMRA branch members is primarily for ale quality but also takes into account factors such as atmosphere and welcome. It is the highest award in the branch within an area which covers around 350 pubs from Kingsbridge to Teignmouth and from the coast to Chagford.



Chris credits his team for his success

Branch Chairman Bob Southwell (pictured left on front cover) congratulated Chris on getting things right, from his skills as a cellar man, his revitalisation of the pub and the welcoming ambience that he engenders. This is the second time the pub has won, having previously taken top honours in 2014.

Chris attributed his success to his whole team of staff - present and past, and all his suppliers, brewers, draymen, but above all his customers who make the pub the friendly place it is.

The pub was packed to see Chris receive his award and there were a fine selection of ales, namely Teignworth's Black Dog Mild; Black Tor's Raven; Oakham Ales' The Navi; Branscombe Vale's Summa This; Summerskill's Devon Frost; Castor Ales' Hopping Toad and Fuller's London Pride straight from the barrel.

Supper was supplied with assistance from Jodie on the BBQ, and the whole evening went with a swing.

Peter O'Nioms

SOCIAL REPORT

Cider Bar Newton Abbot in March - the cider and cheese night went very well with over 25 members turning up at the Cider Bar. Small glasses were supplied and samples of around 8 ciders and perrys were tasted and cogitated over. It seemed that the cider drinkers themselves liked the strong dry versions, while in general, newbies preferred the sweeter styles including a 7% sweet perry. Cheddar and hard cheeses went well with the cider, and even a bit of Brie was a good match.

The Kents, Torquay in April - around 17 of us met up at the Kents for an evening of beer and chat. Some had dined there prior to the rest's arrival and the ales were good and the company was too. We were drinking Cameron's Fridge Magnet, Doombar, Jail Ale and Tribute and spent the evening discussing local breweries, ales we had tried in holiday places and how difficult it was for today's landlords, particularly those within Pub Co.'s.



Bettesworths

If you are considering selling your freehold or
leasehold licensed property please contact
Matt Bettesworth
for a free and confidential market appraisal.

- ★ AWARD WINNING AGENTS ★ SPECIALIST TO THE LICENSED TRADE
- ★ 3 GENERATION FAMILY BUSINESS
- ★ REGIONAL SPECIALISTS, NATIONAL EXPOSURE ★ CHARTERED SURVEYORS

www.bettesworths.co.uk Tel. 01803 212021



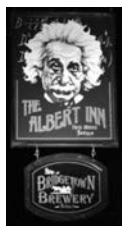
The Albert Inn

Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD
01803 863214



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



Yes, it is a pub with a darts team, a weekly quiz, people resolving their crosswords, people talking, joking, arguing and putting the world to rights. Our own ales brewed on the premises, traditional home made pies, curries, Sunday roasts etc.

However, it also provides a sheltered beer garden overlooking the Dart. Free WiFi. Regular live music, an open mic night for the adventurous or enthusiasts.

Would you expect culinary theme nights, an elaborate lunch menu; a wine list that will surprise you by variety and price? A large range of malt whisky; calvados and brandy to please the connoisseur? Give us a try you will be surprised.

SIBA SOUTH WEST INDEPENDENT BEER AWARDS 2016



Mat and Jacek of New Lion



Jon, Black Tor Brewer



The Dartmoor Brewery team



Gold for Red Rock Brewery



Paul, MD of Hunters Brewery

Breweries within the South Devon area achieved a good handful of awards at the South West SIBA judging held at Tuckers Maltings in April, and two of our newer breweries were recognised. New Lion Brewery was presented with a Gold award for Totnes Stout in the (deep breath!) Porters, Stouts, Old Ales, Strong Milds and Strong Brown Ales class, and Black Tor Brewery was awarded a Bronze for Raven in the category Small Pack Standard Bitters & Pale Ales.

Other winners were Dartmoor Brewery with a bronze for Dartmoor best (Standard Bitters and Pale Ales) and a Silver for Dartmoor Gold (Small Pack Strong Bitters and Pale ales) Red Rock received a Silver for Elder-flower IPA Slow Beer (Small Pack Speciality Beer) and a Gold for its Pilsner (Small Pack Standard Lagers & Pilsners).

A Silver for Pheasant Plucker by Hunters Brewery Ltd Small Pack Standard Mild & Brown Ales rounded off the honours.

Overall Champions of the Cask Competition

- Gold** Big Job by St Austell
- Silver** Rale Head by Quantock Brewery
- Bronze** Blackheads Mild by Driftwood Spars Brewery

Overall Champions of the Small Pack Competition

'Small pack' aka bottled and canned beer

- Gold** Old Freddy Walker by Moor Beer Company
- Silver** Nightjar by Quantock Brewery
- Bronze** Mexi-cocoa by Rebel Brewing Co.

The Vigilance

wetherspoon



Great Food & Beer available all day every day

Open from 8am til midnight

Families welcome

A choice of 8 different traditional ales

Food served daily from 8am til 11pm

The Vigilance, 5 Bolton Street
Brixham, Devon, TQ5 9DE.
www.facebook.com/thevigilance



Join us on
Facebook

SOUTH DEVON CAMRA PUB OF THE YEAR 2001

THE ISAAC MERRITT
TORQUAY ROAD
PAIGNTON
TELEPHONE 01803 556066

UP TO 12 REAL ALES ALWAYS AVAILABLE
INCLUDING: ABBOT, RUDDLES, JAIL ALE PLUS A
CHANGING SELECTION OF LOCAL AND NATIONAL ALES



MINI BEER FESTIVALS
EVERY SUNDAY AND MONDAY
FEATURING LOCAL
AND NATIONAL MICROBREWERIES

EXTENSIVE BAR MEALS AVAILABLE UNTIL 11 PM
BREAKFAST SERVED UNTIL NOON

OPENING TIMES: 8.00am TO MIDNIGHT EVERY DAY

Wheelchair Access - Air Conditioned
Music Free Atmosphere
Children's Meals until 9.00pm

JD WETHERSPOON PLC

Free WiFi, Cask Marque, Camra and 5* Food Rating

TUESDAY TROUPERS

No, not a rival to the Wednesday Warriors - or even a splinter group thereof - but the same bunch on a different day in mid-April. And the reason for this? The Grumpy Old Chairman - who else - was off gallivanting across country on the Wednesday. This day change was of little consequence to the (retired) rest of the mob, but caused me great inconvenience, as I had to rearrange my day off.

The plan was to rendezvous at The Churston Court Inn next to Churston church at 11 a.m., but the two of us from Brixham with the least distance to travel were late, as John had done his best to flood his kitchen before leaving home, so that we missed our intended bus. When



Outside the Churston Court Inn

we did get there, it was to find the rest of the party sitting outside in the glorious sunshine, sampling the Jail Ale (apparently Doom Bar was also available). The Jail having subsequently 'gone' (escaped?) when we ordered, we decided to walk back to the main road to catch a bus into Brixham. Being at the back, I expected someone at the front to look around the blind corner to make sure there wasn't a bus coming, but nobody did, and a bus shot past, putting us back by 10 minutes' wasted drinking

time. I would, of course, like to blame Grumpy for this, but can't be sure it was he who was responsible. Then again, why not blame him anyway, as he's invariably the root cause of many of our travails.

On arrival in town we headed to the harbour-side Blue Anchor, which has received good reports of late. This small one-bar pub has an adjacent dining area - we were more interested in the London Pride, Abbot, and Jail Ale. Over the road and facing the replica Golden Hind moored in the harbour is the Old Market House which is now a smart but functional St. Austell pub, dispensing, on our visit, their Tribute and H.S.D.



Heading for the Old Market House

After a pleasant couple of beers, we headed back to get the 18 bus to Kingswear where we went to the G.B.G. listed Ship Inn, our lunch stop. Crab baguettes found particular favour, to accompany very good Exeter Lighterman and Ferryman, Adnams Bitter, and Otter Ale. Then it was over the river and Dartmouth, where the tiny Cherub was our last stop. The town's oldest building, with its characterful bar, served up Oakham's J.H.B., Proper Job, Greene King I.P.A. and the poky but delicious Thornbridge Jaipur. The new manager made himself known, and two platters of sandwiches appeared - being a CAMRA member he knew we were coming, so when 9 people arrived on a Tuesday afternoon, put two and two together. As we congratulated him on the quality of his ales, he poured a half of St.Austell's keg Mena Dhu stout for us to try, earning extra Brownie Points and perfectly rounding off a great day.

Peter O'Nioms

Henry's

Real Ale - Real Cider - Real Food - Real Pub

Home cooked food served 12-9 daily

Families Welcome



WiFi

ALL ALES £2.70 A PINT

53 Torbay Road, Paignton, Devon TQ4 6AJ 01803 551190 <http://henrysbar.co>



The Artichoke Inn of Christow

12th C Thatched Country Inn



We take pride in the fantastic range and quality of our real ales.
Serving the cheapest real ale in the Teign Valley at £3.10 per pint.

Food served every day. Open from 9am for coffee/breakfast

01647 252387

www.theartichokeinn.co.uk

SOMERSET GAINS, DEVON LOSES

While house hunting in north Somerset, I found out about the Frome Beer Festival which was due to be held in March. This was to be the first beer festival held in the town for a number of years. The venue was the Cheese and Grain, a large building described as a not-for-profit social enterprise, which hosts all sorts of activities from music concerts to various markets.

Tickets were purchased (£10 each, which included a half pint tankard and three half pint beer tokens) for myself, my daughter and my son-in-law and we duly turned up about an hour after it opened on the Friday night. We did not have high expectations - the final number of beers available had been reduced from the originally planned 60 or so to just over 30. The majority of beers were from local breweries but there were some offerings from breweries farther afield including Dark Star (American Pale Ale), Oakham (Inferno) and Thornbridge (Jaipur). The latter, being one of my favourite brews, was found to be in good condition. It was amusing to read the description of the beer in the programme - 'A citrus dominated India Pale Ale, its immediate impression is soft and smooth yet builds to a crescendo of massive happiness accentuated by honey...' It should, of course, have read massive hoppiness, but I was indeed happy! We found that having just over 30 beers in the festival actually enabled us to concentrate on the ones that seemed most interesting, whereas at festivals with a bewildering choice of one or two hundred beers, it is possible to miss some real gems.

As we tried some of the local brews, it became evident that the local breweries had much to commend them. It was with some trepidation that I tried the 9% ABV Russian Stroat from Wessex Brewery. I frequently find such strong beers are almost undrinkable, but this one was very acceptable. However, it was the slightly weaker (6%), mahogany coloured 'Deep Throat' from Silent Brewing which stole the show for me. The description in the programme was spot on - 'A voluptuous, rich, full-bodied winter ale with

real complexity and exceptional balance. Silky Tiramisu, dark chocolate and treacle give way to a dangerously moreish burnt orange and bramble leaf finish, courtesy of the late addition of Minstrel hops. Be prepared to swallow'. A second, golden beer from Silent Brewing, Vertigo, was also very good. In fact, none of the beers we tried disappointed, and as we made our way back to the hotel to enjoy a good night's sleep, we agreed that the Frome Beer Festival had certainly exceeded our expectations.



The following day, we had a second viewing of a cottage in Norton St Philip which, if all goes to plan, will be our new home in Somerset. So it will be farewell to the South Devon CAMRA branch, I will miss the friends I have made over the past twenty years, but look forward to joining the Bath and Borders branch, and of course, the next Frome Beer Festival.

David Lockley

We shall miss you David! Ed

JUDGING FOR THE SOUTH WEST CIDER PUB OF THE YEAR

Every year individual CAMRA branches nominate a pub to be judged in the South West competition. They are then judged by two people including me. Here are the nominations from the different branches.

Cornwall: Red Lion at Newquay at the top of the town on the way to Fistral Beach. Dominated by Skinner's Beers with the cider part to the rear.

Plymouth: The Fortescue on Mutley Plain, a GBG regular and offering discounts to CAMRA members.

South Devon: Ye Olde Cider Bar in Newton Abbot, the only true cider bar in the country which is open regularly and not serving any beer. A previous national winner.

North Devon: The New Inn at Roborough, very much a country pub but difficult to get there on public transport.

Exeter and East Devon: The Old Fire House near Exeter Central station with a good range of ciders and beers, but with a food emphasis.

Somerset: Pebbles at Watchet and the South West winner in 2014 and 2015 with an excellent range of ciders kept at the back. Handy for the West Somerset steam railway.

Bristol: The Orchard Inn, another previous national winner. Close to where Brunel's Great Britain is moored.

Gloucestershire: The Railway at Newnham is on the bus route from Gloucester to Lydney. A delightful little pub tucked away off the High Street.

North West Wiltshire: The Three Crowns at Chippenham is another GBG regular on the edge of the town centre with an impressive range of beers and cider.

Swindon and District: The Glue Pot in Swindon is situated in the conservation area of the New Town surrounded by Great Western Railway cottages.

Naturally there are **guide lines** for the judging including the following:

1. **Welcome and reception** as well as **knowledge** of real cider and perry
2. The **cider and perry itself** - aroma, colour, body, taste and after taste
3. The pub and issues of how broad is the clientele and does it have a local focus
4. **Value for money** which does not mean cheap cider, but whether the experience was worth the cost of a pint
5. Was the **experience** sufficient to make you want to return?

Obviously, as a judge, I know the result, but cannot reveal it at present. How is that to keep you in suspense?

Bob Southwell



**YOU'VE
EARNED
IT**

ST AUSTELL BREWERY
IS PLEASED TO SUPPORT
CAMRA BRANCHES IN DEVON
TRIBUTEALE.CO.UK



THE SOCIAL SIDE OF MEMBERS' WEEKEND

There was a small contingent of South Devon members at the Members Weekend in Liverpool. The internal workings of the AGM, members bar and workshops were interesting, if feisty at times, but the social side of the weekend is also worth reporting.

On the Friday night I joined the Shiverpool tour, which, with a ghoulish guide, took our group to several locations (mostly pubs) where a memorable murder or haunting had taken place. This walking tour was custom-made for us, and the spirit guide was so entertaining to watch that I almost missed parts of the narrative. Regrettably we did not catch sight of any ghosts, not even the top-hatted ghost of engineer William Mackenzie, who apparently walks Rodney Street. He had a pyramid-shaped burial plot so that he could be buried above ground, to avoid the devil claiming his soul. The local branch members worked as 'runners' who took our orders for ales at the next stop (which worked well unless something had sold out while we were getting there). The tour gave us a feel of the local ale houses (and about 5 pints) and it was interesting to see the traditional pub decors and the Georgian architecture of the city streets.



Shiverpool Guide



Chandelier at The Phil

For Saturday evening, I used the map and literature provided for the weekend, to create a route of the city's heritage listed pubs. I targeted those of national importance and started out at the magnificent Philharmonic Dining rooms. Built to rival the nearby Philharmonic Hall, it is a beautiful excess of plasterwork, marble, glass and mahogany.

From there it was a reasonable trek to Peter Kavanagh's, a shrine to memorabilia, and named after its landlord of 5 decades during the early 20C. The back room's murals and woodcarvings have a gothic feel, with a darkly sombre ambiance, but the stained glass is glorious and the eccentricity of the whole thing made me smile. »



Kavanagh's

GEORGE INN, BLACKAWTON

Devon Village Inn

For a fine selection of Real Ales.

Home Cooked Bar Food.

Sunday Roast

Beer Festivals on the 1st May &

August Bank Holidays

Blackawton, Totnes, Devon. TQ9 7BG

01803 712342



Clifford Arms 34 Fore St, Shaldon TQ14 0DE

Up to 5 Traditional Ales

Fresh Daily Blackboard Menu Jazz

Café every Monday night for the
best in live jazz

Special menu

01626 872311



The ceiling in the Crown Hotel

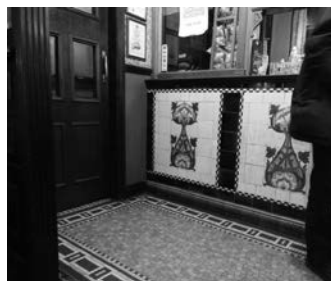
my hotel was the Lion Tavern. Named for a locomotive, the serving corridor has wonderful mosaic floors and Art Nouveau tiled bar fronts. The small rooms off the corridor have a Victorian feel with their decor and wood panelling.

In all of these pubs the ales were good, but the real feast was one for the eyes, and I regretted not having the time (or capacity) to visit more.

Thanks to Liverpool and Districts for their great organisation of the conference, the trips and pub crawls.

» When I reached The Crown Hotel in Lime Street, it was full. There were 3 real ales alongside a modern food and drinks (cocktails) menu, but the panelled woodwork and plaster ceilings were impressive. And although I was told by a regular that most of the original windows had been replaced and other alterations had spoilt the place, I loved the feeling of space and opulence, and particularly liked the spiral staircase.

My final stop, and just round the corner from



Mosaics at Lion Tavern

Tina Hemmings

Trading Standards Office Devon 01392 382818
Torbay 01803 208080

Contact them if you are dissatisfied with service or quantities
and are unable to resolve this with the service provider.

TALLY HO

Community Pub



Be a part of it and buy a share!

www.tallyhoinn.co.uk 01803 862316 Littlehempston, TQ9 6LY

South Devon's first community pub offers you a warm traditional welcome

- Locally brewed real ales
- Fine wines
- Home cooked food
- Delicious Sunday lunches
- Devilishly good desserts!

We're in the
Good Beer Guide 2016

Runner-up as CAMRA's South
Devon Pub of the Year 2015



**Cask and bottle conditioned ales full of flavour
handcrafted in Dartmoor National Park**

T: 01647 252120 E: beer@blacktorbrewery.com W: blacktorbrewery.com

The Globe Inn

CAMRA Recommended FREE HOUSE

at Frogmore, Nr Kingsbridge

TQ7 2NR 01548 531351

Well kept Ales, 8 en-suite rooms

Delicious, locally sourced

home-cooked food, Sunday Roast.

Folk Nights every 1st Tuesday and

3rd Thursday of the month.

john@theglobeinn.co.uk



AWARD TO THE SHIP AT KINGSWEAR

South Devon branch members received a warm welcome when we visited The Ship Inn in Kingswear recently. We were there to present Colin Lang, the landlord of 11 years, with a certificate to mark the pub being voted Runner-up Pub of the Year 2016. For all of the eleven years that the Lang family has had the pub, The Ship has appeared in the Good Beer Guide, where the South Devon allocation of 29 places is hotly contested by the 350 pubs within our area. In 2006 it was voted our Pub of the Year and has always been a favourite amongst our members. The ales were excellent (as always) and we chose from Hanlon's Half Moon Golden Wheat; Emal's ISCA Gold; Otter Mild and Otter Ale; St Austell Trelawny and Adhams Broadside.



Colin jokes with the CAMRA crowd

THREAT FOR PUBS WITHOUT DISABLED FACILITIES

A recent report from the House of Lords highlights the lack of facilities for disabled people, despite 20 year old legislation to provide access to transport, housing and other services. It urges local authorities to withhold taxi licences for those found to overcharge the disabled or refuse to carry wheel chairs or guide dogs. The report in the Telegraph goes on to say that the peers want local authorities to refuse to grant or renew licences for restaurants, pubs and clubs that are difficult to access, or that are not providing basic facilities such as disabled toilets.

Fancy a night out with
a Wild Blonde...
or some of her friends?



The SIBA Gold Award winning Wild Blonde. Just one of the quality ales
for quality people that we brew, right here in Devon.

The South Hams Brewery range of quality beers. On tap. In bottle. In your area.



www.southhamsbrewery.co.uk 01548 581151 info@southhamsbrewery.co.uk

The New Quay Inn

8 King Street, Brixham

01803 883290

www.newquayinnbrixham.co.uk

www.facebook.com/newquayinnbrixham

Enjoy Local Ales &
Cider, Fine Wines and
Homecooked
Food In Cosy,
Comfortable
Surroundings

Opening Times
Weds-Sat 5:30-11:00
Sun 12:00-4:00



Kingskerswell



SUMMER MOON FESTIVAL

17th to 19th JUNE 2016

THE PARISH CENTRE, KINGSKERSWELL TQ12 5DS

Now in its ninth year, this is a well-established beer and cider wine festival showcasing over 60 of the South West's finest real ales, also ciders, plus wines from around the world.

Live local bands/groups will be playing throughout the weekend.

The fun starts at 5 pm on Friday 17th June.

Challenge 25 applies (under 25's please bring a valid ID)

Find us online at www.summermoon.co.uk

WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
27th May	20:00	Branch Meeting	Staverton Station at Devon Diesel Beer Festival
28th May	12:00	Branch Social	Devon Diesel Beer Festival, Staverton
4th June	11:30	South West Campaigning day Tour of Sticklepath and other North Devon pubs	St David's Station, Exeter
14th June	20:00	Branch AGM	The Highweek Village Inn, Highweek
22nd June	12:00	Midweek Social	from Clifford Arms, Shaldon ending in St Marychurch, Torquay
12th July	20:00	Branch Meeting	Venue TBA
20th July	10:35	Midweek Social	from Totnes - Bus 165 to Kingsbridge and Salcombe
17th Aug	11:15	Midweek Social	from Exeter Bus Station - Bus 360 to Bridford
13th Sept	20:00	Branch Meeting	Venue TBA

Beer Festivals

Date	Event	Location
17th - 19th June	Summer Moon Festival	The Parish Centre, Kingskerswell
15th - 17th July	4th Highweek Village Inn Beer Cider and Music Festival	Highweek, Newton Abbot
15th - 17th July	Kingsbeer Festival Arrive by train for free entry.	Kingswear Railway Station
9th - 13th Aug	Great British Beer Festival	Olympia, London
12th - 14th Aug	Tally Ho Beer Festival	Littlehempston
26th - 29th Aug	Devon Diesel Beer Festival	Staverton Station
26th - 29th Aug	South Hams Brewery Beer Festival	Stokeley Farm Shop, near Slapton Ley
26th - 29th Aug	Beer and Cider Festival with live music	Blue Anchor, Teignmouth

South Devon CAMRA Garment Order Form

Member's Name: Phone:

Email:

Mfr ref	Product	Sizes	Colours	Price	Order (Size/Colour)	£
599M	Polo-Shirt	XS - 6XL*	white, black, bottle green, bright royal blue, bright red, classic red, french navy, burgundy, sky blue, light oxford grey, convoy grey	£12.00		
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		

Email this form to Andrew Thomson at: andfrewthomson@virginmedia.com or hand to Andrew Thomson or Edgar Halton at branch meetings. Payment can be made directly into our bank account (details below) with your name as reference, or by cheque payable to South Devon CAMRA. Your cheque should be mailed to:

Edgar Halton - Treasurer at: The Coach House, Middle Lincombe Road, Torquay TQ1 2NE

Bank Details: Barclays, Sort Code 20 60 88, Account No. 90190438

Please note that we cannot process your order without receiving payment.

MESSAGE FROM BOB SOUTHWELL BRANCH CHAIRMAN



Dear colleague,

I'm delighted to announce we have created a family of garments carrying the South Devon CAMRA logo.

With fleeces, t-shirts, polo shirts, rugby shirts, sweatshirts, hoodies and caps, there is something for everyone, at prices starting from just £7!

We will be collating orders from members to place a combined order with the manufacturer on 30th June 2016, so complete the form opposite and send it in to join the ranks of stylishly dressed South Devon CAMRA members around town!



 <p>JAIL ALE</p> <p>ALC 4.8%</p>	<p>PRINCE OF ALES</p> <p><i>A highly drinkable, light golden coloured beer with a unique blend of English hops that combine to create a superb spicy apple and citrus fruit flavour, finished off with a crisp, refreshing aftertaste and subtle hop aroma.</i></p>	 <p>BEST</p> <p>ALC 3.7%</p>	<p>PRIDE OF THE WEST COUNTRY</p> <p><i>A classic cask-conditioned beer, smooth, full-flavoured and balanced, with a crispy malt fruit finish.</i></p>
<p>BEST KEPT BEHIND BARS</p> <p><i>A full-bodied, deep golden brown beer, Jail Ale has a well-rounded flavour and a rich, moreish aftertaste.</i></p>	 <p>IPA</p> <p>ALC 4.0%</p>	<p>TRUE TASTE OF DARTMOOR</p> <p><i>A hand crafted amber ale with a dry hop citrus fruit character.</i></p>	 <p>LEGEND CASK ALE</p> <p>ALC 4.4%</p>

Telephone: 01822 890789 www.dartmoorbrewery.co.uk Email: ale@dartmoorbrewery.co.uk

The *Cromwell* Arms

Great British Pub Award Regional Winners/Finalists 2014



- Traditional Country Inn
- 14 ensuite Bedrooms
- Good quality food, ale and atmosphere
- Food Served every lunchtime and evening
- Car Park and Garden
- Corporate Meetings and Family Gatherings catered for

Fore Street, Bovey Tracey, TQ13 9AE
Tel:- 01626 833473
www.thecromwellarms.co.uk

The Durant Arms
 Freehouse
 Ashprington Totnes TQ9 7UP



01803 732240

Alan, Lesley & Simon welcome you to the newly refurbished Durant Arms.
 3 hand pulls from Devon and further afield plus real ale and local cider on gravity from our unique "hole in the wall"
 Top quality pub grub served lunch and evening using the best local produce
 En suite accommodation available
 Kids, dogs and muddy boots welcome
 Just 2.5 miles from Totnes along the beautiful river Dart trail.
www.durantarms.co.uk

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

Thanks to all our contributors: Phil Stevens, Peter O'Nions, Bob Southwell,
George Hemmings, Andrew Thomson, Roger Adams, Phil Stevens, Sarah Cooke
Colin Staines, David Lockley and Ant Veal.

Last date for submission for the Autumn magazine - 18.08.16

CONTACT US

Branch Chairman - Bob Southwell ecosochistoryman@hotmail.co.uk

Vice Chairman - Ian Packham ian@southdevoncamra.com

Secretary - Ray Ellmore 07886 002482 ray.ellmore@btinternet.com

Treasurer - Edgar Halton ehalton@mac.com

Pub Liaison Coordinator - Phil (Billy) Kidd 07718 924126

Membership Sec. - Ray Ellmore 07886 002482 ray.ellmore@btinternet.com

Web Site Editor - Ant Veal . ant@southdevoncamra.com

Newsletter Editor - Tina Hemmings 01803 854486 tinahemmings@hotmail.co.uk

Visit our award-winning Web Site at www.southdevoncamra.com

Ad Size	1 issue	2 issues	3 issues	Year
1/4 page	55	65	90	110
1/2 page	75	100	125	150/ 170*
full page	100	160	200	240/ 260*
back page	-	-	-	350*
* colour outside pages				

ADVERTISE HERE

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

We have a
circulation of over
2,500 plus 5,000 online hits.

Contact:
tinahemmings@hotmail.co.uk

A Campaign of Two Halves

Fair deal
on beer
tax

Save
Britain's
Pubs!



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____

Postcode _____
Email address _____
Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____

Direct Debit Non DD

Single Membership £24 ☐ £26 ☐
(UK & EU)

Joint Membership £29.50 ☐ £31.50 ☐
(Partner at the same address)

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number

Branch Sort Code

Reference

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the accounts detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of accounts.

QUERCUS



Devon Amber 3.8%



Prospect 4.0%



Shingle Bay 4.2%



Harry's 4.6%

Quercus Devon Ales Ltd

Tel: 01548 854888



Unit 2m South Hams Business Park, Churchstow, Kingsbridge, TQ7 3QH
www.quercusdevonales.com



Summerskills

Plymouth's Oldest Brewery

producing a range of fine cask and bottle conditioned ale. Delivering directly to the South Hams and Torbay and through selected wholesalers. We only use the finest barley from Devon & Cornwall, malted at Tuckers in Newton Abbot and support our English hops farmers by sourcing the vast majority of our hops from growers in Herefordshire and Worcestershire.



www.summerskills.co.uk
 01752 481283



www.facebook.com/summerskills.brewery
 @SummrSkills #SummerSkills

GRUMPY OLD MAN TARGETS NEEDLESS WORDS

The English language, and the words involved when used properly, are a treat to behold. However, when used by idiots, aka marketing, branding and advertising people, the result is that some words become virtually unusable having lost all sense of accuracy and meaning. I was reminded of this on a wet Sunday afternoon in Newquay when a pub was advertising a *traditional* carvery. What the hell is a *traditional* carvery? How long has the concept of a pub carvery existed and would my father or grandfather have understood what it was? It also raises the question of what an *untraditional* carvery might be - possibly one dedicated to squid and frogs' legs. Clearly, the word *traditional* is not required and the word carvery would stand by itself.

There are now some words which need to be assigned to the rubbish bin and, regrettably, **TRADITIONAL** is one. Pubs are only too keen to refer to themselves as *traditional* whereas in reality they are anything but. Too often the phrase '*traditional welcome*' is displayed outside only to be greeted by the highly *untraditional* greeting of 'Hi buddy and how are you today?' The dreadful American arrival of **BUDDY** is the first word to go in to the bin and hopefully never to surface again. What is *traditional* about a pub which has rid itself of its separate bars only to replace them with one large soulless area lacking any form of character or atmosphere? What is *traditional* about entering a pub to find pretty table cloths with flower vases laid with knives and forks and menus all over the place? (Some of us are old enough to remember when the *traditional* food in a pub was little more than crisps and possibly a pork pie). What is *traditional* about the new type of customers who are attracted by the drinking of a soda and lime surrounded by pastel colours and decked floors, rather than a beer? What is *traditional* about a pub dominated by fruit machines and TV on a news loop, or a pub dominated by its customers concentrating on their mobile phones or iPads? The same pubs have lost all forms of conversation with the eyes naturally drifting towards the TV screens. Of course the tradition of smoking has been outlawed in pubs, is one of the best things to have happened, but the smokers are inevitably outside and again breaking the conversation mode, or in many cases more intent on rolling the next fag rather than making contact with others around them. How can this dystopia be considered *traditional*? Some of you can guess what is coming next and yes, and it is kids. When I was a child you would never have been allowed anywhere near the interior of a pub and in the few cases where there were children's rooms the law dictated that the bar and that room must be mutually out of view. Just as the Victorians believed in the miasma theory whereby 'bad smells' were the cause of various endemic and epidemic diseases, the post war legislators thought that being able to see the activities of the pub was a source of contagion and corruption to the morals of future generations.

The problem of the word **TRADITIONAL** is that everyone is using it. There is *traditional* bread, cheese, chocolate and sausages but what are they meaning by the word *traditional* and what would be *untraditional* mean in this context? Cheese can only be made from milk and unless someone has found a way to make it from bananas or potatoes then it can't be anything other than *traditional* and again the word is redundant. »



VICTORIA INN

SALCOMBE

Two en suite bedrooms
available all year round

'Traditional Pub with Traditional Values'



Refurbished 2014
Award winning pub

Local produce
Beef from local farm

Food cooked to order

Great fish specials

Large garden over three levels

Hugely dog friendly with their
own Al a Bark menu

Childrens toys and books,
play area in the garden and
their own menu

Childrens interactive storytelling
in the summer



Tim & Liz Hore Victoria Inn Fore Street Salcombe TQ8 8BU E: info@victoriainn-salcombe.co.uk

01548 842604 www.victoriainn-salcombe.co.uk

GRUMPY.... CONTINUED

» The word *traditional* generates a subliminal feeling of security of the known and trusted but adds nothing to the description of the product. On the basis that it has become meaningless it **should be ditched**.

The next word is **CRAFT** and this also needs to be eliminated on same basis in that it has become increasingly meaningless having been hijacked by the marketing morons. It is word suggestive of a cosy and idyllic reminiscence of the Middle Ages where small scale craftsman dominated their trade guilds (yes without the u) and worked from their own home. The absurdity of the word was well illustrated by an experience in a coffee shop with some marketing nonsense on the wall entitled 'Your Coffee's Journey' with the apostrophe missing. Apparently peasant farmers were busy crafting the growing of coffee in Columbia (surely only making, and not growing, can be crafted!) and more crafting was taking place at the milling stage only for it to be finally crafted by the barista. I'm not sure that adding hot water for an espresso would ever be considered as a craft. Anyway, as everybody was crafting away, why not include the lorry drivers who carefully crafted the journey of the coffee along the motorway or the crew on the ship across the Atlantic who were busy crafting the sea crossing? Craft is everywhere with all kinds of people getting in on the act advertising craft foods and drinks, with the suggestion that it is somehow more individualised from small producers and the antithesis of the modern corporate state. This is all typified by the phrase micro-brewers and so far so good. However, we must draw the line at such nonsense phrases as 'especially crafted for you' when anybody can buy it, or 'crafted to perfection' which is meaningless junk. Craft beer originated from the USA with the revival of small scale brewing and sounds much better than the Australian equivalent of 'boutique' beers and breweries, which always reminds me of trendy clothes shops in the 1960/70s. The craft beer of the States is invariably made as real ale, but is dispensed from a gassed keg and that trend has now arrived in this country. What are to make of phrase *traditional* (that word again) *real craft ale* when it is gassed on dispense? It now gets even more confusing with the different types of dispense including *key kegs* which are approved by CAMRA. Call me old fashioned, but the word keg is synonymous with fizz and non-real ale, so my brain is now starting to hurt, especially when the word cask is introduced in to the equation. You can walk into some pubs and total confusion reigns as to what is real or not. Real craft lager and cider have now made an appearance, but again they are just fizz. To many the use of the word craft is a 'backdoor' betrayal of the real ale heritage and a return to the 'bad old days' of the 1970s with the reappearance of the dreaded keg. The word **CRAFT** is meaningless, confusing and impossible to define, so **let's get rid of it**.

However, there are other words waiting in the wings to enter the pub and brewing world. Traditional AUTHENTIC pubs or beer is total rubbish and begs the question what un-authentic pub would mean in this context....possibly a chicken shack! Note the use of the double adjective which might sound good, but is as hollow as an empty warehouse. The marketing idiots interchange the words real; traditional; cask; craft and authentic, and conjure up precisely nothing.

Bolt Southwell
Aka The Grumpy Old Man

SOUTH DEVON CAMRA PUB OF THE YEAR 2014 & 2016

The Queens Arms



Traditional Values ■ Fantastic Ales ■ Good Prices

Live Events ■ Great Variety of Beers ■ Outside Bars Available

REAL ALES FROM £2.60

NOW SERVING SUNDAY LUNCHES
BOOKING ADVISABLE



CAMPAIGN
FOR
REAL ALE



31 Station Hill Brixham TQ5 8BN
Tel: 01803 852074



Find us on:
facebook®

www.thequeensarmsbrixham.co.uk

OUR AWARD WINNING BEERS



BAYS GOLD
Alc 4.3% Vol

Our Head Brewer's favourite. An easy drinking, light golden ale with a unique blend of hops that create refreshing lemon citrus overtones.



DEVON DUMPLING
Alc 5.1% Vol

A strong premium beer with a fresh hop character. This ale has a smooth taste with a balanced sweetness. Devonshire through and through!



TOPSAIL
Alc 4.0% Vol

This exceptional ale is the brewery's flagship product. It is well balanced, deep amber in colour with a subtle sweetness throughout.

DEVON'S OF BEER CHOICE



CALL US NOW TO PLACE YOUR ORDER: 01803 555004 www.baysbrewery.co.uk

FIND US AT:



facebook.com/baysbrewery



twitter.com/baysbrewery