

55TH EDITION

AUTUMN 2016



**The Durant Arms, Ashprington**  
**One of two new entries in the**  
**Good Beer Guide 2017**



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# WELCOME

**55TH EDITION  
AUTUMN 2016**



In the last half-year there has been a marked improvement in the number of pubs that are closing, although figures are still a cause for concern. The current figure of 21 per week has replaced the 27 that was prevalent. CAMRA feels that its current policy to provide planning protection for pubs through the ACV system (petitioning local councils to list establishments as Assets of Community Value) has helped in this. Additional factors: the freeze in beer duty; rates reductions and local campaigning has also helped. CAMRA is keeping up its aim to list 3,000 pubs as ACV's by the end of this year and more information on this can be found on page 8. If you know of a pub at risk, please contact us – our contact for ACV is Edgar Halton (see contact details on page 31).

I have recently returned from a trip to Bruges, where the beer is stronger, served cold and is predominantly bottled. By nature it is also somewhat gassy, so the ethos of drinking is markedly different. One takes one's time over each sip, and in the course of an evening may have drunk only 3 bottles but still have consumed more alcohol units than a few pints at one's local. I have loved the Belgium beers and have laid in a few for high days, but it is nice to get home to some draught ale. I am planning to get reacquainted with my particular favourites and am also hoping to fit in about 4 beer festivals before this magazine hits the pubs.

*Cheers,*

*Tina Hemmings, Editor*

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## PUB AND BREWERY NEWS

The first micro-pub in the South Devon area is due to open in October at the site of the Tuckers Malting Bottle shop. **Tuckers Tap House** plans to support local breweries, particularly those that patronise the maltings. Richard Goodfellow, the licensee, predicts an establishment that will emulate how pubs used to be, no music or fruit machines, just convivial conversation. The planned opening hours are Thursday and Friday evenings, and lunch to late on Saturday and Sunday.

**The Maltsters Arms** in Harbertonford has reopened as a free house recently after being closed for several years. The new landlord, John Webber, was at the Old Albert in Torquay which won the Herald Express Pub Of The Year competition in 2013. He has been made very welcome by villagers who are delighted to have their pub revived.

**The Devonport** in Paignton has been taken back under the control of David, the previous landlord who had missed the bar and was pleased when the opportunity arose to take back the lease. He hopes to hold more events and live music and bring back his locals who had drifted away during his absence. There will be a pin of ale on the bar at weekends.

New landlords at **The Millbrook** in South Pool are an experienced couple from London who have retained their Shoreditch pub under management while they have relocated to the village to start their new venture.

**The Queens Arms** in Brixham was chosen to help **Dartmoor Brewery** launch its new ale Dartmoor Gold 5% on 20th May. American Cascade and New Zealand Rakau hops blend with English hop varieties in this traditional IPA.

A good pint of Doom Bar was had recently at **The Tavistock Inn** in Poundsgate. Teignworthy Golden Sands was also good, and had the bonus of being served straight from the barrel.

In Teignmouth The Endeavour has reopened as **The Cove** selling Doombar and Black Tor DPA (Devonshire Pale Ale), and the **New Quay Inn** now sells a Purity beer as a regular fixture.

At the **Dartmoor Halfway Inn** at Bickington, work appears to have commenced on the roof after a long closure, so hopefully some progress is finally being made on the refurbishment.

**The Church House Inn**, Rattery, had a change of management in the last year or so, and recently opened its new, very popular dining room which is resplendent with green oak and expanses of glass.

**The Highwayman's Haunt**, Chudleigh is under new management and **The King of Prussia** at Kingsbridge has changed hands recently. Also **The Dolphin Inn**, Torquay has been refurbished and is due to open imminently.

**The London Inn**, Torquay is one of the 45 Wetherspoon pubs that are being put up for sale in the company's recently announced reorganisation. »



## PUB AND BREWERY NEWS.... CONTINUED

>> **South Hams Brewery's** Wild Blonde was put forward for SIBA's BeerX competition in Sheffield in March. SIBA's Managing Director, Mike Brenner, said that this competition represented the very best in British brewing across all formats. The brewery is getting ready for autumn by reviving two old favourites: the fruity and complex Pandemonium 5% and Black + White 5.2%, the milk stout that proved very popular last year.

**Black Tor Brewery** is planning to upgrade the brewery to a brand new 15 barrel plant in 2017 and has taken on a new drayman Tom Dean to help with the extra work at the brewery. The winter beer, Tor Ale 4.8%, is available until February, and Advent, its Christmas beer, brewed with Cockburn Special Reserve Port will be available from mid-November.

**Salcombe Brewery Company** has acquired Quercus Devon Ales and has recently launched a new range of cask and bottled beers under the Salcombe brand name. The head brewer, Tom Madeiros (a native of the USA), was head brewer at Twickenham Ales, winning many CAMRA and SIBA awards before moving down to the South West in 2014. A new 20 barrel brewery is currently under construction at a site overlooking both the Salcombe and Kingsbridge estuaries and is due for completion in March 2017

One of the **New Lion** brewers gave a presentation and hosted a tasting of its ales at **Totnes Brewing Company's** town centre pub last month, and over the Bank Holiday weekend the brewery organised 3 unplugged gigs in the brewery premises. Recent collaboration with the British band, British Sea Power, has resulted in a limited edition ale named British Sea Power IPA, to commemorate the band's appearance at the Totnes Sea Change Festival, and also the role played by Totnes shipwrights during WWII.

**Riviera Brewing**, the small 1 barrel part-time brewery in Paignton, will be appearing at Abbfest with its Torbay Express 4.8% and we recently sampled Devonian at Devon Diesel Rails and Ales. This autumn some local pubs will be stocking its porter, Porterhead 4.3%, also available in small casks direct from the brewery.

At **Summerskills Brewery** in Plymouth, Devon Frost originally brewed with the team from the **Queens Arms** Brixham for its festival, has now become a regular beer in the portfolio and has been particularly well received at the Hermitage in Kingsbridge. It has also become a house beer in a Plymouth pub. The brewery has made a lot of one-off brews recently including Shamrock Stout and Out Back & Home (made for the start of training for this year's Devonport Field Gun Crew following the return of Plymouth History Festival). First Light has made its annual return while Indiana's Bones is rested for a couple of months. Another green hop brew is planned in September providing there is a good harvest from the local hop grower.

**St Austell** has bought **Bath Ales** and its 11 pubs and beer portfolio for an undisclosed sum. Brewing of Gem and Bath Hare will continue at the Bath site, and St Austell has expressed a commitment to invest in the company's brewing and packaging facilities.

## REGIONAL PUB OF THE YEAR WINNERS

The pub of the year winners from each branch were recently judged by all the other branches within the South West southern section and our candidate, The Queens Arms of Brixham, came a creditable second behind the Tom Copley of Spreyton (Exeter Branch). The other contenders in the southern section were

Cornwall - The Hole in the Wall, Bodmin

North Devon - Grove Inn, Kings Nympton;

Plymouth - Fortescue Hotel, Plymouth

Somerset - The Brewers Arms, South Petherton.

The scoring had the first two pubs well out in front of the field. The Salutation at Ham then beat the Tom Copley to become the South West Pub of the Year.

South West Cider Pub of the Year was awarded to The Orchard Inn at Bristol. Other contenders were

Cornwall - The Red Lion at Newquay

Exeter and East Devon - The Old Fire House

Gloucestershire - The Railway at Newnham

North Devon - The New Inn at Roborough

North West Wiltshire - The Three Crowns at Chippenham

Plymouth - The Fortescue on Mutley Plain

Somerset - The Pebbles at Watchet

South Devon - Ye Olde Cider Bar in Newton Abbot

Swindon and District - The Glue Pot in Swindon



*Salutation Inn at Ham*

## MID-WEEK TRIP TO SHALDON



A record turnout of South Devon CAMRA members made the trip to Shaldon and back recently. Starting at the Clifford Arms, and then visiting the Shaldon Conservative Club they then caught the bus back to the Crown and Sceptre in St Marychurch.

The beers in all these establishments was excellent, but in the Conservative Club was outstanding. (This club is open to non-members on production of a CAMRA membership and is well worth the visit.)



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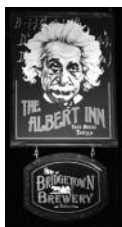
## The Albert Inn

*Home of Bridgetown Brewery*

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01803 863214



**Bridgetown Brewery brews Albert Ale 3.8% abv; Bridgetown Bitter 4.2% abv;  
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There is also a selection of craft ales from around the world.**



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# REFLECTIONS ON ASSETS OF COMMUNITY VALUE (ACV'S)

ACV's are a vital tool in helping to preserve to our pub population.

An Asset of Community Value (ACV) is land or property of importance to a local community, which is subject to additional protection from development under the Localism Act 2011. Application is by way of submissions to the Local Authority with supporting evidence.

My involvement in the process has taught me the importance of teamwork in order to achieve registered status.

Pub landlords, whatever their stake in the business, must be treated with absolute respect and we must work together to achieve a common aim, that is to preserve the status of the pub as an integral part of our community.

Our Local Authorities have a key role in the ACV process and my personal contact with officials has demonstrated their willingness to work with CAMRA branches and other organisations to achieve registration.

This solid working relationship between our landlords and their customers, local authorities and CAMRA branches will ensure that we register an ACV for those pubs that make a positive social impact on our communities.

We can't save them all but an ACV is a great initial step.

For more information on ACV's visit the CAMRA website at: [camra.org.uk](http://camra.org.uk)

*Edgar Walton*

## ACV UPDATE

There are a few AVC applications going through at the moment and a few that have been accepted and listed with the appropriate local authority.

Recently we heard that at The Cridford Inn at Trusham, after a hard fight, the villagers were able to get Teignbridge Council to refuse planning permission for the pub to be converted to a dwelling. It has now been sold and has re-opened as a pub. The villagers' applications for ACV status seems to have persuaded the council in this instance.

The Queens Arms in Brixham has been awarded ACV status, which means that for a period of five years it will be listed as a local asset, and change of use will be prevented.



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## MID-WEEK TRIP TO SALCOMBE



The end of July saw our annual pilgrimage to Salcombe. In the absence of Grumpy (in Greece as always in July) and Edgar (on a much more esoteric tour of the geology of Dartmouth) 6 of us rendezvoused in Totnes. Bus 164 (at 10.35 - they're about every 45 minutes thereafter) took us on the first leg of our journey to Kingsbridge. Once there, we had about half an hour to kill, so the Creek's End Inn adjacent to the bus station came into its own. This is essentially a café that happens to serve good ale. On offer were S. Hams Stumble Bee; St. Austell Tribute and Trelawney; and Abbot Ale. Refreshed, the 606 bus (at 12.05) provided the onward transport to Salcombe, where our intended destination was the award-winning St. Austell pub, the Victoria. On route from the bus stop, we passed the Fortescue, and Clive had the bright idea that we should look in, as we were passing.

One half of Exmoor Gold later, and having been 'found' by one of the local CAMRA members who had been waiting for us at the Victoria, we were off there, for very good Proper Job, Tribute, and the seasonal Liquid Sunshine, taken in the bar as the attractively-landscaped garden was reportedly lacking in spare table-space on this lovely day.

In due course we set off for the other 'safe bet' in town, the waterside Ferry Inn, a Palmers pub with splendid views up the estuary. The outside area was very busy, but we found some space to enjoy the good Best Bitter and Copper Ale.

Subsequently retracing our journey, we got off the bus at the top of Totnes, and made for the Bay Horse, where we sampled good New Lion Pandit and Totnes Stout. We rounded off our day down at the glass-fronted Totnes Brewing Company, the smart new bar which on this occasion offered the brewery's Chop and Change, Centennial Pale, and Ziggy's Elbow, a cross-section of the eclectic range of beers they produce.

*Peter O'Nions*

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## DAWLISH – WHICH BRANCH AREA

The question was should Dawlish be in South Devon CAMRA branch or that of East Devon?

I decided to find out for myself and I contacted Colin to come with me to check it out. I had lived near Dawlish a long time ago but hadn't visited it for ages. So on the appointed day we boarded the train and were soon there: it took a very short space of time. My research had shown that some pubs opened at 11, some at 12, and some much later but the town is not huge so an occasional overlapping of paths would not be much of a problem.

No 1 the Railway Inn, not open at 11:30 as shown, so on we went past the Exeter Inn which looked very closed, probably forever.

No 2 back past the station to the Marine Tavern near the beach and very open, Adnams Ghost Ship, Exmoor Ale and Tribute. We sat in the sun and sampled. A local gave us the benefit of his pub knowledge which didn't add a lot.



*Brunswick Arms*

from the beers, Teignworthy Reel Ale and Bootleg Brewing Co Fox Urban. There we picked up a very interesting leaflet called Dawlish Ale Trail, detailing all the pubs in the town.

No 5 just around a corner or two to the Lansdowne: it was football time so we escaped to the upstairs sun terrace and ordered lunch. The beers were Bays Rhino and Black Tor Raven. >>

No 3 up along the river to the Brunswick Arms, Sharps Atlantic, Otter Ale and Tribute again and a nice outside area to sit in the sun and watch the world go by.

No 4 onwards across the river and through the park to the White Hart. I used to drink here many moons ago whilst my laundry was washing next door. It is a lovely little pub; it had been painted but otherwise hadn't changed apart



*The White Hart*

## FOREIGN NEWS

The Belgian brewery De Halve Mann (The Half Moon) in Bruges is planning to lay 4 Km of pipeline to transport beer brewed in the city centre brewery to a distribution centre outside the city. This is to alleviate the transport problems: delivery lorries clogging up the narrow city streets and causing damage to the city's mediaeval cobbles. The beer will travel at up to 20km/hr at the rate of 6,000 litres per hour, and save the journeys of about 500 tankers.



## GREAT BRITISH FESTIVAL – THE WINNERS

A speciality beer won CAMRA's Supreme Champion Beer of Britain for the first time at the Great British Beer Festival in August. Competing against the very best beers in the UK, Bingham's Vanilla Stout, brewed in Berkshire, was named the best beer of 2016. This 5% ale is a smooth dark beer infused with vanilla and dark malts.

Old Dairy Brewery's Snow Top 6%abv, (the winner of best old ale and strong milds at CAMRA's National Winter Ale's Festival in Derby last February) claimed the silver award in the Champion Beer of Britain competition. The brewery describes its ale as the perfect winter warmer with fruitcake and marmalade flavours.

Receiving the bronze award was Tring Brewery's Death or Glory, a 7.2% rich and sweet barley wine with a complex nature. This ale has been brewed by appointment to the Queen's Royal Lancers since 1994.

Contrary to the popular taste for low alcohol, light coloured and hoppy ales, these top 3 winners showcase the best in darker and complex flavours. A full list of all the winners can be found at <http://gbbf.org.uk/news/single/championbeer2016>.

## DAWLISH.... CONTINUED

>> No 6 back towards the sea and the Gresham House Inn, it used to be called the Laffing Pig, and is the only GBG pub in Dawlish. It is quite an unusual pub on the side of a hill with several rooms at different levels. More football which we watched, while enjoying Quantock Sunchaser and Ghost IPA.

No 7 up and around a corner to the South Devon Inn, even more football but beers were Bays Topsail and Red Rock Red Rock.

Back to no 1 the Railway Inn, open but with no real ale on: it would normally have Otter Bitter but that's tomorrow!

No 8 back towards the station and the Teignmouth Inn: Tribute and Otter Ale.

So eight pubs; we didn't get to the Swan, and we were only offered duplicates of Tribute and Otter Ale. But with eleven other beers it was not a bad day out and I can now see why the East Devon branch won't let South Devon branch take Dawlish into its allocation.



*Gresham House Inn*

*(Library pictures were used).*

*Roger Adams*



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# THE GOOD BEER GUIDE 2017

You might recently have bought your copy of the 2017 Good Beer Guide (GBG), an invaluable reference book for finding great pubs around the UK and researching brewery information. Within the South Devon branch of CAMRA we are allocated 29 spaces for our area which includes more than 300 pubs. The catchment area runs from Kingsbridge to Teignmouth and as far inland as Chagford. It is very hard to limit ourselves to 29, as there are some very good pubs out there but the What Pub system give us a good feel of the quality of ales within the pubs (our prime criteria), and members' votes throughout the year show up excellent and consistent beer quality and enable us to make our selections.

This year there are a couple of brand new entries and five re-entries for pubs that have appeared in the guide in the past.

Of the new ones, The Durant Arms at Ashprington (see front cover) is a family-run inn serving up to 3 ales and a varying cider. As well as motorised access, there is a footpath along the river Dart that brings you to the village from Totnes, 3 miles away, and makes a pleasant weekend walk for a beer or lunch. It holds an annual beer festival in September and has traditional slate floors and open fire. Adjoining the bar are 2 dining areas as the pub has a good reputation for home-cooked food. Outdoors you have a choice of a secluded rear courtyard and central village views from the front.



The Kents in Wellswood, Torquay, is the second new entry. A large bar, separate dining area and pleasant garden make up the configuration and the pub has 5 real ales at any one time. It also smokes sausages for the pub in its own smoke house, and is known for its large selection of different gins. The food here is good and popular.



Coming back into the book is The Bay Horse. At the top of Totnes this former coaching house makes good use of its extensive and pretty garden during the pub's two annual beer festivals and weekend food events. Inside there are three cosy connected bars. Live music is featured every week. Beers are mostly locally sourced and always include ales from New Lion Brewery, one of the three town breweries. »

## THE GOOD BEER GUIDE 2017... CONTINUED

>> The reappearance in the guide of The Blue Anchor in Teignmouth is well deserved. With six hand pumps for constantly changing beers and two for cider, the choice is excellent. This one-roomed pub is close to the docks entrance in the town's conservation area and has a spacious patio for seating.



The Cherub in Dartmouth last appeared in the GBG several years ago, but with a severe fire in neighbouring buildings the whole area was affected as access was restricted. This is a beautiful Grade II building from the 14th century and its timbered façade is festooned with flowers. Inside the quaint interior you find 5 hand-pumps with two regular ales and three guest ales.

The Crown and Sceptre is an old favourite within the branch and has been run by the same family and been in the guide for more years than many others. An eclectic decoration and traditional interior, it has seven hand pumps featuring local and national brews. Folk nights and jazz nights occur weekly and the pub serves good basic food.



Finally, The Oak at South Brent is a friendly pub in the centre of the village, with an additional restaurant and function room. The chef-owner has a name for fine dining. There are four ales available from local breweries and it features monthly quizzes and more diverse music evenings such as Blue Grass and children's Folk Jamming.

Congratulations to all our Good Beer Guide entries.



# THE BEST BOOKS ON BEER

One of the best bonuses for becoming CAMRA member is the availability of publications to help us find the best pubs, beers, ciders at a better than publication costs. Apart from the Good Beer Guide (an essential annual purchase), I have found that other publications to be more than useful. In particular I have enjoyed the CAMRA guide to the best bars in Belgium. I have also made extensive use of the Heritage book, finding pubs from the absolute quaint to the simply magnificent. It's very easy for the adverts for these books in CAMRA magazines to register only briefly, but some of them contain a wealth of information. Some of the most recent and desirable are:

**Good Beer Guide 2017** (available from 15th September) 44th Edition. Features 4,500 pubs across the United Kingdom that serve the best real ale. Listings are based entirely on nomination and evaluation by CAMRA members.

RRP £12.99; £10.00 for CAMRA members.

**CAMRA's Beer Anthology.** A comprehensive collection of quotes about beer, pubs and drinking from classic and contemporary writers.

RRP £9.99; £7.99 for CAMRA members

**Britain's Best Real Heritage Pubs** An updated version commemorating Britain's pub heritage including over 650 new colour photographs.

RRP £9.99; £7.99 for CAMRA members

**London's Best Beer, Pubs & Bars** (New Edition) An essential guide to beer drinking in London, completely revised for 2015.

RRP £12.99; £10.99 for CAMRA members

And my next purchase will almost certainly be:

**101 Beer Days Out** - 101 of the best beer and brewing-related days out from around Britain, including museums, stately homes, farms, battlefields, coastal paths and some of the UK's most fascinating pubs.

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*George Hemmings*

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## THE GREAT BRITISH BEER FESTIVAL OLYMPIA, 2016

It's probably a little sad to admit it, but I have been to every single GBBF and have the glasses to prove it. In fact, it does not seem that long ago that I was queuing up outside the Old Flower Market in Covent Garden to gain entry to the first festival. The usual pattern is to be a drinker on the Tuesday and working behind the bar on the Wednesday and Thursday and what follows are some very brief observations.

As far as the drinking is concerned I do not 'tick' and certainly do not 'bottle' merely wandering around the bars to see what catches my eye. As a result, I have no idea which beers I actually had, but in case you are thinking that reflects a large number you would be wrong and most of the beers were relatively low gravity and light in colour although I do recall an excellent mild from RCH. One of the first beers to catch my eye was cherry pale ale from Enville and they certainly can't be accused of stinting on the cherries and, as a result, it was a little unbalanced with the cherry flavour over-dominant. This year the bars were all named after pubs that had been CAMRA's past national pubs of the year. I must admit to forgetting most of these and does anybody else remember the Sair Inn as a winner? As above I try to stick to relatively low gravity beers, which is more than can be said for one young man. He had bought a drinking horn and filled it with a 14% American beer which he hated, spending his time slowly sipping his way through it. Unfortunately, this is not uncommon amongst younger drinkers where a degree of machismo often sets in. Incidentally, the USA bar was constantly crowded, especially with younger people.

GBBF pricing is strange and based on the cost plus principle. This can mean paying more for a 3.8% beer which had cost more to buy in than a 5% beer. I know it is London and the costs of Olympia are enormous but £5 a pint was not unusual. In the past I would have described the clientele as middle aged and white. There are now a lot more young people including women and drinkers from a wider range of ethnic groups. >>

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john@theglobeinn.co.uk



## GBBF 2016.... CONTINUED

>> One of the highlights of the Tuesday is the announcement of the winners in the various categories and the overall winners. Usually it attracts a large gathering of interested drinkers and brewers in hope of being one of the winners. The nominations for the various categories were duly read out only to be told that the results would be released at the awards dinner that evening. What followed were very extensive booing, slow hand clapping and general derision at that statement. CAMRA organisers please think again. The only advantage to it would be to save the bars selling the winners from a 'pounding' on that day and giving them time to prepare for the Wednesday.

As far as working behind the bar is concerned I was impressed by how patient and polite all of the customers were, but admittedly I was working relatively early and would expect the more crowded bars of later in the day to see some very limited deterioration in behaviour. By that I mean, banging glasses on the bar to attract attention and general shouting to be served, but I experienced none of that. You attract attention alright, but of the wrong type earmarking you to be at the back of the queue. They were even apologising when I had to walk down the other end of the bar to serve a beer for them. As with last year there is the growing tendency to photograph the pump clip for future reference purposes and perhaps I should have done the same as I had no clue what I had been drinking. On the subject of cameras and mobile phones I was amazed to see that the queue inside the gentleman's toilets had every single person on their phone (except me). Is nowhere sacred? Another first for me was being asked to provide a receipt presumably to claim back as entertainment expenses! Serving is not particularly easy and especially with thirds and lively beers which had their own special glass and a difficult to find line. There were 30 beers all with different pulls and it was impossible to get used to them all. One irritant here was the gentleman arriving with a large holdall full of yet to be filled panda bottles and a printed list of 'wanted' beers. He had 6 festival glasses for six thirds which were duly transferred to the plastic bottles. Not only was the process slow, but with his long list he kept requesting beers not on the bar and kept changing his mind. Oh the joy of bottlers!

*Bolt Southwell*

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# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
13th Sept	20:00	Branch Meeting	Kingsbridge Inn, Totnes
21st Sept	11:00	Midweek Social	from Teign Cellars to Abbotskerswell and Totnes
23rd Sept	10:39	Branch visit to Plymouth CAMRA Festival	Train from Newton Abbot
8th Oct	12:30	South West Regional Meeting	Old Ale House, Truro
25th Oct	19:30	Minibus trip to Hunts Cider Cost £13, names to Phil Stevens	Depart Newton Abbot, with various pick - ups
8th Nov	20:00	Branch Meeting Venue	TBA
18 Feb 2017	12:30	South West Regional Meeting	Highweek Village Inn, Newton Abbot

## Beer Festivals

Date	Event	Location
2nd - 4th Sept	Ashprington Beer Festival 30 beers 6 ciders	Durant Arms
9th - 10th Sept	Somerset CAMRA Beer Festival	Quantock Brewery at the front of Bishop Lydeard Station
10th Sept	Fishstock Seafood & Music Festival with several local brewery stands 10am - Midnight £6 entry	Brixham Quay
16th - 18th Sept	Abbfest Beer and Food Festival	Fermoys Ipplepen
23rd - 24th Sept	Plymouth CAMRA Beer Festival 12:00 - 23:00	Plymouth Albion Rugby Club, Brickfields



# South Devon CAMRA Garment Order Form

Member's Name: ..... Phone: .....

Email: .....

Mfr ref	Product	Sizes	Colours	Price	Order (Size/Colour)	£
<b>599M</b>	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		
<b>180M</b>	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		
<b>870M</b>	Fleece	XS - 4XL *	black, bottle green, bright royal blue, classic red, french navy, burgundy, convoy grey	£17.00		
<b>FR01</b>	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		
<b>FR01</b>	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		
<b>J262</b>	Sweat Shirt	XS - 3XL *	black, bottle green, bright royal blue, classic red, french navy, burgundy, light oxford grey, convoy grey, fuchsia	£12.00		
<b>J265</b>	Hoodie Pullover	XS - 3XL *	white, black, bright royal blue, classic red, french navy, sky blue, light oxford grey, purple, fuchsia, apple	£14.00		
<b>RC80</b>	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			<b>Total</b>		

Email this form to Andrew Thomson at: [andrewthomson@virginmedia.com](mailto:andrewthomson@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 TQ12NE**

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

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## MESSAGE FROM BOB SOUTHWELL BRANCH CHAIRMAN



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## TWO TRIPS TO EXETER

It all started with a meet up with an old friend, Roy: we used to have a few pints together on Friday nights before he moved away. I had an early meeting in Exeter and arranged to meet Roy for a few beers and a catch up of news. I met his bus and we wandered off to the Well House in Cathedral Green as they open at a reasonable time and have unusual beers. Sure enough the first pump has Piddle from Piddle brewery 3.5%, a beer I haven't had for several years and a good start to the day. Now on to a pub I had not visited before, the Hour Glass in Melbourne Street (it is in the Good Beer Guide). A superb back street local, with a lot of natural wood, shelves of very interesting whiskeys and a good looking menu, but it was so quiet that even the cat was asleep. The barman called Roy sir and when I queried that he changed it to madam! The beers were great, Exeter Ferryman 4.2% and Black Venn Porter 5% from Town Mill, Lyme Regis. More customers arrived so we moved on to find lunch at The Old Fire House. This was very busy but we could sit outside and the sun was out. With our meal we had a sample of Madagascar Stout 4.4% from Byatt's and Chesil Ale 4.1% from Dorset Brewing Co. It was time to move on as Roy had a bus to catch so off to the Imperial one of the best Wetherspoon pubs in the country. Previously a very fine old hotel with its superb orangery, large, light and such great glasswork, it now has lots of different bars and lots of beer choice. I had Darkness 5.1% from Exeter Brewery, just down the road, and we sat outside in the large garden feeling very old as it was full of students. Roy's bus stop was just outside the pub so we didn't have to rush off. We only did four pubs so we promised to do it again.

Well I did do it again but with Colin this time. We trained from Newton Abbot to Exeter St David's, caught a bus to Newton St Cyres and had a pleasant walk down a country lane to The Beer Engine, Devon's oldest brewpub. It is set next to Newton St Cyres railway station so you have the occasional train passing but very few stopping, hence the bus. We sampled all four of their ales, Piston Bitter 4.3%, Rail Ale 3.8%, Silver Bullet 4.0%, and Sleeper Heavy 5.4%, and ate a good lunch. The beers were all in excellent condition as should be in a brewery. Now we had to stroll back to the village, to the bus stop on the main road, and there was a little time before the next bus so we could pop into the nearby modern, and pleasant Crown & Sceptre for a quick Otter Amber 4% and a Dartmoor Jail Ale 4.8%. Well refreshed, it was back to Exeter. Now things didn't go so well: we tried The Black Horse, a Greene King pub, and sat outside away from the TVs to sample Belhaven Golden Bay but were not impressed. So around the corner to Oddfellows and they could only offer St. Austell Tribute and Proper Job, so we declined (nothing wrong with the beers but we wanted something new) and crossed the road to the Old Fire House for Ernie's Stout 4.1%, Piddle Brewery. Yet again we were not happy with the beer so more walking to the Beer Cellar, the newish craft bar on South Street. This was originally a shop but now a pub with craft beer and real ales; we had Hanlons Dry stout 4.2% and Big Rabbit Brewery Hop Fodder 5.1%. We were doing well again but getting hungry so the next stop was the Fat Pig, somewhere I had wanted to visit for a while. It opens at 5 o'clock and we strolled there arriving just as the sign was being put out and doors opening - good timing! They brew on the premises and had several of their own beers on the pumps, the first choice was the very nice Porcorosso 5%, and we ordered food.

The decor was woody with scrubbed pine tables and featured a long shelf of obscure »

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## EXETER.... CONTINUED

>> whiskies, some very expensive. The food was good, the beer was good but we didn't have enough time, so a return visit is on the cards. The owners have a sister pub, the Rusty Bike and a new third pub in the old Post Office in Heavitree, the Pig n Pickle. A fourth one is in the pipeline. It feels like a Fat Pig pub crawl is due. However time was of the essence and the last port of call was the Exeter Brewery, all downhill now, close to the station. They have their own bar on Thursday nights; it had to be Darkness 5.1% to finish the day. I have just realised that I finished last time on Darkness! Still seven pubs so that was a good pub day.

*Roger Adams*

## A TRIP DOWN MEMORY LANE – THE 1ST TUCKERS SIBA FESTIVAL

I wasn't actually there, but the first one took place on the 23rd to 25th of April 1993 as in those days Thursday was not used and there was an all day Sunday session. The programme was a mere folded A4 sheet and bears no resemblance to the current modern glossy paper edition with very considerably more pages.

Only 21 breweries were represented then; this year's programme shows a vast expansion in breweries and membership of SIBA, the body that runs it. Sadly of the 21 more than a half have disappeared over the ensuing 23 years. Who remembers the following?

- Archers (the name survives as part of Evans Evans)
- Ash Vine from Somerset and I remember it well
- Blackawton
- Bridgewater Brewing Company
- Bunces (now Stonehenge and not really a disappearance)
- Oxley from Mildenhall
- Gibbs Mew of Salisbury
- Mill and local to Newton Abbot
- Moles and now associated with cider making
- Oakhill
- Redruth (Devenish)
- Tipsy Toad from Jersey

By the second beer festival the number of breweries had increased to 28 and including the following new entries:

- Blewitts of Kingsbridge, now gone
- Cottage, very much still with us
- King's Head, Plymouth, now gone
- Mildmay of Holbeton, again gone
- Smiles of Bristol, taken over by Young's
- Sutton of Plymouth became South Hams
- Thompson's of Ashburton also unfortunately gone.

And the price of a pint in 1993 was £1.50. Yes £1.50.

In 2016 there were in excess of 250 beers and around 85 breweries.

*Bob Southwell*



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Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

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Email address \_\_\_\_\_

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Terry Cooke and Colin Staines.

**Last date for submission for the Winter magazine - 18.11.16**

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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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## IS THE GRUMPY OLD MAN A REACTIONARY?

A CAMRA colleague has accused the Grumpy Old Man of living in the past and being an arch reactionary. This occurred during the referendum campaign when some truly awful and reactionary comments were being made, and I, as a social liberal, was somewhat taken aback. There are many good things about the past, but also some truly dreadful things and the same applies about the present. What the Grumpy Old Man would like to see is the best of the past combined with the best of the present, but unfortunately it does not always work that way. Of course I have complained about dreadfully behaved children in pubs, but the clock cannot be turned back and kids are here to stay; on balance that is a good thing providing their worst excesses can be controlled. I do not like the proliferation of food dominance in pubs, but in many cases it is often a basis for the pub's survival. Although I do oppose the dreadful wall to wall menus and chalk boards with marketing speak in the menus along the lines of 'specially selected, pan fried, cooked to perfection' etc., I would no more bring back the pubs of the 1950s/60s with their packets of crisps; Formica tops and smoke laden atmospheres than I would invoke the cholera and typhus epidemics of the 19th century. If you want to know about a real reactionary look no further than Charles de Laet Waldo Sibthorp (1783-1855). Basically, he would oppose everything that was new. Anything foreign gave him apoplexy including Queen Victoria's Consort Prince Albert, and railways were the creation of Satan enabling the inferior classes to cross his land. He sent his labourers in to pitch battles with their builders. The Grumpy Old Man has nowhere near the level of reactionary excesses displayed by Sibthorp.

Whilst I was digesting how reactionary the Grumpy Old Man actually was I fell asleep and quickly began to dream. I was on my way to the my local pub only to find that some idiot had changed its name to the Orange and Coconut with a ridiculous sign where the orange was enormous and the coconut was miniscule. Why do they do this sort of thing? Pubs' names have historical origins and significance but some modern renaming has resulted in The Maggot and Cucumber or other equally ridiculous names. The next problem was to find out how to get in and eventually found one of those buttons you find on trains and the door opened with a gentle hiss. I was greeted by an imaginary and oleaginous James who announced that he was the Client Leisure Experience Executive and had a badge to prove it. Why does everybody try to 'sex up' their business with the word client replacing customers? I remember years ago that the Chairman of Whitbread proudly declared that when people go in to the pub they are seeking a leisure experience rather than merely requiring a pint of beer. Wrong, I wanted a pint and not some themed pub with hot air balloons, aeroplane cockpits, alpine streams or other 'leisure experience'. And, James was no more an executive than I was the executive in charge of drinking that night.

"Good evening Sir and how are you today and what can I do for you"? Ignoring this as he would not have cared one iota and was merely speaking from the corporate script, I replying that I would like to be able to make my way to the bar. "I am sorry Sir, but I think you are referring to the client inter-face area". "No, I mean the bar so as to obtain a beer and I don't want to be in an inter-face with anyone". At this point he moved his arm and all these icons lit up on the wall one of which was beer. When I touched the screen they were mostly »



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## GRUMPY.... CONTINUED

>> craft beers, but then I noticed the icon in the bottom right hand corner which said real ale. This gave me 3 options. When I pressed the first, the beers appeared with a Brexit theme like Nigel's Exit Porter and Boris' Blond Brussels Bomb. I chose one only to be told that they had now been discontinued as we had now re-joined Europe. The second button stated that for real ale I should refer to craft beers. My last hope was on the third option but that turned out to be Smoothflow Xtra. Craft beer it was then. They all had ridiculous macho names (similar to sports teams like Warriors or Chiefs) and I chose Mustang. I then was faced with probably the worst piece of marketing speak ever encountered and far outdoing any menu.

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James now moved aside as his executive role had clearly been fulfilled. In his place appeared a fictional Claire who was the Client Placement Manager with another array of icons. I requested directions to the bar. "I think you mean the client inter-face area, sir" "No I mean the bar, but let's not go through that again" "Unfortunately, all seats at the client inter-face area are already taken" "That does not matter as I don't mind standing" "I am sorry again sir but all clients must have a seat and standing or walking about is not permitted" "I suppose that is just as well as I might stumble in to the children's swings and slide area" "Would you like a seat elsewhere, sir?" The icons gave me a choice of areas. There were areas with sports screens, food designated zones, outside views of rolling countryside and I chose the latter and was allocated seat D12. The Client Placement Manager, or usherette, now showed me to my seat and I instantly thought about finding the number to complain under the Trade Descriptions Act. The rolling countryside was largely the car park, a field and a few trees. It was like being in the waiting room of a dentist's surgery except the other people were invisible behind high back chairs.

I felt myself coming out in a cold sweat and woke up at that point. Where are you Waldo when you are really needed? What about sending your agricultural labourers to do battle with the Orange and Coconut, including James and Clare? Forget the railways as I think you are on a loser there.

*Bob Southwell*  
Aka The Grumpy Old Man



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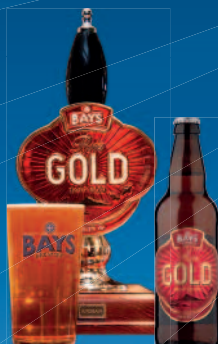
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# OUR AWARD WINNING BEERS



## 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](http://www.baysbrewery.co.uk)

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