

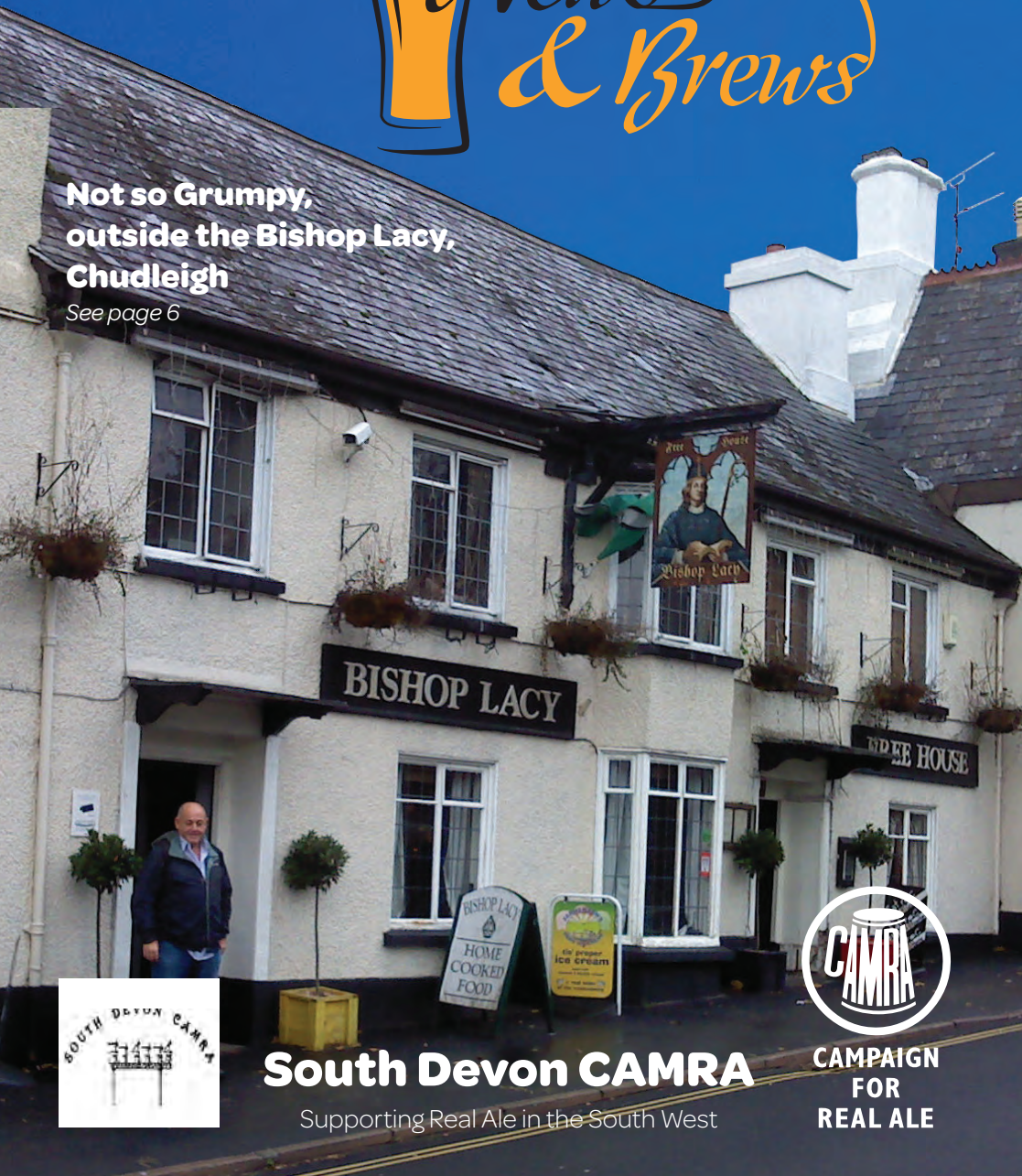
52ND EDITION

WINTER 2015

# News & Brews

**Not so Grumpy,  
outside the Bishop Lacy,  
Chudleigh**

See page 6



**South Devon CAMRA**

Supporting Real Ale in the South West



**CAMPAIGN  
FOR  
REAL ALE**



OTTER BREWERY

25  
YEARS

**25 YEARS OLD**  
and looking better than ever



# WELCOME



## 52ND EDITION WINTER 2015

With colder weather comes the welcome prospect of dark winter ales, and for me the Exeter Festival of Winter Ales is a highlight in the calendar of those of us who look forward to rich, spicy and unctuous black brews. This month, I went on a guided Totnes walk with the Transition Town Totnes group whose aims are to help build a strong local economy with a focus on food and drink enterprise. This ended with a triple tippie tour around the three Totnes breweries and I was able to drink a lovely stout at every stop. The Totnes Brewing Company was serving three of their own ales including the well-hopped dry stout, Dark Matter. In the New Lion Brewery, I drank the oaty, Totnes Stout with its great coffee flavours. Our final stop at the Albert Inn, home of Bridgetown Brewery, saw Shark Island Stout a delicious smooth dry brew. At each stop we were given an overview of the brewery's history ending with a comprehensive description of the brewing process from Giles at the Albert.

CAMRA's key campaign to help with the listing of a pub as an Asset of Community Value (AVC) is gathering pace, assisted by its online service to help the process. This enables communities to be consulted in the event that their pub comes under threat of sale. The pub will also have protection against change of use. We in South Devon CAMRA are keen to promote the use of AVCs and our AVC guru gives more details on page 8.

*Cheers, Tina Hemmings*



## 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.

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## PUB AND BREWERY NEWS

Early October saw a gala occasion in London at The Great British Pub Awards 2015, where the **Victoria Inn** in Salcombe was judged the UK's Best Partnership Pub, following its success as the South West regional final winner. **St Austell Brewery** praised Tim and Liz Hore as flagship tenants who continually contribute mutually beneficial innovative ideas. The next month the pub was awarded Silver for Pub of the Year by the Devon Tourism Board.

The **Ring of Bells** at North Bovey now has 3 beers on the go at any one time. Recent ales include Young's - Hummingbird; Joseph Holts - Two Hoots; Exeter Brewery - Darkness; Hanlons - Yellow Hammer and Port Stout and Dartmoor - Legend and IPA.

The **Crown and Sceptre** at St Marychurch was visited by 2 of our members last week and the beers were very good.

The new **Toby Carvery** at the Pen Inn roundabout in Newton Abbot has three real ales. On a recent visit St Austell Tribute, Breakspear Bitter and Otter Ale were all very good.

The **Bishop Lacy** in Chudleigh are planning a food takeaway in their (late) nightclub.

The **Cider Bar** in Newton Abbot is changing hands with Jonathon McCool, who already works there, taking over. We all wish him every success in his new business at this iconic bar.

The **Highweek Village Inn** near Newton Abbot, had an exciting array of ales in great condition when we were last there, serving Hydes Jekyll's Gold and Tor from Black Tor as well as their regular Tribute. Teignworthy Gun Dog and Timothy Taylor's Landlord were among the beers pending.

**Radius 7** restaurant has recently opened in Stoke Fleming but welcomes drinkers in its bar and are serving South Hams ales and local ciders.

**Teignworthy Brewery** have something new coming. It is under wraps at present but is said to be an exciting prospect.

The 3 Totnes breweries, **Bridgetown**, **New Lion** and **Totnes Brewing Company** have co-produced a leaflet for visitors to promote a brewery trail round the town. These will be found at the various local outlets including the railway station and steamer quay.

**Devon Earth Brewery** is producing ale for the beer festival at the Exeter Winter Festival.

**Hunters Brewery** have produced a new beer called Bluebeard's Revenge 5% abv, a light hoppy pale ale.

Following the recent sale of **Black Tor Brewery** in the Teign Valley, the owner, Jonathon Crump, has introduced a new beer, Raven 4.2%abv, a smooth and rich session ale brewed with all English hops, plus a seasonal beer for the Rugby World Cup called Try This. Bottle conditioned beers are another innovation, and can be found in farm shops, delis and restaurants.

In 2015 **Bays** brewed an ale, Tall Order, and donated 10p from every pint sold, raising an »

## PUB NEWS.... CONTINUED

>> impressive £2300 for Paignton Zoo Environmental Park for their work on conservation with giraffes. This collaboration will continue in 2016 with a rhino themed ale to tie in with Paignton Zoo's Great Big Rhino Project.

**New Lion Brewery** celebrated their 2nd birthday on 28th November by releasing their birthday batch of Russian Imperial Stout, brewed last year. Of the numbered 739 bottles produced, half will be sold and the rest stored for release once the beer has been laid down. The high alcohol content and plenty of malt character allow it to be laid down like wine, as it will improve with age. A pin of this ale was sold at the **Bay Horse** in Totnes during the weekend.

**Riviera Brewing Company** in Torbay has been providing ales for local pubs including the **Devonport Arms** in Paignton, and the **Wild Goose** in Combeinteignhead. The brewery also supplies private parties and social clubs.

**Summerskills Brewery** has just produced another batch of Plymhop Ale, a green hopped beer from hops grown locally. November Porter has been released to support of the Chestnut Appeal for Prostate Cancer and 5p per pint will go to the charity. More recently, a team from the **Queen's Arms** in Brixham went along to the brewery to brew Devon Frost, a beer created for the pub's charity festival.

**Dartmoor Brewery** has a new MD.

We have heard of two new breweries outside our area. **Powderkeg Brewery**, based in Woodbury Salterton is making keg craft beer which it says tastes great. Several friends have confirmed this opinion. **Big Rabbit Brewery** in Butterleigh have a beekeeper on their staff and are planning a honey beer.

**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.**

## BEERY QUIZ - ANSWERS

1. Black Death 2. Chamberlain 3. Martello 4. Black Mamba 5. Sentinel 6. Talbot 7. Sir Keith Park 8. Obsidian 9. Wren's Nest 10. Meteor 11. Spotland 12. Black Prince 13. Light Brigade 14. Marcus Aurelius 15. Old Smoky 16. Bevan Boys 17. Magellian 18. Somerset and Dorset 19. Black Sabbath 20. Stuka 21. Lady Godiva 22. Laika 23. Beacon 24. Blackbeard 25. Morrocco 26. Savername 27. Schrodinger's Cat 28. Stanley 29. Monkey puzzle 30. Blenheim



## MIDWEEK TRIP - NOVEMBER

With 4 of our regular attendees missing, it was looking like this one was going to be down to three of us, had I not persuaded an old acquaintance who's a CAMRA member to join us for the first time. So it was that we met up in Newton Abbot to catch bus 39 to Bovey Tracey, and our usual stop in town, the Cromwell Arms, a St. Austell pub now back in the Good Beer Guide. As well as the brewery's own beers, they now have guest ales, and we started off with cracking Plum Porter courtesy of Titanic brewery in Stoke-on-Trent. We followed this up with, variously, Landlord, the former Champion Beer of Britain from Timothy Taylor, and Proper Job and Tribute, from the 'home' brewery, all in fine form, as would be expected.



*The Cromwell Arms, Bovey Tracey*



*The fire-damaged Anchor  
Chudleigh Knighton*

From here bus 39 took us on to Chudleigh Knighton, where the Anchor being still closed after fire damage, we had an hour to pass before the next bus. This gave us time in the Claycutters for a sandwich, to accompany the Wadworth's Swordfish and Dartmoor Legend. Then the same bus took us on to Chudleigh, and The Bishop Lacy (see cover photo) where we tried Greene King Olde Trip, Quercus Shingle Bay, and Bays Devon Dumpling, as well as kindly being furnished with a bowl of chips to wash them all down. Landlady Wendy then showed Bob and me the impressive new kitchen.

To end the day we headed back into Newton Abbot and after a couple of stops went our different ways.

*Peter O'Nioms*



## RED LION MARATHON

From an article in The Times in September I read that a woman from Preston, Lancashire has visited every Red Lion in the country after seeing a plaque in the Red Lion Hawkshead, Cumbria stating that it was the most common pub name. The tour of 656 Red Lions took her 4 years, cost £16,000 and she had a half of ale in each one.

# THE KENTS

Kents Pub, 1 Ilsham Road, Wellswood Torquay. TQ1 2JG

Tel: 01803 292522 Email: [info@kentstorquay.co.uk](mailto:info@kentstorquay.co.uk)

Website: [www.kentstorquay.co.uk](http://www.kentstorquay.co.uk)

The Kents is a local pub that is part of a small family run group of pub restaurants.

5+ Ales specialising in local brews. Plus a local still cider on draught. Good food using local produce.

Come and see what you think. On weekdays your CAMRA card gives you **50p off a pint on all draught.**



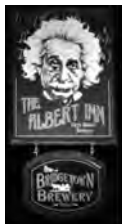
## The Albert Inn

*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.

# OPEN LETTER TO CAMRA MEMBERS

Dear Member

How would you feel if your favourite pub was sold for redevelopment, or converted into an office/private residence, and what effect would that have on you, your friends, and your local community.

Are you aware that nationally pub closures are taking place at a rate of around 30 per week and that it is not only non-profitable or run down establishments that are vulnerable? The obvious question is **'what can we do about it?'**

There is now legislation in place that allows communities to buy time if their local is threatened with sale or closure. This does not resolve the problem but it does give the local community the opportunity to take action to save their pub. This action has already saved a pub in our area as is evidenced in the example below.

## EXAMPLE

The Tally Ho at Littlehempston had been closed for over a year and the owner had applied for a change of use to a domestic dwelling. The local community fought the change and began the fight to save their pub and in March 2014 the purchase was completed and The Tally Ho, now owned by the community, opened its doors as a pub once again. The business is now flourishing and going from strength to strength and is in the CAMRA Good Beer Guide for 2016! This is a wonderful example of how a local community who are committed to saving their pub can rally round and ultimately purchase and run a successful pub that seemed doomed to oblivion.

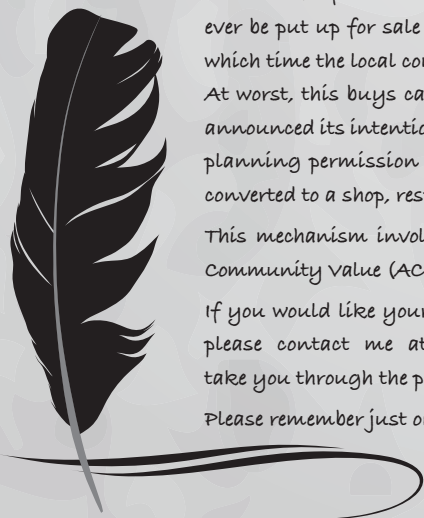
Even if your local isn't under any kind of obvious threat, it is well worth getting it registered as an Asset of Community value (ACV). Should a pub with ACV status ever be put up for sale then a six-month moratorium kicks in during which time the local community can submit a bid to buy it themselves. At worst, this buys campaigning time. The Government has recently announced its intention to further protect ACV-listed pubs by requiring planning permission to be obtained before they can be demolished or converted to a shop, restaurant or office.

This mechanism involves getting your local registered as an Asset of Community value (ACV) and we at CAMRA can help you to achieve this.

If you would like your local pub to have the protection of an ACV then please contact me at [ehalton@mac.com](mailto:ehalton@mac.com) and our ACV team will take you through the process.

Please remember just one thing: **ONCE IT'S GONE IT'S GONE!**

Edgar Halton





The 18th September saw the Grand Reopening celebrations of The Kings Arms in Strete. Now run by newcomers to the pub trade, Scott & Rebecca, who were driving through Strete four years ago in a camper van when they fell in love with the area and got drawn to the pub. Scott, a chef with a wealth of experience is looking forward to putting his stamp on the menu and Rebecca along with family helpers have transformed the interior giving a cosy atmosphere. The pub had been subject to a dispute between locals and Heavitree Brewery when the latter tried to close the pub and change its use. The pub was granted a Community Asset status by South Hams Council following concerted effort through the Kings Arms Action Group. A spokesman for the group expressed their delight that the pub has reopened. The party to celebrate the opening went well as the pub was heaving and the barbeque in the garden proved popular.



*The re-opening of The King's Arms, Strete.*

The Cridford Inn at Trusham has recently had its planning application for change of use to residential use rejected by Teignbridge Council. The council have refused on the grounds that the village should not lose its only commercial premises, and that the owners had failed to demonstrate that the pub would not be profitable again in the future. The Cridford Inn Supporters group had applied to the council in December 2014 to list the pub as Asset of the Community, and this was granted. However, it was later withdrawn by the council after the owners appealed the decision and were successful. The supporters now may submit a second application or ask for a judicial review.



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Bottle conditioned beers available from December at: Darts Farm, Topsham; Greendale Farm Shop, Exeter; More Mead, Exmouth; The Beer Library, Totnes; Village Shop, Christow; Village Shop, Dunsford; Community Shop, Otterton.

## DAVID AND GOLIATH – RESUMED

There are currently some very exciting developments on the ale drinkers' horizons, with small breweries, not hide-bound by shareholders and dominating accountants, making small runs of tasty and experimental ales. Craft brewers are currently taking 11% of the ale market in the US and are making similar inroads in the UK.

Amongst all this innovation there are a couple of recent changes in the beer world which have caught my attention. InBev and SABMiller joined forces recently with a £70bn merger and now they will be selling 30% of the world's beer. The Meantime Brewery, the London craft outfit, had recently been bought by SAB Miller and its future is unclear. Recent website news shows Meantime have bought a new brew kit from their original suppliers to 'give us flexibility and to come up with new beers, use ingredients we don't get to use as often as we would like and to try out new ingredients while all the time not compromising what is going on in the main brewery.'

Bigger breweries have not failed to notice the craft trend and it is clear they are becoming keen to take a share of this new market. To that end, their adverts are becoming more emotive and family focused, they are claiming 'craft' credentials and mimicking craft breweries. Despite there being no agreed definition for the word, their hijacking of the word 'craft' is itself a travesty.

So what are the implications for small breweries if big firms muscle in?

Big firms have huge budgets and with their marketing clout may be able to influence drinkers. But are people going to be fooled? Or does the average drinker care? And while the giants have big budgets, they are generally constrained by time, as brewing a new beer takes considerable effort; ingredients; point of sale goods; and all of this takes time/staff/money away from brewing their core products. Craft brewers in contrast are more flexible, they can change their brews in 2 weeks and customers are aware of, and accepting of, the less expansive paraphernalia.

However, there is a further disturbing trend as suggested in the above quote. Giant breweries are mopping up the tasty new hops that craft breweries rely on (and of which the latter have been instrumental in encouraging). The suggestion by Meantime that their use of new ingredients, at least lends a nod to this. The hop trade is such that small breweries need to contract stocks in advance. Without the problem of predicting their needs in 12 months time, and the cash-flow to pay for these expensive ingredients, it is hard enough for craft breweries to commit to contracts they may not be able to fulfil. It has been reported that big buyers, aided by the hop suppliers, have swallowed up whole supplies and are in danger of strangling the craft scene and returning the drinking public to the miserable prospect of our ale being dominated once more by the global and national producers.



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**TRADITIONAL DARTMOOR INN SERVING  
A SELECTION OF LOCAL ALES FROM  
THE BARREL WITH EXCELLENT FOOD**

## **JARGON-BUSTER**

If you are new to CAMRA or non-active some of the terms and acronyms used can be off-putting. To counteract this, 2 lists (terms and acronyms), have been included on the CAMRA website under 'About CAMRA' at <https://members.camra.org.uk/group/guest/jargon-buster>

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## BEER TOUR – THE EDGES OF DARTMOOR

We got up with anticipation on this nice, warm and sunny late September morning. We had the world at our feet and we're going to get up and go. So we did!

We met at bus stop A13, outside Poundstretcher on Royal Parade, Plymouth at 1045, and awaited the 10:55 Stagecoach South West X38 bus to Exeter. There were seven of us, two with bus passes, leaving five of us to buy our bus tickets. With Stagecoach being new to most of us, we were aware of the Devon Explorer ticket (at £7.50 each), but not the Family Explorer at £17.00. This is a ticket for up to five people, so we went with this one, unsurprisingly.

And we left, arriving at Ashburton at just the right time, 11:55, with the first pub just 50m from the bus stop. The Exeter Inn dates from around 1130, and is full of olde worlde charm. Two Dartmoor ales were on sale here - I went for the Dartmoor IPA, whilst others tried the Jail



*Victoria Inn*

Ale. Both were in very good condition and got the day out off to a good start. The Dartmoor IPA was nice and light and very refreshing on a day like this. The Exeter is the oldest pub in town - Sir Francis Drake and Sir Walter Raleigh were reputedly regular visitors here. In fact, Sir Walter Raleigh was arrested here in July 1603 after 'plotting against the King'.

On to the second pub, which was a swift 5 minute walk around the corner to North Street, where we walked past the Bay Horse to the Victoria

Inn. Again, two ales were on sale here and I chose the St. Austell Ruck & Roll. You enter the pub with the main bar straight in front of you, again with two ales to choose from. After getting my half, we decided to check the garden out as it was such a nice day. I hadn't quite bargained for the strange sight that I encountered - a 'plastic garden' complete with Astroturf. What a novel and simple way of providing outside facilities without the hassle of having to cut the grass. A superb sun trap was thoroughly enjoyed by us all. The Ruck & Roll is amber in colour with a full yet dry palate balanced by fruity hops.

Reluctantly, we left the Victoria for the Bay Horse, which we had passed earlier and had been told 'it was a youngsters' pub'. Well, those of us the wrong side of 21 entered the pub with a little trepidation which was completely dispelled within seconds as we were served by the barman who was about 95 (only joking!), and the other customer was nearly 100 - closer to our ages than we expected. As it turned out, the pub changed hands about four months previously, with the new licensees relocating from Barrow-In-Furness via Shropshire. »



## THE EDGES OF DARTMOOR.... CONTINUED



*The Bay Horse*

» The two beers on offer were in excellent condition. I had Adnams Ghost Ship, which, at 4.5% abv, has a good assertive pithy bitterness and a malty backbone. It is brewed with a selection of malts – Pale Ale, Rye and Cara – and with Citra, and a blend of other American hop varieties, to create some great citrus flavours. The pub has been refurbished by the new licensees, removing the “sticky carpet” and replacing it with flagstones and wooden flooring. Also worthy of note are that a couple of the

bar stools are actually saddles (yes, of the horse variety!).

From the Bay Horse, we headed back to East Street to hit the Royal Oak, where, again, there were two ales on the bar. I had the Dartmoor Best, as I didn't want to sup the Jail at 13:30 with the rugby world cup on TV later that evening. This pub dates back over 300 years and has loads of historic interest, with relics from the civil war being found during renovations in the 1990's. The Dartmoor Best was very drinkable with a dry hop citrus fruit character.

Back at the bus stop, we caught the Stagecoach 88 back to Buckfastleigh, where we had a 10 minute walk to the King's Arms in Fore Street. This is a lovely, friendly pub, recently changed hands and becoming a free house in the process. A couple of local ales were available, and I had a half of Teignworthy Scrum Down, which is an easy-drinking golden session ale. And very nice it was, too. The pub has a small bar at the front, complete with sports TV and pool table, whilst the more spacious and comfortable lounge at the rear comes complete with Chesterfield sofas.

Opposite the King's is the museum, Valiant Soldier, which was once a pub until it closed its' doors for the final time in 1965. It is a superb example of what a pub was actually like in the 1960's and is well worthy of the £4.00 entrance fee. »

### GEORGE INN, BLACKAWTON

Devon Village Inn

\*\*\*\*\*

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[john@theglobeinn.co.uk](mailto:john@theglobeinn.co.uk)



## THE EDGES OF DARTMOOR.... CONTINUED

>> From the King's Arms we exited left and headed for Plymouth Road for the White Hart. Again, the single bar pub had two beers on with the house beer being brewed by Hunters, which is what I chose. It was a pleasant change from the previous beers from Teignworthy and Dartmoor. The pub itself is decorated with loads of nautical pictures and artefacts, a couple of wood burners for those cold winter nights and exposed stone walls.

Opposite the White Hart is the Globe which serves Dartmoor beers and may be worth a visit next time I come this way. I still didn't want to have a Jail Ale at this time of day. Anyway, back to the bus stop for the bus to Bittaford and the Horse and Groom. The stop is very conveniently located right outside the pub. We were given a very warm welcome and a good selection of south



*The Valiant Soldier. Open daily from  
12:30 - 16:30, and 10:30 - 16:30 on  
Wednesdays/Saturdays*

west ales. I opted for the Skinners Splendid Tackle and settled down to watch the rugby (South Africa V Samoa). I don't normally get the chance to visit the H & G, so we stayed and watched the rest of the rugby. The house beer, Horse & Groom Ale (brewed by Hunters) was excellent, as were the other four ales (which we tried between us), before we caught the bus at 18:00 back to Plymouth and off home after an excellent public transport pub crawl.



*The Horse and Groom*

Cheers! *Ian Dickinson*

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night for the best in live jazz.

Special menu



## HEATHER WHEELER 1949 – 2015

Torquay's longest serving landlady, Heather Wheeler, died on 21 September 2015. She and her late husband, Roy, took over the Crown and Sceptre in St Marychurch in 1975.

Despite having been ill for several years, she remained active in the management of the pub to the end. In her time, she had done everything from cleaning and cooking, to serving and bookkeeping, and no doubt an awful lot more that we don't know about. Heather and Roy had made the Crown known throughout the country.

David, her son, continues to carry on the business his parents started, as he has been working at the front of house since taking over when Roy died in 2013. In May, on her 40th anniversary of running the Crown, Heather is quoted in the Herald Express of saying 'Lots has changed over the years and we have been here to see all of it. It has been a pleasure running the pub all this time and being such an important part of the community.'

During these years, the Crown has been regularly listed in the Good Beer Guide, been voted South Devon's Pub of the Year, holds regular cider festivals, champions live music with jazz on Tuesdays and other music upstairs once a month.

*Roger Adams*

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St Austell Bay, Cornwall



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REGIONAL BREWER  
OF THE YEAR 2009

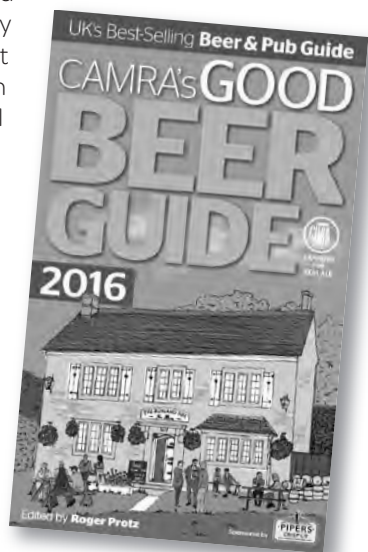


# GOOD BEER GUIDE 2016

We get asked a lot about how the Guide is compiled. Each county is given a fixed allocation based on a formula according to population and number of pubs. The most recent review will probably see Devon retaining its allocation or possibly having one addition, but which one of the four Devon branches will be the lucky recipient?

At present in South Devon we have only 29 entries which has resulted in one publican saying that it should really be renamed the *truly excellent beer guide* as, in his opinion there are many more than 29 pubs in South Devon serving good beer. There then follows the obvious question of why can't allocations be increased? The short answer is that to make it a manageable national publication, and remain portable, it needs to be kept down in size and many will argue that it is already too cumbersome to carry around. However, it is not the pub entries that are responsible for the growing size but the 'mushrooming' of the number of breweries and their beers. It has even been suggested that the Guide should be sold in two parts: one for the pubs and the other for the breweries, but for the moment that is in abeyance. At least that might make an increase in allocations possible.

We now face the vexed question of how to select the 29. This is largely the result of CAMRA members, locals and visitors to the area, marking the beers from 0 to 5 with the results being collated and a rank order list produced. (The easiest way to score beers is by using the on line pub guide Whatpub {<http://whatpub.com>} using your membership number and your password which is usually your post code at the time of joining. The more of us who enter marks, the more representative the scores will become). There are, of course, guidelines and criteria for the marking. It would be only too easy to say that the top 29 should go through, but there are a number of problems with such a rigid approach. Clearly, it must be subject to a minimum number of visits to make the scores meaningful and we lay down clear rules on these issues. There is also the problem of different members marking in different ways and therefore producing a degree of inconsistency with the most common problem being the assumption that an average pint scores 3 whereas the official criteria for the marking suggests that should be a 2. However, providing we have enough scores for a particular pub then this should average out. It might be relatively easy to select the top few with average marks close to 4, but we are then faced with the problem of separating pubs with averages which are very close together. What is the difference between a pub scoring 3.49 and one scoring 3.45? Obviously, a little more discussion is required at this point. At least the system gives a greater degree of objectivity rather than spending hours arguing over the merits of the various pubs. »



## GOOD BEER GUIDE 2016.... CONTINUED

>> As mentioned, the rapid growth in the number of new breweries and their corresponding beers over a very short period has been highlighted as a factor in the increase in the size of the Guide. There are regional variations, but Devon has performed very well since 2010 as the following table demonstrates. Only 5 counties have more breweries than Devon, but what really stands out is the rapid growth in Greater London. The UK has one of the highest 'start up' rates for new businesses within the European Union, but unfortunately this corresponds with one of the highest rates of failure and the brewing industry is no exception.

County	Breweries in 2010 GBG	Breweries in 2016 GBG	Change 2010 - 2016
Isle of Wight	3	3	0
Merseyside	7	11	3
Dorset	8	20	13
Somerset	19	25	6
Devon	27	41	14
Greater London	10	66	56

The Guide has now been out for a couple of months, but copies can still be purchased on line from [www.camra.org.uk](http://www.camra.org.uk).

*Bob Southwell*

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## DIARY OF A TICKER (PART 1)

I never set out to be a Beer Ticker. However, some time ago having a number of beer festival programmes notated with the beers I had tried, I wondered how many I had sampled in total. There was some duplication at first (fewer breweries and fewer beers back then) but a figure of about 80 or 90 was arrived at. From there the whole exercise became more focused and finding 'new' beers became paramount. As time went on other bodies as well as CAMRA started to hold festivals, and this coincided with an explosion of new breweries producing ever more beers.

Fast forward to the beginning of October this year, and I have tried 4,713 beers, sourced mostly from local beer festivals, and opportunistically as and when from pubs (truly dedicated tickers will chase all over the country every weekend; some will doubtless have tried tens of thousands). Friday October 23rd sees 4 South Devon members on our annual visit and long train journey to the Falmouth Beer Festival. There were 230 beers available and I hadn't drunk 88 before - a suicidal number to contemplate. The beers were available in 1/3 pints as well as the usual halves and pints. I opted for thirds, enabling more to be tried, and my 3 (non-ticking) colleagues drank halves. I derived some amusement from asking The Grumpy Old Man (the ultimate anti-ticker) how many beers he needed - he will invariably rise to the bait. I opted for new breweries' ales including the Cornish 'Dynamite Valley' operation.

Unfortunately, we had limited time before we had to start our long journey back, but I emerged with 12 new beers for my total. The Torbay Ticker (*Aka Peter O'Nioms*)

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# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
4 Dec	17:00	New Member's night	Tuckers Maltings and Teignworthy Brewery
12 Dec	12:00	Christmas Social There will be a small charge for the buffet	Blue Anchor, Teignmouth
12 Jan	20:00	Branch Meeting	Tuckers Maltings bottle shop
23 Jan	11:00	S H Campaigning Trip weather permitting	Newton Abbot station
9 Feb	20:00	Branch Meeting	Crown and Sceptre St Marychurch
5 March		2 night social visit to Shropshire Contact Phillip Morrison <a href="mailto:phillip.morrison@tiscali.co.uk">phillip.morrison@tiscali.co.uk</a>	

## Beer Festivals

Date	Event	Location
28th Nov	Celtic Festival	St Austell Brewery
4th - 6th Dec	3rd Charity Beer Festival 25 ales plus ciders, live music, wood-fired pizzas	Queens Arms, Brixham
15th - 6th Jan	Exeter CAMRA Festival of Winter Ales 76 real Ales plus cider and perry, live entertainment	Exeter City F.C
17th - 20th Feb	National Festival of Winter Ales	Roundhouse, Pride Park, Derby
20th Feb	Dartmouth Beer Festival, 11:00 - 23:00	Flavel Centre, Dartmouth
1st - 3rd April	CAMRA Members Weekend and AGM	Liverpool
14th - 16th April	SIBA Festival	Tuckers Maltings, Newton Abbot

## DIARY OF A TICKER (PART 2)

The second half of October saw the Wetherspoons Autumn Beer Festival - a great chance to clock up some new beers. With 50 variously available, my 'target' was 38, having drunk 12 before. A visit to Exeter on the first day of the festival gleaned 11 of these, with most coming from the impressive Imperial above St. David's station, which always has the widest selection. Progress thereafter was rather laboured, with most coming from the Isaac Merritt in Paignton, visited every day after work. Nearing the end of the festival, I had reached 29, so was mighty pleased to find 3 of the remainder at one time on a visit to The London Inn in Torquay. Two more from Paignton meant I ended up with 34 of the 38. Missing my festival target, this nevertheless helped me exceed my end of year target (4750) with 2 months to spare.

The Torbay Ticker (*Aka Peter O'Nioms*)



## MEET THE BREWER, MARK BROOKING SOUTH HAMS BREWERY LTD.

South Hams Brewery is found at Stokely Barton, Stokenham, Kingsbridge, near Slapton. The brewery is based in an old milking parlour owned by Mark Brooking who brews, with help from his sons. Sam brews and doubles up as the salesman and Olly also assists the business. Mark is a farmer first and a brewer second. He was contemplating cider production, but he heard that Suttons Brewery were having to move out of Plymouth, so he invited them to relocate to Stokely and the brewery moved to its present site in 2003. It is a 10 Barrel plant, unchanged from that used at Sutton Brewery, but there is room for expansion if needed. Originally the brewing only took place at weekends, but this swiftly expanded and they now brew twice a week. The original brewer from Sutton's travelled in for 10 years but as he did not drive it got too much for him to travel. During this period Mark got to know and enjoy the processes and took over the brewing seamlessly.



*Sam Brooking  
checking the brew*

The brewery's biggest selling beer is Eddystone (ABV 4.8%) followed by Stumble Bee (ABV 4.2%). It also produces Devon Pride (ABV 3.8%), Wild Blonde (ABV 4.8%) and Pandemonium (ABV 5%). Other beers the brewery makes are: Hopnosis (ABV 4.5%) and Devon Porter (ABV 5%). Hops are sourced from Charles Farnham; Challenger and New Zealand hops are mostly used. Over the years, Mark has noticed tastes changing, as Eddystone used to be their 3rd best seller, and seasonal 'summer' ales such as Wild Blonde and Stumble Bee are now in demand year-round. Mark has also noticed a difference in the popularity of dark beers; the rugby special ale Black and White, along with other dark beers and porters are more popular in Exeter and Plymouth than the countryside.

The family owns a small bottling plant where they bottle their own beer and you can buy these in the attached farm shop. The shop also sells draught ale; or you can buy a Growler, a 2 litre glass container for £5 and fill the container with £5 worth of beer. A very recent development for them is beer in cans. They had big discussions on whether to filter or can condition, and decided to keep the product as true to the original as possible. At present only Wild Blonde is canned, and Mark foresees a new market: picnics, cafes, concerts etc., aiming at younger drinkers. We tried a can next to a draught glass of Wild Blonde and it compared very favourably. If cans encourage more people to try real ale, they are commendable.

In 2015 the brewery has received some prestigious awards winning gold at SIBA for Wild Blonde in 'Best Bitter and Pale Ale' class, and silver in The Food and Drink awards for both Devon Pride and Wild Blonde.

*Colin Staines*



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# THE RISE OF THE MICRO-PUB

I have a liking for micro-pubs having been introduced to them in Kent whilst visiting relatives. They have the ethos of the old-fashioned pub as it used to be; no Muzak; no slot machines; a friendly atmosphere where people can chat to strangers. Micro-pubs are slowly gaining momentum (from none ten years ago, to a predicted 200 by the end of 2015) and are helping to get real ale into spaces a traditional pub couldn't fit, filling the gaps on our high streets and improving choice for beer drinkers. Many are based in unused shops or buildings and they can offer beer at competitive prices due to their low overheads - for example lower rates and staff costs.

This month we visited Devon's only (I think) micro-pub, The Courtenay's in Tiverton. This was amongst the first handful of pubs of this type in the UK, and has been well-received and well-frequented by ale drinkers. The small single-room bar has the ales behind the bar on racking, cooled by jackets. There is a small carpeted area on the left which is large enough (just) for live music with an open mike session once a month, and the wooden-floored bar area has a couple of tables and a few bar stools. I tried all the beers, Otter Bright; Exe Valley Barron Hopsit; Cotleigh Tawny and they were all spot-on. A pleasant couple of hours were spent chatting to people in the bar - at one point everyone was discussing the merits of McEwan's Export. Someone voiced the belief about micro-pubs that 'some great things come in small packages' and I can endorse that opinion.

*George Hemmings*

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# BEERY QUIZ

All answers are beers listed in the Good Beer Guide 2016. I would not expect you to get them straight off, but most are relatively accessible via the internet. Answers are on page 5.

Good luck

1. European (and world) tragedy with an English dimension 1348-49
2. Pale ale for a political dynasty of father Joseph (1836-1914, Lord Mayor of Birmingham) his sons Austen (1863-1937) and Conservative leader Neville (1869-1940)
3. Towers built along the south coast as defences in Napoleonic times
4. Dendroaspis Polylepis
5. Amber ale for Stoke on Trent's newspaper
6. A blond for the Earls of Shrewsbury
7. Air Marshall during World War 2 and born 1895 in New Zealand
8. Naturally occurring volcanic glass
9. Breeding place for Troglodytes troglodytes
10. First British jet fighter
11. Gold for Rochdale AFC
12. Son of Edward III
13. October 25th 1854 at Balaclava
14. Roman Emperor AD 161-180
15. On top of ....., All covered in snow, I lost my true lover, For courting too slow
16. Miners named after the Minister of Labour and National Service during World War 2
17. Met his fate in the Philippines, but his greatest achievement was completed by Juan Sebastian Elcano
18. Railway linking Bath Green Park with Bournemouth West and closed March 1966
19. Tony Iommi, Geezer Butler, Bill Ward and somebody better known formed what?
20. Junker JU 87
21. Wife of Leofric who made an unusual protest against tax
22. First dog in space on Sputnik 2
23. Beer to complement Leslie Hoare Belisha's initiative of 1934 (as Minister of Transport)
24. Edward Teach
25. Ale to be bought with dirhams
26. The Bruce tunnel on the Kennet and Avon canal goes through part of this
27. Philosophical position involving a radioactive source, a flask of poison and the proverbial cat
28. Family name of the three times Prime Minister the 14th Earl of Derby
29. Arucaria Arucana
30. Battle of 13th August 1704 during the Wars of Spanish Succession

*Bolt Southwell*

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Ian Dickinson and Ant Veal.

**Last date for submission for the Spring magazine - 16.02.16**

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# GRUMPY OLD MAN REVIEWS BEER DESCRIPTIONS

Those of you who have reached a certain age may well recall a certain Monty Python sketch involving a footballer being interviewed by an erudite and pretentious journalist. The exact words have long escaped from my memory, but the following will give you the overall impression.

**Interviewer** I thought that your approach to the centre half displayed the finest Machiavellian subtleties and deceptions that would have been so characteristic of Cesare Borgia at his most rampant. The finesse of your acrobatics with the full back was so reminiscent of any of the pas de deux from Swan Lake and the parabolic lob of the goal keeper was sheer Euclidean geometry at its finest verging on the orgasmic. How did you see it?"

**Footballer** after much eye rolling and obvious mental contortion gave the immortal words "Well...er...er... I saw the ball and I kicked it in to the back of the net"

What has all of this to do with beer and drinking? Imagine four drinkers in a pub about to drink the same beer.

**Drinker 1** "I thought that this beer had delicate tones of roasted Kenyan coffee beans with hints of cigar boxes, orange zest with a long cool aftertaste merging to a mellow and warming liquorice finish".

**Drinker 2** "I don't know about that... its beer, wet and quite pleasant"

**Drinker 3** "You pretentious git If you spent as much drinking as you do talking about it we would all be better off"

**Drinker 4** "I don't care, I'm a ticker"

That naturally brings me round to some beer descriptions in the Good Beer Guide 2016 and how meaningful, or otherwise, they might be. Here are a few examples with some words highlighted for future reference.

Example 1 *Well balanced smooth* best bitter with *orange and citrus fruit*, malt and hops in *aroma* and flavour which *linger* in to a slightly bitter aftertaste. *Honey and toffee* develop as the beer *matures*. (What does mature mean in this context?)

Example 2 Bitter *orange marmalade* with hops, *creamy toffee* with some *raisins* are all present in this *multifaceted* strong brown bitter. A *satisfying* long, bitter, dry finish balanced by a malty sweetness

Example 3 Hints of *cinnamon apple pie* are found before the hops take over to give a bitter edge to this *well balanced, refreshing fruity* beer (Did that *really* say cinnamon apple pie?)

Example 4 *Roasty, toasty* with *tobacco, autumn bonfires, chocolate*, and hints of *liquorice*; perfectly *balanced* with a bitter, dry taste *reminiscent of real coffee*. (Roasty/toasty with bonfires!)

Before I kick off, have a think about some of the words and phrases that have been italicised.



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# GRUMPY CONTINUED

## Some rules for writing some really bad beer descriptions

1. Use as *many words and sentences* as possible which will give you three advantages; a. The reader will have forgotten your blabberings about the initial taste in amongst the witterings on the after taste. b. More words equates to greater pretentiousness. c. More words create confusion.

2. Use key suggestive and emotional words such as satisfying, well balanced, smooth, lingering etc. which make it read more like an enticing piece of marketing rather than a valid piece of consumer information. What does satisfying mean? Of course it is smooth as opposed to jagged, well balanced rather than lob-sided and lingering rather than rushed and all represent even more marketing junk. Aroma is a great word as opposed to smells or odours that do not conjure up the necessary consumer appeal. *Robust* is another word to describe both the tastes and flavours when surely they merely mean strong and don't forget your use of *overtones and undertones*. Try this for size "*robust overtones of daffodil aromas in the initial taste are transmogrified by gentle and subtle undertones of primroses in the lingering aftertaste*"? Total cobbler!

3. Include as much *fruit* as possible giving the unwary the impression that you are devising a fruit cocktail to follow Sunday lunch. Lemons, oranges, grapefruit, peaches, pears, kiwi fruits, raisins etc. are all fine, but top prizes go to rare Bolivian fruits which only the writer has ever heard about and are only available at some branches of Waitrose in Kensington and Chelsea.

4. Try to include as *many flavours and aromas that are not fruits*. Liquorice, chocolate, marmalade, toast, tobacco, cigar boxes, coffee, honey, toffee, mowed grass, hedgerows, garden sheds, engineering oil and even autumn bonfires. This will go some way to showing how posh and pretentious you might be. How many of us have a box of Romeo y Julieta cigars to sniff in the first place? Clearly, we are several steps of intellect above the common masses when we can link the smell of engine oil with beer. However, cinnamon apple pie is going a little far. I know what cinnamon, apple pie and beer taste like, but added together are very likely to scramble my limited cerebral functions

5. Use big words to give the impression that you are very clever regardless of whether, or not, it helps the description. Note the *multifaceted* above when numerous or varied flavours would have sufficed instead, and my 'transmogrified' that was clearly unnecessary.

Ah you ask, we know what you don't like with beer descriptions, but what sort of words would satisfy you? Simple words, and something along the lines of 'sweet and malty' which would immediately send me danger signals to avoid it, thereby saving money and my taste buds. On the other hand, I could have been forced to make a decision on 'a traditional, lightly hopped easy drinking session beer with hints of malt and caramel and a fruity flavour, lingering on to a bitter aftertaste', which could well also prove to be what I was trying to avoid. You are left trying to decode a series of clues and really need some sort of Enigma machine for encryption which is beyond my brain's capability. Keep it simple and unpretentious.

*Bob Southwell Aka Grumpy Old Man*

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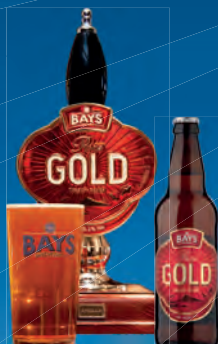
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