

MAGAZINE OF THE SOUTH DEVON BRANCH OF THE CAMPAIGN FOR REAL ALE

51ST EDITION

AUTUMN 2015

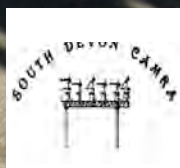
FREE

# News & Brews



## The Victoria Inn, Salcombe

One of our new Good Beer Guide entries. *See page 12*



## South Devon CAMRA

Supporting Real Ale in the South West





OTTER BREWERY

25  
YEARS

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



# WELCOME

**51ST EDITION  
AUTUMN 2015**



Along with several South Devon CAMRA members, I had a great time at Seale-Hayne Beer and Music festival last month. We had been invited back to assist on the bar for the institute's 2nd festival. The weather was mostly kind, and the visitors plentiful (although we were so well covered for staff that sometimes we outnumbered customers at the bar). Seale-Hayne is the home of the Hannahs (Dame Hannah Rogers) Trust which provides appropriate facilities for able bodied and disabled children and adults to train or learn. This is the only place in the southwest where these resources are available in such diversity and abundance.

Prior to the festival a couple of our members had helped the organisers to choose the ales, and during the week before we were able to set up the bar and stillage with the 44 ales (and 10 ciders) all coming from Devonshire breweries and cider producers.

The setting was beautiful and as well as having a jolly time with CAMRA colleagues, we were able to enjoy the beers, the bands and the ambience. (I was even able to have a go at Taiko.) And it was so nice to introduce ale to some people who were not used to it, and find them a beer to suit their palate. As it has always been said 'there is a beer out there for everybody'.

There was even one intrepid couple who managed to sample every beer over the course of the weekend. True dedication!

*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.

TEL: 01803 752348

TQ6 0AG

## PUB NEWS

The **Cridford Inn** at Trusham is up for sale, and the villagers have set up an action group (<http://www.savethecridfordinn.com>) to oppose this. The pub has been trading for 1000 years and the stained glass window in the bar is probably the earliest surviving example of a medieval domestic window in England. An Asset of Community Value had been applied for and agreed, but was subsequently withdrawn by the council after the owners appealed. The group is considering requesting a Judicial Review.

At the last branch meeting some pubs were commended for their beer quality - **Crown and Sceptre**, St Marychurch on our visit for the AGM; **Teign Cellars** has a great choice and good quality; **Bridford Inn** had excellent ale as usual and they are also making some improvements to facilities. A lovely pint of South Hams Devon Pride was to be had at the **Durant Arms**, Ashprington last month.

The **Market House Inn**, Dartmouth has recently reopened after extensive refurbishment and change of tenant and is currently offering 5 real ales. We just missed Windsor & Eton's Knight of the Garter, but the Exmoor Gold was good. The house ale is Doombar; others included Betty Stogs, Golden Sheep and Rev James. The Floating Bridge has also been taken over by the same Gloucester based company in recent months.

The **Kings Arms Hotel**, Buckfastleigh changed hands late last year and has been refurbished. It has very recently reopened the kitchen and is offering a decent Sunday roast to accompany the local ales.

The **Shipwrights** in Shaldon has recently been taken over by previous landlords from the Sandy Park at Chagford.

The **Albert Inn**, Totnes has its own-brewed Hemp beer on tap throughout the summer. A beery quiz to celebrate Cask Ale Week takes place on Tues 29th September at 21:00pm.

The **Oak** at South Brent has made a few changes recently. The chef-owner now has a daily changing menu and food all day from Tuesday to Saturday 11-9 (4 pm on Sunday). And opening times have increased; now 11 to 11 or midnight (closed Monday mornings until 4 pm). The daily menu includes a build your own burger and mix 'n' match sausages and mash which is going down very well. They serve a mean Teignworthy Gun Dog and are currently trying other local brews around the 4% mark...so far Hunter's Crackshot has been well received as has Exmoor Ale, but all the ales are generally sourced from Devon or the South West.

The **Queen's Arms** in Brixham now has 3 traditional ciders as well as the 6 real ales on hand pump. The pub is planning a near-Halloween experience. On the 30th October they are having a visit from Torbay Investigators of the Paranormal (TIP) who want to get to the bottom of the strange happenings such as chilling unexplained draughts and a full, open tin of paint falling from the middle of the pub's bar onto the new carpet. Other mystic professionals will be invited, so tarot readings and other supernatural activities will occur. »

## PUB NEWS.... CONTINUED

» **Teign Cellars** was actually serving Cwtch from Tiny Rebel as this beer was being announced as the Supreme Champion Beer of Britain at the Great British Beer Festival in Olympia. Later in the month Tiny Rebel's One Inch Punch got even better reviews from the clientele at Teign Cellars.

The **Kings Arms** in Strete reopens on 18th September after a long refurbishment. It will carry Doombar, Otter Ale and a guest beer.

News in short

- The **Steam Packet** at Totnes has had a refurbishment.
- The **Millbrook Inn** at South Pool is now serving South Hams ales.
- The **Riverside Inn** at Bovey Tracy is to become a supermarket.
- The **Lord Nelson**, Kingskerswell is up for sale.
- The **Wild Goose** at Combinteignhead has had a revamp under its new landlord. Pop in on Sunday nights at 20:30 for the pub quiz.

## BREWERY NEWS

**New Lion Brewery** is planning to take a beer style and work to perfect it on their small (9 gal) kit. The evening opening (Fri & Sat 17:00 – 21:00) is going well and visitors are using the opportunity to replenish their 2 litre growlers with Mane Event or Pandit IPA.

**Totnes Brewing Company** is now brewing in their new location below the Barrel House on Totnes High Street. The previous café premises have been changed into a cosy ale bar, and off-sales of bottled ales complement the three hand-pump ales, which generally include one of its own brews.

**South Hams Brewery** has 2 litre glass growlers for sale for £5. Add a fill of ale for £5.

Changes to the legislation regarding declaration of allergens have resulted in many breweries needing to update their bottled beer labels, and also revised their pump clips and other artwork. These include **South Hams**, **Quercus** and **Devon Earth**.

**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.**



## MIDWEEK TRIP - JULY

Having visited Salcombe in May and Dartmouth in June, on July 8th we made it a hat-trick of visits to the S. Hams, as we headed for Hope Cove, a new destination for our beering band. On this occasion without Grumpy, who was on his annual sojourn in Greece, 5 beer hunters caught the usual 164 bus from Totnes to Kingsbridge, which gave us the customary 25 minute wait for our next bus, so, as usual, we headed off for a quick half to kill the time - the pub de jour being the nearby Seven Stars, where we concurred that the Proper Job and Tribute were both in name only. Leaving in plenty of time, bus 162 then took us to Hope Cove - a journey of innumerable country lanes, which we tried to persuade Andrew, our recent acquisition from S. Bedfordshire CAMRA, were 'Devon motorways' - even though we got the impression he wasn't falling for it. Highlight of this leg of the journey was following an old boy in his electric wheelchair, who resolutely hogged the middle of the lane for about 1/2 mile. Having finally cleared him, we were confronted by a tractor the size of our single-decker bus bearing down towards us.

Successfully making it as far as Malborough, we were joined by the waiting Robin for our onward journey. On arrival at Hope Cove, he took us to the Sun Bay Hotel, with views from the lounge of waves breaking on the cliffs below tempered by what purported to be S. Hams' Devon Pride. We were joined here by Salcombe resident Roy- bringing our numbers up to full pantomime strength. A saunter down a hillside track brought us to the small Cafe Bar, which had a barrel of Red Rock's eponymous beer on the bar; although Edgar and I tried the 'craft' West Coast IPA.



From here it was a short walk to the Hope and Anchor, now owned by St. Austell. Their Tribute and H.S.D. were on offer, along with guest 'Summer Oak', the new seasonal beer from Quercus. All went down well, to accompany our various lunchtime snacks. Having eaten, we headed outside to confirm what our timetables had told us - no outward bus until 16.13, so Plan B was initiated, and we summoned a taxi to take us back to Kingsbridge (see photo). On our arrival there, Robin had suggested we pop into the Creek's End cafe and bar adjacent to the bus station, where good S. Hams Honey Bee helped pass the time until our return bus to Totnes.

*Peter O'Niows*

# 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.

## **SOUTH DEVON CAMRA ON TOUR – HANLONS BREWERY**

Summer's here and we're off to check out Hanlons Brewery at its new farm site in Half Moon near Exeter.

Jim Bungard and Dan Taylor took over, and developed, a business that has won many national and local awards for its beers. This month Port Stout gained a Bronze in Speciality Beers section at the GBBF 2015 for Port Stout and in 2014 the brewery was voted Gold in Taste of the West for bottled Port Stout, and Silver in Taste of the West for Yellow Hammer cask. This carries on the tradition from its predecessors, O'Hanlon's Brewery who won awards for Yellow Hammer, Port Stout and Stormstay.

We were given an extremely interesting presentation of their business, and were able to sample beers across the range: Yellow Hammer, Firefly, Copper Glow, Stormstay and Port Stout, while enjoying tasty pasties our hosts had provided in the sunny brewery garden. The new site provides event and catering facilities for their customers and we took the opportunity to stock up some of our favourite beers from the brewery shop.

But our time at the brewery was up, and we re-joined the bus for a meandering trip home visiting some notable GBG hostelrys. First up was The Beer Engine, a Georgian pub built in 1850 on the Exeter to Barnstaple Tarka Line. Popular with drinkers and diners alike, it is well-frequented by locals, visitors, and the cricket team! The dining area adjoining the bar serves its own bread made with beer yeast, along with locally sourced food. The pub brews its own ales which, like the pictures and old pub signs adorning the walls, reflect a railway theme. Brewing can be viewed through a window in the pub but, alas, was not operating during our visit.



*The Crediton Inn*

with some colleagues enjoying meals from the mouth-watering food menu to supplement the pasties consumed earlier.

Time to move on and we returned to the bus to head to The Crediton Inn. Framed deeds on the wall date this genuine free house to 1878, with windows etched with the ancient town seal. The ten hand pumps reflect local breweries, and we were able to sample the likes of Hop Monster, Yellow Hammer and Proper Job. Good home-cooked food is available at weekends, with snacks and renowned Scotch eggs which South Devon CAMRA members eagerly devoured. We noted they hold a beer festival every November; maybe another visit?



We sampled regular ales Beer Engine Piston Bitter, Rail Ale, Silver Bullet and Sleeper Heavy



## APRIL.... CONTINUED

Last, but by no means least, we called in to The Tom Cobley Tavern in Spreyton, so called because it was from this peaceful, whitewashed pub, one day in 1802, that a certain Thomas Cobley and his companions set forth for Widecombe Fair! With the accolade of National CAMRA Pub of the Year under its belt, and award after award racked up, they dispense up to fourteen real ales from the bar and straight from the cask, and an equal number of ciders. Owned and run by the current landlord for the past twelve years, this traditional 16th Century pub has become the hub of local village life and renowned far and wide for its ales, food, and guest accommodation. And so, after a very full day, we headed home with a big thanks to South Devon CAMRA colleague Colin Staines who did an admirable job ferrying us round all day!



*The Tom Cobley*

## IDEA VS. REALITY

IN THE 1960s, there was a wave of railway branch line closures stemming from the notorious 'Beeching Axe', which often came up against passionate opposition. But it was noticeable that the commemorative 'last trains' often carried more passengers than the line had done in the whole of the previous month. Many people had a lingering fondness for the idea of rural branch line railways, but they had fallen out of love with the reality. Much the same is happening with pubs. There are endless campaigns to 'save the Red Lion from evil property developers', and broadsheet newspaper articles bewailing the decline of the pub, but the harsh truth is that people in general are going to them less and less often.

Exactly the same can be said of many other cherished institutions - libraries, post offices, churches, traditional butchers, local bank branches, independent corner shops, even High Streets in general. The chattering classes embrace them in theory, but shun them in practice. While we love to complain about the decline of our institutions, it seems that we want someone else to keep them open for us. You get the impression many people want large swathes of the country to become some kind of Merrie England theme park kept open for their benefit and populated by cheeky Cockneys and gurning yokels, while they sit at home waiting for the Ocado delivery which they will pay for by mobile phone banking.

'Use it or lose it' is a glib phrase that is too often casually used without considering the implications. In practice, few of us are likely to be able to make any difference to the success or failure of businesses through our own custom alone, and it's not reasonable to expect people to inconvenience themselves out of a sense of principle.»

## IDEA VS. REALITY

» As far as businesses go, people vote with their feet, and sadly they have increasingly voted against pubs. In response to this, there have been calls for pubs to be given greater legal protection. Councils can designate them as Assets of Community Value, so local communities have first refusal if they are put up for sale, and it has been suggested that planning permission should be required to convert pubs into shops. However, all the planning controls in the world won't save a single pub if the underlying demand is no longer there, and in practice the result of these well-meaning initiatives is often likely to be that closed pubs remain blighted and derelict for longer until they can be redeveloped.

On the other hand, it is now easier than it has been for a hundred years to open new pubs and bars. Prosperous city suburbs such as Chorlton and Didsbury have seen them springing up all over the place, Wetherspoon's have converted many former shops, micropubs are gaining an increasing foothold and Marston's and Greene King are building brand-new dining pubs on retail parks. Where the demand exists, new establishments will appear to meet it and, if you had to jump through planning hoops to convert a little bar back into a wool shop, you might be less willing to open the bar in the first place.

If pubs are buildings of particular architectural merit, then there is everything to be said for doing our best to preserve them, and to find an alternative use if they really have no future as pubs. But, for the general run of pubs, it has to be recognised that social trends over the years have left many simply incapable of being run as viable businesses, and attempting to keep them on life support is an exercise in flogging dead horses. It would do much more for the future of pubs if half the effort devoted to planning issues was expended on countering the social and legislative changes that have reduced the demand for pub-going.

Reproduced with the kind permission of the Pub Curmudgeon, [www.pubcurmudgeon.org.uk](http://www.pubcurmudgeon.org.uk)



**NORTH BOVEY**

**TQ13 8RB**

**01647 440375**

**MAIL@RINGOFBELLS.NET**

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

# The Vigilance

wetherspoon



## Great Food & Beer available all day every day

Open from 8am til midnight

Families welcome

A choice of 8 different traditional ales

Food served daily from 8am til 11pm

The Vigilance, 5 Bolton Street  
Brixham, Devon, TQ5 9DE.  
[www.facebook.com/thevigilance](http://www.facebook.com/thevigilance)



Join us on  
Facebook

## **SOUTH DEVON CAMRA - NEW GOOD BEER GUIDE ENTRIES : 2016**

The 2016 Good Beer Guide (GBG) includes a new intake of fresh new faces within the South Devon CAMRA area. With the branch's allocation being only 29 spaces in the area which runs from Kingsbridge to Teignmouth and as far inland as Chagford, to be included is in itself an accolade.

Beer quality is paramount when the branch makes its choices, and pubs recommended through the What Pub system give us a good feel of the quality on offer. It is a great credit to this system, that through it, the branch has been made aware of some super pubs on the territory edges.



The Victoria Inn at Salcombe, a St Austell house, received several excellent beer scores from CAMRA memers on holiday which alerted the branch to this great pub with its superb customer service. There are several nice touches; for children toys are supplied plus a playing area in the pretty garden with a slide and budgie aviary; blankets for dogs and a dog menu with proceeds go to Hearing Dogs for the Deaf. Having eaten there several times, the food is also recommended.

At North Bovey, the Ring of Bells has also caught our eye through What Pub scorings, prompting us into dropping in while members were on a mini-bus pub tour of the area. This confirmed the quality of the beers (Dartmoor IPA and Teignworthy Reel served straight out of the barrel). The food has a reputation for quality and variety and added to the lovely location in a quiet Devon village and the quaint interior of the refurbished Devon longhouse, this free house is a worthy inclusion in the GBG.



Another new entry is the Sandygate at Kingsteignton. This pub has a traditional feel and menu and has received good beer scores through the year. They are a free house and one can normally find Dartmoor and Otter Brewery ales. The large beer garden is a popular place to take in the calm ambience.



## NEW GOOD BEER GUIDE ENTRIES : 2016.... CONTINUED



The Vigilance at Brixham, a Wetherspoon house named after one of the old Brixham sailing trawlers, is our 4th new entry into the GBG. This is a busy house, indicating its popularity, and with its centre of town location, is a popular spot for tourists and locals. It carries the usual Wetherspoons ales and at the beer festivals provides a good selection of all the ales available.

The final first-time entry is for the Tally Ho at Littlehempston - a picturesque village near Totnes. The pub has had a turbulent recent past, having been under threat of closure, but a group of locals worked hard to fund-raise and managed to take the pub over as Devon's first community-owned pub and since then it has thrived. Being a free house the ales are generally chosen from local breweries, the nearest being Hunters and New Lion and the lovely interior (Grade II listed) is very welcoming.



Amongst these newbies to the 2016 GBG we also have re-entries for the following pubs that have been in the Good Beer Guide more recently in the last few years. It is good to be able to welcome them back - The Globe Inn Frogmore; The Wolborough Inn Newton Abbot; The Hole in the Wall, Torquay; The Palk Arms Hennock and the Cromwell, Bovey Tracy.

Congratulations to all.

*(Ed - Nice to see The Cannon Inn at Newton Poppleford, one of my favourites, is also included as a new entry).*

### GEORGE INN, BLACKAWTON

Devon Village Inn

\*\*\*\*\*

For a fine selection of Real Ales.

Home Cooked Bar Food.

Sunday Roast

Beer Festivals on the 1st May &

August Bank Holidays

Blackawton, Totnes, Devon. TQ9 7BG

01803 712342





Clifford Arms 34 Fore St, Shaldon

01626 872311

Up to 5 Traditional Ales

Fresh Daily Blackboard Menu

Jazz Café every Monday  
night for the best in live jazz.

Special menu



## MARIS OTTER – THE BIG FIVE–OH

Maris Otter, a variety of winter barley that when malted is included in 6% of British beers, has reached the great age of 50. This is unusual because most cereal varieties are superseded within 10 years, but Maris Otter has a lasting loyal following amongst some brewers. With 1400 breweries in the UK, and 3 new ones opening every week, interest in ingredients and quality products is increasing. Added to the fact that cask ale sales have increased by 4% and bottled ale sales by 10% in the last year, demand for all malted barleys has soared. Maris Otter is currently exported to over 20 countries worldwide.

In the 10 years to 2003, an average of 25,000 tonnes a year of Maris Otter barley was bought by maltsters, whereas in the 10 years to 2013 this had grown to 34,500 tonnes a year, an increase of nearly 40%. But in the late 80's Maris Otter went through a decline with bigger breweries. Despite this, some smaller brewers maintained that the malt it produced performed excellently in the mash tun, and the resulting beers had a depth of flavour unmatched by those made with other malts. The malting house, H Banham in Norfolk, were encouraged by this to save the variety, so they bought the rights to it, and have ensured its survival by carefully saving pure specimens of the plant for reseedling.

To celebrate this birthday, brewers from 44 counties and 6 countries have produced 50 ales using the single malt variety, and these will be available at the Maris Otter 50th anniversary festival in Norwich on 17th - 19th September.

**Trading Standards Office Devon 01392 382818**  
**Torbay 01803 208080**

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

# Henry's

Real Ale - Real Cider - Real Food - Real Pub

Home cooked food served 12-9 daily

Families Welcome



WiFi

ALL ALES £2.70 A PINT

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



## THE PIG & WHISTLE

Newton Road, Littlehempston, Totnes TQ9 6LT

(A381 Totnes - Newton Abbot) Tel: 01803 863733

**CAMRA MEMBERS: 10% OFF A PINT OF REAL ALE**

MON/TUES/WED EVENINGS - ON PRODUCTION OF MEMBERSHIP CARD

**LOCAL ALES** . SUPPORTING "LOCAL" FROM LAND TO SEA

**FANTASTIC MENU & SPECIALS BOARD**

**SUNDAY LUNCH "ARTY BUT HEARTY" . THE BEST FOOD FOR MILES!**

SOMETHING FOR EVERYONE! . LOYALTY SCHEME

LIVE MUSIC ONCE A MONTH . DESIGNED TO COMPLEMENT YOUR DINING

**ACCOMMODATION/OUTSIDE SEATING** . CHILDREN WELCOME

CAR PARK/DOG FRIENDLY (DESIGNATED AREA)



DONNA & PHIL MCCANN & ALL THE STAFF LOOK FORWARD TO MEETING YOU

[www.thepigandwhistleinn.co.uk](http://www.thepigandwhistleinn.co.uk)

[www.facebook.com/ThePigWhistle](http://www.facebook.com/ThePigWhistle)

# The Globe Inn

CAMRA Recommended FREE HOUSE

at Frogmore, Nr Kingsbridge

TQ7 2NR 01548 531351

Well kept Ales, 8 en-suite rooms

Delicious, locally sourced  
home-cooked food, Sunday Roast.

Folk Nights every 1st Tuesday and

3rd Thursday of the month.

john@theglobeinn.co.uk



## ***SOUTH WEST REGIONAL CAMRA PUB OF THE YEAR 2015***

The Bridford Inn at Bridford came a very close 2nd in the judging for South West Regional pub of the year, behind the winner, The Tom Cobley Inn at Spreyton, Exeter & East Devon CAMRA's nomination. The other contenders were The Fortescue on Mutley Plain (Plymouth), The Red Lion at Exbourne (N. Devon), the Hole in the Wall at Bodmin (Cornwall) and The Halfway at Pitney (Somerset).



**AT LEAST 4 REAL ALES  
AND 2 REAL CIDERS  
AND  
BREWERY TAP FOR  
NEW LION BREWERY**

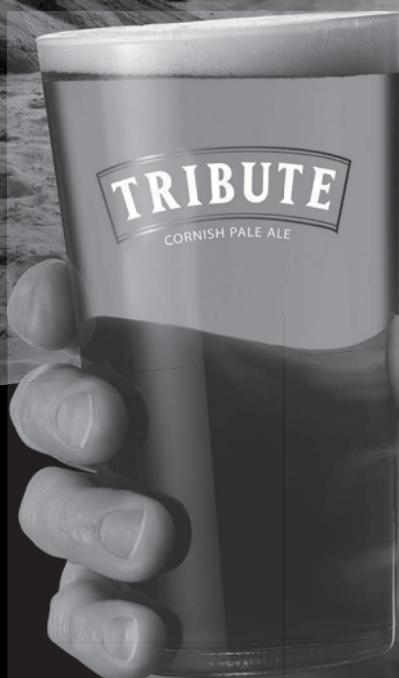
**SUMMER BBQ**  
on Fri & Sat nights

**WEEKLY LIVE  
MUSIC**

**8 CISTERN STREET, TOTNES TQ9 5SP**

**01803 862088**

Watergate Bay, Cornwall



**YOU'VE  
EARNED  
IT**

[TRIBUTEALE.CO.UK](http://TRIBUTEALE.CO.UK)

[drinkaware.co.uk](http://drinkaware.co.uk)



## MEET THE BREWER, ANDY COPE TWO BEACH BREWING CO.

In what must be a top contender for the most beautiful view from a brewery, Andy Cope is brewer and everything else in this bijou space attached to the café ODE at Ness Cove in Shaldon. The cafe, which was part of the council-owned stables, has won several awards including most sustainable restaurant in the UK.

The brewery uses state of the art equipment originally acquired for use by the Ringmore Craft Brewery up until 2012 when it was bought and installed by Andy and at the time he could just get it in through the doors. The 2-barrel plant is working flat out most of the year, with most of the output going to the ODE group of restaurants and cafes around the South West including a pop-up pizza oven in a converted horse box. The remaining beer is well sought after by local pubs and is regularly supplied to The Clifford Arms and The Shipwright's in Shaldon. In the winter months production continues, but as there is less demand in the restaurants, bottling the ale becomes more prevalent. The brewery is keen to support charity events and recently sponsored a beer festival in aid of the local hospice to celebrate the achievement of the Oarsome Buoys, the youngest people to row the Atlantic.

Andy has kept the Ringmore beer, Oarsome 4.6% abv, but has adapted the recipe slightly to put some sharpness into the ale and make it more mainstream. He likes to describe his beers as old English style ales and the portfolio includes ODE 4.2%abv which was developed to complement ODE dining. This is a light summer ale with hints of elderflower and citrus. Shaldon Shag Ale 4.2% is a balanced copper ale having fruity and caramel notes. Yule Fuel 5.7% abv, the Christmas brew is dark amber, malty with coffee and toffee traces. There is also a special, called Beer from Here which is a particular favourite of Andy's, but space and time restraints do not allow regular production.

The brewery has very little spare space, and almost no room for expansion, but Andy makes good use of what room there is and is full of enthusiasm and interest in all aspects of the brewing business and ales in particular.



*An enviable view from the brewery*



*Andy Cope in the Two Beach Brewery*



## PROTECTING COMMUNITY PUBS

In April 2015 the Government announced exciting new plans to extend planning protection to pubs listed as Assets of Community Value (ACV). Any pub registered as an ACV will now be subject to a full planning application should the owner wish to sell or demolish it.

This gives CAMRA Branches in England a real opportunity to protect pubs by nominating them to be listed as Assets of Community Value.

There are already 800 pubs registered as ACVs across the country, and CAMRA wants to see this number increase to 1500 by the end of 2015 and 3000 by the end of 2016 to ensure our local pubs are safeguarded in every community.

To make the process as simple as possible for all branches, CAMRA has now launched a new in-house support service to assist branches with ACV nominations. The new support service will be available to all branches in England and includes:

An online nomination form for branches to fill out and submit to their local authority and providing members and branches with a copy of Land Registry site plans and title registers which are often required when submitting nominations. This usually costs community groups around £6 per application.

There is a guide available from CAMRA which give a step-by-step guide at <http://members.camra.org.uk/group/guest/key-campaign-2>

# The Oak

SOUTHBRENT

BAR • RESTAURANT • ROOMS

Eat  
Sleep  
Drink  
Relax

## Tel: 01364 72133

## [www.oakonline.net](http://www.oakonline.net)

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

Telephone: 01822 890789      [www.dartmoorbrewery.co.uk](http://www.dartmoorbrewery.co.uk)      Email: [ale@dartmoorbrewery.co.uk](mailto:ale@dartmoorbrewery.co.uk)

The *Cromwell* Arms

Great British Pub Award Regional Winners/Finalists 2014



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

Fore Street, Bovey Tracey, TQ13 9AE  
Tel:- 01626 833473  
[www.thecromwellarms.co.uk](http://www.thecromwellarms.co.uk)

**The Durant Arms**  
Freehouse  
Ashprington Totnes TQ9 7UP



01803 732240

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

# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
6th Sept	TBA	Dartmoor Rover	TBA - Awaiting new bus timetables
8th Sept	20:00	Branch Meeting	Wild Goose, Combeinteignhead
12th Sept		Branch Visit to Somerset CAMRA Beer Festival	9:03 train from Newton Abbot Station
16th Sept	12:00	Branch Social	Clifford Arms, Shaldon then Teignmouth
18th Sept	17:00	Branch Social	New Lion Brewery at their pop-up bar

## Beer Festivals

Date	Event	Location
4th - 6th Sept	Cromwell Arms Beer Festival	
12th - 13th Sept	Somerset CAMRA Beer Festival	Minehead Railway Station
18th - 20th Sept	Abbfest Beer Festival	Fermoy's Newton Abbot
21st - 27th Sept	Taste of the Teign Teignmouth's 1st food and drink festival	
24th - 27th Sept	Nowhere Inn, Gilroy Street, Plymouth	
25th - 27th Sept	Dartmouth Beer Festival proposed	
2nd - 4th October	Albert Inn 4th Beer Festival, Totnes, themed on Rugby World Cup	
8th - 11th Oct	Minerva Inn, Plymouth	
22nd - 24th Oct	Cornwall CAMRA - Falmouth Beer Festival	
4th - 6th Dec	Queens Arms, Brixham. 3rd Annual Charity Beer Festival. 20+ Ales	

## BRANCH MEETINGS AUGUST

On 11th September the branch opted for a social tour of Totnes. We had a couple in the Bay Horse including the popular Pandit IPA from New Lion, and followed up in The Totnes Brewing Company who had 3 ales on. Most chose its own brew, Spannerhand. The King William offered Otter Bitter amongst others, and we concluded in the Waterman's with Hanlons Yellow Hammer and Tribute. From 10 members starting we had only 4 stalwarts at the end of the evening. Hits of the evening were Pandit and Yellow Hammer.

Another branch event, the annual Hunter's Brewery BBQ was most enjoyable, despite a spattering of rain. Hunter's provided a lovely pint of Premium Bitter and the burgers were good. We were pleased to welcome 4 new members to the event.

# QUERCUS



Devon Amber 3.8%



Prospect 4.0%



Shingle Bay 4.2%



Harry's 4.6%

**Quercus Devon Ales Ltd**

**Tel: 01548 854888**



Unit 2m South Hams Business Park, Churchstow, Kingsbridge, TQ7 3QH  
[www.quercusdevonales.com](http://www.quercusdevonales.com)



## Summerskills Plymouth's Oldest Brewery

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



[www.summerskills.co.uk](http://www.summerskills.co.uk)  
 01752 481283



[www.facebook.com/summerskills.brewery](https://www.facebook.com/summerskills.brewery)  
 @SummerSkills #SummerSkills

# THE GRUMPY OLD MAN ON WORKING AT THE GREAT BRITISH BEER FESTIVAL

It goes almost without saying that it was extremely easy to get on with the vast majority of customers. However, a few awkward ones stand out and their characteristics are included below. I apologise for including the exceptions, but there is no journalistic 'mileage' in the norm and some of the idiots stand out.

1. Contrary to some customer's expectations I do not have arms six feet long. If you wish a glass to be filled it is helpful to place it where it can be reached.
2. It is always helpful if some preparation is made to pay whilst the beer is being served. Too many of you sought your wallets and purses at far too late a stage.
3. Beer was being dispensed in third, half and full pint measures. Too many people failed to specify which measure was required resulting in numerous requests by myself that went unheard.
4. Speak up, and too many people needed to be both louder and clearer. There were distracting noises of the band on the stage, a games area which involved noisy wooden skittles as well as horns and bells from a nearby tombola.
5. To the gentleman who tried to place an order whilst on a mobile phone, I am not at all apologetic for ignoring him.
6. To the gentleman who thought that the best way to be served was by banging his glass on the table, I am not at all apologetic for totally ignoring you. Your subsequent rant ensured that the wait would be even longer.
7. To the person who asked for a taster from a beer at the opposite end of the bar where I was serving was to be sadly disappointed by my response.
8. To the person who required 5 beers at the wrong end of the bar and told me that the exercise would be good for me was also disappointed as he was informed that the exercise would also be good for him!

Having said all this, the overwhelming majority were pleasant, cooperative, cheerful and thankful making it all an enjoyable experience.

*Bob Southwell*



# A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



## Join CAMRA Today

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

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

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
Address \_\_\_\_\_  
Postcode \_\_\_\_\_  
Email address \_\_\_\_\_  
Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

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

Direct Debit Non DD

Single Membership £24 ☐ £26 ☐  
(UK & EU)  
Joint Membership £29.50 ☐ £31.50 ☐  
(Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

**Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



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



Please fill in the whole form using a ball point pen and send to:

**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**

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

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

9 2 6 1 2 9

**FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY**  
This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

**Instructions to your Bank or Building Society**

Please pay Campaign for Real Ale Limited Direct Debit from the account designated on the instruction to the following account by the Direct Debit Guarantee. Contributions may be deducted by direct debit from your Real Ale Direct Debit and you will be paid automatically by your Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached and retained by the payer.

**The Direct Debit Guarantee**

- 1. The Guarantee is offered by all banks and building societies that are members of the Direct Debit Guarantee.
- 2. It means that any payment of that amount, due to the frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or its otherwise agreed. If you have the Campaign for Real Ale Ltd to receive a payment, confirmation of the successful debit will be given to you at the time of the next debit.
- 3. If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd your money will be repaid to you as soon as it has been agreed by the bank or building society.
- 4. If you receive a refund you are not entitled to, you must pay it back to The Campaign for Real Ale Ltd and not to the bank.
- 5. No company, individual or company, can at any time by any means, except your bank or building society, debit your account without your authority.

Banks and Building Societies may not accept Direct Debit instructions from some (but not all) companies.

# THE GBBF - WINNERS

Only one South West Brewery featured in the winners at this year's Great British Beer Festival in Olympia this August. Congratulations to Hanlons Brewery near Exeter for their bronze award for Port Stout in the Speciality category. I shall be looking out for the other winners in watering holes around the country.

## CHAMPION BEER OF BRITAIN 2015

### Supreme Champions

<b>Gold</b>	Tiny Rebel	Cwtch
<b>Silver</b>	Kelburn	Jaguar
<b>Bronze</b>	Dancing Duck	Dark Drake

### Mild

<b>Gold</b>	William Bros	Black
<b>Silver</b>	Rudgate	Ruby Mild
<b>Bronze</b>	Great Orme	Welsh Black

### Best Bitter

<b>Gold</b>	Tiny Rebel	Cwtch
<b>Silver</b>	Highland	Scapa Special
<b>Bronze</b>	Barnegates	Tag Lag
<b>Bronze</b>	Salopian	Darwin's Original

### Speciality

<b>Gold</b>	Titanic	Plum Porter
<b>Silver</b>	Kissingate	Black Cherry Mild
<b>Silver</b>	Saltaire	Triple Chocolate
<b>Bronze</b>	Hanlons	Port Stout

### Bitter

<b>Gold</b>	Pheasantry	Best Bitter
<b>Silver</b>	Acorn	Barnsley Bitter
<b>Bronze</b>	Purple Moose	Madog's Ale
<b>Bronze</b>	Timothy Taylors	Boltmaker

### Golden

<b>Gold</b>	Kelburn	Jaguar
<b>Silver</b>	Adnams	Explorer
<b>Bronze</b>	Blue Monkey	Infinity

### Strong Bitter

<b>Gold</b>	Dark Star	Revelation
<b>Silver</b>	Salopian	Golden Thread
<b>Bronze</b>	Grain	India Pale Ale

### Champion Bottle - Conditioned Beer

<b>Gold</b>	Harveys	Imperial Extra Double Stout
<b>Silver</b>	Fyne Ales	Superior IPA
<b>Bronze</b>	Mordue	Pale Ale

SOUTH DEVON CAMRA PUB OF THE YEAR 2001

**THE ISAAC MERRITT**  
**TORQUAY ROAD**  
**PAIGNTON**  
**TELEPHONE 01803 556066**

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



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

**EXTENSIVE BAR MEALS AVAILABLE UNTIL 11 PM**  
**BREAKFAST SERVED UNTIL NOON**

**OPENING TIMES: 8.00am TO MIDNIGHT EVERY DAY**

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

**JD WETHERSPOON PLC**

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

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

Thanks to all our contributors: Peter O'Nions, Bob Southwell, George Hemmings,  
 Andrew Thomson, Ant Veal, and Colin Staines.

**Last date for submission for the Winter magazine - 16.11.15**

## CONTACT US

**Branch Chairman** - Bob Southwell [ecosochistoryman@hotmail.co.uk](mailto:ecosochistoryman@hotmail.co.uk)

**Vice Chairman** - Ian Packham [ian@southdevoncamra.com](mailto:ian@southdevoncamra.com)

**Secretary** - Ray Ellmore 07886 002482 [ray.ellmore@btinternet.com](mailto:ray.ellmore@btinternet.com)

**Treasurer** - Edgar Halton [ehalton@mac.com](mailto:ehalton@mac.com)

**Pub Liaison Coordinator** - Phil (Billy) Kidd 07718 924126

**Membership Sec.** - Ray Ellmore 07886 002482 [ray.ellmore@btinternet.com](mailto:ray.ellmore@btinternet.com)

**Web Site Editor** - Ant Veal . [ant@southdevoncamra.com](mailto:ant@southdevoncamra.com)

**Newsletter Editor** - Tina Hemmings 01803 854486 [tinahemmings@hotmail.co.uk](mailto:tinahemmings@hotmail.co.uk)

**Visit our award-winning Web Site at [www.southdevoncamra.com](http://www.southdevoncamra.com)**

Ad Size	1 issue	2 issues	3 issues	Year
1/4 page	55	65	90	110
1/2 page	75	100	125	150
full page	100	160	200	240/ 260*
back page	-	-	-	330 350*

\* colour outside pages

## ADVERTISE HERE

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

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

**Contact:**  
[tinahemmings@hotmail.co.uk](mailto:tinahemmings@hotmail.co.uk)

## GRUMPY OLD MAN LOOKS TO THE FUTURE

When the history of CAMRA comes to be written in a 100 years' time, how sympathetic will it be to us as individuals? Will we be seen as progressive champions of consumer rights, creating real choice for beer drinkers and protecting and saving pubs in a sensible, constructive and dynamic manner? Alternatively, we might be seen as conservative reactionaries preserving the *status quo* at all costs and increasingly becoming more eccentric and idiotic in our old age. The pub environment is changing dramatically and our responses are critical to both our image and the whole future of the campaign. However, it is only too easy to get it wrong and to act both badly and inappropriately. In this nihilistic age where any person in authority, or professes to be an authority on a particular subject, is likely to be totally disrespected or disregarded. Disrespect for judges, bankers, MPs or teachers is rife, and similarly great pronouncements on beer by us will probably be dismissed simply as us not knowing what we are talking about.

We can often be our own worst enemies with some of our actions potentially leading to derision. On judging panels we hold our pints up to the light and proffer profound judgements on the beer in question. But in the pub environment? What are we thinking of? There can be little doubt that 'outsiders' see this as some bizarre and pretentious ritual and would be quick to label us as potential, or actual, nutters. Only a couple of years ago on my way to the GBBF one newspaper suggested that the reader should pop over there for beards, bellies, sandals and incidentally, some beer. I can think of plenty of bellies, but not many beards or sandals let alone the supposed knitted pullover of which we are apparently so fond. Myths about CAMRA are out there and only recently I heard someone describe us as going out as group with a leader who tasted and approved the beer for others to follow. I suspect I would be drinking alone within a very short space of time if I tried this. It's all rubbish of course, but it just goes to show that our actions can debase our public image, and there are plenty of people out there who enjoy nothing better than a joke at our expense.

Sometimes when we meet the conversation turns to issues such as cask breathers, key kegs or NBSS (The National Beer Scoring System) which must sound arcane to the uninitiated and give the impression of us being some sort of nerds or anoraks, spouting absolute garbage for the world to hear. What about some of us going to pubs and beer festivals equipped with lists of beers that are needed (they mean wanted) for subsequent 'ticking' (collecting) and even subsequent 'bottling' for home consumption? What sort of world is this where quantification and recording becomes the sole objective for buying beer? Some pubs are truly dysfunctional with machines, televisions and people using electronic devices destroying atmosphere and conversation but that does not mean we have to join in fiddling with our machines for NBSS scores and Whatpub etc. And business meetings where the topics and conversation are probably unintelligible to newcomers... let alone being incredibly boring?

How does this attract new people. Why don't we 'lighten' up a little and look and behave like normal human beings who look as if they might be having fun.

On other occasions I have come across members complaining about short measures when it was only the proverbial 'fag paper' below the line. This is almost attention seeking for »



# VICTORIA INN

## SALCOMBE

Two en suite bedrooms  
available all year round

'Traditional Pub with Traditional Values'



Refurbished 2014  
Award winning pub

Local produce  
Beef from local farm

Food cooked to order

Great fish specials

Large garden over three levels

Hugely dog friendly with their  
own Al a Bark menu

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

Childrens interactive storytelling  
in the summer



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

01548 842604 [www.victoriainn-salcombe.co.uk](http://www.victoriainn-salcombe.co.uk)



## GRUMPY CONTINUED

» totally inadequate souls and gives us all a bad reputation. I know others who harangue landlords because of the absence of dark beers in a manner that is positively embarrassing and their skills must be sorely missed by our HM Diplomatic Corps. Now let's be clear that there is a need to complain and not to do so is a very British habit. How many of us complain about the scourge of cold beer? Only recently in one of our GBG pubs the beer was between 7 and 8 degrees which is too cold, but none of us complained. If we do not comment then what does the future hold? How many of us complain about the abysmal behaviour of some children in pubs and the apparent need to bring in their bikes and scooters and often to run amok? Having said that, complaining is often a waste of time as children and families are 'where the money is'. Why rely on beer sales when more profit can be had from cheesy chips and soft drinks? How are we meant to encourage women to become more active when some of us refer to female bar staff as "darling, dear or love"? I always rebel when asked if an ale is for a lady and therefore provided in some hideous flower vase better suited for carnations. Neither should we assume that women only want beer light in gravity and in colour or a sweet cider when it is blatantly not the case. Will pubs be one of the last bastions of sub-conscious sexism and even misogyny?

In the past I have complained about pub menus and some of the more ridiculous verbiage used to describe food. You know the form "specially selected hand reared chicken delicately pan fried to perfection and brought sizzling to your table". Why one chicken as opposed to another and what does hand reared mean? I would hope it was delicately cooked, as opposed to violently, and perfection should always be the aim. What else could you fry it in if not a pan and I would hardly expect to go to the kitchen to collect it. It is total marketing rubbish and we should not ignore it as they will surely move on to the beer next if it is not stopped. What about "lovingly sun kissed barley milled, sparged and brewed with perfect care to produce a glorious explosion of flavours"? If we do not speak out against this form of meaningless rubbish it will take over and we will be ordering beer in corporate marketing speak. "May I have a pint of your carefully selected and roasted chocolate malt mild with overtones of caramel and vanilla please"?

I would love to write the history of CAMRA in 2115, but, self-evidently, I will not be around to do so, but hopefully the organisation will. To horribly distort Edmund Burke, all that is needed for what we do not like to triumph is that sensible people do nothing.

*Bob Southwell*

*Aka Grumpy Old Man*

*(Ed - Grumpy's article appeared recently in What's Brewing, the monthly CAMRA newspaper)*

# SOUTH DEVON CAMRA PUB OF THE YEAR 2014

## *The Queens Arms*



CAMPAIGN  
FOR  
REAL ALE



Traditional Values ■ Fantastic Ales ■ Good Prices

Live Events ■ Great Variety of Beers ■ Outside Bars Available

## REAL ALES FROM £2.60

NOW SERVING SUNDAY LUNCHES  
BOOKING ADVISABLE



31 Station Hill Brixham TQ5 8BN  
Tel: 01803 852074



Find us on:  
**facebook®**

[www.thequeensarmsbrixham.co.uk](http://www.thequeensarmsbrixham.co.uk)

# OUR AWARD WINNING BEERS



## BAYS GOLD

Alc 4.3% Vol

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



## DEVON DUMPLING

Alc 5.1% Vol

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



## TOPSAIL

Alc 4.0% Vol

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

# DEVON'S OF BEER CHOICE



CALL US NOW TO PLACE YOUR ORDER: 01803 555004 [www.baysbrewery.co.uk](http://www.baysbrewery.co.uk)

FIND US AT:



[facebook.com/baysbrewery](https://facebook.com/baysbrewery)



[twitter.com/baysbrewery](https://twitter.com/baysbrewery)