

48TH EDITION

WINTER 2014



CAMRA supports pubs affected by last winter's storms



South Devon CAMRA

Supporting Real Ale in the South West



WELCOME

48TH EDITION
WINTER 2014



CAMRA, the Campaign for Real Ale, is possibly the most successful consumer campaign group in Europe, and as such is continuing to champion real ale and its surround industries: pubs, breweries and brewers. I have written before about the scandal of the PubCo policy of charging tied tenants extortionate fees for the ale they must source through their landlord PubCos. This Government promised to make reforms and up to now we are still waiting. However, after this magazine goes to press the Government will be debating a Small Business Bill which is hoped will give tied houses some leeway through a non-tie agreement. The results will be awaited with interest and it may need more lobbying on our part to ensure politicians follow through in this Parliament. Please keep lobbying your MP on this to ensure the Bill is actioned before the next election.

The best guide of the best real ale pubs is produced by YOU, the CAMRA member. Just by providing beer scores through What Pub (<http://whatpub.com/>) you are able to bring the Nation's attention to your gem of a pub. This is particularly important if you live outside an urban area, as some of our wonderful village pubs are not getting the attention they deserve. Please don't forget to score the pubs you visit.

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 10 consecutive years.

TEL: 01803 752348 TQ6 0AG



OTTER BREWERY

Flying the flag for the region's beer.

www.otterbrewery.com

PUB NEWS

The **Old Inn** at Halwell saw a hog roast party for the locals to celebrate Juliet and Steve's first year at the pub. Revellers were able to partake of Otter Amber, Dartmoor Legend and Hunter's Royal Hunt. Over £700 was raised for Air Ambulance and Rowcroft Hospice.

The **Bishop Lacy**, Chudleigh had a very good pint of Hunter's Green Dragon when we visited. The public bar has new, sturdy furniture. Unfortunately, a customer tried to move a table and given its weight broke a table leg so it is now out of service. The Bishop Lacy had reported an upsurge in cider sales due to the warm weather, and reduced their beers to 2 as their real ale drinkers went onto cider. The **Wild Goose** in Coombeinteighhead had also experienced this, as the cold real cider was sold from a fridge and doubled in sales during the warm weather.

The Bullers Arms in Chagford is now called The **Chagford Inn**. The new owner, a retired professional photographer, moved to the pub in June and has remodelled the interior and it looks smart. His chef has bought a Dexter cow and their meat menu changes as they work their way through the animal.

The **Queens Arms**, Brixham was recently awarded Oakham Ales Oakademy of Excellence as a flagship purveyor of Oakham Ales. This makes it the furthest west in England with only one other SW pub (in Bristol). An Oakham brew will be available there on most occasions.

There is a new pub being built at Scott's Bridge on the Torquay ring road by Marstons, to be called The **Wighton**. The **Hunters Lodge** at Cornworthy is being refurbished and will be offered with a free of tie lease after Christmas. The **New Quay Inn** in Brixham has been reopened after extensive refurbishment. The **Artful Dodger** in Torquay has reopened. The **Blue Anchor** in Brixham is in the process of being sold and its landlords have taken over The **Castle** at Stoke Gabriel.

The **Monk's Retreat**, Broadhempston had good beer on a recent visit: Bass, Summer Best; Directors. **Ring O Bells** at North Bovey was serving Dartmoor IPA and Teignworthy Reel on gravity when the branch visited recently and the beer was extremely good. The **Anchor**, Chudleigh Knighton was recently selling very good quality Box Steam Brewery's Tunnel Vision at £2.30. The new landlord at The **Clay Cutters** in Chudleigh Knighton is making the pub more of a community pub, highlighting beers, and serving Jail Ale, Tribute and a guest. The **Old Inn** in Widdicombe, despite being a Hall & Woodhouse pub, seems to be providing Dartmoor ales.

Some of the nominations reported to The Herald Express which is running its Pub of the Year competition, include the **Bay Horse**, **Henry's**, **Queens Arms** and **Tally Ho**. Also reported as nominated for barperson of the year are Chris (Queens) and Jo (Henry's).

The **Cromwell Arms**, Bovey Tracey, held its first beer festival during the weekend of the 10th October 2014 featuring twelve Devon beers on stillage, and five St Austell beers on hand pull. Shingle Bay from Quercus was the first to sell out and the pub was packed with both ale drinkers and people following the music. Gary, the landlord, enjoyed discussing the merits of real ales with his customers. A big success, which will be repeated.

Apologies to Heavitree Brewery as we reported The **Pen Inn** was to be converted into flats. The pub is for sale as a going concern following the previous landlord's retirement.

UNDER NEW OWNERSHIP

THE MANOR INN

2 Stoke Gabriel Road, Galmpton, Brixham TQ5 0NL
Tel: 01803 661101 www.manorinnngalmpton.co.uk



Discount for card-carrying CAMRA members

Good beers (Otter Ale & Bitter, Butcombe Bitter, Skinner's Betty Stogs, Exmoor Ale).

Good food, function rooms, patio, large car park, accommodation, good company.

Quiz nights Thursday (general knowledge) and Sunday (music).

Children and dogs welcomed in a real village pub.

BREWERY NEWS

Hunters Brewery's bottling plant is working well and its Halloween ale, the cherry flavoured Slaughtered Lamb has been going well. The Christmas ale, Dashers Dinkle, has been reformulated using a Liberty hop giving it a smoother taste.

Dartmoor Brewery has commissioned another 70 barrel fermenter. They are currently selling bottled Jail Ale and Legend to China. It has a new brew called Old Bill.

Devon Earth has included more dark malts in Lost in the Woods making it a dark sweet porter and Platform 5 has a new ale called New Hop. **Red Rock** Brewery is holding monthly food parties featuring different countries e.g. Mexico, Italy, with food and beer.

Quercus have sold their bottle store in preparation to moving to new premises. Fortunately the brewery was not involved in the recent fire which affected neighbouring units on their industrial estate.

Summerskills Brewery in Plymouth has had some green hops donated by a grower in Plymstock, and have brewed Plymhop 4.3%. It is producing Indiana's Bones and Whistlebelly Vengeance for the winter and spring seasons.

Bays Brewery has raised over £3000 through its Rhino Ale to help this endangered species, in collaboration with Paignton Zoo. Having supported gorillas last year, they will be looking for another species for next year.

The **New Lion** Brewery in Totnes has introduced its third regular beer, 'Totnes Stout', which has been well received by stout fanatics and dark beer drinkers. Being unfinned it's vegan-friendly. They have also had some interesting one-off brews; a chestnut beer using chestnuts grown in Dartington; a green hop barley wine; an Imperial Porter for Christmas and a hoppy pale ale for the Queen's Arms Festival, brewed by the landlord. An off-sales licence has been applied for, and beers should be available from the brewery before Christmas.

New breweries, **Totem** from Ogwell, and **Totnes Brewing Company** based at The Castle pub in Totnes, are receiving good reports for their ales. Totem's Tropical Storm 4.5% can often be found for sale at Teign Cellars, but doesn't last long. The brewer found it all gone when he went for his birthday celebration recently, it having sold out during the afternoon session. Spanner Hand 3.9% from Totnes Brewing Company was enjoyed by a touring team of CAMRA on their South Hams tour.

22 SHADES OF ALE

This is a brief account of a real ale trip around Derbyshire and South Yorkshire in August 2014 where I visited 19 pubs and tried 22 different beers over 5 days. But I am not going to bore you with every pub and every beer - just the best!

First stage was by train from Devon to Derby which is generally recognised as the real ale capital of England. There are certainly some very good breweries and pubs. The two I'll mention are both attached to their own brewery. The Brewery Tap is that for Derby Brewery and is a lovely pub. The next day, at lunchtime I visited the Exeter Inn which is one of 2 pubs owned by the Dancing Duck Brewery. Not only was the beer very good but the pork and stilton pie with pickles was one of the best I've ever eaten.

On to Chesterfield - my home town. Again to a brewery tap, the Tramway Tavern, (formerly the New Inn) which is close to the new Brampton Brewery, the old one having closed in the 50's. The pub sells the Brewery beers but also a wide range of ales from other breweries. Quite justifiably it was awarded Chesterfield and District CAMRA Pub of the Year 2014.

The next day I visited Sheffield which again has a wide range of breweries. One of the best known is Kelham Island, at the Fat Cat pub but also within 100 yards is the Kelham Island Tavern selling a good range of beers - also a CAMRA Pub of the Year. I managed without difficulty to visit both, sampling beers from the Little Ale Cart and Sheffield breweries. On another day I called into the Sheffield Tap - a magnificent conversion of old refreshment rooms on Sheffield Station into a very smart real ale and craft beer bar. The Tap is splendidly decorated and the Tapped Brew Company brews on site; I recommend their Pegler beer, but the bar also has a wide range of Thornbridge Ales and European beers.

Back in Chesterfield the White Swan has had a chequered career but is now part of the small group of pubs owned by the Raw Brewery and sells their beers as well as other brewery products. Their Amarillo was one of the best ones I tried during the trip. I also went to another award winning Raw pub - the Arkwright Arms at Duckmanton. Another pub in Chesterfield which has been serving a wide range of real ales for many years is the Derby Tup on Whittington Moor. Always a Castle Rock ale or 2 but here I had Black Sheep 'Golden Sheep' if that isn't a contradiction!

I have saved what I consider the best for last as I made 2 visits and had 4 different beers. This is the Chesterfield Arms, just outside the town centre. Again it has been rescued after closure, this time by Everards Brewery and it is rightly called a 'Real Ale Emporium'. Always 12 ales from local breweries including of course Everards; their Sunchaser was very good. However the best beer of all, in this best pub was Ashover Brewery Butts Pale.

I didn't have any bad or poor beer during the whole trip. The one or two indifferent ones were in a well known national chain but the food was cheap and good! And generally prices were good - quite a lot were under £3.00.

Chris Mackenzie Thorpe

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



THE KENTS

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

Tel: 01803 292522 Email: info@kentstorquay.co.uk

Website: 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.**



CRAFT ALE - DEMON OR ANGEL

At the Member's Weekend last April at Norwich there was a lot of discussion about 'craft' ales which have gradually become more common in the UK, having originated in America. Although there is not yet a proper definition of this type of beer, the US Brewers Association definition defines craft breweries as small, independent and traditional. Craft ales are also generally served in kegs after being lightly filtered, and because there is not the natural secondary fermentation that occurs in cask ale, they are fermented under pressure to retain the carbon dioxide from the original ferment. They do need gas assistance to serve them, and one method which doesn't involve the addition of gas to the beer is key kegs. Key kegs have the ale in a sealed plastic bag, inside the keg, with gas used to contract the inner bag, pushing the ale through to the font.

CAMRA was originally formed in 1971 as a protest against bland keg beers which were starting to dominate the UK markets. Then, beers to be kegged were filtered and pasteurised and made sterile, so to make them fizzy, carbon dioxide was added. Any addition of gas to keg beers is likely to distress many stalwart CAMRA members. However, current brewers of craft ale assert that carbonation helps release the hop aromas and enable a light and delicate mouth-feel and in the case of key kegs there is no addition of gas. And there is no denying that craft ales are becoming more popular, particularly with younger drinkers who have experienced a lupulin threshold shift (become more tolerant of hoppy beers). Craft breweries are showing good growth and are becoming more prevalent and the rise of craft ales on sale supports this.

And the result of the discussion at the Member's Weekend? While many were concerned that craft keg beer was the greatest threat to 'real ale' since the seventies, others felt that CAMRA should accept it. CAMRA is in favour of choice after all, and if this quiet revolution supports pubs and breweries it is a good thing. Ale should be based on the consumers' taste - if a beer is a good beer, what does it matter how it is made and dispensed? Discuss.

MEET THE BREWER – JOHN LAWTON TEIGNWORTHY BREWERY

At our recent 'CAMRA New Members Night' held at Tuckers Maltings and Teignworthy Brewery in Newton Abbot, Ant Veal (CAMRA's Brewery Liaison Officer for Teignworthy) had the opportunity to interview John.



John's a straightforward, down to earth man and well respected brewer. He grew up in a farming family and as a child aspired to becoming a farmer himself; either that or a fireman! Farmers are busy people but his dad always found time to brew his own beer at home in the cellar and would nip down and pour himself a pint on hot summers nights. His beer was consistently good and always strong (two was enough!) and as a lad of 14 or 15, John would watch his dad brew with great interest.

After leaving school John followed in his father's footsteps and went straight into farming and spent 5 years in the industry. But by 1988 he decided to change direction and switched to brewing and hasn't looked back since. His first job was at Ringwood in Hampshire. Within two months of arriving they won the coveted Champion Beer of Britain award at CAMRA's Great British Beer Festival (GBBF) with Old Thumper!

Later John moved to London where he brewed for Firkin for 2 months. They then moved him to Derby for a further 10 months and whilst there he seized the opportunity to meet top brewers at Everards and Marstons in Burton-Upon-Trent. He then headed south to Somerset to Oakhill brewery run by a farmer up on the Mendips.

In 1993 he married Rachel and moved back down to Devon where they set up Teignworthy Brewery in June 1994 in part of Tuckers Maltings, and the brewery has resided there ever since. But why Tuckers? He'd first visited Tuckers whilst still a student at Seale Hayne and used to buy and use their malt in an old tea boiler purchased in the Attic junk shop in Newton Abbot. He hated brew kits and enjoyed experimenting and 'doing things properly.'

And so as Tuckers had space available in their building he quickly filled it with mash tuns, fermenters and a maze of pipes and the business quickly grew. The brewer's day is long and starts soon after 6am when the boiler is switched on but the job is very rewarding. ►

► They brew 6 ales year round and John and his loyal brewery team have developed a very diverse portfolio of 24 seasonal ales including four named after John's children! In their 20 years they've won over 30 awards with Reel Ale winning silver in the Bitter class at the GBBF in 2011.



John is true to his farming roots and supports local suppliers and pubs and has helped with the successful lobby of Parliament for reductions to beer duty.

You can find his beers in over 100 outlets across Devon and Somerset. To complement the four seasonal brews this winter the brewery is launching a new beer with a distinctly Scottish theme, as John loves Burns Night, Islay whiskies and all things Scottish. Available in late December and throughout January it'll be called "New Year Resolution" and at a hefty 5% ABV it's hoppy, it's dark with an explosion of rich fruit flavour. I'm certain that it's a beer that John's dad would be proud of!

Ant Veal

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% 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.

MASS CAMRA SUPPORT FOR DAWLISH TOWNS

Following the severe storms which affected much of the country last winter, a number of communities suffered heavily as a result of broken transport links. Nowhere captured the imagination perhaps as much as Dawlish, where many will remember the railway track hanging in the air, with all the supporting ballast washed into the sea.

A number of CAMRA Branches went on campaigning trips across the country in the following months, to support pubs which were badly affected. With the support of First Great Western, the mayor of Dawlish and their MP, the local Branch of Exeter and East Devon led a celebration of the local pubs, starting with a photo shoot on the platform, before proceeding on a tour of Dawlish and then Dawlish Warren.

The collapse of the railway line at Dawlish broke the only main rail link between South Devon and Cornwall and the rest of the UK, so it seemed fitting to arrange a campaigning event there to show our support.

We were fortunate to secure the support of Dartmoor Brewery who brewed a special beer for the occasion called "Dawlish - on Track". Commenting on the special brew, Mike Lunney, Head Brewer at Dartmoor Brewery said: "Dawlish - On Track is a delightful deep bodied golden beer inspired by the golden age of steam and beautiful sands of the Dawlish Coast. At 5% ABV, it has a well-rounded rich flavour with a slightly sweet and spicy aftertaste, finishing with a subtle hop aroma to keep you right "on track".

The beer was made available to a few outlets in Dawlish and Dawlish Warren which lies a few miles down one of the most beautiful rail lines in the country. Nearest the railway station, all of 100 yards away lies the Marine Tavern, which overlooks the end of the platform, facing the newly reinforced sea defences.



Starting point - The Marine Tavern

The pub boasts a sea view balcony with outside seating available. Three regular beers are available here as well as some real cider. From there, we wandered up past the famous black swans of Dawlish to the Gresham House Inn. On the day, there were three real ales including Teignworthy Black Dog, brewed just a few miles away. ►

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



► Moving onwards and upwards away from the coastline, there is the Lansdowne, a popular sports-orientated pub in the centre of town with a larger choice of real ales, including at least a few local ones. The farthest pub on the trail is the Swan Inn, which is definitely worth a visit. Reputedly the oldest of Dawlish's pubs, dating from 1642, it is situated in the old part of town. It has a large patio and garden, which on the right day, with the sun shining, is a joy to sit in.

The local pubs have produced a wonderful leaflet outlining a full pub tour of Dawlish. Although it does require a little bit of updating, it provides a wonderful itinerary for the tour, which requires about one hour for the walking with drinking time to be added.

You can then catch the train for the five minute train journey to Dawlish Warren, where you can walk up to the Mount Pleasant Inn and catch breath-taking views over the coast across the water to Exmouth and then wander back.

Neither town currently boasts an entry in the Good Beer Guide, but all of the pubs visited on the day offered a very warm welcome and an excellent choice of ales, with a good balance between local ones and others from further afield.



*Dartmoor beer brewed
for the occasion*

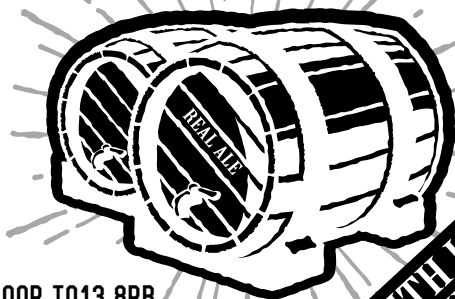
-REAL ALE FESTIVAL-

COME AND SAMPLE SOME
OF THE BEST *Beer*
THE REGION
HAS TO OFFER!

DECEMBER 27-28TH



THE VILLAGE, NORTH BOVEY, DARTMOOR TQ13 8RB
01647 440375 / WWW.RINGOFBELLS.NET



WITH LIVE
MUSIC

NATIONAL CIDER AND PERRY TRIP IN SOMERSET

I have secretly always wanted to try cider and to drink it with those CAMRA members who know a thing about cider.

One Saturday in October, I decided to travel to Taunton by train and join the trip (cost £19.91 to CAMRA members). When I got off the train a large coach and a single-decker bus were waiting for us. Our first stop should have been Burrow Hill Cider but it was changed to Sheppy's at Three Bridges, Bradford-on-Tone, and was 6 miles from the station. Sheppy's has had money spent on it and it has further plans to expand. On the tour of the place we were taken to be shown the gleaming stainless steel tanks and where the apples are deposited. As some of their orchard had been taken over by their business expansions, a lot of apples were supplied by other orchards surrounding Sheppy's. Due to the size of our party we were shown the film of the history of Sheppy's and then we looked around the museum which contained old cider presses, tractors and ancient cider manufacturing apparatus. Then we made our way to a large barn where the cider was waiting. In half pint plastic glasses we tasted their National Winning Cider for 2014. It was said to be medium. I found it slightly too sweet but after asking others, many agreed that it was too sweet, medium or dry. As you can see, tastes vary for cider. We then had a chance to go into their shop where we tasted their strawberry (not to my taste) and their Vintage Cider which had been stored in brandy barrels. Although only in bottles this was very agreeable. After being there for one and a quarter hours we drove 28 miles to Rich's Cider at Mill Farm, Watchfield, Highbridge. .

Here a young man showed us round the orchards and like Sheppy's most of their apples come from neighbouring orchards. We had a tour of their Museum and then we were taken to their Cider Press Restaurant where a roast lunch with all the trimmings was laid out for us. During the meal we could help ourselves to the choice of Rich's Cider. I was beginning to enjoy the cider. After 2 and a quarter hours we left to travel the 4 miles to West Croft Cider at West Croft Farm at Brent Knoll. Here we were shown the orchard with the Wassailing Tree. It was the oldest tree in the orchard with mistletoe in its upper branches and holes made by woodpeckers. We also saw an apple tree that was so burdened with apples it was collapsing. We then went and tried their cider straight from their barrels. I tried their award winning Janet's Jungle Juice, which had been voted Cider of the Festival at Somerset's 15th Festival at Minehead and this occasion was used to present them with their certificate. I took home a 4 pint container of Medium Janet's Jungle Juice at 6% ABV for £6. After 1 and a quarter hours we left West Croft Cider to head back the 22 miles to Taunton Railway Station. Before I caught the train back to Totnes I walked into Taunton and visited the Plough Inn where I tasted the Burrow Hill cider. I had only drunk cider that day and I was pleasantly surprised. I enjoyed the day immensely and had a good time with other cider drinkers.

Cheers, Colin Staines

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 Bar

Real Ale - Real Cider - Real Food - Real Pub

Home Cooked Food served 12-9 daily

Families Welcome



ALL ALES £2.50 A PINT

53 Torbay Road, Paignton, Devon TQ4 6AJ 01803 551190



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

www.facebook.com/ThePigWhistle

AUGUST OUTING - A COMEDY OF ERRORS


Meet at Newton Abbot to catch the 11.45 bus to Ashburton. Simple. Not when you're the S. Devon CAMRA Midweek Misfits it isn't. But I digress. The plan was to meet Philip, the other half of the Brixham contingent with the intention of catching the 9.50 bus. This duly came and went, with no sign of him. I then figured that I had better catch the next, 10.00, bus to get to Newton - a journey of some 1 hour and 20 minutes - in plenty of time for the onward 11.45 connection.

Unfortunately, I hadn't allowed for a) this being the peak of the busy summer season, and b) delays caused by the ongoing bypass-building road works around Kingskerswell. Consequently, my bus finally got to Newton at 11.43. Hurrying across to its stand, bus 88 was just about to leave. Being confused by its destination sign saying Totnes, though, I didn't board - an error costing me 30 minutes until the next, Ashburton-signed bus. I thus finally arrived at The Exeter Inn, our first call of the day, to be greeted by Bob and Edgar, the rest of the party. Bob had been on the original, correct bus, banging on the window and willing me to get on. Edgar, had contrived to catch the previous bus, half an hour earlier- making Bob the only one to arrive at the intended time. (About the only thing he did right all day). It's just as well we were assuaged by the good Dartmoor I.P.A. and Legend on offer.

Now running later than planned, we decided to forego our intended second stop, the Dartmoor Lodge at nearby Pear Tree Cross, and get the next bus to South Brent, where we meant to visit The Oak. This, however, didn't open until 4 p.m. on Wednesdays. (Bob hadn't checked this first) so we headed to the Pack Horse - where we just missed the 2 p.m. last orders for food. ►

The Little Pub with the Big Garden

BAY HORSE INN



WWW.BAYHORSETOTNES.COM

LIVE MUSIC

Tuesday Folk
Sundays Jazz
2nd Sunday Blue Grass
1st / 3rd Monday
Open Session
4th Monday
Celtic Music
Thursdays Open Session
all musicians welcome.

**UP TO 4
REAL ALES
AND
BREWERY TAP FOR
NEW LION BREWERY**

8 CISTERN STREET, TOTNES TQ9 5SP

01803 862088

► After about 5 minutes Bob asked me if it wasn't Philip standing at the bar? Sure enough, it was. He'd caught the earlier bus from Brixham, and, having misread the itinerary, disembarked at Paignton to get a bus direct to South Brent. Finding The Oak closed, he'd gone to Ivybridge (3 pubs visited) and then Bittaford, where he'd gone to another (his reasoning being that, even though he'd missed the rest of us, he may as well make something of the day, with the hope of catching us back in South Brent).

At this point, Edgar discovered that he'd left some important papers at the Exeter Inn. A phone call having established that they were there, he was to drive from Torquay to Ashburton the next day to collect them.

The enlarged party of four was soon to become three again, however. As we were about to leave the Pack Horse, Bob was delayed, and told us to go on, saying he'd meet us at the bus stop. With our bus due soon, he still hadn't appeared, so the (revised) three of us reluctantly set off for Totnes (the search party, Edgar, having failed to find him). I suppose we were lucky not to have lost Edgar as well at this point.

On to Totnes, where we headed up to the Bay Horse, the final stop of our (convoluted) day, where we were greeted with good Burton Bridge 'Sovereign Gold' and Jail Ale - the last act of a day where the beers may have played Second Fiddle to the various escapades of the members of the party.

Well, not quite the final act, as we had to wait for over an hour in the pouring rain for a bus back to Paignton and Torquay (by now it was rush hour).

Peter O'Nions

P.S. I subsequently discovered that Bob had got a bus to Totnes, but had gone to the Albert Inn instead of the Bay Horse. Talk about organising a p*ss up in a brewery!

CAMPAINING IN CHAGFORD

We had a disappointing turnout for this campaign trip but what we lacked in quantity we certainly made up in quality! In fairness a couple of members had to cancel because they were really unwell and even then it could be argued that one of the surviving group had risen from the grave like Lazarus to make the starting line-up!

After a pleasant drive in morning sunshine through the beautiful Devon countryside we arrived at The Ring Of Bells, an attractive thatched hostelry in the picturesque village of North Bovey, where we became part of a wedding party who were having a 'quick one' prior to the wedding in the village church opposite the pub.

I always feel that the first pub sets out the stall for the day and we could not have made a better choice as the Teignworthy Reel Ale, on gravity, and Dartmoor IPA were in excellent order and it was a wrench to leave and move on to our next venue.

Our next watering hole was the Union Inn a 17th century pub in Moretonhampstead town centre where we sampled a range of Red Rock beers that had been pub branded. Essentially we were drinking Lighthouse, Breakwater and Red Rock Best Bitter and all were drinking well.

It was then back onto the minibus and on to our lunchtime stop at The Globe in Chagford where lunch had been pre-ordered. ► *continued on page 24*

Watergate Bay, Cornwall



**YOU'VE
EARNED
IT**

TRIBUTEALE.CO.UK

drinkaware.co.uk



SEPTEMBER MID-WEEK SOCIAL OUTING

Having now been a regular member of this disparate group of brothers and sisters for a few years, I have finally understood our *raison d'être*. We are on a mission to test the chaos theory and to demonstrate that the Fred Karno organisation model is alive and well and operating within the South Devon Branch of CAMRA.

Every month we experience, either to a greater or lesser degree, some form of organisational disaster usually precipitated by an attack of 'Bobzheimers' from the nationally acclaimed (within CAMRA circles) Grumpy Old Man, and this month was no exception.

We were delighted to welcome Andrew Thomson from South Beds Branch who was on holiday in the area and he bravely joined in the fun. Our destination pubs this month were generally in Totnes together with a visit to Abbotskerswell and the day started as most of them do with a pub-naming cock-up. Our first pub on the published Itinerary was 'The Waterside' in Totnes, which should have been The Waterman's Arms. From experience this was a standard error for our social diarist and most of us were able to decipher the code, but one of our band spent a pleasant fifteen minutes in The Waterside, a charming bistro on the banks of the Dart.

Eventually the party was complete and we were able to sample some beer at The Waterman's Arms. We all enjoyed both the Jail Ale, on gravity, and Spitfire from the Faversham based Shepherd Neame brewery. We then walked the short distance to the Dartmouth Arms where the Proper Job was in good order together with Otter Bitter.

The party then trundled up the hill to one of CAMRA members' favourite Totnes watering holes, The Bay Horse, where we enjoyed Legend, Avocet and Bays Rhino but we were all disappointed that the New Lion Brewery's Pandit IPA was not available.

We sauntered, as opposed to trundled, down the hill to The Castle Inn where we had been informed there was a beer from a new microbrewery, The Totnes Brewery, on offer. For an early brew the beer, Spannerhand, was eminently drinkable and we all look forward to sampling some more in the future.

It was then down the hill again to catch the 177 bus to the Court Farm in Abbotskerswell. The only slight alarm was when one of our number disappeared thankfully to reappear five minutes later clutching his prized cheese purchase from Ticklemore Street. Our final pub of the day was The Court Farm which offered Legend, Tribute and Bass and we took time to reflect on what had been a good day despite the chaotic start. Heaven knows what Andrew Thomson made of our eclectic rabble but we thoroughly enjoyed his company.

Edgar Walton

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 3rd Thursday
of the month.



DARTMOOR'S FINEST

The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown. Since its formation in 1994, Dartmoor Brewery has gone from strength to strength producing top quality ales using the finest local ingredients, which remain highly regarded across the South West by licensees and real ale drinkers.



Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX

Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk



The *Cromwell* Arms

St Austell Brewery's Beer Pub of the Year



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

Fore Street, Bovey Tracey, TQ13 9AE

Tel:- 01626 833473

www.thecromwellarms.co.uk

The Durant Arms
Freehouse
Ashprington Totnes TQ9 7UP



01803 732240

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

WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
2014			
13th December	12:00	Christmas Buffet	Queens Arms, Brixham
2015			
Spring	TBA	Cider Trip to Eleys Cider	
13th January	20:00	Branch Meeting	Teign Cellars, Newton Abbot
10th February	20:00	Branch Social Meeting Tour of Torquay	Starting at The Kents
24th February	20:00	Branch Meeting with emphasis on GBG review	Crown and Sceptre, St. Marychurch
17-19th April		CAMRA Members Weekend	Nottingham

Beer Festivals

2014

5-7th December	The Queen's Arms Beer Festival. 28+ ales, Ciders, live music throughout and catering by Piccolo Pizza	
5th-7th December	The Rising Sun Ale and Sausage Festival	Gunnislake
26-29th December	Ring O Bells Beer Festival	North Bovey

2015

16-17th January	Exeter CAMRA Winter Ales Festival	Exeter Football Club
11-14th February	CAMRA's National Winter Ales Festival	The Roundhouse, Derby, DE24 8JE
26th February - 1st March	The Nowhere Inn Beer Festival 20+ ales	Gilwell St, Plymouth
5-8th March	Minerva Beer Festival, 24+ ales	Looe St, Plymouth
16th-18th April	Tuckers Maltings SIBA Beer Festival	Tuckers Maltings, Newton Abbot
30th-31st May	Kernow CAMRA Beer Festival	St Ives
11th-15th August	Great British Beer Festival	Olympia, London

A MID-WEEK CITY BREAK

On the 29th October, the Midweek Mob eschewed our usual intra-Branch area format and ventured down to Plymouth. This, of course, didn't prove to be as straightforward as it might have been. For starters, organiser Bob advertised the wrong Goldrider bus time. Three of us regulars then decided to take the train instead.

Meanwhile, 'occasionals' John and Vicky from Brixham and Terry from Teignmouth arranged to get the revised bus - from Paignton and Torquay respectively. On the Wednesday morning, John rang me to ask which bus I was catching from Brixham so we could travel en masse to meet the Gold bus. Explaining that I was taking the train, he and Vicky decided to join me on that, so we got to Paignton in plenty of time for the 10.07 service that would take us to Newton Abbot for our connection to Plymouth. This train was duly cancelled, meaning the next, 2-carriage local train was full of people from the Manchesterbound train headed to Newton to await an alternative connection. As it was, we arrived in Newton 2 minutes before the Plymouth train was due to leave, so the four of us (Edgar had got on in Torquay) quickly ran up the stairs to get across to its platform. Spotting Bob along the platform, Edgar and I ran to join him, leaving John and Vicky to board a carriage towards the rear of the train.

On arrival in Plymouth, we contrived to 'lose' our first two people of the day (albeit by design) as J and V went off to do some shopping. The three of us then made for the Brass Monkey on Royal Parade, where we sampled Cottage 'Trick or Treat', Felinfoel 'Double Dragon' and Hunters 'Fire King' (chillies and all). Moving on towards The Barbican, next up was The Minerva, Plymouth's oldest (16th century) pub. ►

The Oak

SOUTHBRENT

BAR • RESTAURANT • ROOMS

Eat

Sleep

Drink

Relax

Tel: 01364 72133

www.oakonline.net

► This had good Cornish Crown 'One Hop' and Gyle 59's '5.3%' I.P.A', as well as a killer hand-dryer in the Gents - nothing for a couple of seconds, then a veritable storm-force burst of air that nearly separated the hands from the wrists. We were re-joined by the shopping party, and a text from Terry told us his bus had finally arrived. He duly turned up, for a welcome pint and a late mark. It turned out his bus had been heavily diverted, due to a traffic accident in Totnes.

The party now complete, we moved on to The Dolphin, another historic pub on the Barbican famed for its Draught Bass. We also variously tried Jail Ale, Proper Job, and Tribute, all dispensed from the barrel in a Taproom out the back, and all in fine form. Not serving food, they didn't mind our bringing in filled rolls from a nearby bakery. The nearby Maritime was a source of Butcombe 'Trojan Horse' and Summerskills 'M.R.B'. A short walk then took us to the Gog/Magog, where several of its Beer Festival ales were on offer in this Wetherspoons outlet.

Final stop of the day was the Bread and Roses near the ruined church in the roundabout at the entrance to the city. Unfortunately, they were having a mass beer-change on 6 hand pumps, making the sole choice of Bath 'Prophecy' an easy one to make. Terry judiciously decided to join us on the train back, and the whole party even managed to make it back to the railway station intact - something of a cord for our recent escapades.

Peter O'Nioms



Summerskills

Plymouth's Oldest Brewery - producing a range of fine cask and bottle conditioned ale

www.summerskills.co.uk

01752 481283

M&D Drinks

Delivering Summerskills ales and a range of beer, cider, wines, soft drinks and spirits to Cornwall, Plymouth, the South Hams and Torbay.



Open 6 days a week for delivery & collection 01752 777127

THE VIGILANCE

wetherspoon



- 🍷 Brixham's widest selection of cask ale. **Where to find us....**
- 🍷 Food available until 11pm daily.
- 🍷 Ales start from £1.99 a pint.
- 🍷 Wide selection of craft beer.
- 🍷 Open from 8am until midnight.
- 🍷 CAMRA 50p vouchers accepted here.
- 🍷 Free WiFi.



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



NEW MEMBER'S WELCOME

We had a great time at the recent New Members evening, when newly joined CAMRA members were invited to a tour of Tucker's Maltings and a visit to Teignworthy Brewery. About 20 new members came and joined some CAMRA stalwarts. The tour at Tuckers Malting took in the process of producing brewing malt, in one of the remaining four traditional maltings where the grain is processed, germinated and turned in lower -ceilinged temperature-controlled floors to ensure the best germination. Germination makes the starch in the grains turn to sugar, which in turn enables yeast in the brewing process produce alcohol. This traditional manner requires the grain to be turned by hand at regular intervals. The germination is then stopped at just the right time to ensure optimum sugars, and then the grain is roasted to produce malts ranging through from pale then crystal and all the way to chocolate malts. The longer

roast of the malts used will result in gradually darker beers - the longer the roast the dark the malt. Some grains are then sold whole and the breweries will then mill them to provide the grist from which their beer is made. Tuckers can grind the malt for those customers who do not have their own grist mill. They supply around 30 local breweries and are the only maltings in the country that do tours.

Following that, we were then welcomed by John Lawton who showed us round his brewery, explaining how the grist was turned into beer by a controlled boil with hops to release sugars. Action of yeast on the resultant, cooled liquor, and fermentation over at least a week, gave ale which could be casked and distributed to pub customers. The process of grain to ale became clarified.



Brewing schematic

This was followed by a simple supper and we were all able to try several Teignworthy ales. We all then had a good chin-wag about things that interested us all – namely beer, pubs and all associated subjects. It was good that so many came, and that new and old members enjoyed the evening. This was the second annual event, and looks like becoming a pleasant fixture in the South Devon CAMRA Branch's calendar.

We all sat round a huge table in this delightfully furnished and decorated quirky town centre pub and enjoyed hearty meals all washed down with Dartmoor IPA and Otter bitter that were both in good order.

Whilst in Chagford our party then split up in order to visit both The Ring O' Bells and The Chagford Inn. The Ring O' Bells was serving Reel Ale, Dartmoor IPA and Jail and those members of our party that visited this pub were impressed with the offering. ►



Turning the grains



A beery chin-wag

► Two of us called in at what we thought was The Bullers Arms only to find that it had been renamed The Chagford Inn! The new owners reopened the pub in June of this year following extensive refurbishment and the new restaurant serves locally produced foods including Dexter beef bred only half a mile up the road. The beers on offer were Dartmoor Legend and Otter Bitter and we approved of them both.

Next stop on our itinerary was the Sandy Park Inn, an attractive village pub where we sampled their Dartmoor Brewery offerings of Jail Ale and Dartmoor IPA, and then following an all too brief stop it was off again to The Cleave Hotel in Lustleigh, a delightful thatched 16th century building in the centre of the village. Two beers were available, Jail Ale and Otter Bitter, and as we were running short on time only a relatively brief stay was possible.

Our last port of call before our final drive back to Newton Abbot was The Cromwell Arms where we were given our usual warm welcome, and in addition to the standard range of St Austell beers we sampled Bucket of Blood a dark unusual beer that impressed us all.

It was then time to drive back to Newton Abbot and to wend our weary way home having had a first class day out sampling some of the pubs in one of the outlying regions of our branch area. We would advise all our members to take time out to visit this wonderful area with its array of fine pubs.

Our thanks to Roger Matthews for arranging the itinerary, Phil Stevens for organising the travel and meal arrangements and a special word of praise to Pete Lister who drove the minibus and remained abstemious throughout the whole trip.

Edgar Halton



QUERCUS DEVON ALES LTD



Shingle Bay 4.2%



Prospect 4.0%



Harry's 4.6%

**COMPETATIVELY PRICED AND SUPPLIED IN CASK,
BAG IN BOX AND BOTTLES**

Unit 2m South Hams Business Park, Churchstow, Kingsbridge, TQ7 3QH
Tel: 01548 854888 www.quercusdevonales.com

A Campaign of Two Halves

Fair deal
on beer
tax

Save
Britain's
Pubs!



Join CAMRA Today

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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit

www.camra.org.uk/joinus or call **01727 867201**. All forms should be addressed to the:

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) _____

Email address (if different from main member) _____

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 other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

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



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

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

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

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

To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number _____

Branch Sort Code _____

Reference _____

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

Membership Number _____

Name _____

Postcode _____

Instructions to your Bank or Building Society

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

Signature(s) _____

Date _____



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

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

GRUMPY AND PUB ETIQUETTE (PART 2)

I was really impressed by all your responses both on email and in conversation. However, some of your complaints were not so much about 'etiquette' as they wandered in to more general gripes, but no matter.

Top of the pile was the vexed issue of **children in pubs** which is clearly a very sore issue with some many of you. I heard all manner of horror stories involving kids running around with hardly any form of supervision, or indeed discipline, with the totally inept grandparents being singled out for the worst criticism, as they seem to regard their charges as being unable to do anything wrong. In the past I have described this situation as the incapable attempting to supervise the uncontrollable and I stand by that. In particular, some Wetherspoons pubs came under the most criticism with children apparently allowed anywhere for a large part of the day. The Gog and Magog in Plymouth is very much the exception with a clear demarcation area for where children are to go with the other side of the sign warning that they were not allowed beyond that point. Alas, this is not always the case. On entering a Wetherspoons pub in South Devon the near entrance was 'swamped' with pushchairs and there was no way through on the left hand side. At least the kids were well behaved, but they had no choice as it was impossible to get up and become a nuisance such was the density of the pushchairs!! On another visit to the same pub I was forced to move to avoid a young child simultaneously banging on the table whilst emitting a high pitched screech. Surely, pubs are predominantly for adults with occasional children, but often it seems to be the other way round. The pubs, of course, have to exercise a commercial decision as to where the money lies. Often it is not with adults having a few pints, but with families buying expensive soft drinks and food. One licensee moaned about mothers bringing their offspring in to the pub and then going shopping with the request that the landlord should look after the children. **No. He runs a pub and is not a child minder.**

I have been taken to task for my comments on children and mainly from the grandparent generation. "Don't you realise that you were a child once". A statement of the obvious, but we did not go into pubs in that era. "What do you expect a four year old to do?" I expect that if they go running around then their place is in the park and not in the pub. In fairness, there are a very large number of very well behaved children, but by definition they go under the radar as totally unnoticed. There is no mileage in commenting on the norm.

Another correspondent had a 'go' at banks of **television screens** which are difficult to avoid eye contact with; you find yourself magically sucked into their images which often show the same things. The retreat from the screeching child took me to an area where the screens were and there was no choice but to watch proceedings. The screens are silent and therefore there is a need to read the captions. They have the cheek to call this breaking news, but 8 hours after the event it is positively broken and probably disintegrated. This hapless reporter was outside a Police Station when she was asked about the latest developments. The answer, of course, was that were none, but she fell back on the nonsense statement that people were entering and leaving all the time. Really, it is a public building and that happens.

Swearing was another issue that many of you complained about. Clearly, different institutions have different norms and in the Miner's Institute in Silverdale bad language seemed to be compulsory, but some people are totally incapable of recognising the social norms around bad language.

A licensee told me about a group of young people which entered his pub swearing very loudly. When he asked them to stop he was told "what do you expect this is a xxxxxxxx pub". Their custom was rightly not required.

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,
Roger Adams, Ant Veal, Ray Ellmore, Edgar Halton, Colin Staines,
Peter McArthur and Chris Mackenzie– Thorpe.

Last date for submission for the Spring 2015 magazine - 19.2.2015

CONTACT US

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

Vice Chairman - Phillip Morrison 07886 688121

Secretary - Ray Ellmore 07886002482 ray.ellmore@btinternet.com

Treasurer - Edgar Halton ehalton@mac.com

Pub Liaison Coordinator - c/o Branch Chairman

Membership Sec. - Ray Ellmore 07886002482 ray.ellmore@btinternet.com

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

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

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

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

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

GRUMPY ... continued

The issue of *how to address people* also produced some interesting responses. I was told of one landlord in Bovey Tracey who if you refer to him as 'mate' replies along the line that "I am not your mate or likely to be in the near future". He then asks you to leave. I was in Swindon recently and on entering the bar there were others waiting to be served with just one person behind the bar. He then said to someone who was also waiting "sorry buddy, I will be with you shortly". The reply then came back as "no hurry fella". I assumed that such colloquialisms were part of Swindon sub culture, until it was my turn to be served by the appearance of another barman. "What can I do for you chief"? Chief! "Well I was wondering if you had any apache scalps, or spare squaws, oh, and my tepee is knackered, but failing that I will have a pint of Butcombe". He looked mightily relieved at the last part which he understood, but he had words with his fellow barman which probably included the need to keep a close eye on me. Women regularly complain about being addressed as 'love', 'dear' or 'darling'. I saw this in operation when working at a beer festival whereby the woman I was working with was addressed as 'love'. She then turned to the customer, and then looked at me, asking whether he would have said the same thing to me. "No, exactly, so why say it to me?" He now looked at me for some support, but when it was not forthcoming said "I knew you were a lesbian". There speaks a *Sun* reader.

I have had one very heated email complaining about **breast feeding** in pubs and another person claiming that is done for purely exhibitionist purposes. I must confess that I do not have any problem with this, but clearly some of you, of both sexes, are outraged. What puzzles me is why some men ogle page 3 of a certain newspaper, but then find themselves mortified when they come across mammary glands being used for their proper purpose!! I am slightly of the suspicion that this is basically an extension of the chauvinistic interpretation that a women's place is in the home where breast feeding would go unnoticed.

Have you ever been in to a pub and seen all the **tables shown as reserved**? The issue of course is that they are not always specifically reserved, but only just in case some potential diners turn up and might be put off by groups of drinkers. One fellow drinker told me about a case of 'musical tables' where they were constantly moved on ending up in some obscure corner where eating would have been impossible. You have to question whether this is a pub at all or merely a restaurant which also serves beer. One person hated people bringing **coats** in to the pub and hanging them, and especially when wet, on the hooks at the bar. These people then find the need to protect their property thereby becoming 'bar flies' and end up restricting access to the bar for everyone else. And why so some people shake wet **umbrellas** out near the entrance thereby potentially making it slippery for others?

Finally, many of you keep sending me examples of unnecessary English to embellish food descriptions on menus (succulent, hand reared pork cooked to perfection etc.), but I have dealt with this issue on many previous occasions. On the same visit to Swindon I went into a pub that was also a hotel. A screen was extolling the virtues of the establishment including the fact that they had complimentary (note with an i) Wi-Fi.

I then enquired as to the Wi-Fi access code as was given something like 456gw2. I complained that this was not very complimentary as I was expecting to be told that I was tall dark and handsome or something very similar. I then had to explain that what they really meant was complementary (with the e). Again, they kept a close eye on me and I should probably not go back to Swindon in a hurry.

Bob Southwell Aka The Grumpy Old Man

Part 1 on this theme from the Autumn edition can be found at <http://www.southdevoncamra.com/news.html>

SOUTH DEVON CAMRA PUB OF THE YEAR 2001

THE ISAAC MERRITT
TORQUAY ROAD
PAIGNTON
TELEPHONE 01803 556066

UP TO 10 REAL ALES ALWAYS AVAILABLE

INCLUDING: DIRECTORS, ABBOT ALE, RUDDLES,
BAYS BEERS PLUS A CHANGING SELECTION OF 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

Dear Grumpy Old Man

I have read your examination of pub etiquette in the Autumn edition of News & Brews, and disagree as follows.

Hats - Personally I prefer most hats to some hairstyles and if hats are removed where are they put, on the bar? Please keep them on.

Bar Staff - This is a hard, underpaid and boring job at times so a little bit of friendly banter including names must be a pleasant relief.

Mobile Phones - I find other peoples half conversations either hilarious or bemusing but at least they are not talking to me so carry on.

Decisions - You should know it can take a long time to decide which beer to start on, so if you cannot wait, get in earlier.

More Decisions - Again there is a lot of choice of food: numerous crisp flavours; ice or not; so be very patient. Some people have friends they need to please — not like you and me.

Availables - Is that a word? But I have on many occasions found there is a beer I really want to try on in the other bar, for example Harviestoun Old Engine Oil in London! So you have got to ask what they have available.

Making Money - You must realize that a lot of research has to go in to trips or outings so if occasionally someone leaves without a purchase the reason is probably that they will be back with a coach load. Think of the profit on that.

Notes and coins - I find beer soaked notes smell a lot better than some others, and beery coins stick together which makes them easier to pick up.

Rent - You are wrong. When I buy beer to consume in a pub, the price I pay includes rent for somewhere to drink it.

Kids & Bikes - I am sure it is perfectly ok to bring any of those into pubs. The profit on crisps and soft drinks is enormous and all landlords abhor drinking and driving so cycling means more drinking.

Children - These are the next generation of drinkers and add to the conversation with questions, demands and even jokes. They need to understand pubs and drinking so where else to do this but in a pub.

Smokers - Please remember that smokers pay more into the taxation pot than most other people and I have found that they have a great sense of humour, lots of interesting conversation, do not smell any worse than others and usually leave you alone for long periods of time so that you can work out your next sarcastic comment or just escape.

RA AKA an even grumpier old man.

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

**NOW SERVING SUNDAY LUNCHES
BOOKING ADVISABLE**



31 Station Hill Brixham TQ5 8BN
Tel: 01803 852074



**Find us on:
facebook®**

www.thequeensarmsbrixham.co.uk

OUR AWARD WINNING BEERS



BAYS GOLD

Alc 4.3% Vol

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



DEVON DUMPLING

Alc 5.1% Vol

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



TOPSAIL

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

DEVON'S OF BEER CHOICE



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

FIND US AT:



facebook.com/baysbrewery



twitter.com/baysbrewery