

NEWS AND BREWS

***AUTUMN
2011***

FREE

Free Magazine of

The South Devon Branch of

THE CAMPAIGN FOR REAL ALE



***Teignworthy
Brewery***

***Winner of Silver
Medal at the Great
British Beer
Festival***

***for Real Ale
in the
Best Bitter
Category***



**South Devon
CAMRA**

*Supporting Real Ale
in the South West*



Welcome to

NEWS AND BREWS

35th EDITION

AUTUMN 2011

This year I made the trek up to London with friends to visit the Great British Beer Festival, which I enjoyed immensely. Judging by the articles I received from South Devon members, many of them did too, so I give no apology for including their comments in this quarter's News & Brews.

I found the layout of the bars rather bizarre (more later) but I got to try a wide selection of lovely (and new to me) ales by asking the volunteer barperson what was selling well. In this way I discovered Naked Brewer's Hopsession (Nottinghamshire) on the Young and Upcoming Breweries stand, Outstanding's White; a spicy and delicious wheat beer from Manchester, and a Moor beer (Somerset) that I had not previously tried, called Northern Star. The friends were making inroads into stouts and milds, and raved about Titanic's Chocolate and Vanilla Stout, Amber's Chocolate Orange Stout and Marble's Chocolate Marble. I expect you can see a theme here! I could not resist going back to some old favourites too, especially those Scottish beers I do not come across very often, such as Cairngorm's Trade Winds and Belhaven IPA. A great day out. We tried a good number of delicious and diverse beers without scratching the surface of the numbers on offer. This just goes to show the magnificence of Britain's brewing expertise and heritage. It is just a shame that in general one has to go to a beer festival to access this variety. If only the pubcos allowed their landlords to buy sensibly priced guest ales, we could all share in this multiplicity of choice.

I have noticed that the morning TV news appears to have at least one feature per week on the harm caused by drinking alcohol. Well 2 contributors this issue have found more than the one obvious benefit (taste) to drinking real ale. So

Cheers! Tina Hemmings (*Editor*)



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.

A dedicated Otter bar, Adnams Bitter, and a selection of guest beers.

The SHIP INN is a traditional village pub, with a restaurant serving fresh seafood and steaks, using varied, seasonal, local and very fresh produce.

Winner of the South Devon CAMRA
Pub of the Year 2006

TEL: 01803 752348
TQ6 0AG



OTTER BREWERY

Flying the flag for the region's beer.

www.otterbrewery.com

Pub News

South Hams Brewery has recently acquired The Open Arms at Chillington. Predictably they have a good selection of their own beers, and last time we visited we sampled: XSB 4.2% ABV £2.80; Wild Blonde 4.45 ABV £2.90; and Eddystone 4.8% ABV £3.00. They plan to change the interior, open up the games room and make a feature of the garden at the back. The Eddystone is going down a treat with the locals.

During the summer The Globe at Frogmore will be open 12 noon to 11pm until 1st October. A very good pint of Betty Stogs was being served when we were last there, along with Eddystone and Otter Ale.

The Kings Arms celebrated the 555 years since a Royal Charter was given to Kingsbridge to become a market town by brewing a wheat beer, Walker's White Ale (3.6% ABV).

The Fortesque Arms in East Allington has recently changed hands and aspires to become more pub-like. They are serving Butcombe Bitter, Dartmoor Legend and a guest beer. Real cider is promised soon.

The Victoria at Salcombe is serving great beer. This St Austell house is being run by an experienced landlord who has previously run pubs listed in the Good Beer Guide.

Red Rock's open day in July was well attended and well organised. There was a good atmosphere and excellent beer.

The Ship, Newton Abbot's new leaseholder is Steve who already runs the successful Union Inn in the same town.

The beer at The Old Mill in Torquay has been reported as very good.

The Park Inn at Kingskerwell is hoping to become a community pub, run by locals. Again the ales are said to be excellent.

The Shipwright's Arms in Shaldon had a very successful beer festival in recent months.

Ale quality is improving at The Anchor at Chudleigh.

Ringmore Craft Brewery has stopped bottling beer and is concentrating on selling its ale in firkins.

The Little House in St Marychurch has recently reopened, as has the Landsdowne in Torquay. The Mill in Torquay has closed. The Prince of Orange at Barton has been revamped. The Nelson at Kingskerwell has closed following the retirement of the pub's last manager.

The last time we called at The Drum at Cockington, Ale was £3.60 a pint.

Recently 6 new members responded to an invitation to a New Members day for a social meeting with some of the Branch members. A mini pub crawl ensued with the group calling at the Kents and Hole in the Wall in Torquay, following their start at The Crown and Sceptre in St Marychurch.

Brewer's Report from Silver Medal Winner

On visiting the Great British Beer Festival in Earls Court, London on Tuesday 3rd August I enjoyed a few pints of ale, trying several others from other small breweries around the country. At 3pm the awards were announced during the main trade session. I had popped out for a minute, and upon my return a fellow South-West brewer patted me on the back saying that Teignworthy had won a Silver Medal in the bitter class. This was a delightful surprise to me. The winning beer, Reel Ale (abv 4.0%) is the original Teignworthy beer and was devised as an easy drinking type of bitter for all types of people. I could probably live on crusty white bread, well matured cheddar or stilton and this type of ale for a long time.

John Lawton, Brewer, Teignworthy Brewery



The Tradesman's Arms
Scorriton Nr Buckfastleigh TQ11 0JB
 01364 631206

A real ale pub, this very friendly local serves great food and fantastic Sunday lunches. Make this pub your stop as you walk or ride the Moor.

(www.beerinthevening.com)

Good Beer Guide Listed

4 Real Ales. Local ciders.

Thursday Quiz night

Accommodation Available,

Dogs and Well-Behaved Children Welcome.

www.thetradesmansarms.co.uk



The Manor Inn
2 Stoke Gabriel Road Galmpton, Brixham
 TQ5 0NL Tel: 01803 661101

www.manorinnngalmpton.co.uk

Good Beer Guide Listed.

Discount for card-carrying CAMRA members

Good beers (Otter Ale & Bitter, Butcombe

Bitter, Skinner's Betty Stoggs, Exmoor Ale).

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

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

welcomed in a real village pub.

www.manorinnngalmpton.co.uk

It's good for you!

I was becoming increasingly weary of so called experts preaching to me about the adverse health effects of drinking beer. So, after a recent tirade on telly, I decided to do my own research on beer. Apart from being the national drink, it's a surprisingly healthy drink.

Much of my information was gleaned from the internet, and national daily papers, perhaps not a very scientific method, but for me as a layman, a surprisingly informative one. It appears that light coloured beers contain silicone, derived from the husk of the wheat, handy for the maintenance of bone density. Added to which there is no fat or cholesterol in beer unlike your breakfast orange juice which has, so a glass of Bays Gold would be better: there I'm feeling thinner and healthy already. A look at the ingredient lists on labels is also very reassuring, just four simple items, water, barley, hops and yeast, no colourings, flavour enhancers, or monoglutamathings. In fact the wonderful flavours found in a pint of real ale are the result of the skilful blending of hops and barley by the brewer, in the brewery, and not by a chemist in a laboratory. Two glasses of beer can give you 30 per cent of your required daily intake of soluble fibre; beer is rich in antioxidants; all sorts of B vitamins and high in potassium.

Beware! beer makes you fat they say. I wonder, as half a pint of beer contains just 95 calories compared to 194 in a large glass of white wine, or 170 for a gin and tonic. It is also a low alcohol drink as most of it is water, and real ales are on average 5 per cent alcohol, around a third the strength of some Italian red wines or Australian Chardonnay. All I need to do now is to convince my wife that hops and barley being plants, are part of my 5-day and I'm home and dry.

George Hemmings

(*Ed—Not a chance!*)

The Dartmoor Lodge

Pear Tree Cross
Ashburton TQ13 7JW



Good Beer Guide Listed
4 Local Real Ales
Kept in excellent condition
Bar open all day

Open for breakfast, lunch and dinner, plus -
We can also cater for
large or small functions,
conferences & outside bars.

Sunday & Midweek Carvery
Selection of meats from Rodney Cleave Butchers

Bar Meals & a la Carte
menu in our restaurant.

***Please call 01364 652232
or email reservations@dartmoorlodge.co.uk***

The South West Cider pub of the year competition.

Pubs have to be nominated by individuals (CAMRA and non CAMRA) as well as CAMRA local branches to be entered in to the judging. Some of the entries had multiple nominations and especially some of those in Bristol receiving well over 50. Nominations were received for the following pubs, which had to sell cider continuously over the whole year, and listed from North East to South West of our region were as follows.

- 1) The Three Crowns at Chippenham
- 2) The Orchard at Bristol
- 3) The Apple in Bristol
- 4) Cotham Porter Stores and again in Bristol
- 5) The Bristol Cider House
- 6) The Plough at Taunton
- 7) The Old Fire House in Exeter
- 8) The Olde Cider Bar in Newton Abbot
- 9) The Front in Falmouth.

They obviously covered a wide geographical area and each had to be visited and judged according to set criteria.

- 1) The quality of the cider/perry. Generally, standards were high. It did not matter too much about the range as long as the quality was maintained. It would obviously be better to keep high standards for a limited number rather than a mediocre quality over a wider range. However, a good range was certainly a bonus. Some pubs provided only well-known local ciders for the region without any variety from outside. Others did not have a perry.
- 2) Sympathy with CAMRA aims. We checked if they were actively promoting cider/perry. Did they display genuine interest and enthusiasm? (One pub was actually carrying a CAMRA non approved cider!)
- 3) What was the service and welcome like? Most pubs were friendly and welcoming, but with one it was distinctly cool and when I tried to engage in cider conversation he was decidedly unhelpful. Do the people working behind the bar know about cider and could they give useful advice? I often ask which cider they consider to be their driest and am usually given a ' taster'. However, in two of the pubs the question drew a complete blank and they clearly had not the slightest idea as to what I was talking about.
- 4) Was there a good mix of clientele and did it cater for different ages and groups? This was often difficult to determine given that it could be a quiet part of the afternoon. However, there was at least one place which very much catered for the younger market and it was disappointing to see the big branded bottled ciders and perries given such prominence. In another establishment I was automatically given a plastic glass!
- 5) What were the atmosphere, style and decor like and did it feel comfortable? In at least 2 pubs the atmosphere was too contrived and they were working a little too hard at pretending to be a traditional cider pub with

Continued. . .

cider tubs, dark candle lit interiors etc.

- 6) Was the pub good value for money? This is not just a matter of price, but in taking all factors into consideration, was it a worthwhile experience and would you return?

Who was the winner? The Olde Cider Bar in Newton Abbot and we wish them good luck in the next stages of the competition as we move towards arriving at a national champion.

Bob Southwell. South West Cider Coordinator

GBBF... in several instalments

Earls Court August 2nd to 6th 2011.

London has many free newspapers including the *Metro* which makes the *Daily Mail* look intelligent. It confidently stated that " It was the time for old pipe smoking men with bushy beards to dust off their sandals and meet up at for *their* annual national beer festival" . (note the word *their*) Why does such outdated stereotyping survive? I decided to conduct my own unscientific survey to test this sweeping assertion and you will not be surprised that I could find very few examples to fully fit the description although the pipe smoking bit was unverifiable. Most of the beards were on younger men and were well groomed rather than being bushy with the potential to harbour bird nests. A more insightful piece appeared in the *Guardian* and was considerably more complimentary to the CAMRA cause. " The event offers real ale aficionados an opportunity to dive into such liquid delights as Golden Plover, Dark Munro, Crusoe, Mudskipper, Macbeth and Gribble" Clearly this journalist has actually been there rather than the hack from the *Metro* who merely peddled mealy mouthed assumptions. The *Guardian* then continued to comment on the growing numbers of women in attendance accompanied by a photograph of a group of women wearing Viking helmets! One woman in her 20s commented " I don't really like beer, but this is a nice thing to come to with my friends and I like the third-pint they do for women (and tickers)" On the subject of tickers they were, of course, much in evidence and easily spotted by their pages of print outs with the beers they needed and little crosses against those still needed. Note their use of the word *needed* when they really meant *wanted*. We need food, shelter and clothing etc to survive and not in the process a third of a pint of Old Dartmoor Hedge Trimmings served in a small flower glass.

There was much criticism of the way the beers were arranged. The bars covered counties, not by region, but alphabetically which put Devon with Cumbria, Derbyshire and Durham.



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

What you could not do, as you could in previous years, was to find a bar covering Scotland or the North West for example, to try out a range of beers from a region that you do not normally encounter. The bars themselves were also given strange names such as Snow, Harvey, Lister, Gray, Black etc. It took me a little while to realise that they were all named after medical pioneers. What has that got to do with beer? However, on second thoughts it might be a sly and ironical comment on the constant medical attacks on the alcohol industry. I hope so, as otherwise it was just plain daft. What of the beers? I do not keep a record of what I drink so basically I can't remember, but the quality and variety were excellent. I ignored the Devon beers for the obvious reasons and sought out lighter styles both in gravity and colour avoiding the dark, sweet and malty. There were a large number of milds available, and indeed, the champion beer of the festival was a mild (Oscar Wilde from Mighty Oak). Despite the enormous amount of beer available behaviour is almost impeccable with people apologising for inevitably bumping in to you. I doubt if you would be so lucky on a Saturday night in the middle of Torquay!

The atmosphere varies a bit between the sessions. Tuesday afternoon is meant to be the trade session, but there are very considerably more drinkers than trade with CAMRA members getting tickets from their local brewers or publicans. Tuesday is also the quietest day in terms of numbers, but Skinner's brewery go up *en masse* and parade around noisily with a Cornish flag, beating drums and led by Betty Stogs himself (in drag). The logo theme over the last few years features Britannia and this year she was depicted wearing a dress with a pint in one hand and a trident in the other. I can't help but think that CAMRA may have missed an opportunity here as the trident is shown merely as pointing to clear air rather than painfully impaling the pubcos! Finally, and on a critical note, is the pricing. The policy they adopt is one of cost plus by adding on a fixed percentage to obtain price. This can mean that some quite weak beers are relatively expensive including some of the milds. CAMRA does not allow local beer festivals to charge one price for all beers arguing that this discriminates against weaker varieties and yet some of these were actually more expensive at Earls Court. Surely, some sort of price banding and cross subsidising would be both simpler and easier. The prices themselves varied mainly between £ 2.80 and £ 3.20 which is reasonable for the London area. However, the cider at £ 3.40 a pint was far too high with the cost plus formula in overdrive!

It's a return to Olympia for next August, but travel during the Olympic period is likely to be horrendous. However, I will be there and despite some of the above criticisms the positive (including the brilliant pork pies) easily outweigh the negatives making it an event that should not be missed.

Bob Southwell

(Ed- Has Bob' s alter-ego - The Grumpy Old Man - escaped?)

CLIFFORD ARMS 34 FORE ST, SHALDON

01626 872311

Up to 5 Traditional Ales

*Featuring Oarsome Ale from
Ringmore Craft Brewery*

*Fresh Daily Blackboard Menu
Jazz Café every Monday night
for the best in live jazz.
Special menu*



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.**



GBBF 2

In 2009 Quercus brewery managed to get one of their beers at the Festival. Last year (2010) South Hams Brewery took Eddystone there. This year there was: Bays - Devon Dumpling, 5.1%; Branscombe Vale, Drayman's Best 4.2%; Clearwater, Real Smiler, 3.7%; Country Life, Golden Pig, 4.7% (Silver in the Best Bitter category); Exe Valley, Silverton Pride, 3.9% and Exeter Old Bitter, 4.8%; Jollyboat, Oarsom Gold, 4%; O'Hanlon's, Port Stout, 4.8% and Stormystay, 5%; Red Rock, Lighthouse, 3.9%; Summerskills, Blondie, 4.6%; Teignworthy, Reel Ale, 4%. (Silver in the Bitter category). Not bad!

Cheers Colin Staines

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,
Peter Lister, Dave Martin, Colin Staines, George Hemmings, Ant Veal

Last date for submission for the Winter magazine – 13 November 2011

The grumpy old man casts his caustic eye over pub menus.

In previous editions I have castigated massive chalk boards displaying menus, had a pop at reserved signs which remain unused, lambasted uncontrolled children and hit out at pubs that are actually restaurants, but now it is the turn of the humble pub menu. Note the word 'humble' implying a degree of straightforward simplicity. Many pub menus are now written with such stupidity as to defy belief and become bloated examples of market babble creating image rather than substance. Why can't we keep it simple and straightforward rather than adding pretentious words and phrases which are basically meaningless rubbish?

Food is often described as *delicious* and so I should hope as otherwise it might not be fit for purpose. Then there is *wholesome* conjuring up images of health and general well-being, but how can it be measured or identified? As a result, therefore, it becomes utterly meaningless. How dare these people steal perfectly good words and debase them at the shrine of marketing? Too often meat is given the epithet of *being tender*, presumably to distinguish it from other meats which are as chewy as old leather. Other food is *specially selected* and designed to convey the personal touch. This is a load of cobblers. Who did the selection and how do know our individual requirements? What about the nonsense words such as *hearty* or *succulent*? Have you ever heard of anybody talking about their meal in such terms and what do the words actually mean? *Flavoursome* merely means that it has flavour, but so would cardboard, but I am not going to eat any. As for the image created by the phrase *bursting with flavour*: words defy me. Exploding food on my plate is an image too far. *Fresh* is also frequently used, but again if it was not I would be having a chat with the local environmental health people. What does *proper* and *natural* mean? The answer is of course nothing. I have seen reference to *hand battered* as opposed to presumably machine battered or battering between knee caps or with feet. As for *pan fried* it is difficult to believe that there is any other type of frying. Can you fry in a saucepan? I recently came across the phrase *rustic bread* but what does that mean? Since all grain to make bread comes, by definition, from the countryside then all bread becomes rustic! The word *moist* is frequently used, but nobody is going to advertise food otherwise as being dry and withered. The use of the phrase *slowly marinated* is an obvious truism and cannot be otherwise as flash or instant marinating is an obvious oxymoron. Much food is *gently* cooked (as opposed to violently) implying care and consideration, but the business end of a busy kitchen suggests otherwise. *Wilted* spinach is remarkably common. If my flowers wilt I put them on the compost heap and don't offer them for display. Why spinach? And why is lettuce never described as wilted? What about the word *drizzled*? I am afraid I have seen too many Devon winters to take this word seriously in the context of food and can only see the word soggy instead. Some food is described as *smothered* (in this or that sauce etc) but to my mind I just see an unpleasant form of murder which is probably what they are doing to the food in any case. I could go on with *mouth-watering*, *scrumptious*, *delicate* etc, but it is all market babble and completely and utterly meaningless as well as being an attack on the intellect and a threat to my blood pressure.

They love to use onomatopoeias, but probably have no idea what they are or how to spell the word. Any word which by sound suggests the word itself is used over generously. Food is *crisp* or *crunchy* (especially bread or vegetables) or *bursting*.

It also has, apparently, to be identified by origin and therefore a constant emphasis on British or English or Local. I spotted the phrase *corn-fed Eversley chicken*, but do we care where precisely it comes from? Note that the word chicken is not allowed to stand by itself and has the unnecessary corn-fed attachment. Is grass fed any worse? Now for the environmental card, with fish having to be *sustainable, responsibly sourced, pole caught, or organically fed* and of course *fresh*. Who would sell fish which was not fresh, as the smell would probably be puke inducing? The impression of quantity is implied by *deep, layered, filled, generous* and, of course, *topped* implying at least two layers or three if the phrase *on a bed of* is thrown in for good measure. The strangest one I have encountered is the phrase *topped with a crunchy hen's egg*. I am assuming that crunchy does not apply to the egg shell and why the need to call it a hen's egg as cockerels, by definition, can't lay them! Vegetables also get the treatment with crushed potato (a nicer way of describing lumpy), batons of courgettes, arranged cucumbers (no idea what that means) and delicately sliced and slithered carrots (horrible image of slugs here). Finally, the word *and* has been abolished as in ham and chips. It now seems compulsory to use words alike *accompanied* or *complemented* by (often with an incorrect i rather than the correct e). Ham and chips now becomes delicately sliced Wiltshire ham from hand reared free range and organically fed pigs all complemented by chips. On that subject, chips seems to have attracted an apostrophe, but confusion reigns as to what possessed article it owns.

I am going to set up my own university. Mr.Gove (Minister of Education) wants more competition and free market forces in higher education and The University of Teignmouth will do just that and leave Oxford 'quaking in its boots'. Here is a sample of a finals exam question. Using dynamic marketing techniques re-evaluate the phrase fish and chips. Answer. Specially selected and finest cuts of sustainable deep Norwegian fjord cod all accompanied by delicately sliced Maris Piper gently fried in the highest quality Tuscan olive oil. Fish and chips (without the apostrophe please) will never be the same again if we allow marketing babble to carry on its insidious invasion. Now I have got that all off my chest I feel a lot better!

Bob Southwell

Aka The Grumpy Old Man

GBBF 3

Phil Roberts, Secretary of Exeter and East Devon CAMRA has a new claim to fame in that he chose the Champion Beer of Britain at the Great British Beer Festival. Phil has a great palate and has been a beer judge for many years, and on Tuesday before the festival opened he was asked to chair the panel judging Mild ales. He was joined on the judging panel by an MP, a brewer and a fellow CAMRA member from Cumbria and together they judged 9 milds in a blind tasting. It was unanimous which the best of these was, and it was this beer that was put through to the Champion Beer of Britain competition and eventually won the title. They found out later this was Oscar Wilde from Mighty Oak Brewery. So he really did choose Britain's best beer.

South West ales that won awards were:

Mild category

Bronze- Coastal, Merry Maidens (4% ABV, Redruth, Cornwall)

Bitter category

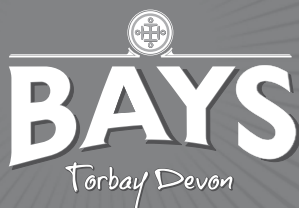
Silver- Teignworthy, Reel Ale (4% ABV, Newton Abbot, Devon)

Best Bitter category

Silver- Country Life, Golden Pig (4.7% ABV, Bideford, Devon)

Bottled Beer of Britain winners

Gold- St Austell, Proper Job (5.5% ABV, St Austell, Cornwall)



DEVON'S BEER^{OF} CHOICE

SIBA award winning brewery



BAYS BEST
Alc 3.7% Vol

A Devon best bitter, amber in colour and a multi award winner. Bays Best is a well balanced, clean and crisp beer with a dry and hoppy finish.



DEVON DUMPLING
Alc 5.1% Vol

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



BAYS GOLD
Alc 4.3% Vol

An easy drinking, light golden ale and Bays biggest seller. It's unique blend of hops create lemon citrus overtones which tantalise and refresh the palette.



TOPSAIL
Alc 4% Vol

Launched in June 2010, Topsail is a well balanced beer, deep amber in colour with a subtle sweetness throughout.

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

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.



South Devon Beerfest - a visitor's vision

So you have a problem in finding a new home for South Devon Beer Festival? This is something that affects many CAMRA branches from time to time and indeed, impacted heavily on my own branch – Peterborough and District – around 20 years ago.

In our case we suddenly lost our home in a sports hall barely a fortnight before opening night. A desperate plea to Peterborough Borough Council secured a very temporary lease of a disused all-weather hockey pitch adjacent to today's huge river embankment site. Hundreds of gallons of midnight oil were burned in obtaining a suitably large marquee, getting a licence, redirecting beer supplies from 100 breweries, laying on electricity and water supplies, installing security fencing, hiring day and overnight security staff, putting in toilets, bringing in outside caterers etc. etc... you name it, we did it – and even opened on time. In spite of manifold fears, the event was a resounding success aided by many column inches of press coverage plus more TV and radio news items than ever before (or since).

The growth of Peterborough's Beerfest is well known today and there are never any thoughts of going back indoors.

What has that to do with South Devon? Well, I would ask 2 questions: 1. Does your beer festival have to be at Newton Abbot? And 2. Does it have to be in a building?

Slap bang in the middle of Torbay are Torre Abbey Meadows and Torbay Road in Torquay where travelling fairgrounds and circuses not infrequently pitch up – so use is an established fact. This is hardly 5 minutes' walk from Torquay railway station and is magnificently served by the frequent no.12 bus between Newton Abbot and Brixham with nearby stops at the Grand Hotel and Belgrave Road.

Nothing would either be lost or committed by an exploratory meeting with the council powers-that-be. Perhaps a staff camping/caravan site tucked away at the rear of the festival could be negotiated? Hotels, guest houses and B & B's in Livermead, Chelston and Torre districts surrounding the site could gain welcome extra late-season bookings with potential for visitors to attend on 2 or 3 days instead of just one.

Liaison with Stagecoach and other local operators would be vital and, who knows, they might, for example extend the no11 Teignmouth service well into the evenings as is already done with the no120 between Paignton and Kingswear for Dartmouth regatta Week.

Why do I suggest the Meadows? Time to come clean – I always stay in Bamfylde Road when visiting Torbay, just a short stroll away! Anyway, I do hope that some of you reading this may be encouraged to think 'outside the box' and give the important South Devon Beer Festival a new lease of life.

I'll see you in 2012. Wassail!

Dave Martin



Dartmoor Brewery
Station Road
Princetown
Dartmoor
PL20 6QX

Tel: 01822 890789

Fax: 01822 890798

Email: ale@dartmoorbrewery.co.uk

***"Passionate about
brewing"***



Available from high quality establishments and also in bottle-conditioned form from Tuckers Maltings and selected local outlets.

Brewing from a brand new, purpose-built brewery in Princetown, our beers are becoming more popular than ever. We are the highest brewery in England and we believe the best! Our mission is to consistently brew top quality cask conditioned real ale. Ask for Jail Ale, or Dartmoor IPA.

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.

Contact Us.

Branch Chairman – Bob Southwell ecosochistoryman@hotmail.co.uk
Vice Chairman – Anthony Woodwark 01803 813133. tony@southdevoncamra.com
Secretary - Karen Morrison c/o Phillip Morrison
Treasurer – Ross McGinn rosscmcginn@hotmail.co.uk
Pub Liaison Coordinator. - Mike Fitzmaurice 01626 873616
Membership Sec. - Phillip Morrison 07886 688121
Web Site Editor - Ant Veale. ant@southdevoncamra.com
Newsletter Editor - Tina Hemmings 01803 854486
tinahemmings@hotmail.co.uk.

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

What's On

Branch Meetings and Social Events

Date	Time	Purpose	Location
Tues 13 Sept	20:00	Branch Meeting	Bull & Bush, Torquay
Sat 24 Sept	12:30	Presentation	Cider Bar, Newton Abbot
Sat 15 Oct	12:00	Branch Meeting	Pig's Nose East Prawle
Tues 25 Oct	TBA	Hunt's Cider Visit	Hunt's Cider Farm, Paignton

Beer Festivals

26-29 Aug	Rails & Ales Beer & Cider Festival	Staverton Railway
26-29 Aug	2nd Annual Beer Festival	The Cannon Inn, Newton Poppleford more than 10 beers and ciders.
10-11 Sept	Bay Horse Beer & Cider Festival	The Bay Horse Totnes To coincide with Totnes Festival 12-15 beers and 6 ciders.
10-11 Sept	12th Somerset CAMRA Festival,	Minehead Station
23-25 Sept	Abfest Fermoy's Totnes Rd	Newton Abbot 100+ beers
14-16 Oct	1st Beer Festival, Cavendish Hotel	Torquay –1 dozen local ales www.cavendishbeerfest.com
21-22 Oct	CAMRA Kernow Festival	Princes Pavillions Falmouth

The Plymouth Scene

The pubs in and around Plymouth are all reporting generally slow and sporadic sales, but despite this Summerskill's beer sales over the last few months have been steady. Their Beer of the Year, Blondie, has been selling well and won the Locale Beer of Festival and joint Champion Beer of Festival (with St Austell Proper Black) at the Pavilions in July, which saw 3,000 people come through the doors. They are gearing up for two more quarterly guest ale slots with JDW nationally and their beers have also recently reached Wetherspoon's outlets in Torquay and Paignton. Hopefully the pubs in and around Plymouth will benefit from the tourist trade and the Americas Cup in September. Some ex-pubco sites in and around Plymouth are starting to emerge as free houses but are still finding it hard going due to the economic climate.



THE ROYAL OAK

SOUTH BRENT

01364 72133

QUALITY REAL ALES

QUALITY FOOD

QUALITY SERVICE

JUST WHAT YOU EXPECT FROM

SOUTH DEVON CAMRA

PUB OF THE YEAR

2009 and 2007

Return Of The ENARACs

Just missing the previous 'News and Brews', Wednesday 18th May saw the third outing of the Economically Non Active Real Ale Club.

This time, three of us met at the Shipwright's in Shaldon, including one who made the ultimate sacrifice of coming back from a holiday in Cornwall, leaving his poor wife to guard the tent (although I subsequently heard she had visited a brewery in his absence). Our fourth member arrived just as we were leaving, and we were joined by a fifth at the bus stop. Cue St. Marychurch- two optimists braved the scaffolding to gain access to the Dolphin, and reported a 'drinkable' Otter Ale. The rest of us ventured into the Snooty Fox, where we found a 6th member of the party, and also a less-than-inspiring Jail Ale.

From here it was round the corner to the Crown and Sceptre, and a choice of 7 ales. Despite this, two of our number drank shorts (but not the one wearing shorts). Pick of the beers was deemed to be Hook Norton's Old Hooky. A walk down the hill then found us drinking good Tribute and H.S.D. in the garden at the Buccaneer, a St Austell pub on Babbacombe Downs, where we were joined by the trip's organiser in time to head off to our next stop, which was The Kents, a short walk away along the Coast Path. On arrival we were rewarded with well-kept Tribute and Otter Ale. Also on the bar was the rarely-seen Ashridge cider from Ashburton, which was given a definite thumbs-up from the regular cider-drinker present.

It was then back down the hill into Torquay, and the London Inn, a Wetherspoons outlet; for, amongst others, the Skinners Royal Wedding beer- Kate Loves Willie- and also Bays Topsail. By now it was late afternoon, and I jumped ship to catch a bus back to Brixham. Apparently, the diehards also took in the Clipper (a basic, friendly pub serving good Hobgoblin) and the Bull and Bush, a large multi-roomed pub where the good Banks's Mild was taken outside.

Peter O'Nions

Hole in the Wall



6 Park Lane. Torquay, TQ1 2AU

01803 200755

Tucked away in the centre of Torquay, only a few yards from the harbour is Torquay's oldest inn. For hundreds of years, smugglers, men of the sea, businessmen, locals and visitors alike have enjoyed drinking in this authentic establishment with its listed cobbled floors, beamed ceilings and warm atmosphere.

Bays, Otter, Butcombe, 6X, Doombar, Spitfire
and Guest Ales
Fine food, our chef having worked on the QE2

The Teign House Inn



Good Food, Good Beer, Good Wines, Good Fun!

Peter and Sue welcome you to The Teign House Inn.

We hope our friendly service, good real ales, wines and relaxed atmosphere will remind you of good times past, present and future!

The Teign House Inn, Teign Valley Road, Christow, Devon EX6 7PL

T: 01647 252 286 E: inquiries@teignhouseinn.co.uk



SOUTH
DEVON
PUB OF
THE YEAR
2010

4th ENARAC Trip

For the last Wednesday outing before the Summer Recess, two of us left Paignton at 11.15, intending to rendezvous with the main party from the Newton Abbot bus in Totnes. On arrival, however, we found a relieved-looking Trip Organiser, fearing he may have to spend the day by himself. Onwards to Kingsbridge, and our first stop, **The Kings Arms**, where we sampled **White Ale** (a wheat beer from the local **Quercus** brewery) **Exmoor Stallion**; **Hobgoblin** and **Bath Gem** in this smart, well-appointed pub in the town centre.

Then, in glorious sunshine, it was on to Salcombe, and a lunch stop at the **Victoria**, a **St Austell** pub serving very good **Tribute**; the new Trelawney; and the perennially favourite **Proper Job**, which was served from the barrel, as the line was being cleaned. Before the bus back to Kingsbridge, there was time to pop into the **Fortescue**, which unfortunately only offered two indifferent **Otter** beers and **Youngs Special**.

Back in Kingsbridge, there was just time for halves of a reasonable **Proper Job** and not-as-good Yellowhammer in the **Seven Stars**, before taking the bus to Dartmouth. On arrival here, the Royal Castle had good **Doom Bar** and **Otter Amber**; both perhaps a tad too cold. Dartmouth's oldest pub, **The Cherub**, then produced good Betty Stogs, and better **Proper Job**.

One Ferry ride later, we were across the River Dart, and in Kingswear. A short walk up the hill took us to **The Ship**, a personal favourite, and our last stop of the day. As always, the beers here were on great form - in this case **Adnams Bitter**, **Otter Bright**, and Wadworth's Henry's I.P.A. - a great way to round off what was, despite our lack of numbers, a very enjoyable day.

Peter O'Nions

A Campaign of Two Halves

Fair deal
on beer
tax

Save
Britain's
Pubs!



Join CAMRA Today

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

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

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Direct Debit Non DD

Single Membership £20 ☐ £22 ☐
(UK & EU)

Joint Membership £25 ☐ £27 ☐
(Partner at the same address)

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

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

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



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

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

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

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

9 2 6 1 2 9

FOR CAMRA 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.



Once again, Abbfest, The Festival, will be happening on the last weekend of September (23rd-25th) in the field next to Fermoys Garden Centre on Totnes Road just outside Newton Abbot. As usual we hope to have virtually every beer currently being brewed in Devon, well over 100 ales to choose from plus a wide range of Devon ciders. There will also be a selection of Devon wine available.

The Festival opens on the Friday evening at 5pm with local bands Feenix and Cat in the Hat performing.

On the Saturday, doors open at 11am. Former fiery MP, local resident and “Strictly” star Ann Widdecombe will be officially opening the festival. In addition to the beer festival, local food and craft producers will be displaying their wares and there will be cookery demonstrations by some of Devon’s top chefs, including celebrity Michelin Star chef Michael Caines. A local Jazz band will be playing during the day, and in the evening we welcome the South West Indies band and Soulside, a fantastic band from Wiltshire.

Sunday kicks off at 11am with food and craft stalls and hopefully still plenty of beer and cider to enjoy. New for this year will be a Giant Pub Quiz from 1pm-3pm. Teams of up to six people can enter. The entry fee of £30 per team includes admission to Abbfest and a free pint! And there will be big prizes for the winning team – a day at the races for six people courtesy of Newton Abbot Racecourse, including a three-course lunch, reserved grandstand seats and race cards. We will also donate £300 to the winning team’s nominated charity. Register your team now at www.abbfest.org.

Throughout the festival, a wide variety of food will be available including hog roast, barbecue, pies, jacket potatoes etc., and on Saturday and Sunday, there will be a children’s marquee. There is ample free parking in the field and also a free bus service from Newton Abbot.

The purpose of Abbfest is to showcase Devon beer, cider and food in a family friendly atmosphere, raising money for local charities and good causes. Last year we raised over £17,000 and we would like to raise even more this year.

Admission Charges

Friday £3.00

Saturday £3.00

Sunday £2.00

Weekend pass (Friday-Sunday) £5.00 (£4.50 if ordered on line www.abbfest.org)

David Lockley

Ad Size	1 issue	2 issues	3 issues	Year	Advertise Here
1/4 page	45	60	75	90	<i>We publish quarterly and distribute to all Good Beer Guide Pubs and other outlets.</i>
1/2 page	60	85	110	130	
full page	80	120	160	200	
back page				270	<i>We have a circulation of over 2,500.</i> <i>Contact-</i> <i>tinahemmings@hotmail.com</i>

Letters to the Editor

Wow! If I wasn't overcome with doom & despair before the last Grumpy Old Man's article, I certainly was after reading it. I even began to wonder if I had an alcohol problem. After digesting the figures from the World Health Organisation: Worldwide average number of litres of alcohol drunk per adult per year was 6.13, whereas in the UK it was twice that figure at 13.37'. How much is this in Imperial? After all, we don't want these foreign units - I'm English & proud of it! (British by birth - English by The Grace of God). Anyway, now to put this into something I can understand. The conversion factor is 1.7598 (metric to Imperial), so $13.37 \times 1.7598 = 23.52$ pints/year. No, surely not - that works out at less than 1/2 pint per week. Then I realised that this must be typical Socialist misinformation where Red Bob only supplies part of the truth. Yes, upon checking the WHO report, the key words *pure ethanol* had been missed from preceding the word *alcohol*. Thank goodness! They were talking about 100% pure alcohol whereas Real Ale is (on average) about 4%; I have a long way to go yet & needn't feel guilty. The report also stems from 2005, so is 6 years old. I can therefore safely ignore this, but what about the constant plethora of bad news, surely there must be some good news that we can take comfort in.

Well, yes there is. There is a British Doctor's Study out there, with the purpose 'to relate alcohol consumption patterns to mortality'. The results provide hard evidence on the association between quantity of alcohol consumed & mortality. It basically shows a U-shaped graph; mean alcohol consumption per drinker of 2 to 3 units per day and the causes of death that are already known to be augmentable by alcohol, account for only 5% of the deaths (1% liver disease, 2% cancer of the mouth, pharynx, larynx, or oesophagus, and 2% external causes of death). Those who drank 18 units weekly had a markedly lower mortality rate than teetotallers. (Alleluia!) Above 18 units the curve slowly rises, eventually to the point where teetotallers had the same mortality as those that drank 63 units per week. Basically it was proved that mortality was significantly lower in moderate drinkers, than in the non-drinkers. Well that is good enough for me, so I'm off to the pub, to keep healthy - and to celebrate!

Peter Lister

I have received some negative responses from my previous article where I dealt with the journalistic treatment regarding the health risks of alcohol. Some of you said halfway through reading that you actually thought about giving up drinking and that I made no attempt to refute the evidence provided. I was hoping that others would respond to attack the evidence provided and my intention was never to put over an anti-alcohol message. The point of the article was to emphasise how pressure groups and other vested interests go into full throttle in the early part of the year, in order to make their case in the hope of influencing the Chancellor in the preparation of his budget, and then tend to *wind down* their activities after the event. The only health related alcohol issue that I can recall since is the suggestion that the over 65s should think about halving their consumption of alcohol and that is an article in itself!

Bob Southwell aka Grumpy Old Man

To the Editor, I have been finding your magazine in many of the Pubs I have visited, and have read them with a mixture of interest and annoyance. The annoyance has been caused by The Grumpy Old Man. However, whereas at one time his picky and garrulous observations would have me spluttering in my beer, I have now been finding that I have found that his comments have followed my own thinking. Now does this mean that the magazine has the power to brainwash unsuspecting readers, or is this a sign of my own advancing age. I now await the next issue with just a little apprehension; will I agree with TGOM, and admit to myself that I am getting older and turning into a #2 GOM; or will I again be spluttering into my beer, safe in the knowledge that I still have comparative youth on my side. Your comments would be appreciated.

Grouchy.

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 MICROBREWRIES

EXTENSIVE BAR MEALS AVAILABLE UNTIL 10 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

St Austell Bay, Cornwall



**YOU'VE
EARNED
IT**

TRIBUTEALE.CO.UK

drinkaware.co.uk



REGIONAL BREWER
OF THE YEAR 2009