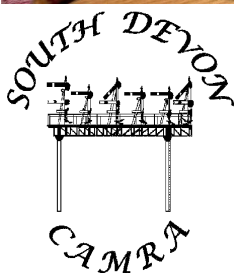


NEWS AND BREWS

**SPRING
2009**

FREE

*Free Magazine of
The South Devon Branch of*
THE CAMPAIGN FOR REAL ALE



**South Devon
CAMRA**
*Supporting Real Ale
in the South West*

Welcome to **NEWS AND BREWS**

25TH EDITION SPRING 2009

It is so nice to find the nights beginning to draw out, I almost feel I have been hibernating over the winter. However, the weather is starting to improve and with it the desire to get mobile. I started the year gently and it was a privilege to be asked to judge at the Exeter Festival of Winter Ales in January where I found some real gems, my favourite being Moel, Moel from Moles brewery. In February the pace stepped up, and over the course of 2 weekends, I found myself visiting 14 pubs, (although I must confess I did not manage a drink in each one). The star turn was Guzzler from York Brewery found at The Royal Oak, South Brent, closely followed by Hopback Entire Stout at The First and Last in Exeter, where the whole Hopback range was proffered.

The most recent Beer & Pub Association report tells us that 39 British pubs are closing every week. CAMRA's own research shows that 84% of people believe a pub is as essential to village life as a shop or post office. Despite their popularity, pubs are still under threat and need our help. The news is depressing, and CAMRA is trying to do more than ever to support local pubs through these difficult times, and has several campaigns to promote the importance and pleasures of drinking real ale in pubs. Similar campaigning groups are now in action and I have been following the undertakings of the Fair Pint campaign, and a Parliamentary group, the All Party Save Our Pubs Group through their websites. *Cheers! Tina Hemmings, Editor*



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 Ale, Adnams Bitter, Timothy Taylor Landlord, Green King IPA 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

PUB NEWS

The Royal Standard in Shaldon is up for sale (the owner has applied for planning permission to build a 4 bedroom house on the car park!) at an astonishing £600,000.

The village of Blackawton is holding its famous Worm Charming Festival over the May Bank holiday again this year. This event that has been going for 27 years, has all sorts of attractions including a Ram Roast, Maypole Dancing, Morris Dancing, craft stalls and live music. **The George Inn** will be holding its traditional beer festival with around 12 unusual beers on offer. The motto of this year's festival? It will all end in beers!

The **Bridgetown Brewery** in Totnes had its Albert Ale 3.8 abv featured at the Houses of Parliament at the end of January. The Parliamentarians were offered Realaleativity but at 4.8 abv it was thought to be too strong.

The Maltser's Arms at Tuckenhay has a treat for Mothering Sunday, with Nic Cottis playing Ragtime and Thirties Music.

The Endeavour has recently reopened in Teignmouth.

An Enterprise Pub Co house, **The Plough** in Ipplepen is being sold by auction.

The Woodpecker on the A38 has been demolished. Rumours abound that offices will be built in its place.

The Freehouse, **The Butcher's Arms** at Abbotskerswell has recently been sold.

The Brass Monkey in Teignmouth has won St Austell's Community Pub of the Year Award for 2008.

The **South Devon Diesel Society** is holding an **Easter Beer Festive** at Staverton Station. It runs from Friday 10th April to Monday 13th April, with evening opening and a train service on Friday and Saturday.

It is nice to see new brewers trying something different. **Forge Brewery** from Hartland have just started brewing a porter that they say is proving popular. It is being supplied in pins to find out it goes. One pin has been delivered to **The Royal Oak** at S. Brent, if you want to try it. **The Royal Oak's Beer Festival** will be Cask Ale Week—6th –13th April.

The Cherub Inn



13 Higher Street Dartmouth

Phone 01803 832571

www.the-cherub.co.uk

CAMRA recommended

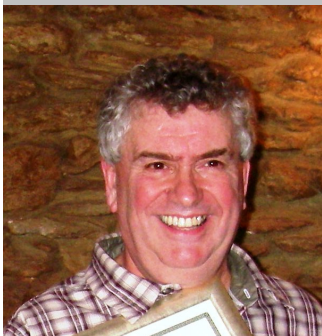
Real Ales and Cider

Selected Red and White wines

Lunchtime and evening meals -

a la carte meals in the evening.

Will Coles 1947 -2008



As this magazine went to press last December, we heard the sad news of Will's death. Will collapsed and died suddenly on the 8th December while working behind his bar at The Bay Horse in Totnes, and will be greatly missed by all his friends at the pub and in South Devon CAMRA.

Will was very particular about the standard of his beer, and this attention to detail was part of the reason that The Bay Horse was voted South Devon CAMRA Pub of the Year for 2008.

One of his proud boasts was that he had converted several wine and lager drinkers to the delights of real ale. Will, with his wife Gina, had recently taken on another venture as they, along with their daughter Louise and son-in-law Mark, have taken over The Pig and Whistle at Littlehempston. Will's plans for this pub are soon to be put into practice; they plan to install a still on the back of the bar, to allow the ale to be served straight from the barrel.

Will and Gina gave their customers at The Bay Horse some innovative treats, including a beach party in December, a ski party in August, and an annual beer festival, held in the beer garden.

Will was mad about music, particularly Rock and Jazz, and had played bass guitar in a number of local bands. The latest of these was The Bay Horse Flyers, a band originally put together at the last minute with old friends and friends of friends, and named because they were 'flying by the seat of their pants'. The only rehearsal they had before their first gig was a meeting in the Snug where they drank beer and talked about their bands. They sort of did a playlist, then picked up their guitars, and played as if they had always been together. The Flyers also played at Will's funeral.

Will and Gina had recently celebrated their 40th wedding anniversary, having married after a whirlwind romance.

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.

May is Mild Month

CAMRA promotes Mild throughout May and celebrates National Mild Day on Saturday 9 May 2009.

This year we are asking CAMRA members to encourage pubs in their area to stock at least one Mild during May for the local pub-goers to try. We would also encourage non-active members to speak to their local licensees to see if they would be willing to try some Milds during May.

What is mild?

Milds range from black to dark brown to pale amber in colour. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/butterscotch) flavours are not inappropriate. Alcohol levels are typically low.

Pale milds tend to have a lighter, more fruity aroma with gentle hoppiness.

Dark milds may have a light roast malt or caramel character in aroma and taste.

Scottish cask beers may have mild characteristics with a dominance of sweetness, smooth body and light bitterness.

Original gravity: less than 1043

Typical alcohol by volume: less than 4.3%

Final gravity 1004 - 1010

Bitterness 14 - 28 EBU

Source: CAMRA National Website

We have heard of several pubs intend to stock Mild in May; The Royal Oak, South Brent and Dartmoor Lodge at Ashburton will be selling mild all month. Others supplying mild during the month include The George Inn, Blackawton and The Bay Horse Totnes.

Contact Us.

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Secretary - Anthony Woodward 01803 813133. tony@southdevoncamra.com

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tinahemmings@hotmail.co.uk

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

Beer & Pancakes

Greene King has devised a new excuse to enjoy an 'Old Speckled Hen'. Batter made from the beer complements the toffee sauce and tastes even better washed down with a pint of the not so traditional English ale.

Pancakes

1/2 pt of "Old Speckled Hen"

2 eggs

100gms plain flour

Mix all of the ingredients together until they are the consistency of double cream. Fry in batches in a very hot well oiled frying pan.

Toffee Sauce

75gms Butter

75gms brown sugar

75gms golden syrup

2 tablespoons condensed milk

Heat all the ingredients together until combined and the sugar has melted.

Serve with chopped nuts, raisins and a pint of Old Speckled Hen.



The Manor Inn

2 Stoke Gabriel Road
Galmpton, Brixham
Devon TQ5 0NL

Tel: 01803 661101

www.manorinngalmpton.co.uk

Good beers (Otter, Abbot, Sharp's Doom Bar, St. Austell's Dartmoor). 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.

Punch in Trouble

According to The Morning Advertiser, a business paper for publicans, the pubco Punch has put all staff on a 90-day consultation notice period with a view to making up to 100 redundancies. Punch, Britain's biggest pubco has suffered a 12% drop in profits at its tenanted pubs for the 20 weeks to 10 January, and the job cuts are an attempt to reduce overheads.

According to a company representative, there may be changes in job roles or redundancies, and the numbers involved are unknown. This news caused the pubco's share price to plummet by 30% to just 40p on the back of this news. The report adds that Punch employs 18,500 staff across its leased and managed divisions.

A tenant of the pubco has written to the Morning Advertiser website, as he was concerned about this high number of employees. He calculated that there are 800 managers, and at a high estimate 15000 bar and kitchen staff at these managed houses. This still leaves 2200 head office and field staff – an average of 1 per 4 pubs. His comment - Nice to see where our rent has been going!

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DRINKING REAL ALE INCREASES PLEASURE DURING TANTRIC SEX

Tantra means “woven together” and freely translated means a system of Hindu yoga, which aids the spiritual sexual union of man and woman. Tantra mixes meditation and non-orgasmic sex to obtain a state of perfect bliss. The skill is in developing ways of delaying orgasm and manipulating your ability to control your orgasmic climax. This is achieved by opening energy points in the body to harmonize the flow of energy throughout your entire being to achieve an elevated state of sexual awareness.

To achieve this blissful state follow these simple but satisfying guidelines. Take a warm scented bath together in a candlelight bathroom while openly admiring each other and emptying your minds of base and worldly thoughts. Drinking quality real ale is highly recommended during this, rather than wine or sprits as this will aid in heightening your pleasure. A light golden beer is ideal, experiment with several until you are relaxed; suggested ones are Bays Gold, O’Hanlon’s Yellow Hammer, Hopback Taiphon, or any of the Badger ales bottle range. Remember practice makes perfect so lay in a good stock.

Create a relaxing atmosphere with burning incense, aromatic oils and scented candles. Anoint each other’s body with aromatic oil such as Bergamot or the sexually charged Sandalwood. Use a white sheet to massage each other on, aids such as feathers or a silk scarf can be used as well as your hands, with slow, gentle stroking and caressing. Keep it calm and gentle subsuming your increasing urges; now is the time to drink a more flavoured beer such as a Teignworthy Old Moggie, Sharps Doom Bar, or St Austell’s HSD. Try to obtain and prolong a high state of sexual bliss, maintaining your physic energy at all times. Eating sustaining refreshments such as dates, honey, fish and an assorted meat platter are recommended, as these are foods in the Tantric tradition, with a refreshing wheat beer like Skinners Cornish Blonde or a quality lager like Budweiser Budvar, to wash it down.

By now, you should be in a state of Tantric bliss and drifting off into a peaceful sleep. Remember Tantric sex should only be tried at home, not in the Public House bar in which you could be reading this.

Anthony Woodwark.

It takes all sorts to campaign for real ale

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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

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Applications will be processed within 21 days



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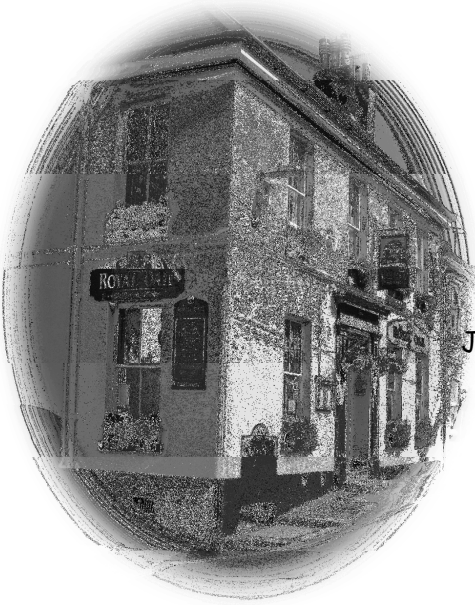
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On The Buses (for Around South Devon in 80 Sweets) - Part 1

Saturday Jan 17th saw a group of S. Devon Camra members exploring by bus, some of the pubs in the North East of our Branch area. 'Routemaster' for the day was Bob Southwell, who, being a non-driver, was deemed best suited to correlate the various bus timetables needed for our expedition.

Nine of us met at 10.30am at Newton Abbot Bus station and, whilst waiting for the first bus of the day, enjoyed Fruit Pastilles from the bag supplied by the author, to whom the supply of sweets invariably falls on our outings. The 39 bus then took us to Bovey Tracey and the first stop of the day - The Cromwell Arms, a 17th Century town-centre pub with a real fire and beams throughout. This St. Austell house offered Tribute, Proper Job, and the brewery's hard-to-find IPA - a beer packing a lot of flavour into its mere 3.4% ABV.

Back at the bus stop, the Routemaster produced a bag of Jelly Babies, and Terry came up with some Liquorice Allsorts - it seems the author's protestations at the previous Branch Meeting about being the sole sweet-provider were paying dividends. Suitably refreshed, we boarded the bus to Chudleigh Knighton. The Anchor Inn is a 15th Century former Coaching Inn, which oozes character. The Landlord restores old machinery and vehicles - he currently runs a roadworthy 1965 Austin A40. The beer is served traditionally, too - the three gravity fed ales being poured in a taproom to the side: beer as it should be served.

Our next bus took us to the Teign Valley, and Hennock, where we took lunch at the Palk Arms. This was washed down with Otter Ale, Scattor Rock Devonian, and St. Austell Tribute and Cousin Jack. Our numbers were boosted as two members, who had driven out, eschewing the joys of bus travel, joined us. They then went on ahead to Chudleigh, whilst the rest of us walked up the lane to the bus stop. On arrival there, we were treated to the biggest Confectionery surprise of the day, when our Regional Director and erstwhile Branch Chairman, 'Blakey' Packham, produced a bag of Spearmint Chews. The current chairman, 'Freeloader' Fitzmaurice - a man with nary a pear drop to offer - demanded a bag of the author's Mini Cheddars. Perhaps Power Corrupts, but Absolute Power eventually has its redeeming features. It was then that we realised we had missed the first of our two possible buses - we weren't late, but it had been improbably early. Fortunately, though, the other bus was early as well, so we arrived in Chudleigh ahead of schedule, and caught up with the car travellers at the Bishop Lacy, a former branch Pub of the Year. Robin, the Landlord, proffered chips and sausage pieces on the bar, earning him Brownie Points all round, and going well with O'Hanlon's Yellowhammer and Dartmoor Jail Ale.

On leaving the Bishop Lacy, it was aboard another Stagecoach for the return to Newton Abbot, where we repaired to the Union Inn. Hidden 'Pleasure' and the local Teignworthy 'Old Moggie accompanied the usual Bass and Doom Bar.

Six brave souls then decamped to the Cider Bar, but the offer of a lift back to Brixham with the car-borne members of the party swayed it for the author (as well as saving another 75 mins on another bus).

Peter O'Nions

Tradesman's Arms Reopens

It was a sad day in November 2007 when, suddenly, the doors closed at the Tradesman's Arms at Scoriton and the local community lost its focal point, which had been well supported by the locals. Also, the pub had been a regular GBG entry for a number of years. There were initial talks of a buyer being found fairly soon and the pub reopening but this did not happen and the doors stayed shut. Locals continued to hope that a buyer would be found but as time went on, they started to fear the worst in that their beloved local might not reopen.

Then, at the end of the summer, there were rumours that there were four local lads, who used to frequent the pub on a regular basis, who were possibly interested in buying the Tradesmans. Everybody kept their fingers crossed until, finally, in November it was confirmed that the pub had been bought by Mike, Mike, Mark and Phil. It was originally hoped that the pub would be open by Christmas but, due to the work involved in renovating the pub, this was not practical and finally the date for reopening was set at Friday 30th January. Word spread, and we looked forward to stepping through the door once again after 14 months.

As we approached the pub the external appearance had not changed much but, as we entered, what a difference. The whole area, despite being full with locals and the local television camera crew, was so much brighter and more open plan. Just as we had walked in the door a few words were being said by one of the four lads to the television crew and a couple of minutes later one of the locals, Ali Webber, recited a poem that she had written herself based on the time between when the doors shut and reopened. Ali very kindly agreed to let us publish the poem in this edition so here it is:

It was a bad, sad, day when our pub did shut
The previous landlady got in a bit of a rut
The doors were locked and the pumps run dry
And life in the village slowly started to die
It was put on the market at an inflated price
The Agents not allowing for dry rot and the mice
People came to look and would put in an offer
Put none of them meant it, in their hearts, not proper
They came and went and there was even a rumour
That someone local might buy it and open it sooner
But it wasn't to be and still it stayed closed
Then we started to worry it may be bulldozed
But then along came its saviours, the four likely lads
Not totally insane, well just maybe a tad
As they loved the pub and all that it held
And almost at once a plan had been jelled
They would buy it together and run it with care
And maybe one day, some profit will share
It's happened at last and our pub is now open
Which after all, is what we were hoping
Once again we feel it will be a real local
And one of the boys for sure will be vocal
They'll ensure at all times they use local food
Sunday lunchtimes will be fun, chaotic and lewd

Local guys have been used to carry out the work
And a disabled bar will be quite a perk
The staff have been trained; have new T shirts to boot
And I'm sure you'll agree that they all do suit
It has totally changed from what was before
New look, new feel and even new doors
It is airy and lovely and finished just right
Do you think on their feet, they may walk a bit light?
The TV cameras are here for this moment to record
Hallelujah, give thanks and praise to the Lord
That we did not loose our dear little pub
Which for centuries has been the centre and hub

So let's wish them the best, coz they've worked bloody hard
And let's hope from this pub we shall never be barred
So please raise your glasses as there is light after dark
To Big Mike and Mike and to Phil and to Mark

When I managed to fight my way to the bar there was another surprise; four hand pumps with three of the real ales on offer being from local breweries in Devon and Cornwall. Then just as I was being served with my drinks, 2 South Devon CAMRA members arrived followed by 2 more. Once we all had our drinks, we managed to find a table to sit at and enjoy both the beer and the atmosphere of the evening. All of the locals seemed to be enjoying themselves and indulging in the novelty of their pub reopening so let us all hope that their support continues in the coming months and years. All of the beers tried were in very good condition and going down very well, which is credit to the enthusiasm of the owners so long may it continue. In all we had a very enjoyable evening at the Tradesman's.

As I have also missed the Tradesman's during its 14 months of closure I have been back for subsequent visits to both look in more detail as to the changes that have been made and also to check on the beer quality (well that's my excuse). The bar area has been opened up with the conservatory being more of a large alcove now rather than a separate room. The bar is new and has been slightly repositioned with one part of it being suitable for disable people in wheelchairs due to its reduced height. The whole area has been brightened up and modernised and let us hope that, with the support of the locals and the enthusiasm of the lads, the Tradesman's arms is here to stay.

It now only leaves me to congratulate Mike, Mike, Mark and Phil on the work they have put in, their belief in the pub, and the support of the locals. Well done for the selection and quality of the real ales that they have put on offer in the last few weeks and I wish them all the best for the future from both the local CAMRA branch and myself. It is great to see a pub reopening in these difficult economic times and if we want these establishments to survive we all need to support our local pub.

Keep visiting and drinking in your local!!

Ian Packham

What's in a name?

The Portman Group is a marketing watchdog that oversees the brewing industry code of practice on the naming, packaging and promoting of alcohol. We would all entirely agree upon some of the decisions. Recently it adjudicated on two Somerset ciders and black-listed them for breaching its guidelines. According to the Original Cider Company *Blackout* cider was apparently (but unlikely) intended to celebrate the eclipse of the sun, but was rightly judged to be more likely to be associated with passing out and irresponsible drinking. *Mega White* was also deemed unacceptable because it forcibly displayed the description of mega strength in its promotional material.

However, in a more high profile case they also questioned Orkney Brewery *Skullsplitter* (8.5%) on the basis that the name "implies violence". You may draw the conclusion from this that *Skullsplitter* is a 'park bench' canned beer aimed at people with drinking problems, but the brewery was keen to stress that the beer is a "high quality hand-crafted product designed to be savoured by adults who enjoy the real ale experience". Furthermore, they do not target the beer at the young market, do not discount the products or sell to supermarkets. They also pointed out that the ale has historical pedigree and is in fact, named after Thorfinn Hausakluif the Seventh Viking Earl of Orkney - nicknamed "Skullsplitter". The beer has now been produced for over 20 years and has won CAMRA's Winter Beer of Britain competition, but was under a very real threat of survival. Did they carry out any research to see whether the Sheriff Courts were inundated with *Skullsplitter* related offences? Were skulls really being split in drink-induced incidents, and had carnage arrived on Orkney? You would have thought that the Portland Group would be better employed investigating the more high profile drinks directly aimed at the younger drinker and readily available at discounted prices in supermarkets. There is a well-known advert that shows arrows thwacking into targets and could be interpreted to encourage toxophilic violence. It is called *Strongbow* and owned by Scottish and Newcastle, but I bet the Portman Group won't be hounding them! Now for the good news and common sense has now prevailed, with the Portman Group backing down in early December and therefore *Skullsplitter* can continue to be enjoyed.

However, the whole episode poses many other questions apart from giving the *Daily Mail* whitherers the ammunition to criticise pubs, drinkers and the whole world of alcohol. (Paradoxically, they managed to use this to attack that dreadful cliché of the 'nanny state' whilst at the same time campaigning for wider controls over 'excessive' drinking!) The real issue is over the possibility that the Portman group might also investigate other beers and ciders. Is the word 'strong' to

....continued overleaf ...

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BAYS BEST

A classic Brown Best B.I. ale, pale amber in colour. Our selection of mature hops produce a well balanced clean and crisp crisper beer with a dry and hoppy finish. ABV 3.1%.



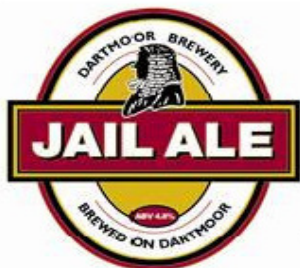
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W www.baysbrewery.co.uk E info@baysbrewery.co.uk





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Princetown
Dartmoor
PL20 6QX
Tel: 01822 890789
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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.

What's in a Namecont

come under attack and should Greene King be forced to remove Strong Suffolk Punch for the fear that mayhem might result on the streets of Bury St Edmunds? Could a variety of winter ales and barley wines similarly come under criticism? A quick glance at the Good Beer Guide produced a number of names that might be considered suspect such as 'Nemesis', 'Oblivion', 'Wobbly Bob', 'Stabbers' and 'Kamikaze'. What about Parish Brewery's *Baz's Bonce Blower* or for that matter *Double Vision* cider? Is rural Leicestershire full of exploding heads or are people wandering around Kent with severe sight problems?

However, although it is easy to be dismissive and make the obvious ribaldry, there is a real need for some sort of responsibility and some names could well be considered to be ill judged and inappropriate if not actually silly and immature. We all know that at Beer Festivals there is the moronic element that will ask for the strongest regardless of taste. We should not encourage them with silly names and images and perhaps the Portland Group have a point after all.

Bob Southwell, aka the grumpy old man

With thanks to Roger Protz and the Morning Advertiser.

What's On

Branch Meetings and Social Events

Date	Time	Purpose	Location
Sat 13 June 2009	TBA	Regional Meeting	Dartmoor Lodge Ashburton
Tues 14 April 2009	20:00	Branch Meeting	Church House, Harberton
Tues 12 May 2009	20:00	Branch Meeting	Tradesman's Arms, Scorton
Tues 9 June 2009	2000	Branch AGM	Crown & Sceptre, St Marychurch

Beer Festivals

10-13 April 2009	S Devon Railway Beer Festival Evening opening and train services on Friday and Saturday	Staverton Station
10-12 April 2009	Paignton Rugby Club	Queens Road Paignton
23-25 April 2009	Tuckers Maltings SIBA Festival	Newton Abbot
24 April-3 May 2009	May Bank Holiday Festival	George Inn Blackawton
26-27 June 2009	Exeter CAMRA-Beer at the Castle	Rougemont Castle, Exeter

17-19 Sep 2009

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Pub of the Year 2009

Selection processes are currently taking place for the South Devon CAMRA Pub of the Year. This year's contenders are; The Wild Goose, Coombinteignhead; The Cherub Inn, Dartmouth; The Fortescue Arms, East Allington; The Royal Oak, South Brent; and The Rugglestone, Widecombe.

The winner will be announced soon.

Ad Rates	1 Issue	2 Issues	3 Issues	4 Issues
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South Hams Tour

(or Around South Devon in 80 Sweets—Part 2)



All CAMRA branches have difficulties in adequately covering all of their territory. In our case, it is the South Hams that rarely get the visits and yet we know that there must be some very good pubs out there. Some of it is accessible by public transport and especially the Dartmouth to Plymouth bus via Kingsbridge, but you will still need to get across the water to start at Dartmouth. As a result, we organised a mini bus to go 'mob handed', Dr. Livingstone style, into the darkest recesses of this part of our branch area.

The first point of call was to pick the Secretary up at his front door (given his wooden leg) whilst the second was the excellent **Fortescue Arms** at East Allington which would not be accessible by public transport although the intrepid might care to walk from the bus stop on the Totnes to Kingsbridge main road. The left hand side is a straightforward drinking area (although it does have a separate dining area) where Shingle Bay from Quercus was enjoyed surrounded by old photographs of the pub and village. On through the lanes to Slapton village during which there was the first appearance of the mint liquorice allsorts. The **Queen's Arms** was serving Otter beers, and although not my favourite beers, did include the Otter Bright, which I would regard as superior to the others. Outside, there is an interesting garden at different levels, but was a little too cold to indulge. Some took the opportunity to lunch, as if my liquorice allsorts were not sufficient!

Back in the mini bus, this time fortified with Terry's wine gums, we headed along the sea front past Slapton Ley and Torcross to the **Ashburton Arms**, East Charleton. ...continued over..



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South Hams Tourcont....

It looked like it had recently been redecorated in bright white and was immensely crowded due to a funeral wake, but the Devon Pride and Porter from South Hams were in good condition. Given the crowded nature we moved on, and back, to the **Globe Inn** at Frogmore to arrive just before lunchtime closing. Clearly, they had invested heavily in extensions and improvements (apparently £1/4m) and the beer was excellent, with Skinner's Betty Stoggs getting the top marks of the day. Overall, a very favourable impression was created and the money seemed well spent.

Finally, to South Pool and the **Millbrook**, which as its name implies had a leat flowing at the rear and a few days later featured on local television having been flooded! There were two bars, with locals in the smaller top bar (probably to get away from us!), as those wine gums were making us quite raucous. One of the beers was Teignworthy Gun Dog, which was as good as it gets, served in a very pleasant bar with low beams and a log fire. We were made to feel very welcome and our thanks to the landlord for providing some bar food refreshment.

That concluded the official part to the day and our driver deserves mentioning in dispatches for tolerating the rowdiness of her passengers as well as undertaking the driving task in the first place. A heady combination of even more liquorice allsorts and wine gums were available on the way back, but this was not quite the end of the story for some of us. Newton Abbot's Union Inn and the Cider Bar naturally beckoned for a *digestif* or two and thoughts returned to Dr. Livingstone. He had literally been parched for his return to civilisation whilst we had watered well in our darkest recesses in a thoroughly good, and enlightening, day out.

Bob Southwell

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THE MOON UNDER WATER. PART 2.

Continuing George Orwell's essay on the criteria for the perfect pub and the grumpy old man's comments (Originally printed in the Evening Standard, 9th February 1946)

A GOOD, SOLID LUNCH

Unlike most pubs, the Moon Under Water sells tobacco as well as cigarettes, and it also sells aspirins and stamps, and is obliging about letting you use the telephone.

You cannot get dinner at the Moon Under Water, but there is always the snack counter where you can get liver-sausage sandwiches, mussels (a speciality of the house), cheese, pickles and those large biscuits with caraway seeds in them which only seem in public-houses. Upstairs, six days a week, you can get a good, solid lunch—for example, a cut off the joint, two vegetables and boiled jam roll—for about three shillings.

The special pleasure of this lunch is that you can have draught stout with it. I doubt whether as many as ten per cent of London pubs serve draught stout, but the Moon under Water is one of them. It is soft creamy sort of stout, and goes better in a pewter pot.

They are particular about their drinking vessels at the Moon Under Water and never, for example, make the mistake of serving a pint of beer in a handleless glass. Apart from glass and pewter mugs, they have some of those pleasant strawberry-pink china ones which are now seldom seen in London. China mugs went out thirty years ago, because most people like their drink to be transparent, but in my opinion beer tastes better out of china.

THE GARDEN IS A SURPRISE

The great surprise of the Moon Under Water is its garden. You go through a narrow passage leading out of the saloon, and find yourself in a fairly large garden with plane trees under which there are little green tables and iron chairs around them. Up at one end of the garden there are swings and a chute for children.

On summer evenings there are family parties, and you sit under the plane trees having beer or draught cider to the tune of delighted squeals from children going down the chute. The prams with the younger children are parked near the gate.

Many are the virtues of the Moon Under Water I think that the garden is its best feature, because it allows whole families instead of Mum having to stay at home and mind the baby while Dad goes out alone.

And though, strictly speaking, they are only allowed in the garden, the children tend to seep into the pub and even to fetch drinks for their parents. This, I believe, is against the law, but it is a law that deserves to be broken, for it is the puritanical nonsense of excluding children—and therefore to some extent, women—from pubs that has turned these places into mere boozing-shops instead of the family gathering-places that they ought to be.

DO YOU KNOW ONE?

The Moon Under Water is my ideal of what a pub should be—at any rate, in the London area. (The quality one expects of a country pub are slightly different).

CONT...

But now is the time to reveal something which the discerning and disillusioned reader will probably have guessed already. There is no such place as the Moon Under Water.....

I know pubs where the beer is good but you can't get meals, others where you can get meals but which are noisy and crowded, and others where the beer is generally sour. As for gardens I can only think of three London Pubs that possess them.....

And if anyone knows of a pub that has draught stout, open fires, cheap meals, a garden, motherly bar maids and no radio, I should be glad to hear of it, even though its name were something as prosaic as the Red Lion or the Railway Arms.

Dear George,

I have read, with interest, your extracts referring to food, gardens and families. However, to come directly to the point, much of it I consider to be nonsense.

I notice that lunch is available *upstairs* for *six* days a week. You will be greatly disturbed to know that we now have pubs that are virtually inseparable from restaurants and open for both lunch and dinner (and sometimes breakfast) seven days a week. Those of us not interested in eating are regaled by the odoriferous delights of vinegar and cooking fats gently wafting out of the confines of the kitchen and into the drinking areas. I say drinking areas, but am very conscious that at times, and especially Sundays with whole family gatherings, that the restaurant side predominates. Needless to say, this is hardly conducive to a quiet relaxing and reflective pint. Unfortunately, I cannot accept your assertion that it is "puritanical nonsense" to exclude children. Forget the puritanical stuff. Who wants kids running around, spilling chips on the floor and being a general nuisance in a supposedly adult environment? Do you really think that is what a pub is all about? As for your comments about handleless glasses you will not be pleased to know that, they are a rarity and the preserve of a small minority some of whom regard it as more middle class than the more plebeian straight glass. Your sweet porter in a pewter jug sounds absolutely dreadful and needs to be confined to history given the horrible metallic taste that is transferred to the beer. As for your comments about strawberry coloured china mugs they merely make you sound a little eccentric. The same might be said of your choice of food. What, on earth, is a boiled jam roll, a liver sausage or biscuits with caraway seeds? However, they are probably no worse than many modern day concoctions served straight out of the microwave and masquerading as lasagne or shepherd's pie. (Sorry, but you won't know about microwaves)

Finally, to the garden. I have absolutely no problem with the concept of the family garden, but do not share your fondness for the "delighted squeals" of children. All I can assume is that the children of the 1940s were properly controlled by their parents and not allowed to run riot. Unfortunately, this is not always the case today. At least, in your day they left the prams outside whereas today the buggies are actually inside and there are some pubs that are a close approximation to a crèche.

Yours sincerely,

Bob Southwell aka the grumpy old man



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Hunters Brewery

Ipplpen has a newly opened brewery called Hunters. When I went on an initial visit, I was pleasantly impressed by the clean professional setup. The brewery has been designed for expansion and is based on a local farm. When the brews have been perfected they will be properly launched on an appreciative public, until then they are being sold locally in selected outlets where they are being well received.

They intend to do specials to compliment their regular line-up. There are three beers, Crack Shot at 3.8%; a light Golden beer, Pheasant Plucker 4.3%; and a nut brown Gold 4.8%. I drank the latter in a local Inn and can wholeheartedly recommend it. This brewery will be well worth looking out for; the launch cannot come soon enough.

Anthony Woodwark.

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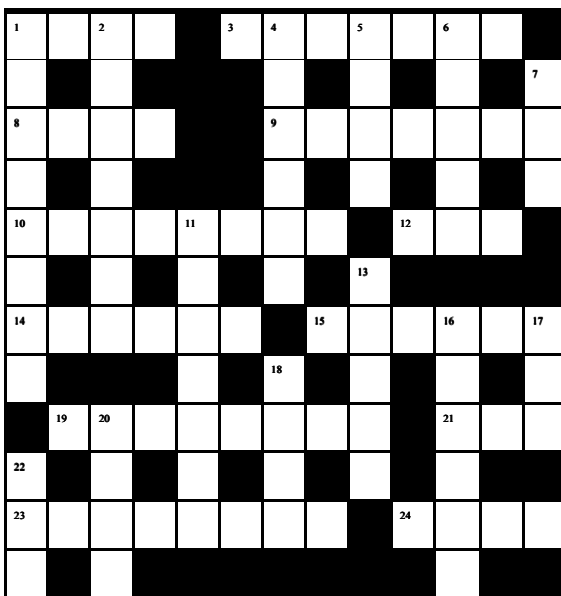
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ACROSS:

1. Does 'sack' contain ale? (Anag)(4). **3.** Cigarette debris where grapes grow for former Somerset Brewery (3,4.). **8.** - Brace; Jollyboat beer (4). **9.** Bambi's friend is 'Old' beer from 10 across (7). **10.** Circle timber for Hants brewer? (8). **12.** Ale is 'mashed' in one (3). **14.** His 'Conquest' was Champion Beer of Britain in 1995 (6). **15.** - fff; Hampshire brewer of the current Champion, 'Altons Pride' (6). **19.** 'Hobgoblin' brewer sounds like question about forest (8). **21.** Ubiquitous 'barrelled'

Keg beer of the 1970's (3). **23.** Ban rail-using electric vehicles for this Suffolk brewery? (8). **24.** Milk Street brew is what it says on the label (4). **DOWN** **1.** The Leader of the Opposition's Hartlepool brewery? (8). **2.** Steve; Cornish brewer and Klocker? (7). **4.** South Hams brewery before it moved from Plymouth (6). **5.** Former brewery rhymes with 'forks' (4). **6.** - Ale; Wedding brew from Oakleaf sounds fit for purpose (5). **7.** Camerons' upper limb is Strong (3). **11.** Hat were arranged before Oak for Birmingham brewer (7). **13.** Group of lions following the capital for Fuller's beer? (5). **16.** Does he carry eponymous dark brown malty ale? (6). **17.** Cumbria 'Bitter' and Warwickshire 'Church' are means to the same (3). **18.** The place where beer is traditionally 'tapped' from the barrel (4) **20.** 3 feet's worth of Ale (4). **22.** Does Teignworthy's 'Tide' beer recede? (3)

This newsletter is published by the
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Anthony Woodwark, Ian Packham, and George Hemmings.

Last date for submission for the Summer magazine- 25 May 2009

Across: 1. Cask 3. Ash Vine 8. Main 9. Thumper 10. Ringwood 12. Tun 14. Norman 15. Triple 19. Wythwood 21. Red 23. Bartram 24. Beer Down: 1. Camerons 2. Skinner 4. Sutton 5. Vaux 6. Nuptu 7. Arm 11. Weather 13. Pride 16. Porter 17. End 18. Room 20. Yard 22. Ebb.

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