

# NEWS AND BREWS

**SUMMER**

*Free Magazine of The South Devon*

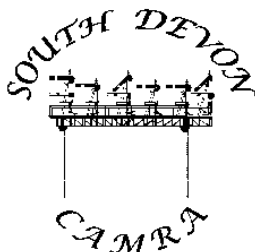
**FREE**

*Branch of*

**THE CAMPAIGN FOR REAL ALE**

**ADVANCE INFORMATION**

## **26TH BEER** **FESTIVAL**



*Newton Abbot Racecourse,  
Newton Road, Newton Abbot*

**Thursday 18th September 2008 5pm - 11pm**

**Friday 19th September 2008 11am - 11pm**

**Saturday 20th September 2008 11am - 11pm**

**LIVE MUSIC -  
FRIDAY AND  
SATURDAY NIGHT**

**120+ Real Ales  
and Ciders**

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nearer the time**

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**Members        £2.00**

**Admission includes New Commemorative Pint Glass**

Subject to Licence



**CAMPAIGN  
FOR  
REAL ALE**

# *Welcome to* **NEWS AND BREWS**

## **23RD EDITION SSUMMER 2008**

March this year saw a hugely detrimental step for the pub and brewing industry. Chancellor Alistair Darling announced a 4p per pint increase on beer, and this on top of the increases imposed by brewers in response to massive increase in the price of barley, wheat and hops, have resulted in our pint going up by around 20p. The Chancellor seems to think that his budget increase will counteract binge drinking, but in fact it is likely to have the opposite effect. It is actually more likely to result in people drinking at home, particularly when the powerful supermarkets can follow their usual technique of selling discounted booze.

The British pub industry is already in a critical state, and community pubs are closing all the time, with a huge loss to the communities they serve. Landlords and tenants are faced with the prospect of passing these considerable costs to us, the beer drinking public, or cutting their already small profit margins.

So, thankyou Mr Darling, you're doing a grand job.

*Please continue to support your local pub...they really need you.*

*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.

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.

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2006

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## ***PUB NEWS***

A relaxation in the **Heavitree** rules has allowed their pubs to sell all four **Otter** beers. This is great news for the locals at **The Ship Inn** at Kingswear, where Otter Bright was selling well last time I visited. Other pubs to benefit are **The Ship** at Teignmouth, which now has 6 hand pumps and **The Bishop John de Grandisson** at Bishopsteignton.

The **Bishop Lacy** at Chudleigh are decorating/renovation the rear with the intention of having a small outside drinking area and catering for the needs of smokers. In the process a medieval window was exposed enhancing the grade II listing. Added good news is that it is likely to see Wendy and Robin temporarily suspending their decision to leave. Visit on Wednesday between 8.30 and 9.30 and take advantage of their 'happy hour' along with other real ale drinkers. Last week the **O'Hanlon's Goldblade** and **Dartmoor IPA** were excellent.

**The Anchor** at Chudleigh Knighton are likely to replace the **Bombardier** with **Fuller's London Pride**, but it will still be on gravity dispense. The landlord is also organising the beer tent at the Village Fayre on July 13<sup>th</sup>. Last year he supplied **Red Rock**, but will be changing to another local Devon Brewery for this year's event.

**Princetown Brewery** has changed its name and is now trading under the name of **Dartmoor Brewery**. They are still producing **Jail Ale** and **Dartmoor IPA**, and recently a very small brew of their old favourite, Dartmoor Gold, was available at selected outlets. One of these, **The Bay Horse** in Totnes, told me it flew out the pump and they are hoping to get the brewery to supply some more.

**Decks Beach Bar** in Teignmouth have installed a hand pump to dispense **Red Rock** beer; usually **Back Beach**.

Carol and Andrew Doree, landlords at **The Royal Oak** at South Brent were recently involved in a nasty motorcycle accident. South Devon CAMRA members join in wishing them both, but particularly Carol, a speedy recovery.

### **The Cherub Inn**



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Real Ales and Cider

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Lunchtime and evening meals -

a la carte meals in the evening.

## ***The Lost Inns of Teignmouth - 2***

### **Part 2          Recent Closures          (Continued from Spring issue)**

An earlier **London Inn** existed in East Teignmouth from 1780 to 1855.

The latest closure in 2005 is the **Golden Lion** in Bitton Park Road. This villa was converted to a pub by Heavitree Brewery in circa 1950 to replace an earlier **Golden Lion** which was demolished in the 1940s for road widening. This earlier pub stood next door to the **Black Horse** at the junction of Coombe Vale Road and Bitton Park Road. The new pub had been closed by Heavitree and was very close to being delicensed before the last owner John Hardy bought it. Unfortunately John decided to give up the trade after the early loss of his wife.

### **Part 3          Losses to the Dual Carriageway Project (1970s)**

In the late 1960's, the unfortunate decision was made to build a dual carriageway through the centre of the town rather than build a bypass. Despite the considerable increase in traffic over the 25 years that the original road lasted, it was found to be so unnecessary that in 1995 it was decided to close the majority of the westbound carriageway and build a supermarket and car park on it, followed by a new fire station.

This new road resulted in, around 1973, the loss of four pubs located in the Higher Brook Street/Station Road area. The **Sebastopol** was a characterful street corner local on the corner of Myrtle Hill and Brook Street East. As far as I can remember this was a free house and served Draught Bass on gravity. Before being renamed in honour of the famous battle of 1854/5, it was known as the **Brewery Inn** and had it's own brewery attached. The **Railway Hotel** was a stone's throw away on the corner of Station Road and Brook Street East. This commercial hotel dated back to the coming of the Railway and prior to 1851 was known as the **South Devon Railway Inn**. It brewed its own beer until purchased by the City Brewery (Norman & Pring) of Exeter on 24<sup>th</sup> March 1887. The **Prince of Wales** stood on the corner of Higher Brook Street and Fore Street. It was a Heavitree Brewery house that was situated on or close to the site of an earlier **Exeter Inn** which existed from before 1797 to 1861. An original brewery building behind the Prince of Wales also survived until 1973. I believe this to be the Fore Street Brewery Co of G H Furler which ceased brewing at the outbreak of the first world war. On the opposite corner of this junction, Commercial Road ran down towards Teign Street, and still exists as a path to Pellew Arcade. No 3 housed **The Royal Oak** which was an H & G Simonds house and was known as the **Red Lion** until sometime in the 1860's. Some buildings on the south side of the road opposite the demolished pub still survive. To complete the brewery connection of these four historic pubs, there was a Black Horse brewery in Commercial Road which brewed until 1926 when it was sold by William Henry Gray to Nicholas & Maurice Hunt of Paignton.

Three or four years later road improvements further out of town led in 1977 to the loss of the **Black Horse**, at the corner of Coombe Vale and Bitton Park Road. This was a Starkey Knight and Ford house which was next door to the original **Golden Lion** (demolished for road improvements in the 1940's, see part 2)

***...continued overleaf***

## ***Lost Inns .....continued***

### **Part 4            The War Years**

A total of 4 pubs are listed as having licences in 1939 but were closed during or soon after the second world war. Despite Teignmouth suffering 22 air attacks and considerable damage to the town, only one pub was lost as a direct result of enemy action. This is the ***Ring of Bells*** in Willey Lane which suffered in the worst raid of the war on 10<sup>th</sup> January 1943.

Others in alphabetical order are:-

***Beehive***, Bitton Street

***Bird in Hand***, Lower Brook Street, (Heavitree)

***White Hart***, Higher Brook Street.

All traces of these have been lost in post war clearance and/or the dual carriageway project.

Two other pubs were licensed in 1935 and may have closed just prior to the war; both buildings remain in other use. The ***Market Inn*** in Brunswick Street is recorded as licensed in 1838. Circa 1960 it was used as the Liberal Club and subsequently as a tobacco warehouse. It's last usage was auction rooms for Lewis & Rowden. The ***Custom House Inn*** on Custom House Hill was known as the ***Locomotive*** until circa 1890. In 1893 the licensee was Campbell Ward of the Teignmouth Brewery, Mere Lane, which brewed until 1914. An earlier name was the ***New Inn*** circa 1800- 1853 at which time it is recorded as having a brewery. It has also been referred to as the ***Steam Packet*** and possibly the ***Westcliff***. For many years it was used as offices but in circa 2000 was converted to flats.

Ian Hemphill

*Roy and Heather Wheeler welcome all to the*

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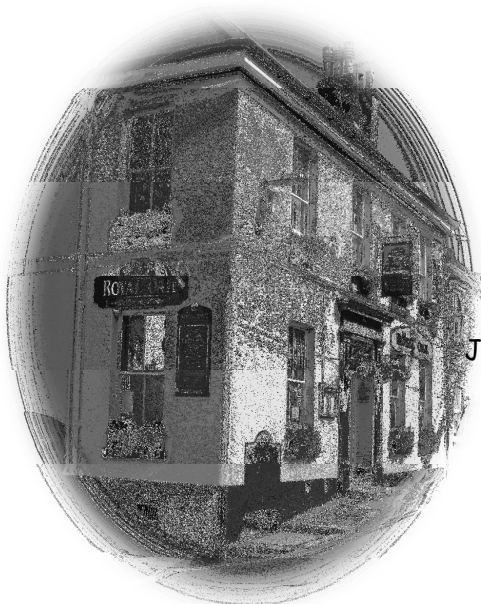
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**PUB OF THE YEAR**

**2007**

### ***Bristol Beer Festival ...***

**W**as held in mid-March at the Brunel Passenger Shed, next to Temple Meads Station, very handy for anyone arriving by rail. The Passenger Shed made a superb venue for a beer festival. Plenty of room for the drinkers, and all the beers – about 120 from across the UK plus some 40 or so real ciders and perries. Unlike our own festival at the Racecourse, admission to the Bristol Beer Festival was by ticket only. The plan was to sell tickets on three occasions, but such was the demand, that almost all the tickets sold out on the first day! Fortunately, South Devon CAMRA branch were allocated a small number of tickets, which was why I was able to go to the Saturday afternoon session. The session opened at 11.30 am. Having arrived on the dot of 11.30, I was somewhat surprised to see a queue of several hundred people. Half an hour later, I reached the entrance, valuable drinking time lost since the session closed at 4.00 pm. I was glad I had done my homework since the beer list was quite daunting. I decided to forego the Devon ales. Although there were excellent beers from Branscombe Vale, O'Hanlon's, Otter, Red Rock, South Hams, Teignworthy and Warrior Breweries, I knew I could sample all of those at Abbfest. Instead, I thought I would try a few from my home county of Derbyshire. Since I left Derby some thirty years ago, there have been quite a few new breweries springing up. I tried the Triple Hop from Brunswick, and was not disappointed – a 4.0% pale gold bitter with a citrus aroma and a dry bitter flavour.





*The Brunel Designed Venue for Bristol Beer Festival.*

Having worked at Shardlow Hall for several years, I also wanted to try the Whistlestop from the Shardlow Brewing Company. For a small village, Shardlow was well endowed with pubs, which made it a great place to work – you could visit a different pub each day of the week. I also made a point of sampling the two offerings from Sarah Hughes of Dudley. The Dark Ruby Mild is a famous festival winner, although the term ‘mild’ is a little misleading in this case, weighing in at 6.0%. However, the award-winning Snowflake from the same brewery at 8.5% was almost like drinking wine, with subtle flavours of apricot and banana. Whilst on the stronger beers, I moved along the bar to RCH, one of my favourite breweries. Remember East Street Cream at the Dartmouth Inn? The RCH Santa Fe was fantastic and my choice for the beer of the festival, although the newly crowned CAMRA Champion Winter Beer of Britain, Station Porter from the Wickwar Brewery, was also excellent and very drinkable. Another winner from the 2008 Winter Beer of Britain Competition was Purple Moose’s Dark Side of the Moose, a delicious dark ale from Wales.

By now closing time was fast approaching, so I thought I ought to try some more local brews. Maiden Voyage from the new Great Western Brewery at Hambrook was an obvious choice and I really enjoyed the IPA from the Bristol Beer Factory – a true IPA, pale, bitter and fairly strong at 5.2%. Finally, an offering from the Bath-based Abbey Ales with an appropriate Easter theme – Resurrection, was a fitting end to a most enjoyable festival.

David Lockley

## ***Pub of the Year—The Bay Horse, Totnes***



*The photo above shows (from left to right) Totnes Deputy Mayor Cllr Pam Barnes, the Lady Mayoress and Totnes Town Mayor Cllr David Horsburgh, Gina and Will Coles, and Ian Packham.*

There are around 350 pubs in the South Devon CAMRA branch area and each winter we draw up a short list of suitable candidates for Pub of the Year. It is a very difficult task as there are so many excellent pubs in our area. They are whittled down to a short list of four pubs in January, which are each visited anonymously by many of the active branch members. At our March Branch Meeting votes are cast and the four pubs reduced to two. Each member then rates these 2 pubs on a number of criteria: the quality of the beer (obviously the most important!), the atmosphere, quality of service, clientele, sympathy with CAMRA aims and whether the pub offers good value for the area.

For 2008 we are pleased to announce that the **Bay Horse Inn, Totnes** is our branch Pub of the Year! Congratulations to all at the pub! South Devon CAMRA members were particularly impressed by the way Will and Gina had turned the fortunes of this 15th century pub around completely in just 18 months since taking over at the pub. The award was presented to landlord and landlady Will and Gina Coles by South Devon CAMRA Branch Chairman and CAMRA Regional Director Ian Packham at a reception at the pub on Friday 28th March 2008.

The Bay Horse Inn will now go forward to the SW Regional Pub of the Year competition and we wish them the very best of luck!



*Totnes' only entry in the  
Good Beer Guide  
2008*

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## **Annual BEER FESTIVAL**

*with Cider*

**September 12 - 13 - 14**

**SOUTH DEVON CAMRA  
PUB OF THE YEAR 2008**

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## **Abbfest Food & Beer Festival**



**100 Real Ales and**

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***Fri 26 Sept 5-11pm***

***Sat 27 Sept 11am-11pm***

***Sun 28 Sept 11am-4pm***

Totnes Road near Abbotskerswell

(next to Fermoys Garden Centre)

Free bus from Newton Abbot Station

**Raising funds for local charities**

For more details see [www.abbfest.org](http://www.abbfest.org)

***Don't Forget!***  
***26th South Devon CAMRA Festi-  
val***  
***18th, 19th and 20th September***

### **Contact Us.**

Branch Chairman - Ian Packham 01364 654242. [ian@southdevoncamra.com](mailto:ian@southdevoncamra.com)

Vice Chairman - Mike Fitzmaurice 01626 873616

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Membership Secretary - Alan Calvert - 01803 614344. [alan@southdevoncamra.com](mailto:alan@southdevoncamra.com)

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Or e-mail me with your stories to [tinahemmings@hotmail.co.uk](mailto:tinahemmings@hotmail.co.uk).

(please include a 'read' receipt so I can confirm I have received from you)

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## ***A grumpy old man recollects.***

When I was a child, the pub seemed to be a very straightforward affair. Breweries owned pubs, sold mild, bitter and often a 'special'. The only food available was generally crisps and there was little, if any, music and even fewer women. (In many pubs around Birmingham, there were men only bars where rules were rigidly enforced to the extent that women were not even allowed to clear away the glasses). Above all, we, as children, were totally barred and for years, that rarity of the children's room could only be licensed providing the 'sinful' bar could not be seen. We were 'outsiders' in the literal sense of the word confined to the garden with our lemonades and packets of crisps (the type with the twist of blue paper containing the salt).

We all know that this simplistic world has changed for ever given the rise of the pub co, food pubs and food chains and themed bars. Children are now very much more common in pubs, and in some family/food, orientated pubs they can actually dominate (note how family friendly really means child friendly). So what is wrong with these new arrangements? First, the whole ethos of the pub has changed with child catering creating the inevitable smell of chicken nuggets and allied flavourings. We now have the family outing where the beer is secondary and in many cases totally absent, swamped by the proliferation of soft drinks. Secondly, there is an issue of their behaviour. Wetherspoons hit the headlines quite recently with their two drinks rule for parents. When I first heard this, I thought it was yet another moral crusade against the corrupting influence of alcohol on children. Apparently, it is not. Children inevitably get restless after a while with the increasing possibility of playing up, wandering around and generally making themselves a nuisance. The two-drink rule therefore became a time restraint before these problems are likely to arise. Of course, many children are reasonably behaved, but I have witnessed some examples of appalling lack of supervision. In one pub, a small child persistently banged the table with a plate without any form of remonstrance and another poured hot wax on to the table whilst the parents appeared to be oblivious. Occasionally when grandparents are in charge, it often degenerates to the incapable attempting to supervise the uncontrollable. *.....continued overleaf*

### **REAL ALE FESTIVAL**

**Saturday 12<sup>th</sup> & Sunday 13<sup>th</sup> July**

#### **Staverton Railway Station**

**(on the award winning South Devon Railway)**

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**BAYS**  
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Tel: 01822 890789

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...Continuation Aha, you say there always the garden. Too often, the garden is the 'release' and abrogation of parental authority as children chase, scream and generally make life impossible for those of us wanting a quiet drink. At times, it has been necessary to secure your drink before some child knocks into your table or chair and all this while the parents sit yards away apparently on another planet. Ironically, these types of establishments often refuse entrance to dogs (that would probably have been better behaved), and unfortunately, the pubs with the best gardens are likely to be obvious magnets for these types families.

On visiting an attractive and highly popular pub with a river frontage there was a massive queue at the bar and all I required was a pint. I had to endure people ordering food and not knowing their table number or whether it was a salad or chips with the main meal etc. So inevitable delays whilst questions were passed back and forth across the pub. I have to say that there was a considerable geriatric element here where quite simple questions appeared to produce the height of confusion! To cap it all, coffee requests, soft drink combinations and payments by credit card were slowing down the whole thing. All I wanted was a pint that took a quarter of an hour to secure. Later having been forced indoors by heavy rain I stood at the bar, but was asked to sit or offered me standing space in a pokey and out of the way space. As a drinker, I clearly felt as unwanted as an undesirable alien. Three draught beers were available, but it is difficult to see this scampi and lasagne brigade (and a very large number of children) justifying their existence, although it may have been a different matter in the evening. There was little else to do but leave of my own accord, winding my way through the piled up plates, empty glasses and assorted menus, and of course, noisy children and their fish fingers.

Now here is the irony. Denied access to the pub in the 1960's as a child, and forty odd years later denied again, and above all, because of children and their food. What has the world come to?

Bob Southwell (the original grumpy old man)

# What's On

## **Branch Meetings and Social Events**

Date	Time	Purpose	Location
Tues 10 June 2008	8.00pm	Branch AGM	Crown & Sceptre, Torquay
Tues 8 July 2008	8.00pm	Branch Meeting	The Bay Horse, Totnes
Sat 12 July 2008	from 11am	Social Trip to South Devon Railway Festival	
Sat 26 July 2008		Brewery Trip to Hall & Woodhouse—details on Website	
Tues 12 Aug 2008	8.00pm	Branch Meeting	Tuckers Beer Shop, Newton Abbot
Sat 30 Aug 2008	from 12 am	Social Trip to Turf Locks—details on Website	

## **Beer Festivals**

<b>13-15 June 2008</b>	<b>Ocombe Farm Beer Festival</b>	<b>Ocombe Farm Paignton</b>
20-22 June 2008	Summer Moon Beer & Food Fest	Kingskerswell
11-13 July 2008	Teign House Inn Beer Fest	Exeter
12-13 July 2008	South Devon Railway Military Weekend	The Station, Buckfastleigh <a href="http://www.southdevonrailway.org">www.southdevonrailway.org</a>
12-13 Sept 2008	Bay Horse Inn Beer Fest	Totnes
13-14 Sept 2008	S D Railway Transport Gala	The Station Buckfastleigh
<b>18-20 Sept 2008</b>	<b>South Devon CAMRA's 26th Beer Festival</b>	<b>The Racecourse Newton Abbot</b>
26-28 Sept 2008	5th Abbfest	Fermoy's, Newton Abbot



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### ***Summer Mummers***

After an amazingly successful performance of a Mummer's Play at the Bay Horse Inn, Totnes, at Christmas, the regulars have decided to increase their thespian output and are staging a Summer Mummer's Play on July 19.

Director Peter Kiddle, a foremost authority on Mummer's Plays, has written a suitable summer script and rehearsals are taking place in the snug at the Bay Horse every week. Peter is hoping that the weather will be kind enough to stage the play in the pub's pretty walled garden and Gina might even be persuaded to get the barbecue out! For more details please ring 01803 862088.

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1/2 Page	£30	£55	£80	£100
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## ***Get Your Round In!***

The British retain their status as Europe's most dedicated buyers of rounds, but what lies behind this piece of pub etiquette? It is rather like being told donkeys still eat strawberries, but a survey has suggested that Britons like buying drinks in rounds.

The survey of 7,500 people across 15 European countries has found that in Britain - as well as Sweden - 82% of respondents are happy to buy a round of beer. It is a cornerstone of British culture, the idea that friends or colleagues sitting in the pub should not march up to the bar and buy their drinks separately. They should not even get one set of drinks, then sit down, and work out who owes what.

For many people the only socially acceptable way to do things is to get a round in. Fergus Linnane, author of *Drinking for England*, which was published recently, says the buying of rounds plays a part in rituals of bonding and social cohesion. No one knows when the practice became popular, but Linnane suggests the idea of keeping up with a certain level of drinking goes back at least to the arrival of the Vikings. "The Scandinavians brought in the idea of drinking to oblivion. The Vikings seemed to spend their lives drinking or fighting... the idea of heroic drinking."

Moreover, keeping up with the pace of drinking in the group, rather than the social element, has led some to frown on the round. The Oxford English Dictionary's first reference the concept is from 1633 and offers a colourful reminder of the dangers: *"Drink not the third glasse... It is most just to throw that on the ground, which would throw me there, if I keep the round."*

The authorities cottoned onto this in World War I, says Iain Loe, information and research manager at the Campaign for Real Ale. There were concerns that workers in key munitions-producing areas were getting too drunk. The answer was to nationalise the pubs and breweries around Carlisle, Invergordon and Enfield. The authorities made the pubs austere and you could not treat people to a round.

Nevertheless, the concerns of the authorities have not dented a practice, which makes its own little contribution to our supposed binge drinking. Who has not had the feeling that having bought a round for a group of five, you should really drink five pints to get your money's worth? The answer could be to return to the tokens available in pubs in the 17th and 18th Century, says Mr Loe. Then you could keep the token and use it next time.

Away from the round, beer drinking etiquette differs in other countries. In the UK, according to the survey for brewing giant SABMiller, only 28% of people think it is acceptable to have a beer in a business meeting. In laidback Sweden, it's 47%. It is easy to imagine the Viking spirit lives on.

*Source: BBC News*



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## ***In Praise of Gravity Beers***

The vast majority of pubs use the ubiquitous hand-pump to pull the beer up from the cellar and these often form the central and dominating feature of the bar, especially where larger numbers of real ale are sold. Generally, they are brass or decorated with hunting scenes, but recently, I have also come across very distinctive, and modernistic, stainless steel hand pumps, which have been a bit of a 'shock to my system'.

However, the beer engine system does have some disadvantages. The need for pipes, or lines, often of considerable length, which need to be cleaned regularly, generally by flushed through with cleaning agents and possibly tainting the beer. In those pubs where cellarman skills are deficient, the beer left in the pipe can become warm and go 'off' as the first pint of the day can sometimes testify.

By far the oldest, but now comparatively rare means of dispense, is directly from barrels behind the bar, served directly out of a tap hammered into the barrel. A very nostalgic sight indeed and often confined to some of the great and traditional rural pubs. The barrel does need to be kept cool - by cooling jackets, or with pipes of cooling water circulating around them. The South Devon Branch area now has comparatively few pubs using this type of dispense. The Pig's Nose at East Prawle is one, and was serving Bay's Gold and South Hams Devon Pride on my last visit. The Woolborough Inn at Newton Abbot use both hand pumps and gravity (usually for Teignworthy beers). The Anchor at Chudleigh Knighton displays two hand pumps for St Austell Tribute and Wells/Young's Bombardier, but do not be deceived. Beer is pulled directly from the barrel in an adjoining side room. According to the Good Beer Guide, the Rugglestone at Widecombe and the Sandy Park Inn at Chagford also have gravity beers although I have not visited recently. The legendary cider bar in Newton Abbot serves Sam's Dry and Medium and Thatcher's Cheddar Valley (known affectionately as diesel) with both being dispensed direct from large wooden casks. No doubt, I have missed some pubs out and my apologies as a result. If anybody knows of any other pub serving gravity beer in the South Devon area then please let us know.

Bob Southwell

# Hole in the Wall



*6 Park Lane, Torquay TQ1 2AU*  
*01803 200755*

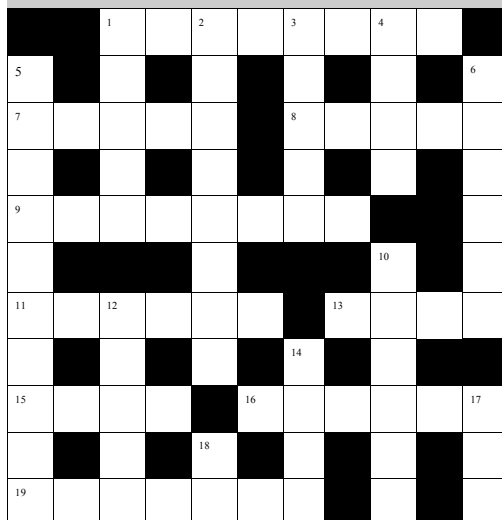
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## BEER-X-WORD



**ACROSS:** 1) Home of Messrs Sharps, Skinners, et al (8)

7) Kelham Island's former Champion Beer of Britain, Pale - (5)

8) Wadworth's strong winter beer is Old (5) 9) - Brewer, hop variety from up country? (8) 11) Marston's 'Old ' beer takes British sway before just the Commonwealth (6) 13) Fishy Burton beer? (4) 15) Traditional 'house' where hops are dried (4)

16) The 'King' of Suffolk brewers? (6) 19) This Yorkshire brewery rhymes with Taylors (7)

**DOWN:** 1) Fermented apple juice (5) 2) Bath brewery's scarce rabbit - like beer ? (4,4) 3) Brewers call it 'Liquor' (5)

4) Big -, a brewery with its own lighting system? (4) 5) Former name of England's highest brewery (10) 6) Do you need intelligence to drink this Welsh beer? (6)

10) Bottom - fermented Continental beers (6) 12) Is it the staple snack with Cornish beers? (5) 14) Limbs often used in Pub names (4) 17) Pigs - ; Strong Beer from Uley (3)

18) - Ho! Ho! And a Bottle of Rum; Teignworthy Festive beer with a bottle in each barrel (2)

Compiled by Peter O'Nions

**Answers overleaf**

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## **SEXY STOUT**

Watchdogs have rejected complaints a saucy stout logo brewed in Herefordshire was too sexy. The label for the suggestively-named Dorothy Goodbody Stout features a blonde showing her thighs. The charity Alcohol Concern complained the picture on the Wye Valley Brewery beer was "sexually suggestive". Brewers are banned from associating their products with sexual success but the Portman Group, which regulates brewers, rejected the complaint. It said the brewery had not crossed the line from acceptable to irresponsible marketing. Wye Valley Brewery said it was 'delighted' with the decision and that the Dorothy Goodbody brand was intended to be a light-hearted image capturing the 'spirit of 1950s rural Herefordshire'. Vernon Amor, managing director, expressed surprise that a complaint had been made about the 15-year-old brand. He added: 'If you were to ban Dorothy Goodbody, where would it end? Next thing you know there would be a ban on all the Carry On films and the iconic British seaside postcards.'

*Source : BBC News 24*

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## ***Torquay Ale Trawl***

Back at the beginning of March, and just missing the deadline for the previous edition of News and Brews, nine South Devon Camra members spent an enjoyable Saturday afternoon sampling the ales available around the lower end of Torquay.

First stop was the Hesketh Arms, situated up a steep hill, Meadfoot Rd, behind the harbour. This completely refurbished pub serves excellent ale. The 4 Teignworthy beers on offer made us wonder if it had become that Brewery's first Tied House, but we were assured that this was purely coincidence as that was what was in the cellar-it seems that Teignworthy's delivery managed to break the near-blockade of closed roads in the town at that time.

Then it was back down the hill to the Hole in the Wall -Torquay's oldest Inn, with its beamed ceilings and cobbled floor in sharp contrast to the previous pub. A mixture of well-kept Local and Regional beers was on offer here. Four of our number then went into the next-door Devon Arms, and re-emerged fairly sharpish telling of luke-warm Doombar.

The re-united party then crossed the road to the London Inn, and first pints at £1.59, courtesy of a prior arrangement between our Chairman and the Cellar man - for once making Weatherspoons beer affordable! [sic]. After a bite to eat, we decided to while away the rest of the afternoon here, in the company of the usual Wetherspoon beer range, plus the 3 or 4 Guest Beers on offer.

All in all, a pleasant change for those of us who normally work on a Saturday.  
Peter O'Nions.

### ***Beer-X-Word***

### **Answers**

Across: 1 Cornwall, 7 Rider, 8 Timer, 9 Northern, 10 Lagers, 11 Empire, 13 Bass, 15 Oast, 16 Greene, 19 Naylor, Down: 1 Cider, 2 Rare Hare, 3 Water, 4 Lamp, 5 Princetown, 6 Brains, 12 Pasty, 14 Arms, 17 Ear, 18 Yo

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.

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