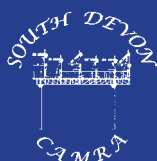


60TH EDITION

WINTER 2017



Ye Olde Cider Bar - CAMRA Cider Pub of the Year 2017



South Devon CAMRA

Supporting Real Ale in the South West



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WELCOME

**60TH EDITION
WINTER 2017**



Hello,

Ye Olde Cider Bar in Newton Abbot has been awarded CAMRA National Cider Pub of The Year 2017. This is the second time the pub has picked up this award and the previous time in 2011 was under different ownership. (Continued on page 17) »

Also in this edition:

- **News about your local pubs and breweries**
(pages 6 to 9)
- **Focus on the Pigs Nose Inn, one of South Devon's most popular pubs**
(pages 12 and 13)
- **Salcombe Brewery opens their new site**
(pages 30 and 31)
- **CAMRA thoughts on the Autumn Budget**
(page 11)
- **Grumpy on cider**
(pages 36 and 37)

And, we've a brand new website. Check it out at
southdevon.camra.org.uk

Cover picture:

Sarah Newson presents the Cider Pub of the Year award to Jonathan McCool and Kim Leonard.



*Cheers,
Andrew Thomson
Editor*

Your What Pub scores will be used to inform the Good Beer Guide choices in February. It is important that you complete your scores by **2nd February 2018** for them to be counted.



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WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
15 Dec	20:00	Social	Blue Anchor, Teignmouth
9 Jan	20:00	Branch meeting - Pub of the Year choice	Royal Seven Stars, Totnes
17 Jan	11:00	Midweek social	Start at Teign Cellars, Newton Abbot
13 Feb	20:00	Good Beer Guide selection	Crown and Sceptre, St Marychurch
21 Feb	12:00	Midweek social	Start at The Bridge, Topsham
13 Mar	20:00	Branch meeting - Pub of the Year choice	The Jolie Brise, Teignmouth

Beer Festivals

Date	Event	Location
8-10 Dec	The Queens Arms Charity Beer Festival	The Queens Arms, Brixham TQ5 8BN
15-17 Dec	Festive Dark Beers Festival	Blue Anchor, Teignmouth TG14 8EG
19-20 Jan	Exeter FOWA	Exeter City FC, St James's Park, Exeter EX4 6PX
26-27 Jan	CAMRA Salisbury Winterfest XXI	Royal British Legion Club, Salisbury SP1 1DL
26-28 Jan	Beer Festival	The Albert Inn, Totnes TQ9 5AD
17 Feb	Dartmouth Beer Festival	The Flavel, Dartmouth TQ6 9ND
20-24 Feb	GBBF Winter 2018	The Halls, Norwich NR3 1AU
6-8 Apr	Sausage and Cider Festival	The Albert Inn, Totnes, TQ9 5AD

Please check individual events prior to attending.

The Queen's Arms in **Brixham** held their 5th Charity Beer Festival on the weekend of 8th - 10th December with 30 plus ales and ciders, great bands, and this year supporting PATH (People Assisting Torbay's Homeless).

On a recent visit to the **Sandy Park Inn** in **Chagford**, Otter Bitter, Dartmoor IPA, and St Austell Proper Job were sampled.

The **Bear and Blacksmith** in **Chillington** has new owners. Claire Monday and Malcolm Church met when both of them were working at another Inn in the area and dreamt of one day running their own together. We wish them well in their new venture.

The Seven Stars in **Dartmouth** reopened recently after a long closure. Owned by Quality Inns, considerable refurbishment has taken place to this Grade II listed building with 16th and 17th-century features, which was originally two separate houses that were converted to form this pub in the mid-18th century. It claims to be the oldest Ale House in Dartmouth. There is an attractive ground floor that serves as a bar and restaurant and an upstairs restaurant to open in 2018 that can be offered as a function room. The pub will have B&B in en-suite rooms.

Cask beers includes Dartmoor Jail Ale, Sharps Doom Bar and Otter Amber. The intention is to have a regular guest ale.

The **Palk Arms** in **Hennock** has a new landlord. Mike Rowland joins from The Railway Brewhouse in Newton Abbot, with some exciting new ideas, including the imminent launch of a new brewery! We wish Mike and Sadie the best in their new venture.

Management changes at the **Tally Ho** in **Littlehempston**. Original managers Ian and Kim Bowers have returned to take over management of this community owned pub.

Ye Olde Cider Bar in **Newton Abbot** is, for the second time, CAMRA Cider Pub of the Year. (See coverage on page 3).

The **Dartmouth Arms** in **Newton Abbot** has new owners, Chris Storey and Lucinda Brewer. On a recent visit, our reporter sampled Dartmoor Jail, Dragons Breath and Otter Amber. We wish them the best for their new business.

In **North Bovey**, the **Ring of Bells** has reopened after the fire that 2 years ago ripped through the thatch and historic timbers. Many original features have been restored in this 13th century pub.

There is a new venue in Winner Street, **Paignton** called **Peaky Blinders**. Based on the TV show of the same name it opened in September.

In the same street **The Oldenburg** has reopened after a refurbishment and is now featuring Dartmoor and Otter beers.

On a recent visit to **The Torbay Inn** in **Paignton**, our reporter enjoyed Tribute, Butcombe Gold, and guest Ghostship.

In **Preston**, the **Ship** has reopened after a refurbishment. »

PUB NEWS.... CONTINUED

The Journey's End in **Ringmore** has been awarded Best Pub 2017 in the Food and Drink Devon awards.

In the Taste of the West awards in Exeter, the **Victoria Inn** in **Salcombe** won best dining pub, and then went on to win The No 1 Place To Go. They have also been awarded Best Pub Restaurant in the Food and Drink Devon awards.

The long standing tenants Peter and Alex Crowther at the **Green Dragon** in **Stoke Fleming** retired at the end of November. Peter is a real character and has crossed the Atlantic as a single handed sailor multiple times, and the pub currently contains lots of memorabilia from his escapades. As we went to press the name of the new landlord was not known.

The **Castle Inn** in **Stoke Gabriel** has a new licensee. Bob and Bex Downing are offering CAMRA members 40p off a pint. Jail, Doombar and guest Atlantic were on the bar at a recent visit. We wish them well with their new venture.

Giles Hawkins, mine host at the **Albert Inn, Totnes**, celebrates a decade at the pub in December, and to celebrate, he is holding a mini-beer festival at the pub 26-28 January 2018, at which it is hoped to showcase all seven of the beers currently available from the pub's own Bridgetown brewery portfolio, as well as having other beers from afar, plus ciders. Also on the horizon for the Albert is a Sausage & Cider Festival, provisionally planned for 6-8 April.

The **Bay Horse Inn** in **Totnes** was the venue on the 25th November to celebrate the 4th birthday of New Lion Brewery and a great time was had by all.

BREWERY NEWS

Bays new seasonal ale for the winter season is 'Storm IPA', a refreshing red coloured IPA.

Devon Rock Craft Lager has been shortlisted for 'Best Drinks Product' at the 2017 Devon Life Awards.

Devon Dumpling was voted a CAMRA Southwest regional Champion Beer Of Britain in the Strong Bitter category.

Topsail won a gold award at the prestigious Food & Drink Devon Awards. Devon Dumpling & Gold also picked up silver awards.

Black Tor's popular Christmas Ale, Advent (4.8%) is available in pubs through December. It is a rich ruby red premium ale, fortified with special reserve port for a festive fruity finish.

January will see return of Resolution 4.4%vol, a refreshing golden straw coloured malty bitter late hopped with Wakatu hops from New Zealand with fresh zesty lime flavours and piney aromas. »

BREWERY NEWS.... CONTINUED

» Down Draught 4%vol continues to raise money for Devon Air Ambulance with 10p from every pint and bottle sold going to this local charity.

Limited Edition New Zealand IPA 5% has been bottled in 330ml bottles, only 3000 bottles were produced available in farm shops and off licenses.

Bridgetown Brewery continues to go from strength to strength. Two new beers are currently on the production line - "Wasted", a 4.7% bitter being brewed especially for a group of regular visitors to the Albert Inn, and "West Coast IPA", a punchier 4.7% "version" of "Cheeky Blonde. Both, along with the brewery's Christmas special "Queens Speech" (4.5%) are available before Christmas, and at the planned Beer Festival at the Albert from 26-28 January.

Devon Earth is proud to have supported the Abbfest fundraising beer festival again this year by supplying Devon Earth, Grounded IPA and Lost In "New Road". Lost In The Woods appeared at the Queens Arms Beer Festival.

Cask production at **Hunters** averages at least 3 brews a week that's with about fifty barrels a brew. The bottling plant is now running an average three days a week with approximately eight thousand bottles a time. Hunters are bottling their own products as well as others. Two examples are the National Maritime Museum and Bluebeards Revenge taking bottled beers brewed to their own recipes.

The Fifty barrels of the Halloween brew were literally presold proving this once a year brew is very popular, the Christmas brew is as usual Dashers Dinkle with a new improved recipe from Will the Brewer.

Premium has won the award for Best Bitter at the Quality Drink Awards, while Devon Maid Lager has won Gold at The Food Drink Devon Awards while Old Charlie achieved Silver.

New Lion Brewery has joined with 3 bottle shops in Plymouth (Vessel), Newton Abbot (Taphouse) and Exeter (Hop & Crafts) to brew DIBS an Eldorado New England Pale Ale (named for Devon Independent Bottle Shops).

New Lion Brewery marked its 4th birthday in November with the launch of a splendid Barley Wine in this year's 'Cellar Series', a tradition that has been going since the brewery's inception. December starts the process for next year's celebratory ale, and at the birthday party at the Bay Horse Inn there were a few bottles of the previous Cellar Series ales, the Russian Imperial Stout and the Quadrupel. Recent White Label ales include Chuckleberry Sour 5.4%, a fruity and tart treasure, and Double Stout 7.5%, a bold chocolatey brew and its first benefitting from the technique of using its own in-house yeast culture.

Riviera Brewing Company (RBC) has been busy supplying Ales to recent events both local and National. These have included The South Devon Railway Autumn Diesel Gala, CAMRA Ale Festivals in Wakefield and Birmingham.

Future events include the Exeter CAMRA Winter Ale Festival, RBC will be supplying a Ruby Porter 4.3% Porterhead. »

BREWERY NEWS.... CONTINUED

» Ales produced in the autumn have included Porterhead 4.3%, RBC Best 3.9%, Devonian 4.2% and Gold 4.2%. Focus has now turned to winter production with the Special Santa Express 5% which is a 'ginger' spiced Premium Ale and Christmas Gold 4%. A further batch of Ruby Porter will also be available.

All ale is available direct from the Brewery in small Cask and bottle

A trio of **South Hams Brewery's** finest ales have picked up some gongs in the latest Devon Food & Drink Love the Flavour Awards.

Black + White – Love the Flavour Gold, Wild Blonde – Love the Flavour Silver and Eddystone – Love the Flavour Silver.

Christmas cracking ale – Santamonium, is a jolly beer, perfect for accompanying a mince pie fest or washing down some hearty bubble and squeak.

St Austell Brewery has scooped four accolades at this year's Quality Drink Awards, held at London's Grosvenor House, including overall winner in the beer category for Big Job, St Austell's massively hopped 7.2% ABV big brother of mainstream brand Proper Job.

Alongside the main platinum award, Big Job also gained top spot in the IPA category, while St Austell's 5.3% ABV Eden Project-inspired Baobab wheat beer added a third win in the Speciality Beer category. Following close behind another St Austell Brewery Small Batch classic, 5.9% Sayzon Belgian Farmhouse Ale – which recently won gold at the European Beer Star awards – claimed silver in the same category.

St Austell Brewery's visionary partnership with Moscow's New Riga's Brewery to create Black Square Russian Imperial Stout for both the UK and the Russian markets has earned the company a special Collaboration Award at this year's Insider Media Made in the South West (MiSW) awards.

The Winter Season has got off to a good start at **Teignworthy Brewery** with planning for the cold months ahead. Teignworthy's tasty Winter Warmers, they are renowned for, rear their heads once again!

Cor Bugga 6.2% with Port, Yule Tide 5%, Christmas Cracker 6% and their New Year Resolution 5%. An easy Santa's Tale 4.1%, golden will also be on offer. The Exeter and East Devon Festival of Winter Ales will sell Martha's Mild 5.3% a dark red ruby and Cor Bugga!

Totnes Brewing Company has made its first fruit beer using raspberries from Ashprington. Bronx Cheer 5.2% uses 3 times more raspberries than hops and from pictures on its blog looked like a lot of fun, if not a bit sticky.

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The Chancellor unveils a Budget bonus for pub goers

Following the Chancellor's Autumn Budget announcement to freeze beer duty and extend the £1,000 business rate relief for most pubs in England, CAMRA's National Chairman Colin Valentine said:

"Pub goers were fearing the worst from this Budget but will now be raising a glass. Freezing beer duty will help arrest rising beer prices and keep the British pub going tradition affordable. I will be celebrating this decision in my local this evening and I hope millions of beer lovers across the country will be doing the same. Now, to make a real, lasting difference we hope that this move represents the first step towards a long-term freeze. CAMRA is calling on brewers to match the Chancellor's support by holding beer prices so that local pub goers benefit."

On the subject of business rates in England, CAMRA's National Chairman Colin Valentine said:

"We welcome the Chancellor's decision to extend the £1,000 rate relief for pubs for one more year. This shows that the Government is alive to the threats facing English pubs although more needs to be done. CAMRA is calling for further action to secure a thriving pub sector and would like this relief to be made permanent and increased to £5,000 a year. We would also like to see a wholesale review of the business rates regime, which unfairly penalises pubs and rewards online retailers."

Following the plans announced by the Chancellor to increase duty on higher strength ciders, CAMRA's National Chairman Colin Valentine adds:

"This will be disappointing news for a number of traditional cider producers who will be hit by this measure, unless an exemption for traditional produce can be secured."

Jackie Parker, Chairman - Key Campaign 1, CAMRA commented:

"Over the past few months, our members have collectively sent more than 10,000 e-mails to our local MPs urging them to put pressure on the Chancellor to show support for pubs."

All of our hard work has paid off in the Budget on Wednesday. The Chancellor has listened to our numerous calls and has frozen beer duty, as well as extending the £1,000 Business Rate Relief for pubs in England for another year.

These moves will help arrest rising beer prices and keep it affordable to enjoy a pint or two in your local.

Of course more needs to be done. We'll be campaigning for the Business Rate Relief to be extended and made permanent, a full review of Business Rates, and we will be raising concerns about the impact of plans to increase Duty on higher strength ciders. By continuing to make our voice heard, CAMRA and more importantly you our members have proved we can ensure the Government is alive to the threats facing our pubs."

PUB IN FOCUS – PIGS NOSE INN

For the first in a series examining popular pubs in our area, we ventured into South Hams to check out the Pigs Nose Inn in East Prawle, where we met landlord Joss Webber.

How long have you been here, Joss?

The pub's been in our family for 17 years. My mother and father moved down here from London back in October 2000 with no previous pub experience. They had experience in the music industry, owning practice rooms in Putney which saw some of the greats like Bob Marley and Bob Geldof - they all practised in their studios. When my father wanted to retire, the plan was to move down to Devon. We used to go on holiday to Hope Cove, so they thought let's do something out of the ordinary and we came to East Prawle and bought a pub!

Why a pub?

I guess my father's always wanted a pub to sell his own beer but lacked experience, so we asked the local CAMRA branch for advice when setting up! It's also very social. Our pub is almost like your living room and you're inviting people into your front living room to share the space. When we moved we found a large hall was connected to the pub so decided to add live music. The first band was the Yardbirds who came down to play for all the farmers and locals. Back then we didn't even have a stage; they played literally on the floor over there.



Landlord Joss Webber serves beer from the barrel

Pub ownership?

It's a free house and we bought it as a free house. At the time I was at university and thinking about the education route and then applying for jobs, but I realised I had my future all planned out doing something I really enjoy - it's good fun. We now run it as a partnership between me and my parents, so we are all working together. I've taken over the reins of the pub. My dad's enjoying more of the social aspect of it now, which I am as well, of course!

The future?

I don't want to change it really. There are a few things I've changed, like card payments and we've an espresso machine, but apart from that, the hall has a refurbished bar with beer straight from the barrel. It's now more a functioning bar which it did need. But there are not huge changes. We're not turning it into gastro or wine bar or anything like that. It has still got to be a proper locals pub. Past generations of drinkers would still recognise their pub.

Secrets of running a successful pub?

For us it's to run it like it's your home and the place you like to go out and enjoy. It's not just a business, it's very much a part of who you are. I think people feel like they've come to a homely atmosphere, rather than they are coming into a general pub. »

PIGS NOSE INN.... CONTINUED

» History of the pub?

East Prawle dates back 500 years and is in the Domesday Book. This building started as a hotel called the Union Hotel and when the era of cars came it became a petrol station and pub. Pictures on the wall of the pub show its history. There was smuggling activity in the village with auctions of 'spoils' held in the pub. There's evidence of inland beacons beckoning ships onto the rocks, which were then raided. There is a map in the pub of the hundreds of wrecks off the coast.

Now, to the beers

We're all into real ales. Our most popular beers are gravity fed straight out of the cask. Plus we have one which is on the pump. We have South Hams beer as we've built up a relationship with them, and our customers really like their beers; I grew up drinking Eddystone! Plus, it's only from 3 miles down the road. We also have Otter Bitter for a bit of variety; this is popular with walkers as it's a little bit weaker! Eddystone is our most popular beer with Devon Pride second. We then have a guest pump - if someone suggests a beer then I'll put it on to see what customers think.

Events?

We have music nights, darts and euchre matches in the winter. I would like to do some quiz nights. We can use the hall more now that there is air conditioning installed, so we'll be able to use the space during the winter months as well. We bus customers here for functions from Kingsbridge for all our large events, so people can stay in the Kingsbridge area, especially useful in the winter months as camping is quite difficult! All our function tickets are available online, over the phone or over the bar. We use proper tickets now as

we have a scanning machine. It's quite useful also to know how many people to expect! Most of our events are sell-outs, mainly national artists, but it's great to support local artists. We don't have the London studio any more. Bands used to need that facility, but the music industry has changed a lot. Now they do their own because it's cheaper - the whole thing has moved on. People can set up recording studios in their own home now delivering a professional standard.

I'm looking into running a beer festival. We could run it all day, again busses out from Kingsbridge. Beers would be along one wall of the hall with live music on the stage. We'd have all ales delivered straight from the breweries. Watch this space...(Ed)



Mad Dog Mcree setting up at the
Pigs Nose Inn

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**CAMPAIGN
FOR
REAL ALE**

THE 177 BUS ROUTE JOLLY

On a rather damp July day, four of us met up at the railway station to embark on a bit of a public transport mystery tour of a relatively unknown (to us) part of South Devon. Our leader staggered onto the concourse in the style of the living dead, a spectral and palsied vision tormented by the excesses of the previous night. He clearly needed the hair of the dog, if not the entire pooch.

I purchased a Devon day bus ticket for £9 which enabled me to travel on any bus in Devon. Of course I had to buy a train ticket. Our first point of call was Newton Abbot and then a short stroll to Newton Abbot Bus station. Unfortunately we were too early for The Railway Inn.

We caught the 177 country bus to Abbotskerswell for a visit to The Court Farm Inn. It is a lovely country pub with a very pleasant garden. On offer inside were Bass and Tribute both on pump and straight from the barrel, as well as Jail ale and Otter. It is a lovely stone built pub with very welcoming staff. Lots of horse brasses on the very old beams. The background music was very soothing too. The tribute on cask was even better than usual, though this was our first pub of the day.

Our next point of call found us doing a bit of off road walking through some pretty muddy fields being observed by some very curious cows.

When we came to a small country lane our leader said "turn left" so off we went in totally the wrong direction as it happened, for a couple of kilometres downhill until we came to a 4 way crossroads. It soon became apparent our leader had problems map reading. Captain Mainwaring springs to mind! After asking a couple of passing vehicles for directions a hasty U-turn was arranged.

We eventually arrived at The Two Mile Oak on the main road between Newton Abbot and Totnes. It is predominately a food pub; on offer were Otter, Jail and Bass, all from the barrel. We retired into the large beer garden with its car park overlooking a horse riding equestrian centre. Then there was a downpour.

The next stop on our trip was The Wellington at Ipplepen, complete with a handy bus stop right outside the pub. It is a very comfortable hostelry serving Otter, Doom bar and London Pride, although this beer was not available on our visit. On Sundays it serves a carvery in the very large dining area.

Just down the road we were looking for The Plough pub but it had been turned into housing so instead we had a warm welcome from the Conservative Club. On offer were Jail Ale and a very pleasant Bridgetown bitter.

We left in good time to catch our bus but, bizarrely for Devon, it appeared at the top of the hill 3 minutes early! One of our party still had the energy to gallop like a gazelle to intercept the vehicle before it pulled away, so we were spared the indignity of an hours wait.

Our arrival at Littlehempston was after 3pm so we were not able to visit the Tally Ho. On offer at the nearby Pig and Whistle were Hunters Devon Dreamer, Hanlons Yellow Hammer, Dartmoor and Jail ale. It is a Tudor style pub right on the main road and is popular eating house.

Then it was onto Totnes and a visit to The Albert Inn, which is home to Bridgetown Brewery. It is a good old fashioned British pub, which we need more of, as sadly they are dying »

THE 177 BUS ROUTE JOLLY... CONTINUED

» away. On offer were Bridgetown Brewery bitter 4.2%, Albert Ale 3.8% and Cheeky Blonde with Citra hops at 4.5%. All beers were well received and this pub is well worth a visit.

By this time the weather had turned a lot dryer and warmer so it was off up the hill to The Totnes Brewing Co, which consists of a microbrewery and craft ale house. This place has become something of an institution in Totnes and is well known for its large selection of craft beer. One beer I did notice on offer on the wall menu was Avarice Imperial Stout from Totnes Brewing Company; a whopping 10% and a hefty price tag of £5 a half or £3.30 a third. The pub itself is worth a visit, though it does have a "hipster" feel to it.

Then it was off to The Bay Horse with its excellent range of beers from New Lion Brewery including Pandit, Mane Event, and Totnes stout. It is a very busy pub with a large beer garden, perfect when the sun is out.

Our final stop was at The New Lion brewery on the way to the train station. The staff are very knowledgeable and it is a unique drinking environment well worth popping into, though space is at a premium. On draft were the wonderful Pandit, Tea Q9, Totnes Stout and the extraordinary Equinox. If you want bottled beers of various types they are available to take away if required.

So overall a very pleasant day out was had by all ending up at an unusual venue and for the most part the weather played its part.

Phil Ward
Plymouth CAMRA

CAMRA NATIONAL CIDER PUB OF THE YEAR CONTINUED FROM PAGE 3

» Sarah Newson, Cider Pub of the Year organiser says: "It is a fantastic achievement to be named the National Cider Pub of the Year once - never mind twice! This is the first time a pub has taken the title more than once in the 13 years the competition has been running. Ye Olde Cider Bar is one of the few pubs in the country that sells cider, perries and fruit wines exclusively. Its success is a clear indicator of the fantastic range of quality real ciders and perries they have available, along with the welcoming atmosphere and old world ambiance. It is a most deserving winner."

Landlords Jonathan McCool and his partner Kim Leonard are new to the trade, only taking over the running of the pub in November 2015. Their predecessor Richard Knibbs ran it for over 40 years.

Jonathan says: "We're absolutely enthralled to be able to accept this award! Despite the continuous pressures on the pub trade, we have endeavoured to continue the legacy of Ye Olde Cider Bar. We have worked hard to make it our aim to become a southwest hub for ciders and perries, sourcing a wide range of produce from small local businesses and building on the fantastic reputation of the bar. We are lucky to have such great support from our friendly, knowledgeable staff and of course our regular customers."



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AWARDS FOR LOCAL PUBS

South Devon CAMRA has recently presented three more of our Good Beer Guide-entry landlords with certificates marking 10 years' consecutive entry in the annual guide. In Ashburton, Jim McNichol has been in charge at the Exeter Inn, the oldest pub in the town, for 31 years, with a highly-impressive 16 of them in the Guide. The wood-panelled main bar dispenses 2 ales from Dartmoor Brewery, and local Thompstone's cider. Presenting the award, branch Vice Chairman Ian Packham said there are about 350 pubs in the branch area, and only a small number make it into the Good Beer Guide, let alone 10 consecutive years, making Jim's a standout feat.



*Jim McNichol receives his award
from Ian Packham*

At Widecombe-in-the-Moor, The Rugglestone Inn is both picturesque and Grade 2 listed, with a moorland stream running past outside, and a pretty lawned garden opposite. Here, Ian praised licensees Richard and Vicky Palmer for doing a superb job in keeping up the reputation and appearance of the historic pub, as well as the quality and condition of their ales, as he presented the certificate, which was again to 'A Champion Landlord and Champion of Real Ale'.

And over in Kingswear, Colin Lang, of the Ship Inn was presented with a certificate marking 10 years consecutive entry in the Good Beer Guide. Colin has actually run the pub for the past 12 years- all of them being in the Guide. The citation was to 'A Champion Landlord & Champion of Real Ale'. In a light-hearted presentation, the branch's George Hemmings said that it was difficult to get into the Good Beer Guide, but the really tricky bit was staying there, making Colin's achievement all the greater. The award was made more poignant as Colin is now retiring and we wish him a very happy retirement!



*Ian Packham presents the award to
Richard and Vicky Palmer*



*Colin Lang receives his award
from George Hemmings*

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The Monks Retreat Inn	Broadhempston	10p off a pint
The Drum Inn	Cockington	20p off a pint
The Cherub Inn	Dartmouth	60p off a pint
The Ship In Dock Inn	Dartmouth	10% off a pint
The Torbay Inn	Paignton	£3 a pint
Waterside Inn	Paignton	10% off a pint
The Oak	South Brent	10p off a pint
The Castle Inn	Stoke Gabriel	40p off a pint
The Kents	Torquay	50p off a pint Monday-Friday
Yates	Torquay	10% off a pint

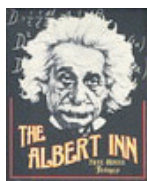
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AN AFTERNOON IN SHALDON AND TEIGNMOUTH

What do you do on a Wednesday in mid-October? You could do worse than head for Shaldon, where, at the Conservative Club, the ales are not only kept in good condition, but CAMRA members are welcomed to enjoy them. Chairman Grumpy, a staunch non-Conservative, has even joined, to take advantage of the keen prices. As it happened, our numbers were somewhat depleted due to holidays, but boosted by the arrival of our photographer (and now News & Brews editor) Andrew, with some Exeter CAMRA members, who had headed South and West for the day. Our party complete, we enjoyed good Tribute, Reel Ale, and, and, all the way from Yorkshire, Timothy Taylor's Boltmaker.

In due course we made our way to The Ferryboat, where the atmospheric beamed bar was home to Jail Ale, Old Moggie (on gravity dispense) and the ubiquitous Doom Bar. This was followed by a visit to the London Inn - now in the Good Beer Guide along with the Con Club - which was very busy with lunchtime diners, enjoying a range of tasty-looking dishes. We, of course, were more interested in the Proper Job and Otter Bitter on offer.



Where's that bus?

At the other end of the village, the Shipwrights is as the end of a lane abutting the Shaldon end of the bridge across the river. Some of us ate here, to accompany the good Salcombe Gold and Sharps Atlantic- yes there is more to the brewery than Doom Bar.

Shaldon 'done', a short bus ride took us over the bridge to Teignmouth, where the obvious destination was the G.B.G.-listed Blue Anchor, with its fine selection of 6 ales and 2 real ciders. I even found a beer I hadn't tried before - the light and moorish Saphir Ale from St. Austell. Tickers 1, Grumpy O. All too soon, it was time to leave for my bus back to Torbay, but I believe some of the party went to The Jolly Brise, the town's Wetherspoons, where the autumn beer festival was in full swing.

Peter O'Nions

ONE REAL ALE AT A TIME

For the past 35 years I've lived, worked and played in Canada's Southern Ontario. The winters are brutal, the summers are hot and the cold brew you looked forward to on the back deck (or better yet, lakeside on the dock) when the cooler hours of the evening have rolled around is likely a pilsner concoction cooked up by one of three large brewing corporations: Labatts, Molsons or Carling/O'Keefe. Slim pickings, but when the mercury has been in the plus 30's for the past 10 hours, I for one wasn't too darn picky. Crashed out in a Muskoka chair, liberally sprayed with bug juice and with the smoke from the BBQ wafting past, there was no better way to kick off a Friday evening. I'd sit in the company of good friends, occasionally smirking to each other, wondering aloud what vile brew those poor yanks, mere miles away across the border, were holding in their hands. Little did we know how precarious our incremental position up the ladder was.

A typical Friday night would require a trip to The Beer Store for weekend beverage supplies. The ubiquitous Ontario beer outlet had a monopoly on beer sales and was run by the Ontario provincial government. No beer available at an off licence or supermarket. TBS was the only game in town. Folks would aspire to a job at TBS for union wages, government benefits and (we always suspected) first dibs on the dented cans or damaged cases.



The Beer store

If you were young and hip you'd likely plunk for a case of 24 Labatts Blue, Molson Canadian or Carling, the older gents turning towards Labatt 50 Ale or Carling/O'Keefe's Old Vienna. With two guys carrying the beer case between them the spoils were carted back to whomever was hosting that week's deck party and the libation would commence. When I first arrived in Canada most beer bottles were sold as a 'stubby' design. It fitted well in your hand, had a non-twist off cap requiring a bottle opener and was well established for generations. I remember well the hue and cry when the beer

companies proposed to phase them out in favour of the more modern tall neck bottle that is still the standard today. The stubs were fun. There was the whole ritual of removing the bottle cap. The smokers would learn how to flick them off using their bic lighter and the hard men would simply pry them off with their teeth. (Wouldn't fancy their dentistry bill later in life) Or you'd have to use a bottle-opener that was referred to in colloquial slang as a 'church key'. On one of my early drinking experiences I recall a group of us humping a case of beer towards a park with the intent of cracking a few under the stars. Someone asked if anyone had bought a 'church key' with them as we happened to be passing a church on our way.

"Wait a sec, we're not going to drink in the church are we?" I asked. My alarm at the prospect of being caught disrespectfully debauching in such hallowed surroundings showing through. This elicited a healthy round of laughter and mockery from my companions. »

ONE REAL ALE AT A TIME.... CONTINUED

» ‘Trust me, you’ll become well acquainted with the church key but it won’t be anywhere near a church”. That turned out to be all too true.

Sometime around 1989 Labatts introduced a brand that swiftly became everyone’s favourite. Labatt’s Classic. This was a premium brew that made everyone stand up and take notice from the get go. It cost more than the run of the mill brands, had a fancy gold foil wrapper around the neck and all the advertising spoke of how long it was aged. It sounded more like a wine than a beer but I can attest that from the first slug you were hooked. At Christmas time you could order a special festive batch that was delivered to your door in a wooden crate. Prizing the lid off with a crow bar was a sure fire sign that the holidays had arrived. I’m guessing many of those wooden cases are still doing sterling service as tool chests and tickle trunks all across Canada. Alas the brand is no more. When Labatt’s was eventually taken over by an even larger corporation they stopped making it as its popularity was jeopardizing the sales of their flagship brew. Something called ‘Stella Artois’.

Thankfully that void began to be filled with smaller microbreweries that started to nibble away at TBS monopoly. Amsterdam started brewing in Toronto, Creemore Springs turned on the tap, The Upper Canada brewery started up, so gradually the small brewer revolution gained momentum. Now TBS has to carry a reasonable percentage of these ‘alternate offerings’ by law so the days of ‘which pilsner do I choose’ have thankfully been left behind.

That said the situation is far from rosy. I’ve always been a real ale fan and would be sadly reminded just how bleak the Canadian beer landscape was whenever I travelled back to the UK for a family visit. Sitting in my local, looking at the line of guest ale hand pumps, I’d down a pint of whatever bitter was on offer as finding a domestically brewed bitter in Ontario was a fool’s errand. Until recently the only option for a bitter in most beer stores was Wellington Arkell. This was a decent enough brew we thought. Seven out of ten but lacking any real competition there was no yardstick with which to make comparisons. The only other options were a small selection of imports. Newcastle Brown usually. Yikes.

Now I’m back in the UK and rediscovering my real ale roots one pint at a time I can officially revise my previous ranking. Wellington Arkell gets a six at best. Perhaps that’s why even it was pulled from circulation recently. Domestic bitter options in Southern Ontario are now mostly zero.

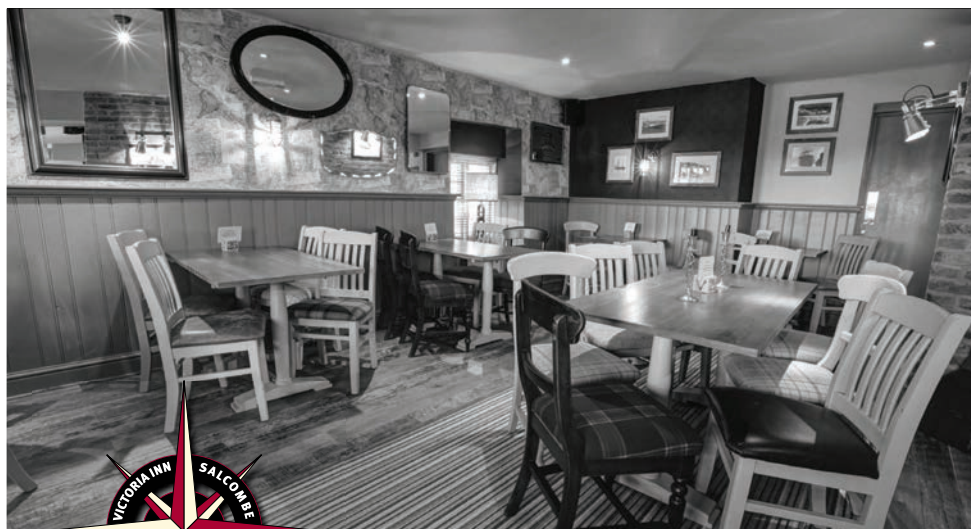
A good friend also tells me that ‘the big three’ beer corporations are also considering phasing out the glass bottle in favour of cans and plastic containers. Cheaper to transport, easier to recycle. Your favourite beer only available in cans. ‘Can’ you imagine?

I believe I made it back to the motherland just in time.



Labatt Classic delivery

Kevin May



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FR01	Rugby shirt (long sleeve, solid body, white collar)	S - XL 2XL 3XL	black, bottle green, burgundy, chocolate, slate grey, navy, purple, red, royal, white	£19.50 £20.50 £21.50		
J262	Sweat shirt	XS - 3XL	black, bottle green, bright royal, burgundy, classic red, convoy grey, french navy	£13.00		
JK265	Hoodie (Pullover)	XS - 3XL	white, black, french navy, bright royal, classic red, sky blue, light oxford grey	£15.50		
RC80	Cap	Adjustable	apple, black, bottle green, grey, navy, orange, purple, red, royal, white, yellow	£7.00		
	Beanie hat	One size	white, black, light grey, graphite, stone, navy, royal blue, burgundy, bottle green	£4.50		
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BREWERY IN PROFILE – SALCOMBE BREWERY

Salcombe Brewery Co. has been trading since spring 2016. Their innovative new brewery is a unique concept built on the site of a decommissioned water reservoir. This utilises the natural ambient temperature of the underground facility for storing ales at perfect conditioning temperature. Along with the upcoming installation of solar cells this helps make the brewery as energy efficient as possible. The site also has its own 215ft borehole which has recently started supplying the brewery with its own source of pure Devonian waters perfect for ale brewing.

The brewhouse is representative of the renewed energy and ideas since Salcombe Brewery Co. secured investment to fund this state of the art 20-barrel brewery with 4 fermenting vessels, capable of producing 80 barrels a week.

The new company logo and pump clip design is inspired by their local surroundings, and represents the fact that the Salcombe estuary is one of two places in the UK where the seahorse lives. Salcombe Brewery Co. takes immense pride in their local roots and their high-quality beers.

The new brewery welcomes visitors for pre-booked brewery tours or brew days for those interested in learning about brewing and sampling their ales. The Brewery Shop is open throughout the week 10am - 4pm and on some Saturdays 10am - 2pm (seasonally), and sells beer, gift packs and branded merchandise.

The Brewhouse taproom can also be hired to host parties and corporate events in a unique setting. They can also supply their beer for weddings, parties and other events in a variety of polypins and casks sizes.

Behind the Beers

Salcombe Brewery currently has a three-man brew team, Tom Madeiros, Chris Lang and Sam Beaman. Head Brewer, Tom hails from Massachusetts, USA and since joining the team he has been experimenting with different recipes to perfect the core range of cask ales. These new beers were launched in early Summer 2016 and have been positively received by licensees and consumers alike. Tom was joined by Chris in August 2016 and has been learning the art of brewing from Tom and also training at Wimbledon brewery. Sam is the latest addition to the team joining in September 2017 having recently completed his Masters in brewing. »



Salcombe brewery new Brewhouse

SALCOMBE BREWERY... CONTINUED

» Recently, Chris and Sam produced the first of the Salcombe seasonal ale range, Stormwatch. This was brewed using the Brewery's own water source and in doing so Salcombe Brewery hit their milestone of becoming solely dependent on their own local water supply.

Beer Range

Devon Amber, a classic best bitter. Amber in colour with a dry hoppy aroma and flavour, with a sweet malt backbone. Delightfully dry and hoppy with an ABV of 3.8%.

Lifesaver, a refreshing 4.8% ale, deep copper in colour with a smack of citrus and orange peel and luscious malty flavour. A dry citrus finish with a taste of liquorice.

Salcombe Gold, a light refreshing straw coloured ale, made with North American hops, to give a wonderful hop aroma and taste, with long hoppy finish at 4.2% ABV.

Seahorse, at 4.4%, a delightfully smooth drinking ale, deep gold in colour with a spicy hop character.

Shingle Bay, a light easy drinking ale, with fruity aroma and flavour. Smooth to the taste with a crisp revitalising finish. ABV: 4.2%.

A multitude of other recipes are in development by Chris and Sam to satisfy seasonal demand and tastes, for example recently brewed Stormwatch Ale. A ruby red rye ale at 4% ABV ideal for hunkering down in your local pub whilst the Autumn/Winter storms lash on the window. Brewed with both British and New World hops creates a flavoursome beer that is subtle and complex.



Chris and Sam mashing in



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QUALITY SPEAKS FOR ITSELF

CREDITON

Summer is here and there are still a large number of pubs to visit so after a bit of discussion and research Colin and myself decided that Crediton was worth a visit, ten pubs, one GBG and one J D Wetherspoons, three did not serve real ale and none mentioned on the national inventory but there was a brewery on the way home at Half Moon, Hanlons, which had a bar on Friday night. This should be enough to entertain us for the day, and a plan was hatched. A train to Exeter, bus to Crediton, job done. It all started well, we arrived at the station on time but we jumped on the first train then realised this was too slow and we might miss the first bus in Exeter, we did and the next bus didn't turn up but eventually one did and off we went. Crediton by 1 o'clock but some pubs didn't open until then anyway. A stroll up the High Street to the furthest away pub, it is always better to walk downhill and towards the bus stop. This was the Duke of York, it was tucked around a corner and not obvious until you were almost on it. A small and fairly basic town boozer, quiet at this time of day but two beers on offer both from Devon, Bays and Dartmoor, there was a garden too.



Duke of York

Now it was lunch time so a short walk to Parliament Square and the Three Little Pigs, yes that is the name of the pub, it looked good, an old Bass sign on the wall partially covered by creepers, hanging baskets and flags. A small garden area at the front but inside the walls and ceilings were covered by paraphernalia, rugby cushions predominated. There were five beers on hand pump, local and from afar, and our only sighting of Tribute. We sampled several whilst we ate lunch, we had to reject one but it was changed immediately. Then a few minutes of excitement, the Sandyford Orchards delivery truck arrived and kegs of cider were unloaded and dropped down into the cellar, literally dropped onto a cushion using a reverse spin to prevent them rolling the wrong way, very skilful and done quickly a pleasure to watch.



Three Little Pigs

So fed and watered, I mean beered, we moved on to the Mitre. This had a modernised bare interior quite dark and two beers one from Wales Gower Power and very good. »

CREDITON.... CONTINUED

» The garden was very attractive and had a covered area. We met a couple of local lads who had been in the first pub and then in walked a man who had been in the second pub, Crediton has mobile drinkers! We partook of the local knowledge of these experienced pub visitors. We moved on, we had passed the White Swan, closed for redecoration and the Ship Hotel, no real ale, to the Kings Arms. A back street town pub a bit olde world with a caged parrot, it was very quiet and only one real ale, Yellow Hammer on gravity in a pin but at the end of the barrel.

Now downhill to the Crediton Inn, GBG with lots of beers. It is a much more modern pub, one large room square and empty, we were the only customers for a while until one of the mobile drinkers and his mate came in. There were 6 beers and the ones we tried tasted excellent, there was a small outside drinking area but it rained so we stayed inside. Time to move to the bus stop which was outside the Buccaneer but we didn't have time to try that one. Bus to Half Moon and a short walk to Hanlons Brewery and the Friday night bar, we were a bit early but were not the first customers. Well if you cannot get good beer in a brewery where can you? They were on top form and cheap but only three of their beers on handpump. It is a very new bar above the brewery with a view of the brewing area, very pleasant, but we could not stay too long there was a bus and train to catch. We didn't wait long for the bus but on arriving in Exeter we had a few minutes to spare so we popped into the Great Western, this was quite busy and had at least six beers on. Just time for a couple of swift halves of Dawkins beers and off to the station. Not too long and we were back in Newton Abbot and while Colin waited for his transport we had to have another quick half of Platform Five's beer. Phew a lot of pubs and a lot of beers, no Doom Bar seen, two breweries not a bad day out.

Roger Adams



THE GRUMPY OLD MAN CASTS HIS EYE OVER THE INCREASINGLY MURKY WORLD OF CIDER

Let's be very clear. I do not especially like swede or chew straw. Neither have I any interest in tractors or combine harvesters let alone in the Wurzels, but I do enjoy a cider. When I say cider, I mean just that, and not the modern abomination referred to as fruit ciders which are merely an extension of the dreadful alcopops of yesteryear. Any idiot will know that cider is made with apples and so where does the passion fruit, kiwi or rhubarb/custard come from? (yes there is such a fruit cider, but not sure how custard ever became a fruit!). I have even heard people say that they must be healthy with all that fruit. Sorry to disappoint them, but these concoctions have probably never seen any fruit and are more likely to be made from some disgusting industrial gloop. In any case, what is wrong with the healthy aspects of apple juice? Fruit ciders are so sweet that they should really carry a government health warning along the lines of –beware, acute danger of diabetes. With any luck they will go the same way as the now declining pear cider. If cider is made from apples and perry from pears then what precisely is pear cider? Of course, it does not exist except in the distorted mind of those lunatics involved in the bizarre world of marketing, branding and advertising. I recently saw a billboard for a national cider brand which contained all the inanities of these dark arts. Firstly, the brand must have provenance and in this case it was Fred and his mate Percy on some late 19th century velocipede working in conjunction with Tommy the horse whilst stressing that the tradition continues into the modern day. Surely they have moved over to the internal combustion engine by now with Tommy and his descendants long gone to the knacker's yard! Secondly, it must be portrayed within a backdrop of bucolic bliss on one of those few summer's days when it wasn't raining with the apples gently ripening in the dew covered background. Thirdly, the product should be as personalised as possible rather than given any indication of mass production. In this case, they were apparently using recipe number nine. Note the word recipe with its cosy home feeling, attention to detail and individual preparation. If was to go to a reputable cider maker and ask about their recipe I would expect them to reply "What are talking about boy, it's a simple process of pressing the apples. Do you think I then stand over it adding little bits and pieces? What world are you living in"? Clearly, I would be in the fantasy world of the advertiser. Amongst all of this old tosh there was not one mention of the nature or properties of the cider reinforcing the impression that advertising is all about the image and next to nothing about the substance. Now for the cider drinkers and I actually came across a cider ticker, but he was from Birmingham which might well explain something. At festivals you will encounter the weird and the wonderful and last weekend I was asked if I could put some gas in the cider and presumably from my portable CO2 container with all the mayhem that would have entailed. Then there are always those who want the strongest and are invariably young males barely legal to drink. It is all strong you idiot (about 6% on average) and in any case what would be the difference between 6.5 and 7%? If I was in a generous mood I could assume that they were merely true utilitarians acting as rational consumers within classical economics attempting to maximise satisfaction and welfare from one fixed price. »

GRUMPY CONTINUED

» Alternatively, they were morons who just wanted to get blitzed. The young male can be a very strange creature indeed with even the most macho asking for the sweetest cider to which I usually ask whether they would also like a cherry and umbrella to go with it. Note that there is a contradiction here as the fruit ciders are easily the sweetest, but also the weakest and limited to 4% for taxation reasons. Macho man can't have it both ways-sweet and strong. However, it is perry that creates the most confusion and it is simply made from pears, but that is beyond some people's comprehension and as one person remarked "Ah, you mean using the apples that are too rotten to go in to cider making". I had real doubts whether this person actually knew what a pear was!

The world of cider is changing, but sadly not always for the better. Cider boxes are replacing the older tubs and might well look all very well when stacked up in their pristine condition, but the reality is that once used they collapse, fall apart and ruin the image. I have also been asked to write tasting notes which do not exist, all in the interests of bolstering image and customer care, but let's have a go- a fifth generation family run cider producer from carefully tended Exmoor orchards and gently blended apple varieties. The initial aroma is reminiscent of pastures with floral undertones merging in to a deeply satisfying full bodied taste with hints of lemon and cucumber. All totally meaningless rubbish

I had a dream the other night where I was at a festival and standing in the Bob Southwell Memorial Craft Cider Bar. There were a lot of stainless steel fonts purporting to sell the real stuff, cider cocktails and even the possibility of blending some horrendous syrups like lychees, quinoa or chillie chocolate with your cider. There were photographs of idyllic orchards, perfect sunshine and setting suns with many a meaningless set of tasting notes and even more ridiculous corporate mission statements. There was also a figure dressed in a smock with a straw hat displaying a maniacal grin and equipped with a pitchfork. Inevitably, the figure was positioned under the memorial sign and the association with myself was obvious. The whole episode was also a tribute to the daftness of advertising in attempting to juxtaposition the modern world with its traditional heritage and rural idyll. The only thing missing was a poem from Wordsworth, but I don't remember him mentioning cider, but if he had of done you can be certain that it would have been hijacked for more marketing absurdities!

Bob Southwell

Aka the Grumpy Old Man

Your What Pub scores will be used to inform the Good Beer Guide choices in February. It is important that you complete your scores by **2nd February 2018** for them to be counted.



Thanks to all our contributors:

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