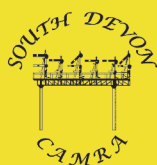


62ND EDITION

SUMMER 2018



SOUTH DEVON
SUNSHINE
BEER & CIDER
FESTIVAL
CAMRA
26-28th July 2018



South Devon CAMRA

Supporting Real Ale in the South West



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WELCOME

**62ND EDITION
SUMMER 2018**



Hello,

South Devon's Sunshine Beer Festival runs from 26th to 28th July at Newton Abbot rugby club - see more on page 4.

Also in this edition:

- **News about your local pubs and breweries**
(pages 6 and 7)
- **Awards time for South Devon pubs**
(pages 18 and 19)
- **SIBA Tuckers Maltings winners**
(page 21)
- **Pub in focus - The Queens Arms, Slapton**
(pages 10 and 11)
- **Brewery in profile - Black Tor**
(pages 24 and 25)
- **Grumpy on dogs**
(pages 32 and 33)



*Cheers,
Andrew Thomson
Editor*

Please enter your monthly What Pub scores by the **6th** of the following month for them to be included on that month's database. For a 'how to' description of scoring see southdevon.camra.org.uk





**26-28
JULY
2018**



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WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
12 June	20:00	Branch AGM	Highweek Village Inn
20 June	10:45	Midweek to Chudleigh	Start 39 bus at 10:45 at Newton Abbot bus station
23 June	Midday	Social	Summer Moon festival
10 July	20:00	Branch meeting	Conservative Club, Paignton
3 August	19:00	Branch BBQ	Hunters Brewery

Beer Festivals

Date	Event	Location
15 - 16 June	Beer festival	Occombe Farm
15 - 17 June	Beer festival	Tally Ho, Littlehempston
22 - 23 June	Summer Moon Beer Festival	Church End Road, Kingskerswell
29 - 1 July	Beer festival	The Albert, Totnes
29 June - 1 July	Cider festival	The Queens Arms, Slapton
12 - 14 July	Beer festival	The Ship Inn, Kingswear
13 - 15 July	Kingsbeer	Kingswear Station
21 July	Ippletipple	Ipplepen Village Green
26 - 28 July	South Devon CAMRA Sunshine Beer and Cider festival	Newton Abbot Rugby Club
7 - 11 Aug	GBBF	London, Olympia
18 - 19 Aug	Beer festival	Churston Manor Hotel
24 - 27 Aug	Beer festival	Bay Horse, Totnes
24 - 27 Aug	Staverton rails and ales	Staverton station
7 - 9 Sept	Beer festival	Durant Arms, Ashprington
21 - 23 Sept	Abbfest	Fermoys garden centre

Please check individual events prior to attending

PUB NEWS

The Old Coaching Inn in **Brixham** is serving 3 real ales direct from the cask, with facility to sell 6 from stillage in the bar. Built in 1790 as a hotel with stables and a courtyard, it's currently in an advanced state of refurbishment.

Over at **The Palk Arms** in **Hennock**, our reporter enjoyed Teignworthy Old Moggy, Platform 5 IPA, and Bays Topsail, and noted that Black Tor Raven was coming soon.

CAMRA members are welcome at **Paignton Conservative Club**. Regular ales Tribute and Jail are supplemented by guests, with Speckled Hen, Otter Ale, and Teignworthy Beachcomber on recently.

The Kings Arms in **Strete** has been bought by Mark and Kat Hildyard and will be run as a free house. We wish them the best with their new business.

In **Teignmouth Social Club**, Teignworthy Reel, St Austell Cornish and Sharp's Doombar were sampled on a recent visit.

There is a new landlord at **The Hole in the Wall**, **Torquay's** oldest inn. Richard Cook takes over from David Jones who is retiring after 19 years at the helm. We wish Richard well with this many-times Good Beer Guide entrant and David a very happy retirement.

Following the two successful festival so far this year, the **Albert Inn** in **Totnes** will be holding a Summer Beer Festival from June 29 - July 1 with 10 beers plus ciders.

The Bay Horse Inn in **Totnes** will hold their traditional Beer and Cider Festival over August Bank Holiday (August 24-27) in conjunction with Totnes Sea Change Festival on Friday and Saturday of that week. Approximately 45 beers and ciders are planned as well as the great Festival fringe events, smokin jazz and yummy food that always accompanies this popular event.

Congratulations to **The Rugglestone Inn** in **Widcombe-in-the-Moor** for achieving 2nd place in Countryfile Country Pub of the Year awards.

BREWERY NEWS

In March, **Bays** seasonal ale 'Nice Try' was served at the world famous Strangers' Bar in the House of Commons.

Bays Gold won a silver award at the South West SIBA Awards in the 'cask bitter' category. Devon Rock Craft Lager has also picked up an award, winning bronze in National SIBA keg awards.

Black Tor has released Raleigh 400, at 4.4% abv, to celebrate the life of prolific Devonian Sir Walter Raleigh and mark the 400th anniversary of his death. Launched at the Sir Walter Raleigh pub in East Budleigh, this refreshing amber ale with late additions of Seville orange peel is available in pubs throughout June and July, and also in bottles. Sunshine Pale 4.2% was also launched in June as part of their Limited Edition brew series, a hoppy pale ale brewed with American and Australian hops in collaboration with South Devon CAMRA »

BREWERY NEWS.... CONTINUED

» and the Sunshine Beer Festival. July will see the return of their popular Blonde 3.8% abv in cask.

Bridgetown Brewery continues to progress nicely. Head brewer George Langabeer has completed a collaboration with the other Totnes breweries to produce Brimhay beer. Links have also been strengthened with the University of Plymouth Real Ale & Cider Society through the design and joint production of a one-off charity barrel entitled "Galicia Pale Ale" 4.3% ABV (brewed by two young ladies from....Galicia in Spain!!) The brewery is also supplying beers to the Summer Moon Beer Festival in addition to other local and national festivals.

Hunters bottling line has a new addition to it, a machine for ensuring the bottles are sterile before use to guarantee the real ale is in tip top condition.

A party was held at **New Lion** in **Totnes** recently to celebrate the work put in by Mat Henney, head brewer at New Lion Brewery, following him leaving for a job with Murphy and Son Ltd involving working in the science of brewing. In the five years that he worked for New Lion he has lead with passion and enthusiasm and developed a great core portfolio of award-winning ales. With dedication to the central aims of the brewery, he has also cultivated partnerships with local producers and growers, making ales from locally sourced ingredients such as oats, chillies and mushrooms for the (mostly one-off) white label beers. His new job will see him being an advisor to brewers south of Bristol to London, so New Lion will still be able to harness his expertise.

Riviera Brewing has had a busy start to the year with ale going to no less than seven mainly CAMRA Festivals in other parts of the UK.

Their latest edition to the ale collection is Riviera Pale Ale 3.9%, an all American Hopped Unfiltered Ale using Amarillo, Cascade, Chinook and Citra for a strong Citrus and Floral aroma. It is set to appear at the CAMRA Sunshine Beer Festival in July.

The popular seasonal ale, Beach Blonde 4.1% will be available through the summer months alongside the other regular RBC Ales.

This Summer sees the return of **Salcombe's** Shingle Bay. Although available to drink all year round in bottle, this seasonal favourite has made a return on draught.

On Saturday April 21st, Her Majesty the Queen announced **St Austell Brewery** as a recipient of the prestigious Queen's Award, based upon the company's success in terms of sustainable development across its operations.

South Hams was awarded silver in SIBA 2018 independent beer awards for Sherman APA.

Teignmouth has a new brewery, check out **Sprey Point's** beers at Summer Moon beer festival.

Totnes Brewing Company celebrated its third birthday in May and to mark the event brewed a Belgian Triple. The beer can be served in keg or cask, has a good Belgian character, and is based on a previous favourite, Sanctuary, which had been produced in collaboration with Moonchild Brewers. Belgian yeast and a touch of coriander gave the beer a sweetish toasty flavour which belied its 9% abv.

The Shipwrights Arms

Shaldon, Freehouse



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In our beer garden we have a new outside bar

We hold regular beer festivals and live music

Camra members receive a discount of 30p off a pint of ale
Ferry runs from Teignmouth

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PUB IN FOCUS – THE QUEENS ARMS, SLAPTON

South Devon CAMRA recently presented Kevin and Sandra Watson with an award marking 10 years in the good beer guide, but their history with the pub goes back a lot further than this. We investigated.

How long have you run The Queens Arms?

It'll be 20 years in June and we'll have a celebration to mark the occasion. Sandra has always been in the industry and here since 1992. Kevin worked in his parent's restaurant from an early age including cooking, then ran a distribution business, delivering to chefs and caterers and thought 'I could do better than some of the pubs on the delivery route', so changed direction.

We rented the building and had a free hand with furnishings and decorating. We could buy wherever we wanted and have whatever beers and food we chose. So, we ran the tenancy and when the owner moved to New Zealand 10 years ago he sold us the property. Of course we were then building a business for ourselves. It has always been a free house.



The Queens Arms, Slapton

History of the building?

It's 14th century and we have discovered they brewed their own ale here 100 years ago - it was known as 'White Ale'. In ww2 it was turned into an officers' mess to support the activity at Slapton Sands.



Kevin and Sandra Watson receive their CAMRA award from pub liaison officer Colin Staines

What do you enjoy most about running the pub?

Meeting different people. The downside is you don't get much time off - both not being able to get away at the same time. We can only go on holiday out of season as we get very busy in the summer time. This year is a bit of an unknown with the road closure from Dartmouth after the storms, but it's still easy to get here from Kingsbridge and there are lots of other routes into the village! »

THE QUEENS ARMS.... CONTINUED

» The beers?

We always support Devon breweries: South Hams, Otter, Teignworthy, Dartmoor are usually on, with guest Devon Pride at the moment. We always try something different. We mostly buy direct from the breweries. Last year we ran a cider festival and we'll repeat it this year 29th June to 1st July.

You've a good reputation for food.

We have pub food, not couched in flowery terms so you can stick a couple of quid on the price! Kevin as the main chef, with Jessie our daughter-in-law helping. Again, the menu responds to what customers suggest. We're extremely busy, particularly in Summer when we can do upward of 120 meals a night. Roast dinners are prepared from fresh ingredients, cooked fresh and served fresh, not prepared the day before, and we make all our own pies.

Regular events?

We hold quizzes through the winter and once a month a village lunch which is very well attended. We've had theme nights, fifties night, seventies night. We don't have bands as the building is not big enough - you don't do any food that night and even if you fill the place and they are all drinking you're not going to make enough to cover the cost of the band. Carol singing last year was very popular, with mulled wine, mince pies and festivities.

The future of the pub?

We don't want to change what's worked well - it's proved a winning formula. The problem in this area is so many pubs get taken over and become licensed restaurants or up-market bistros that sell drink and food. They're not public houses - places where people can go and have a good chat and a laugh. Everybody who comes in here says don't change it. It's mainly villagers, and holiday makers and families in summer time. People come from miles to have a meal here and they like it as it's how they remember a proper pub. They say 'we used to have a pub like this in our village but it's a Chinese restaurant now where you need a mortgage to get a meal'. It's a pub - we want to keep it like that.



Summer in The Queens Arms garden

MIDWEEK OUTING - DARTMOUTH

The 120 bus from Paignton, bringing half the party, arrived in Kingswear just before the 18 from Brixham, which had to pull in behind it. The upshot of this, however, was that we were theoretically nearer The Steam Packet, our first stop of the day on the way down to the ferry. Doing the decent thing and waiting for them to finally emerge from the upper deck, the race was now on to get to the pub first, in order to get the first round in - a race which we graciously let the News & Brews editor win, albeit just, so we could tell him which we wanted from a choice of South Hams Devon Pride, Butcombe Bitter, or Salcombe Seahorse.

Numbers were in due course boosted by the arrival of the Exeter and Plymouth branch contingents, who join us on a regular basis, and are most welcome. The party thus enhanced, we walked up to The Ship, along from the church. Now under new management, this Good Beer Guide regular and past Pub of the Year still serves a good pint - on our visit St Austell Proper Job and Trelawney, Otter Ale, and Doom Bar.

A couple of halves and a round of substantial sandwiches later, a short descent took us to the river, and the ferry over to Dartmouth, where first port of call was The Cherub, Dartmouth's oldest building and arguably oldest pub, oozing period character from every beam and leaded window, and offering Exeter County Best and Ferryman, Exmoor XPA, and Dartmoor Jail Ale. From here, half the party headed for The Windjammer, while the rest visited the Seven Stars - the more probable oldest pub in town. Here, the ale choice comprised Doombar, Jail Ale, Otter Ale, and Salcombe Seahorse.

The party having reunited, we caught the ferry back to get the bus to Brixham - but not before being caught mid-stream on an open ferry when the heavens opened. Back in Brixham, it was straight up the hill to the Queens Arms, and the first 'different' beer of the day - the delicious 'Wakatta' from Market Deeping - also my first tick of the day, to be shortly followed by the second - 'Icon' from St Austell.

The rail travellers then returned to Paignton to catch their train, and the rest of us walked down to The Old Coaching House, a new addition to Fore St. The former Globe Hotel has been totally revamped, with the bar now back a bit on the right, and the first gravity-fed beer of the day straight out of the cask in Dartmoor Best and Legend. We then finished the day at the Vigilance with some more ticks!

Peter O'Niours

Ipplepen Village Show and **Ipple Tipple** Beer Festival



2.00pm - 11.30pm Saturday 21st July 2018

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THE FIRST NEWTON ABBOT BEER FESTIVAL

10th-12th September 1993

St. John's Ambulance Hall, East Street, Newton Abbot

With the revival of the Newton Abbot Beer Festival in July 2018 I thought it might be interesting to have a look at the beers and ciders that featured in the first beer festival back in 1993. A large number have gone, but in theory some could return.

Brewery	Beer	Still Surviving?
Arundel	Gold 1035	
Blackawton	Devon Gold 1040	Gone
Blewitts	Best 1039 King's Ale 1040 S.L.C 1054	Gone
Clearbury	Hobson's Best 1038	Gone
Commercial	Worth Old Toss 1065	Gone
Cotleigh	Hobby Ale 1042	
Cottage	S & D Bitter 1044	Gone
Enville	Bitter 1045 Whight 1042 (a rare wheat beer)	
Exe Valley	Exeter Old 1050	
Fullers	London Pride 1040	
Gibb's Mew	Bishop's Tipple 1066	Gone
Hog's Back	Ripsnorter 1052	
Sarah Hughes	Dark Ruby Mild 1058	
Mill	Dark 1040	Gone
Moorhouses	Pendle Witches 1050	
Otter	Ale 1044	
Parish	Mild 1034	
Royal Clarence	East Street Cream 1052 Firebox 1060	Gone, but now recently appeared as Pitchfork
St Austell	H.S.D 1051 Mild 1038	Mild has gone but was reissued last year as part of their small batch beers.
Stanway House	Stanway Bitter 1045	Gone
Summerskills	Whistle Belly Vengeance 1046	
Theakstons	Old Peculier 1057	
Timothy Taylors	Landlord 1043	
Yates	Premium 1048	Gone
Total gone = 10		
Ciders		
Reddaway	7%	
Buckingham	7.5%	Gone and based in Chudleigh Knighton
Tinminers	6%	Gone

On the whole the beers seem a bit stronger on average compared with today and only a few under 1040 and 10 above 1050. The beer was £1.50 a pint (all) and CAMRA membership was £10 per annum. Incidentally, the Chairman was Neil Dodd, who was before my time, but no doubt some of you will recall him.

Bola Southwell

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South Devon

The Bridford Inn

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-TEIGNMOUTH-

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August Bank Holiday



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PUB OF THE YEAR AWARDS



Dean and Lyn Staniforth receiving the award from Bob Southwell



Bob Southwell presents the award(s) to Dave Wheeler



Luke Stewart and Adele Hearne and Kalin Dormer receiving the award from Bob Southwell

Each year, a shortlist of 4 pubs - 2 'Town' and 2 'Country' from our 29 Good Beer Guide entries, is compiled to compete for the accolade of Pub of the Year. This year, these comprised the Blue Anchor in Teignmouth and Crown and Sceptre in St. Marychurch (Town) and Bridford Inn in the Teign Valley and Tally Ho at Littlehempston (Country). Members who subsequently visited all four were then eligible to vote at the selection meeting, first choosing their two favourites. This resulted in the Crown and Sceptre and Bridford Inn going forward to the head-to-head stage. These two pubs were then judged on a number of factors, with beer quality foremost, but also things such as atmosphere and welcome, value for money, and clientele mix. The upshot of all this was that the Bridford Inn was declared Pub of the Year, with the Crown and Sceptre Runner Up, and the Blue Anchor and Tally Ho respective Town and Country runners-up.

Now all that remained was to present the awards. A minibus was hired for Saturday 7th April, and a party of us set off to the Teign Valley, and the Bridford Inn. Dean and Lyn Staniforth have run the pub, a 17th century Devon Longhouse, for 5 and a half years and it also contains the village shop. Presenting the awards (the pub was also runner-up Cider Pub of the Year) branch chairman Bob Southwell commented on what had been achieved in an 'out on a limb' location and how the pub managed a great mix of drinkers and diners.

PUB OF THE YEAR AWARDS.... CONTINUED



*Ian Bowers receives the award from
Bob Southwell*

Our next stop was the Tally Ho, runner-up Country Pub of the Year. This is the first community-owned pub in South Devon, and as such has been open for 4 years now. Bob congratulated landlord Ian Bowers on the pub's continued success, and intimated that the pub had become a model for other community groups engaged in similar projects.

Off to the coast next, where the Blue Anchor has become known as Teignmouth's 'real ale pub'. It is also runner-up as town Pub of the Year. Presenting this award to Adele Hearne and Luke Stewart, Bob enthused about the excellent range of ales-including, unusually, some dark beers. He further commented on how convivial the pub was.



*Dale Holwell receiving the award from
Bob Southwell*

Our final stop, the Crown and Sceptre in St. Marychurch, has been run by the Wheeler family for 43 years, with son Dave in charge for the last 5. As regards awards, the pub received no less than 3 - as well as the overall runner-up and Town Pub of the Year, there was a further presentation marking the family's long-term commitment to real ale.

South Devon Club of the Year was awarded to the Conservative Club in Shaldon where Dale Holwell received the award from Bob Southwell while Cider Pub of the Year went to Ye Olde Cider Bar in Newton Abbot.

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Opening Times

Weds-Sat 5:30-11:00

Sun 12:00-4:00



SIBA TUCKERS MALTINGS



Red Rock for Honey Slow



New Lion for Totnes Stout and Double Stout



Hunters for Devon Maid and Crispy Pig



Bays for Gold

Within the South Devon CAMRA area, our brewers took several prestigious prizes at the Tuckers Maltings Beer Festival run by SIBA this April. The judging took place before the festival opened, with experienced tasters asked to deliberate between 600plus beers supplied for the festival.

The highest award went to Red Rock's Honey Slow for speciality light beers in bottles or cans which won Gold. It was also voted the best quality light beer in the festival.

New Lion Brewery had a hat-trick with Silver for its cask Totnes Stout and Bronze for the bottled version of Totnes Stout, along with a Bronze for the cask Double Stout.

Hunters Brewery also achieved a Bronze award for Devon Maid lager and a further Bronze for its speciality light beer, Crispy Pig.

Bays Brewery's Gold gained a Silver award and Dartmoor Brewery won Bronze for its Jail Ale premium bitter.

The overall champion was Jurassic Dark from Dorset Brewing Company.

Through the course of the festival more than 21,000 pints of beer were consumed by beer-loving customers and the SIBA volunteers and Tuckers Maltings pronounced the festival a big success.

Tina Hemmings



Dorset Brewing Company for Jurassic Dark

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## BREWERY IN PROFILE – BLACK TOR BREWERY

It was much earlier in the year, and before the onset of the really harsh weather, when two of us took up a long standing invitation to visit Jonathon Crump at the Black Tor brewery. We took the bus 360 (it also goes to Bridford) out of Exeter which passes the brewery on the entrance to Christow from the Chudleigh side and is to be found on a small industrial site a short way from the turn off from the Teign Valley road.



*Bob Southwell and Jonathan Crump at Black Tor brewery*

Jonathan was brewing, but he found plenty of time to socialise in between adding hops to his brews. There were two beers on the go which were Raven (4.2%) and a Blonde (3.8%) which was a February limited edition brew and a little later we had the chance to sample them both and very good they were too. His regular beers are Devonshire Pale Ale DPA (4.5%), Pride of Dartmoor (4%) and the Raven apart some limited editions as above and there is also his Resolution (4.4%) which was the limited edition beer for January and February. In addition, some of you might recall his excellent Wheat Beer from the Tucker's Maltings Beer Festival in April and the intention is always to produce a limited edition every two months. Inevitably, I had to ask him whether he might be in a position to do a 'special' for the Newton Abbot Beer Festival in July and he immediately replied yes and suggested a Pale Ale which could then appropriately take the name of Sunshine Pale Ale, but that is up to the beer committee. I have heard subsequently that the Pale Ale is indeed the choice and it is to be officially launched at the Teign House Inn in June.

Jonathon's background is interesting. He studied Law at University, and initially had the intention of becoming a professional rugby player, but decided to seek a career in financial management and was then living in Twickenham, West London, but this had to change when the financial crisis struck and he went in to brewing. »

## BLACK TOR BREWERY.... CONTINUED

» In earlier days he confesses to having been an underage drinker in the Salisbury area where his favourite pint was Hop Back Summer Lightening and this proved to be the inspiration for his Devonshire Pale ale. The brewery is very much a family affair with his nephew involved with the distribution, his father doing the book keeping and his wife (who used to work for Otter) also playing her part. He faces a fair old commute from Budleigh Salterton every day and this might explain his wish to produce a beer to commemorate 400 years since the birth of the local hero Sir Walter Raleigh.

I asked him how he felt when his beer was not always being served in the best of condition in some of the pubs. His biggest problem was that he felt that too many publicans were serving the beer too cold in the depths of winter and ran the risk of protein hazes which then he, and his beer got the blame.

The lines for real ale should not be next to the cooler! We then talked about craft beer and whether he would like to be considered as one. He was very clear in that he was a brewer and saw no need for the trendy epithet craft.

What about the future? He is keen to expand the bottle side of the business and currently sends his beer to Preston for bottling. Throughout the year he is going to concentrate on some food and drink festivals around the county and is looking at the possibility of exporting and especially to Holland. Generally he is interested in developing some older flavours (possibly a milk stout) and next winter will be thinking about doing a porter or stout. At present, his maximum capacity is 200 casks a week, but the future may well see him expanding the capacity of the brewery in to adjoining units.



*Hops added to the brew*

*Bols Southwell  
with photographs by Terry Cooke*





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## TUTORED CIDER TASTING

In early May, the Cider Bar in Newton Abbot hosted a cider and perry tasting for our members. Branch chairman Bob Southwell, who is also CAMRA's South West Cider Co-ordinator, introduced a number of these products, inviting reaction and opinion as we went along. We started with two contrasting ciders, and then a perry (that's fermented pear juice—an artisan drink in its own right, and not 'Pear Cider' - a name coined as a marketing tool for a product that doesn't exist: if it's made from apples it's cider, and from pears it's perry).

A selection of cheeses and biscuits then cleansed our palates, and we started on our second batch of, again, two ciders and a perry; Bob again asking for opinions and flavours that could be detected. The interesting thing was that, despite presumed differing perceptions, there was a general consensus as to flavours, and most of us liking or not liking each drink.

For the record, the ciders we tried were Ravenscroft Special, Hunt's Barn Screecher, Weston's Dry and Sticklepath Cider; with Sticklepath and Broadoak producing the two perries - all of which were served in tiny 'shot' glasses.

With thanks to Bob for organising and overseeing the event, and Jonathan McCool, Cider Bar owner, for facilitating it.

*Peter O'Niours*

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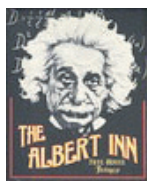
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## THE GRUMPY OLD MAN ASKS WHETHER DOGS HAVE HAD A 'BAD PRESS'

I now have conclusive proof that my articles are being read. The last epistle on craft beer seems to have come in for some criticism both in its tone and substance from certain quarters. Firstly, the article represented my own personal interpretation, and nothing more, and being totally independent of local and national CAMRA opinion and secondly, I don't care. I have never set out to upset people and never mention individuals or pubs and always attempt to raise issues in hopefully an amusing manner. If that is too much for some people then so be it. Now look away if you DO NOT LIKE DOGS.

I both like dogs and enjoy seeing them in pubs gently dozing by the fire as part of my romantic idyll of the traditional pub with the fire crackling away and much bonhomie all round. (I am getting worried now in that and I might be turning in to some sort of marketing idiot painting a picture of the idealised pub for some sort of meaningless dreamy advertising campaign). I fully accept that some people do not like dogs in the pub, or anywhere else for that matter, but how far should their views prevail and how valid are some of their interpretations? I know of one landlord who excludes dogs on the basis that they might come in to conflict with the resident, and very unfriendly, pub dog and that would seem fair enough. I remember writing one description for a Good Beer Pub along the lines that Sambuca (the pub dog) welcomes sensible fellow canine visitors and clearly a badly behaved dog would be an intolerable nuisance in any environment and only a complete idiot would contemplate taking such a dog in to the pub. However, the most common objection to dogs is based on hygiene considerations and presumably from their discharged hairs or even worse their dribbling which would be truly revolting. Are dogs any more unhygienic than many of the human beings using the pub? I remember reading recently that only 3/4s of us bathe or shower a day and a ridiculous percentage of us do not clean our teeth at least once a day. (In fairness that would be 100% of dogs!) It would also seem that many a visitor to the gents does not understand the purpose of the wash basin or assumes that it is for aliens only! We all carry some degree of salmonella and campylobacter contracted during our daily experiences and walk in to any environment covered with bacteria which is probably no better, or worse, than that carried by any dog. Who is fully confident that the salt cellar handled during your meal is fully free of bacteria or that the table top is not covered by a whole host of unpleasantness brought in from the outside by some of the great unwashed public with whom you are sharing the pub? It is only too easy to exclude the dog on the basis of hygiene rather than the individual who you know nothing about, but this could be far worse.

Of course in a dining environment there could be another problem with dogs and especially Labradors. We have all experienced the gooey eyed dog staring dolefully upwards in his attempts to share the contents of our plate. Most dogs seem to be able to hear the opening of a packet of crisps 200 metres away and a bag of pork scratchings three times that distance and are upon you in a thrice. I often hear people blame dogs for some pretty horrendous smells that suddenly hit the olfactory senses, but I have my suspicions that they might blaming the dog for their own indiscretions. »

## GRUMPY.... CONTINUED

» I once knew this chap who was infamous for his highly pungent flatulence and always attempted to transfer the blame to the dog by giving him a nudge with his boot. Now dogs are not stupid and every time he smelt something unpleasant he moved away. He couldn't win because according to this chap the dog's embarrassment had got the better of him and



*Grumpy and co-author  
Diva the staffie*

his movement away was clear evidence of his guilt. Since when did dogs have a social conscience?

Why are dogs excluded from many pubs when incredibly misbehaved kids are not? We have all experienced the horrors stories of them running around, shouting, screaming and generally cluttering up the pub with their pushchairs, bikes and scooters. If dogs behaved like that they and their owners would be asked to leave. Come to think of it children crawling over the floor are hardly touching the most hygienic surfaces and are likely to be many more times covered in bacteria from that source than any originating from most dogs. I even saw the unbelievable with a baby's nappy being changed on one of the tables and incredibly this went unchallenged by all those around. The mess left by children is amazing with food all over the table accompanied by small dollops of tomato source, sugar, salt and other detritus and it is

difficult to believe that any dog could have created such an horrendous spectacle (No, he would have woofed it all down). What about smokers? Their clothing is often deeply ingrained by the stench of cigarette smoke which is hardly the height of hygiene. I have argued in previous articles for some sort of decontamination unit in to which smokers have to go on returning from the outside smoke to wait until the vile and dreaded fag breath has dissipated at which point the appearance of a green light would enable them to re-enter the pub.

I fear for the future where it is only too easy to bar the innocent and innocuous dog and one day it might even be like the history of smoking when the grandchild asks "Grandad did dogs really once go into pubs?"

*Bob Southwell*

*Aka the Grumpy Old Man*

Please enter your monthly What Pub scores by the **6th** of the following month for them to be included on that month's database. For a 'how to' description of scoring see [southdevon.camra.org.uk](http://southdevon.camra.org.uk)



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