

63RD EDITION

AUTUMN 2018



CAMPAIGN  
FOR  
REAL ALE



**CAMRA  
KERNOW  
2018**



**FALMOUTH**

**BEER FESTIVAL**

EVENTS SQUARE, DISCOVERY QUAY, FALMOUTH

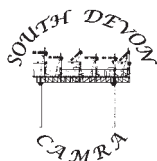
**240 REAL ALES  
70 CIDERS & PERRIES**

WINE- GINGER BEER- LIVE MUSIC- HOT FOOD

**4th - 6th OCTOBER**

THURS 20.00 - 23.00 FRI & SAT 11.00 - 23.00

CORNWALL.CAMRA.ORG.UK FACEBOOK.COM/FALBEERFEST



**South Devon CAMRA**

Supporting Real Ale in the South West



**CAMPAIGN  
FOR  
REAL ALE**

# The Ship Inn Kingswear

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of Kingswear

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# WELCOME

**63RD EDITION  
AUTUMN 2018**



Hello,

There are 7 new South Devon entries in the Good Beer Guide for 2019. Check them out on pages 20 and 21.

**Also in this edition:**

- **News about your local pubs and breweries**  
(pages 6 to 8)
- **Pub in focus - The Bishop Lacy Inn, Chudleigh**  
(pages 10 and 11)
- **South Devon beer festival report**  
(pages 14 and 15)
- **Winners at the Great British Beer Festival**  
(page 19)
- **Brewery in profile -  
Riviera Brewing Company**  
(pages 24 and 25)
- **Grumpy on beer descriptions**  
(pages 36 and 37)



*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](http://southdevon.camra.org.uk)





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# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
11 Sept	20:00	Branch meeting	Tap House Newton Abbot
19 Sept	Midday	Social	Start at The Barn Owl Kingskerswell
22 Sept	Midday	Social	Abbfest, Fermoys
28 Sept	10:30	Brewery trip	Dartmoor Brewery
9 Oct	20:00	Social	Bay Horse, Totnes
17 Oct	11:00	Social	Start at Mount Pleasant Dawlish Warren
20 Oct	10:30	Brewery trip	Salcombe Brewery
27 Oct	14:00	Dartmoor Whisky Distillery	Bovey Tracey
13 Nov	20:00	Branch meeting	The Shipwrights Arms Shaldon
21 Nov	11:00	Social	Start at the Steam Packet Inn Kingswear
15 Dec	TBA	Christmas Party	TBA

## Beer Festivals

Date	Event	Location
21-23 Sept	Abbfest	Fermoys Garden Centre
4-6 Oct	Falmouth CAMRA beer festival	Discovery Quay Falmouth
25-27 Oct	Swindon beer festival	The Steam Museum
26-28 Oct	Beer festival	The Albert Inn Totnes
9-11 Nov	Bath CAMRA Winter Ales festival	Widcombe Social Club
7-9 Dec	The Queens Arms Charity beer festival	The Queens Arms Brixham

Please check individual events prior to attending

The **Bishop John De Grandisson** in **Bishopsteignton** has new owners and is re-launched as **The Old Commercial Inn**. Follow its development at [southdevon.camra.org.uk](http://southdevon.camra.org.uk).

Draught Bass was enjoyed recently at **The New Quay Inn** in **Brixham**. This rarely found beer in South Devon is on the bar permanently.

The Hunters lodge in **Cornworthy** has reopened as the **Madruth Inn**. Check it out at [madruthinn.co.uk](http://madruthinn.co.uk)

Tom & Axelle, licensees for the last eight years at the **Union Inn** in **Denbury**, have left the pub and been replaced as tenants by local Torbryan couple, Rob & Danni, who both have previous experience working at the Union. A refurb is planned and the rear courtyard will be developed into a beer garden over the winter in time for next summer. Breakfasts have been introduced between 8am and 10.30am Friday to Sunday.

**The Church House Inn** in **Holne** has reopened with 3 local ales on the bar. On a recent visit, our reporter enjoyed Jail, Salcombe Gold and Black Tor blonde, all reported in good condition.

**The Railway Brewhouse** in **Newton Abbot** raised £1737 at their charity beer festival in May for Rowcroft Hospice.

Planning is underway for the **27th SIBA Tuckers Maltings beer festival** to be held in marquees in **Osborne Park, Newton Abbot** from 11-13 April 2019, following the loss of the maltings building following the closure of the Tuckers Maltings business.

New entrant in the Good Beer Guide 2019, **The Taphouse and Bottle Shop** in **Newton Abbot** is expanding, with a new function room and bar upstairs. They are keen to stress the business is unaffected by the closure of Tuckers Maltings that shared the building.

Mark and Kat Hildyard now have **The Kings Arms** in **Strete** fully operational and ran a popular opening evening recently. Regular beers Otter Bitter and Ale are on the bar with recent guest, Powderkeg Speak Easy.

The **Church House Inn** in **Stokenham** has a new landlord. As we go to press nothing more is known - check out updates on [southdevon.camra.org.uk](http://southdevon.camra.org.uk).

The **Old Church House Inn** in **Torbryan** has been given an external face lift, following the upgrading of the hotel rooms last year. The historic bar remains untouched serving Skinners Betty Stoggs as its regular beer (rarely seen in our area) with 2 changing beers from local breweries.

**The Farmhouse Tavern** in Newton Road, **Torquay** has reopened as a Greene King Pub and Carvery.

The dates for the next two **Albert Inn** in **Totnes** Beer Festivals have been announced. The traditional Autumn Beer Festival will take place at the Totnes-based hostelry from 26-28 October, while the Winter Ales Festival is planned for the 25-27 January 2019.

# BREWERY NEWS

**Bays Brewery** celebrates the news that it officially brews the second best strong bitter in Great Britain, following a silver win at CAMRA's Great British Beer Festival 2018 for Devon Dumpling while the Taste of the West Awards 2018 saw the brewery's same tipples take Gold for the South West. Bays has raised more than £10,000 for wildlife conservation to date through its work with Paignton Zoo, for which it has created four limited-edition ales, including its most recent Trunk Ale, launched earlier this year.

**Black Tor** took four Taste of The West Awards, with Golds for Raven 4.2% ABV and Pride of Dartmoor 4% ABV, Silver for Devonshire Pale Ale 4.5% ABV and Highly Commended for Raleigh 400 4.4% ABV. Expansion at the brewery continues with a new larger cold room built to increase cask storage capacity. Autumn saw more limited edition brews released in cask only such as Saison 4% ABV, Jester Gold 4.7% ABV (green-hopped), Dunkelweizen 4.5% ABV, Raleigh 400 4.4% ABV and November sees the return of popular Christmas ale Advent 4.8% ABV fortified with special reserve port.

All continues to go well at **Bridgetown Brewery**, with the big news that Totnes Hemp Ale, "Green Leaf", is back. After a few years absence, at 4.0% ABV this rare brew should now be available in cask and bottle form while supplies last while Shark Island Stout should be back on the menu. Brewer George has collaborated with his BLO Grizzly to produce a one-off 4.5% malty best bitter "Kozbest", which proved extremely popular at the Kozfest music festival in July.

Discovery No4 Wheat beer from **Dartmoor Brewery** is on sale, although it is a limited batch, so when it's gone it's gone. Dragons Breath winter warmer came out in the first week in September and runs this year right through to April 2019. They are working on launching IPA in KeyKeg from mid to late September at 4% ABV.

**Hanbury's** is brewing beer! Visitors to the award winning Babbacombe restaurant and takeaway can now enjoy an Amber Ale (4.7%) with their fish and chip meal, or to take away.

Over the summer **Hunters Brewery** produced a record quantity of cask conditioned real ale. Their bottling line has been steadily upgraded to cope with their ever increasing demand, the latest add on is a bottle steriliser at the start of the line. They had the line running up to seven thousand bottles a day this summer.

In association with Dartmouth, one of 11 core UK towns or cities and several international ones, **New Lion Brewery** will be making a series of ales to promote Mayflower 400 to commemorate the sailing of the Mayflower in 1620 to Plymouth Massachusetts. The first, to be launched soon, will be a traditional bitter of approx. 4.1% ABV called Pilgrim 1. In August, the second collaborative brew with local Devon Independent Beer Shops (D.I.B.S. 6.5% ABV) was released and received acclaim as a balanced IPA with juicy citrus notes.

**Red Rock Brewery** is working on a collaboration beer with Ode True Food, due to be available late September.

Salcombe Gold, the hoppy, light harvest gold ale from **Salcombe Brewery** has undergone a re-brand in bottle. But don't worry, it's the same great taste and recipe using some of »

## BREWERY NEWS.... CONTINUED

» the best hops the USA has to offer in Citra, Amarillo and Chinook. The new-look 330ml bottle portrays a classic scenic view of the Salcombe Ria surrounded by nature and the beautiful Devon hills and joins Salcombe Pale Ale with its new illustrative labels for the range. It has a citrus driven aroma and flavour supported by hints of melon, apricot and peach. At 4.2% ABV it's also available in cask.

**St Austell** was awarded Joint Bronze for Tribute at GBBF 2018.

It's been a busy time at **Summerskills** over the summer. Bottles of Westward Ho! have finally reached that part of North Devon, generating high levels of interest there and elsewhere in the county as the tourist season reaches its peak. After rubbing and sniffing some Slovenian Wolf hops down at St Austell Brewery during the tour following the January SIBA meeting there, they finally got round to purchasing and brewing with some. The result is Akela IPA, a fruity IPA with hints of passionfruit, citrus fruits and spices showcasing the Styrian Wolf hop. Production of Whistle Belly Vengeance for the JD Wetherspoon National Guest Ale programme is underway and some other wholesale promotions are lined up for autumn and winter, keeping them busy as the summer heat fades. First Light and Blondie were well received at the Sunshine beer and cider festival in Newton Abbot at the end of July where Dan and Norman enjoyed their 'meet the brewer session'.

May saw third birthday celebrations at **Totnes Brewing Company** and to mark the event they brewed a Belgian Triple. The beer 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 brewery plans to store some away for future grand occasions.

A tap take-over is being planned at Stannary Brewing Company in Tavistock where 4 ales from the Totnes stable will be show-cased. Also organized is a table beer brewed by Sarah, the landlady, with peaches or apricots and sweetened with lactose. Currently the popular seasonal ale is Moloko 8.5% ABV, its first lactose beer, brewed with oats and Citra hops.

**Tuckers Maltings** of Newton Abbot has announced closure after 118 years. The country's smallest floor maltster released the statement: "Operating on this scale has finally proven to be uncompetitive in the modern world and increasing capacity within the old traditional building would be very difficult while not jeopardising the quality of the product.

"After consultation and professional advice it was decided it would be wise to make this decision while the business was financially sound and closure could be achieved in an organised and efficient way.

"Production will finish in September when all the 2017 crop has been malted and it is anticipated supplies to customers will finish by the end of October."





# Make friends with an Otter



OTTER BREWERY

01404 891 285 [otterbrewery.com](http://otterbrewery.com)



# PUB IN FOCUS – THE BISHOP LACY INN

For the latest in our focus on popular South Devon real ale pubs, we dropped in to The Bishop Lacy Inn in Chudleigh where we met with Rob and Wendy Bishop.

## **Rob and Wendy, how long have you been at The Bishop Lacy Inn?**

*We've been here 24 years. I was working in the building trade following my career in the Royal Marines. This pub came up as an opportunity and we liked the idea of that. We were living in Chudleigh then as it was a convenient location on the A38 when I was working in Plymouth and Wendy was a nurse in Exeter.*

*We drank in Chudleigh and while the The Bishop Lacy Inn was a bit run down we felt it was a beautiful pub that had been allowed to suffer. When you stepped over the doorway you felt it had something. We knew it was coming on the market and were keen to get it either as a house or pub.*

*It's a free house and totally our own business.*

## **History of pub?**

*In 1354 the building was a church house that was closed down in the civil war by the puritans. It 'evolved' into the pub it was at the time of the great fire in 1807, when Chudleigh burnt down. The landlord was taken to court for not replacing his thatch in 1810 and was made to change the roof to slate.*

## **What do you like best about running the pub?**

*It's interacting with people - it's a people game. Definitely a way of life - it's all consuming! Our customers are more our friends - friendships we've built up over the 24 years.*

*Plus, we've very reliable staff, for example, Luke's been with us for 18 years. »*



*The Bishop Lacy Inn*

# THE BISHOP LACY INN.... CONTINUED

## » The beers?

*I've always been an ale drinker and a rep came in one day, looked around and said 'this is a proper real ale pub'. This side of the pub was not used and he suggested putting some stillage up. We then ran beer festivals when no other pub was doing them: 8 barrels with 2 on hand pump. We played our part in building the real ale community locally.*

*We talked to the local CAMRA branch who helped us. We became known for our beer and no one else locally served straight from the barrel. We were unique and we got to know South Devon CAMRA well - they were proper drinkers! A fun group of people, we've always had a laugh with South Devon CAMRA...and we won Pub of the Year 3 times.*

*All the beers are now served on hand pump. We support local breweries; one of Hunters is on all the time, then Bays, Otter, Black Tor. We fell on our feet as there was definitely a market. We've had beer fests in the past - the last one featured 50 beers in the local hall, but they are everywhere now. We do pop up bars, and brewery trips for customers, recently to Otter and Hunters.*

## You're also the local takeaway

*You can't just sit back in business - you always have to keep thinking forward. Our food has a good reputation and there wasn't anything like it in Chudleigh at the time, so we saw an opening. We try not to duplicate other food offerings in the town or opening hours, but you have to have the basics like fish and chips and pizzas. People come and eat here or get a takeaway. They'll come in for a few beers and then take a curry home. We're very popular for Sunday lunches.*



Rob and Wendy and friends

## Events?

*We've always run yearly fundraising for different charities, this year collecting for cystic fibrosis.*

*We're aiming to raise between £10000 and £14000. There is a specific event every month and for a grand finale a big event closing the road and carrying out street collections.*

*Plus, Wendy's doing a bike ride from Worcester to Chudleigh next April. Training has started! (Everybody says it's downhill!!)*

*We also sponsor Exeter Chiefs and Exeter City football club.*

*Our aim is for someone to come in here, have a drink and/or a meal and then go away thinking they had a great time, and will return. We're a pub that does food, not a food led pub.*

# The Shipwrights Arms

Shaldon, Freehouse



Kate and Brendon invite you to enjoy our four ales, ciders, wine, home-cooked food, and Sunday roasts!

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

## The Shipwrights Arms

Verbera Terrace, Ringmore Road, Shaldon TQ14 0AQ

Tel: 01626 873232 Find us on facebook



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for the facts

# THE SUPERIOR PALE ALE



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QUALITY SPEAKS FOR ITSELF

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# THE SUNSHINE BEER AND CIDER FESTIVAL – A RECOLLECTION

At the end of July, South Devon CAMRA held its first beer festival for six years, at Newton Abbot Rugby Club. An hour after the late afternoon opening on Thursday saw the first Meet the Brewer event, when those present had the chance to chat to, in this case, the brewer from Cotleigh, as well as try some of their beers from the bottle. A further nine South West breweries featured in similar events throughout the festival. At 7 pm the festival was officially opened by 3 members of Exeter Chiefs Rugby Club.

Friday started at 11 a.m., and, in due course, as well as brewers offered the chance to Meet the Pie man from Passion for Pie, one of our artisanal food suppliers. The evening session featured music from Manuka 2.

Saturday proved a generally busier day, with our minibus shuttle bringing lots of people out from the Railway Station.

The afternoon saw the performance - there's no better word for it - of Ady Byng and his Pig Racing. Not the real thing - in this day and age Health and Safety wouldn't allow it - but if you weren't there try to picture a trestle table atop which was a 'track' with lanes, like slot car racing, and a model pig at the start of each lane. A loudspeaker at each end starts playing a Wurzels song, and from behind the table up springs Mr Byng, wearing a straw hat with long piece of protruding straw, to announce the first race. Punters are invited to place bets on the porcine-themed contenders, and we're off, with jocular commentary from Ady, as the pigs vie for position down the straight. In due course a winner is announced, and a lucky punter invited to collect their winnings. The whole process is repeated for the various races on the card, each named after a festival sponsor.

While everything was going on, customers were sampling the well-chosen ales on offer. Or maybe your tipple's a cider, or wine, or even gin?

The branch subsequently ran a 'thank you' at Hunters Brewery for everyone who helped out at the festival. BLO Tony had his new £3 gas barbecue from the local tip working perfectly and turned out quality burgers and sausages, while Paul Walker from Hunters generously supplied two barrels of Old Charlie and Devon Dreamer to wash down the food. By the end of the evening there was little left.

Time was taken to show members around the bottling line and new micro-brewery as part of the event.

*Peter O'Nions and Tony Woodmark*

**STOP PRESS:** Even the BBC was there. Check out [bbc.co.uk/news/stories-45120851](http://bbc.co.uk/news/stories-45120851)

# THE SUNSHINE BEER AND CIDER FESTIVAL





# The Vigilance

wetherspoon



## Great Food & Beer available all day every day

Mini beer festival with meet the brewer  
(First Monday of the month @ 7pm)

30p off a pint of ale on Mondays\*

8 traditional ales

8 traditional cider

Wide bottled craft range

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\*excludes Bank holidays & December.

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# THE BLUE ANCHOR

-TEIGNMOUTH-

**We offer a constantly changing choice of 6 Real Ales on the bar and over 160 spirits.**

**A variety of events are held throughout the year with highlights during bank holidays and Christmas time.**



**BEER & CIDER  
FESTIVALS**

**Easter Weekend**

**August Bank Holiday**



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016267 72741 [www.facebook.com/theblueanchorteignmouth](http://www.facebook.com/theblueanchorteignmouth)**

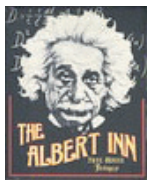
## The Albert Inn

*Home of Bridgetown Brewery*

32 Bridgetown Totnes TQ9 5AD  
01803 863214



***Bridgetown Brewery brews Albert Ale 3.8% abv; Bridgetown Bitter 4.2% abv; Shark Island Stout 4.5% abv and recently introduced Totnes Hemp Beer, Green Leaf 4% abv. There is also a selection of craft ales from around the world.***



Yes, it is a pub with a darts team, a weekly quiz, people resolving their crosswords, people talking, joking, arguing and putting the world to rights. Our own ales brewed on the premises, traditional home made pies, curries, Sunday roasts etc.

However, it also provides a sheltered beer garden overlooking the Dart. Free WiFi. Regular live music, an open mic night for the adventurous or enthusiasts.

Would you expect culinary theme nights, an elaborate lunch menu; a wine list that will surprise you by variety and price? A large range of malt whisky; calvados and brandy to please the connoisseur? Give us a try you will be surprised.

# THE HOLY GRAIL OF BEER FESTIVALS

This year I decided to volunteer for the first time at the Great British Beer festival held at Olympia.

The first thing I did was to register my interest on the CAMRA website. Accommodation is a major consideration. Some people stay with friends and family. There are other choices. CAMRA can also help towards the cost of hotel or guest houses etc. I decided to take a chance and accept a university campus room. This involves giving a bond to cover any costs of damage. You can choose your preference of where to stay or just take pot luck which is what I did.

Upon arrival at Olympia it is obvious this is going to be huge event. You are met by stewards who ask for your ID card (which of course you haven't got yet). You are then taken to the admin office where you sign in. Everything is very well organised. Your name gets ticked off on the main board at the entrance to the office. You then collect your accommodation information pack which contains details of how to get to and from your particular campus and of course your room key. T shirts are collected and bags dropped off.

Every person gets a meal voucher to use for any meal of their choice breakfast, lunch or dinner. The food is of a very high standard and you will not go hungry. You can buy a meal of your choice. Lunches and dinners have at least 4 choices of main course for £4. The staff area is very big as there are about 1000 volunteers working there.

I opted to serve behind one of the many bars. Each bar has a supervisor and it is obvious things are a lot more serious than at your smaller local festival. Drinking in front of paying customers is not welcome although you can take your drink behind the bar which has a table and chairs. In the staff canteen upstairs you can have whatever you want to drink. I counted 24 beers on offer.

The actual beer festival itself is the only beer festival I have worked at where beer is bought by cash and vouchers or tokens are not used. Also funny enough the vast majority of beer ordered were for half a pint or thirds.

The volunteers themselves are a varied group. Some people use holiday leave from work to work there. Where else can you have a holiday with free accommodation and free beer? A lot of retired people work there and many have been going there for years and know many people who they have met before. If you go on a Thursday don't forget to take a hat as it is Hat Day.

So if you are wondering what to do for your holiday next year you can do no worse than volunteer for something such as this.

*Phil Ward*

# CHAMPION BEER OF BRITAIN 2018

The winners of the Campaign for Real Ale's prestigious Champion Beer of Britain competition, awarded at the Great British Beer Festival.

## Supreme Champion Gold

Broken Dream Breakfast Stout, Siren



## Supreme Champion Silver

Ripper, Green Jack



## Supreme Champion Bronze

Workie Ticket, Mordue



### Mild

#### Gold

XX Mild, Greene King

#### Silver

Dark, Rhymney

#### Bronze

Orchid,  
East London Brewing Company

### Bitter

#### Gold

Red MacGregor, Orkney

#### Silver

Captain Bob, Mighty Oak

#### Joint Bronze

Flat Cap, Bank Top  
Barnsley Bitter, Acorn

### Best Bitter

#### Gold

Workie Ticket, Mordue

#### Silver

1555, Bishop Nick

#### Joint Bronze

Tribute, St Austell  
Darwin's Origin, Salopian

### Strong Bitter

#### Gold

Revelation  
Dark Star Brewing Co.

#### Silver

Devon Dumpling, Bays

#### Bronze

Half Centurion, Kinver

### Golden

#### Gold

Oracle, Salopian

#### Silver

Hop Twister, Salopian

#### Joint Bronze

Moonshine, Abbeydale  
Knight of the Garter  
Windsor & Eton

### Speciality

#### Gold

Brazilian Coffee & Vanilla Porter,  
Colchester

#### Silver

Red Rocket, Cromarty

#### Bronze

Cleopatra, Derventio

# NEW PUBS IN THE GOOD BEER GUIDE 2019

There are 7 new and returning South Devon entries in the Good Beer Guide for 2019 that CAMRA members have chosen by visiting and scoring their beer over the past year. Continue to influence the guide by updating your [whatpub.com](http://whatpub.com) scores after visiting any of our 350 pubs. For a 'how to' description of scoring see [southdevon.camra.org.uk](http://southdevon.camra.org.uk) or scan the QR code on page 3. (descriptions from [whatpub.com](http://whatpub.com))



## **Ring o' Bells, Chagford**

16th-century inn in the centre of the town, on a site that archives reveal there had been an inn well before this time. The rear of the first floor of the building was once a Crouner Court, now known as a Coroners Court. The bar has a large open fireplace and is comfortably furnished with bench and booth seating. At the rear of the bar there is a separate dining room, again with an open fireplace. From there a passage way leads to a pretty walled garden with plenty of seating and a smoker's shelter. Check it out at [whatpub.com](http://whatpub.com)



## **The Bear and Blacksmith, Chillington**

The Open Arms re-opened in April 2016 under the new name of The Bear & Blacksmith after a complete refurbishment including a brand new kitchen. The new name relates to a time when the last dancing bear was kept in the village, and when it died its paws were on show in the local blacksmith's forge. Find out more at [whatpub.com](http://whatpub.com)



## **The Hermitage Inn, Kingsbridge**

A friendly local pub with log fires and a charming enclosed beer garden. Good value with a warm welcome in the heart of Kingsbridge. A couple of real ales are normally available from mainly local breweries. There are homemade bar snacks on offer and basket meals on Friday nights and lunchtimes during the summer. Live music events are held throughout the year. See [whatpub.com](http://whatpub.com) for more.



## **The Lord Nelson, Kingskerswell**

Known locally as 'the Nellie' it's a cosy two bar pub in the centre of the village. The lounge bar has upholstered high back bench seating, tables, a fireplace and a snug, the 'Admirals Cabin'. The other bar has two open stone fireplaces, alcove seating together with stools at the bar and at a high table. The bars walls are adorned with Trafalgar memorabilia, horse brasses and 1960s era photographs of the village. Regular guest beers. Breakfasts, and Sunday lunches, booking advised. Check it out at [whatpub.com](http://whatpub.com)



# THE GOOD BEER GUIDE 2019.... CONTINUED



## **The Taphouse and Bottle Shop, Newton Abbot**

A new but quite large micropub based in the old Tuckers Maltings bottle shop. The decor is industrial and the furniture is basic wooden tables and benches. There is a good beer garden upstairs and out at the back of the building where you can sit and watch the trains going in and out of Newton Abbot railway station. Also upstairs is a meeting room with its own bar. Bottled beers are to drink in or take away. Beer and conversation prevail. There is more at [whatpub.com](http://whatpub.com)



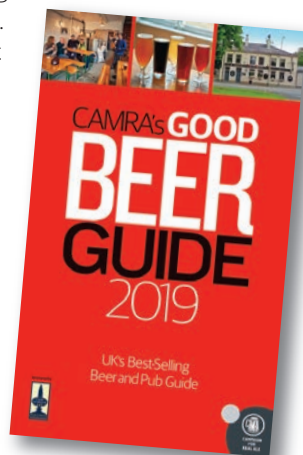
## **The Isaac Merritt, Paignton**

Back in the guide, this community oriented Wetherspoons pub is just 5 minutes' walk from both the rail and bus stations, popular with locals and visitors alike. It has a well-deserved reputation for the quality and extensive range of handpumped real ales plus various traditional ciders in bottles and polyboxes. The pub's traditional yet welcoming interior is themed around Isaac Merritt Singer, the inventor of the Singer Sewing Machine. It has seated alcoves, separate family dining area, a covered/heated smoker's area to the rear, and is disabled friendly for both access and toilet facilities. Wi-Fi is free via the Cloud. See [whatpub.com](http://whatpub.com) for more.



## **The Kents, Torquay**

Back in the GBG, this traditional pub on a corner site has a large ornate bar & separate restaurant. Kents is a family friendly pub situated in Wellswood, a leafy suburb about one mile from the centre of Torquay & one third mile from the world famous Kents Cavern. Kents has a first class restaurant serving food throughout lunchtimes & evenings. Four regional real ales plus one guest always available and additionally over 30 gins are permanently stocked. Four regular beers are offered in the holiday season. Check it out at [whatpub.com](http://whatpub.com)



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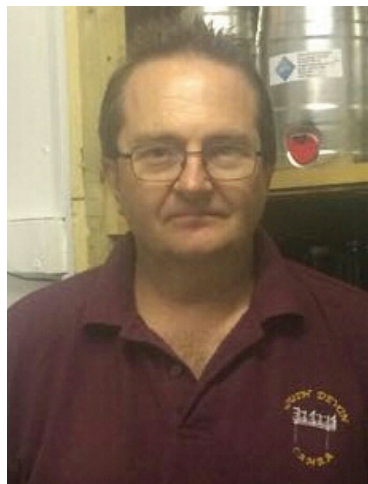
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# BREWERY IN PROFILE – RIVIERA BREWING CO.

## ‘Small brewery, big taste’

Riviera Brewing Company (RBC) was established in 2014 to produce fine ales for the local community in South Devon. Brewmaster Alan Waldron works in engineering and has a very good track record as a home brewer so the transition to commercial brewing was straightforward.



*Riviera owner and brewer Alan Waldron*

The former garage building was converted into a Brew House over the winter of 2014. The largest practical size equipment was installed, a one Brewers Barrel (300 pint) system, obtained from Brewzone in Stafford, and comprises a Hot Liquor (water) Tank, Mash Tun, Boil 'Kettle' and two Fermenters. The supplier was extremely helpful and a mine of knowledge and the equipment has proved to be robust and reliable.

A Premises Licence was gained in January 2015 to enable direct sales to the public and with all the legal compliance covered the first batch was produced and sold in April 2015.

Riviera Brewing produces a range of ales to suit varying tastes and strengths, with the beer produced in small batches allowing them to ‘closely monitor quality and produce ale to a high standard’. They make both

traditional and more modern styles appealing to all.

They sell direct to the public from the brewery in any quantity from a few bottles to casks large or small, making their ale ideal for events and parties. Also offered are 9 pint Mini Kegs which provide ale from its own tap using a CO2 injector to ensure it's kept in perfect condition over a longer time.

## The Beers

Recipes have been developed and continue to be adjusted, always striving to produce great tasting ale. The Malted Barley is currently locally sourced from a traditional floor maltings 'Tuckers Maltings'. The hops used are mainly whole British Bittering varieties with European and American hops used for a fine fruity aroma.

Real Ale is a natural product with no artificial preservatives or additives. As with almost all breweries they use finings to provide a clear ale. Their Porter, Stout and Riviera Pale Ale are normally un-fined.

RBC brews part-time, producing typically 600 pints per month for local festivals, selected pubs and an important home drinking market in the South Devon area. Some beer has even found its way into national and regional festivals in Derby, Coventry, Wakefield and Reading. »

## RIVIERA BREWING CO. .... CONTINUED

» During the summer months RBC ales are a regular thirst quencher at two local cricket clubs.

They brew Gold, Best, Devonian and Riviera Pale Ale (RPA) on a rotation basis brewing more Gold and RPA as these are always in demand and popular in the pubs. The Torbay Express and Beach Blonde are mainly brewed for festivals. RPA is a new ale for 2018 and will be available via all the usual outlets throughout the year. It's a 3.9% ABV light Gold colour ale, easy drinking with subtle bitterness from Amarillo with aroma from Cascade, Chinook and Citra providing a floral citrus finish

Their Porter and Stout are brewed depending on demand, normally early or late in the year.

Porter Head at 4.3% ABV is a Ruby Ale brewed with chocolate and crystal malts for a full malty flavour with a light hoppy finish.

The Witch's Cat is brewed as a blood red Ruby Ale and only available in October for Halloween.

Christmas Ales are brewed with a variations on the regular ale recipes, selling out quickly during December.

Christmas Gold is a 4% ABV pale gold hoppy ale, light and easy to drink with a good citrus and floral aroma from Saaz, Cascade and Chinook hops.

The Santa Express is a 5% ABV amber premium ale brewed with Ginger and other spices to provide a Christmas spiced aroma!

It's been quite a journey for such a small brewery and there are many challenges but these are exciting times to be in the micro brewing industry and Riviera Brewing intends to develop its products and markets in the times ahead.



*Boiling underway at Riviera Brewing*





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## LONDON 2018

The annual family gathering 2018 was upon us. Firstly get a convenient date for everybody, impossible of course. We finally agreed a day and time that was suitable for most, but it was a Sunday which is a challenge, lots of pubs in the city do not open on Sundays, and then disaster England were playing in the World Cup on that day and everywhere that was open had a big TV so they would be packed and noisy. But I researched the GBG, National Inventory book and What Pub and came up with a list. There was going to be a bit of walking. We all met in Kensington Gardens for a picnic with the ladies and kids, the weather was good, then the drinkers moved off.

Firstly to the only brewpub I could find open and convenient, the Long Arm Pub and Brewery in Worship Street. Well it was packed and had several big screens and England were playing, they scored so everybody was happy. They sold beer straight from the tank, lots of brewing equipment on show but the beer was pushed out by a mixture of gases! It was all £5.50 a pint and too cold for me but a hot day and my first drink so it went down fast and actually tasted fine, there were 5 of their own beers, I had VAR Black Lager, a chocolate stout? The pub was big, a converted bank perhaps. But onwards to the Cock Pit, a pub I had passed by before and decided it looked good for a future visit. I was not disappointed. It was sort of triangular in shape being on a sharp corner of the streets and had several different levels, very comfortable. England were still playing but we squeezed in and ordered, Timothy Taylor's Landlord, Adnams' Southwold and Tribute, then all of a sudden the match finished and the pub almost emptied, very weird, we could now sit down.

Now on to the Black Friar (NI and GBG). Quite unusual, a very old pub in the middle of loads of tall new buildings, the back room is superb with a barrel shaped ceiling and reliefs of monks, and lots of exciting decorations. It is really worth a visit, you can also sit outside to admire the tiling etc on the front. The beers included several from Sambrooks, Thornbridge Brother Rabbit and Black Sheep. But we have to keep going, the Hack & Hop off Fleet Street, pretty outside but not too big inside and fairly plain, lots of beers from Beavertown, Hackney, Titanic (Stout), XT (Animal), Trinity and Gloucester, 16 in total including cider. I could have stayed all day! Around the corner to the Tipperary (NI), a long thin room and bar apparently called a corridor pub and again worth a visit. Beers were from G2 brewery (Plough and Orion). Next stop was the Albion, a Young's pub and lesser range of beers, it has been refurbished but not quite my sort of pub, however Young's beers still taste ok. And finally we entered the Olde Cock Tavern, long and thin and refurbished, but a long time ago with lots of interesting nooks crannies and bits. A fine selection of beers too, Black Jack, Wild Card, Arbor, New Bristol, Thornbridge and Bad Seed breweries, I could have stayed all day!

Well 1 brewery, 7 pubs, and countless different beers, none twice, a very good beer day.

*Roger Adams*



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Think of Sheffield and what do you think of? Some people may say steel or snooker, others may say Hillsborough or even The Full Monty, but ale? Well, after reading an interesting article on the BBC website entitled "Is Sheffield the real ale capital of Britain?" I thought I must go and find out. Public transport is very good and very reasonably priced which also includes an extensive tram system. After taking a trip on the tram from the railway station to get my bearings of the layout of the city, I found out the historic area of Kelham Island was the general area to head for.

My first pub visited was The Harlequin which was Sheffield CAMRA cider pub of the year in 2011, 2013 and 2016. Well what an eye opener. Not a particularly attractive pub but more than made up by what was on offer inside. There were beers from Exit 33 brewery including Ginger Ninja 6%, a stout at 6%, a strong IPA 5.1% as well as lightweight 3.8% at £2.60 a pint. There was also whisky cask nut brown ale at 6% which has matured for 12 months in oak whisky casks. There were also various guest beers including Clash London Porter from Revolutions Brewing Company as well as Jesters from Raw-Brew Company - classic English pale ale. Alongside an extensive range of beers there were 14 ciders, 40 rums, 40 gins and about two dozen whiskies, so you are bound to find a tipple or two to try. If these are not your cup of tea, there were also 6 European lagers on draft including Erdinger Dunkel. All in all, an extraordinary choice. The next pub visited was The Riverside located next to the river Don. There was a large beer garden overlooking the river with an outside serving area. This was not your average traditional sort of pub but had the feeling of a yuppie sort of place selling mostly craft beers. Most of the beers on tap were from Black Iris brewery in Nottingham, as well as 3 guest beers. I had a New Zealand style stout Stab in the dark at 5% followed by Bajam Breakfast tropical oatmeal pale ale.

Around the corner from the pub was Kelham Island, which used to be an old industrial area but has now been transformed by new housing as well as The Kelham Island industrial museum. The Fat cat pub, which was my favourite pub visited has been a pub since 1850 and was formally known as The Alma due to the name of the road. It is situated next to the museum and Kelham Island Brewery. On offer were 10 ales and 2 ciders. It is a traditional pub with no music and no electronic machines. A real gem attracting not only local working people but visitors sampling the various pubs in the area. The Kelham Island Tavern is one of



*the Kelham Island Tavern*

the most famous pubs in Sheffield. It has been Sheffield pub of the year every year from 2004 till 2016. It was also Yorkshire Pub of the year 8 times since 2004 and was voted CAMRA National Pub of the year in 2008 and 2009. There were 8 regular beers and an outstanding choice of 18 guest beers. I guess it is one of the most visited pubs in »

## ALE CITY... CONTINUED

» Sheffield with good reason. It is said that people doing ale trails in Sheffield bring in more money than snooker tournaments.

Another interesting pub not too far away was The Gardeners Rest. On my visit it was being sold as a Community pub with shares on sale from £100 upwards. It hosts various community activities as well as an activity space for the arts. It offers five Sheffield beers as well as seven guest beers. Outside there was a very nice and unusual beer garden with a couple of fire places including a wood burning stove overlooking the river. A real local pub with a strong community feel about it. Just up the road was The Forest pub with Toolmakers Brewery next door. On offer were Sonic2 4.2% a light beer, a bitter lynchpin 4% as well as an unusual tasting milk stout Centre punch at 4.5%. There were 6 breweries within a 5 minute walk from the pub.

The Shakespeare Pub re-opened in 2011 after being closed for 18 months after being closed by Punch Tavern pub company. It is an old Georgian coaching inn. It is well known as a live music venue especially for folk music. Since it has reopened it has served over 4000 cask ales and over 400 keg ales. As well as its 10 ales and five guest beers on sale there are about 100 whiskies, 20 gins and a wide variety of bottled beers. There is no food available but has a 1950's jukebox with music from that era. Another Sheffield landmark is The Sheffield Tap which may lend itself to another article at a later date.

These were just a few of the interesting pubs I visited in Sheffield and with its 57 breweries in the Sheffield and surrounding area you are really spoilt for choice.

If its mainstream beers like Tribute or Doom Bar you are after you may be disappointed.

On my return back via London I wanted to check out a couple of pubs near Russell Square but the heavy rain put paid to my plans, so I decided to re visit a pub I discovered a couple of years ago in Maida Vale. The Eagle is a Sam Smiths pub only a 5 minute bus ride via Little Venice from Paddington railway station. It is a lovely mid Victorian era décor with lots of woodpaneling and old style lighting and at £3.10 a pint has got to be a real bargain especially as the nearby pub is over £5 a pint. Well worth a visit to help with your long journey back home.

*Phil Ward*

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## THE GRUMPY OLD MAN LOOKS AT SOME DESCRIPTIONS USED TO SELL BEER

Those of you who are unfortunate enough to have read many of my previous articles will know that I have railed against some pub menus and the rubbish that is written in them and I was wondering whether the same was true for beer descriptions. However, first of all and a recap of some of the nonsense associated with the food side and the following was retrieved from the website of a well-known hotel chain. Under the heading of *seriously tasty* food we had a *mouth-watering selection* of *delicious freshly* cooked food with *succulent and plump* sausages, *sizzling* bacon, eggs cooked *your way* and *crunchy* cereals. What characterises the words in italics? The words are often meaningless and are merely evocative to create an image without any real substance. What does tasty or delicious or succulent actually mean let alone seriously tasty and note the use of superlatives, alliterations and onomatopoeias for no other reason than for emphasis. It has to be a succulent and plump sausage and the bacon has to be sizzling and note the personal touch in eggs cooked your way. It is clearly not sexy enough to merely list sausage, bacon, eggs and cereals! The whole thing washes over you like a deadening fog to create an overall impression where the individual parts are often a load of old cobblers, but somehow the total is oddly reassuring. The English language is a beautiful medium, but not in the hands of the moron or the marketing person. However, gentle readers, be warned that some beer descriptions are little, if any, better and work in exactly the same way.

Now I do realise that it is very difficult to differentiate your beers from your competitors in a highly crowded market place, but there is still a plethora of meaningless words and phrases padding out a string of nothingness. Here we go with some of these words-refreshing, pleasing, satisfying, subtle, robust, fragrant, delicious, delectable and the straight forward word nice all of which defy any form of definition and lack clear meaning or understanding. Moving on to the phrases-taste bud tingling, soaring notes, a quartet of hops (marketing people do not like using single numbers and in this case 4), leaves you wanting more, hop kicks and explosions, bursting out of flavours and many more and again all image creating lacking in any form of substance.

Now for some more generalised descriptions for your perusal which sometimes are verging on the ridiculous. They are all from recent beer festival programmes

1) "Complicated and sophisticated aromas of blueberry, tangerine, papaya and bubble gum give way to sweet yet delicate flavours...."

I have no idea what papaya tastes like, but the thought of it paired with bubble gum does not excite in the slightest and it is certainly complicated, but not in any pleasant way let alone being sophisticated

2) "Satisfying golden bitter with lemon grass, coriander, cardamom and lime"

Two of these ingredients should not be leaving the kitchen let alone finding their way in to this so called beer and it all sounds disgusting »»



## GRUMPY.... CONTINUED

- » 3) "Silky smooth oats, organic cacao nibs, lactose sugar come together in a deliciously drinkable ..."

Oh dear and it's all there with strange ingredients, the word organic and the meaningless deliciously and what on earth are silky smooth oats?

- 4) Tiamat. "A ferocious 5 headed goddess having consulted with each of her powerful personalities to devise this special IPA recipe befitting a ruler of the cosmos, queen to dragons and wrecker of revenge on her enemies her beer is an exceptional multi-tasking blend of five distinctive hop varieties which merge to release flavours of caramel, citrus fruits, biscuit and dry spicy blooms".

Was whoever wrote this was on drugs?

- 5) "Golden lightly hopped ale with UK and New Zealand hops and includes a hint of horny goat weed with Southern Cross hops used at the end of the brewing boil providing the pine and citrus notes for this balanced ale.

What on earth is horny goat weed and probably just as well that there is only a hint"

- 6) "Juicy mango and tangerine flavours with notes of pink grapefruit and lime. This unfiltered IPA has a sumptuous mouth feel and has enough bitterness to bring a tear to a puffin's eye.

Possibly more drug taking and the wacky baccy might be responsible again, but uses one of the common words in hints, but fortunately sumptuous is less common

- 7) "Thick and luxurious stout-like a chocolate fudge cake served with vanilla custard" ....

The problem with this one is not the words, but the reality of the description. I recently drank a beer that was meant to have a hint of strawberry (it didn't) and mozzarella (it didn't either). In this case, very compounded by the fact that I have absolutely no idea what a chocolate fudge cake tastes like and I have not had any custard since my school days!

- 8) "Rich combinations of flavoursome dark malts make this beer a deeply delectable experience.

Flavoursome and delectable are of course meaningless rendering the whole description a total nonsense".

Two final thoughts occurred to me. Many descriptions include a long list of the malts and hops involved in the process and I was wondering what the position would be with regard to a 'ticker' should any one of these ingredients change but not the name of the beer. Would that constitute another tick? Rather mischievously I put that proposition to one of these ticking deviants and he was certain that would constitute a new tick. Ummm. Secondly, I was wondering whether somebody might be having a laugh at our expense and inventing a string of words that sound good, but are really the creation of a heavy lunchtime session down the pub or sampling too many of their own brews

*Bob Southwell*

*Aka the Grumpy Old Man*

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**Last copy date for Winter 2018 is 15th November 2018**

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## BAYS GOLD

Alc 4.3% Vol

Our Head Brewer's favourite. An easy drinking, light golden ale with a unique blend of hops that create refreshing lemon citrus overtones.



## DEVON DUMPLING

Alc 5.1% Vol

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



## TOPSAIL

Alc 4.0% Vol

This exceptional ale is the brewery's flagship product. It is well balanced, deep amber in colour with a subtle sweetness throughout.

# DEVON'S OF BEER CHOICE



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