

64TH EDITION

WINTER 2018



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WELCOME

64TH EDITION
WINTER 2018



Hello,

It's that time of year when South Devon CAMRA starts looking at pubs to feature in the 2020 Good Beer Guide. This is based on beer scoring carried out by CAMRA members throughout the year. Influence the guide by scoring the pubs you visit. Not a member? Check out southdevon.camra.org.uk to join and influence the Good Beer Guide.

Also in this edition:

- **News about your local pubs and breweries**
(pages 6 - 8)
- **Pub in focus - The Shipwrights Arms, Shaldon**
(pages 10 and 11)
- **Dartmoor Brewery trip** (page 12)
- **Rails and Ales and more** (pages 18 and 19)
- **Brewery in profile - Platform 5 Brewing Co** (page 24)
- **An update from CAMRA** (page 25)
- **Grumpy on music in pubs**
(pages 28 and 29)
- **Yarde Cider** (page 31)



Cheers,
Andrew Thomson
Editor

Front page caption: Bays director Will Freeland collects the silver award Devon Dumpling won in the Strong Bitter category at the Great British Beer Festival from South Devon branch chairman Bob Southwell.

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2019** for them to be considered. For a 'how to' description of scoring see southdevon.camra.org.uk





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Fri 7.30 - Go Tell Alice

Sat 5.30 - Lunadella Blue



For more information contact Ray Dwan

Phone: 07800 920901

FOWA@exetercamra.org.uk



Poster sponsored by Exe Valley Brewery

WHAT'S ON

Branch Meetings and Social Events

Date	Time	Purpose	Location
15 Dec	midday	Christmas social	Dartmoor Lodge Ashburton
8 Jan	20:00	Branch meeting - Pub of the Year choice	The Barn Owl Kingskerswell
16 Jan	midday	Teignmouth Social	Start at The Blue Anchor
12 Feb	20:00	Branch meeting - Good Beer Guide selection	Conservative Club Paignton
12 Mar	20:00	Branch meeting - Pub of the Year choice	Crown & Sceptre St Marychurch

Beer Festivals

Date	Event	Location
7 - 9 Dec	Queens Arms Charity Beer Festival	Queens Arms Station Hill, Brixham
21 - 26 Dec	Beer festival	The Shipwrights Arms Shaldon
18 - 19 Jan	Exeter FOWA	Exeter City FC St James's Park
25 - 26 Jan	Salisbury Winterfest	British Legion Club Salisbury
25 - 27 Jan	The Albert Inn Winter Ales Festival	The Albert Inn Totnes
15 - 16 Feb	Dartmouth Beer Festival	The Flavel Dartmouth
19 - 23 Feb	GBBF Winter	The Halls Norwich

Please check individual events prior to attending.

The **Ring of Bells** in **Bishopsteignton** has re-opened. This Grade II listed freehouse is now run by well known local Roger Gallagher aided by family members Jayne, Jason, and Becky. We wish them the best for the future of the pub.

Mike & Sadie, mine hosts at **The Palk Arms** in **Hennock**, were proud for the pub to be asked to be part of the village Remembrance commemorations, providing the refreshments for those attending the lighting of Hennock Beacon.

Michael and Gosia Knight have taken over at **The Barn Owl** in **Kingskerswell**. They are to run the usual 4 Badger beers plus a changing guest ale. We look forward to holding the January 8th branch meeting there.

The Ten Tors Inn in **Kingsteignton** has a new licensee. Tom and Lindsay Webb have taken over this popular St Austell pub. We wish them well with their new venture.

New tenants at **The Tally Ho** in **Littlehempston**. Kelly and Mike Joiner have recently returned to the UK from New Zealand where they successfully operated a pub/restaurant business in a rural environment with a strong community bias. Their intention is to emphasise the Tally as a destination pub whilst maintaining the community ethos. Popular chef Paul will be staying on with the rest of the staff.

A new landlord at **The Star Inn** in **Liverton**. Brian and Carol Godwin previously ran the Huntsman Inn at Ide and are currently carrying out extensive improvements. Our reporter enjoyed Jail, Doombarr and Bombardier on a recent visit.

The Taphouse in **Newton Abbot** will be open every day from 10th December until Christmas: Mon to Wed 12 – 9pm, all other days midday till 2300h. Sam Webber has left the pub and Becks Connett is now in charge.

Matt Ford is the new landlord at **The Ferry Boat Inn** in **Shaldon**. We wish him well with his new venture.

In **Paignton**, **The Torbay Inn** features a happy hour with 40p off a pint. Regular ales St Austell Tribute, Sharps Sea Fury, and Wye Valley HPA were joined by guest Adnams Ghost Ship at a recent visit.

The Albert Inn in **Totnes** is happy to report that their Halloween Beer Festival was a success with the traditional pumpkin carving competition producing a high standard of entry.

Mine hosts at the **Bay Horse Inn** in **Totnes**, Rob & Kathy, are celebrating taking over the freehold of the pub after being leaseholders for the best part of ten years. "It's an opportunity that we couldn't afford to turn down and we are both very happy with our decision. This means the Bay Horse is secured in the Totnes community for the future" said Kathy.

Meanwhile, weather permitting on Wednesday January 9th, The Bay Horse is carrying out its tradition of a Wassail. The staff and regulars will be decamping to a local orchard to bless the trees in the company of local folk singers, and will then return to the Bay Horse for some entertainment.

Bridgetown Brewery continues to grow, with 36 extra barrels being purchased to cope with the increased demand for its beers, notably Shark Island Stout. The increased demand has now resulted in the stout now being brewed all year round. 'Wasted' and 'Queen's Speech' are available over Christmas.

For Winter, **Black Tor Brewery** brings back Advent 4.8% ABV on cask, a rich ruby red festive ale fortified with special reserve port, and Dunkelweizen 4.7% ABV, a dark German-style wheat beer. Following Success at The Taste of The West Awards, they celebrated two Gold and one Silver award at The Food & Drink Devon Awards. January sees the return of Resolution 4.4% ABV, a golden straw coloured malty bitter late-hopped with New Zealand Wakatu hops.

Dartmoor Brewery has 2 new beers, a Black Porter at 4.5% which is part of the Discovery Range available currently, and Santa's Secret, a 4.2% a yuletide beer with overtones of Christmas pudding spices which is available from the end of November through the festive period.

Devon Earth has brewed Lost in The Woods for Chris's charity event at the Queen's Arms in Brixham in December. They're always keen support this beer festival especially as it raises money for local charities.

New Lion Brewery, in line with its ethic of collaboration and cooperation is planning to change its status to that of a Community Benefit Society, a body that carries on a business for the benefit of the community. This will take place in 2019 around the same time that the brewery moves to new premises in Dartington Industrial Estate. Shares will be sold enabling their owners to have a vote in its running and profits must then be used for the benefit of the community. Brewing will continue in the same way, although the new location is likely to give room for more seating, allowing educational, tasting and music events. In addition there will be space for two new fermenters, thus enabling increased White Label capacity. At the brewery's recent 5th birthday party, the stand-out ale for our reporter was Little, packing a lot of taste at 2.9% while their companion drank some of the Large 7.7%, both made with New Zealand hops (Waimea, Motueka, Wakatu) and with the same malt bill.

The brewery is producing a special seasonal Winter Warmer this year called Quark, Strangeness and Charm at 6.5%. It will be showcased at the Exeter Winter Beer Festival early next year.

Another busy autumn for the **Otter Brewery** crew. With in-form Exeter Chiefs going from strength to strength in the Premiership, Derek the Otter continues to keep fans at Sandy Park entertained with his half-time fun and games. Building on this long standing relationship, the brewery has now been added to the Exeter Foundation XV - another string to its charity supporting bow. Over in Ottery St Mary, 'Flaming Ale' helped cool everyone off last month as the town's Flaming Tar Barrels event took place. Soon after that was the launch of 'Poppy Otter' outside Exeter Cathedral. This is their 12th year of supporting the Royal British Legion with 5p from every pint sold throughout November and December being donated to the charity. Finally, two new beers to look out for this month. First up is the return of their American-inspired hoppy OPA (Otter Pale Ale) and then joining Otter Claus in their festive ale range is a new winter warmer, Otter Elf.

Due to the success of previous years, **Red Rock Brewery's** Christmas ales are back but with new improved recipes. »

BREWERY NEWS.... CONTINUED

» Christmas Cheers is a hearty, spiced brew flavoured with cinnamon, nutmeg, cloves and star anise. If a full bodied ale isn't to your taste, there's the Hoppy Crimbo - a festive amber ale dry hopped with Amarillo hops. Both ales are available in pins, casks and 500ml bottle. The Hoppy Crimbo ale has also been rebranded for Tolchards Drinks. Winter Stag will be available in outlets across the South of the country.

Riviera Brewing Co has increased its storage space to be able to stock more Malt since the sad closure of Tuckers Maltings. The malt will now be obtained in larger quantities from a wholesaler. It is still the intention to use Maris Otter Floor Malt but now from Warminster Maltings. This Christmas Riviera will again have special Ales available in small cask and bottles. Christmas Gold 4%, hoppy and Santa Express 5% a spiced special amber ale.

Salcombe Brewery Co has released a brand-new porter, the first to this expanding range of beers. Inspired by Salcombe's Island Street's boat builders, this is a hand crafted, rich, velvety porter. A blend of eight malts produce hints of dark chocolate, coffee and black cherry which combined with British hops, creates an aroma reminiscent of Black Forest gateaux. Island Street Porter is available to buy in 330ml bottles. This 5.9% ABV porter uses only British hops and is the perfect winter warmer.

Summerskills Akela IPA, brewed with Styrian Wolf hops was very well received with firkins in the Fortescue (Plymouth) selling out in 3 hours! Whistle Belly Vengeance has been featuring in the JD Wetherspoon National Guest Ale programme and the pump clip has been generating a lot of interest as well as the beer. Their Christmas beers are Turkey's Delight at 4.6% and Christmouse at 5.1%, they brewed some more Stout and Plymouth Porter in November and the latter will be featuring in the JD Wetherspoon National Guest Ale programme after Christmas. They were very pleased to receive a Food Drink Devon Gold Award for our Devon Dew in October.

At the **Totnes Brewing Company** a few new brews have been made: Devon Brown 4.2% made with green hops from a local gardener, a sweet stout called Permission to Land 4.2% and Red Ink 5%, a version of Ink made with super low roast chocolate malt which has the same taste as its stable mate but with a Flanders red colour. One of the new popular brews is Easy Rider 3.7% baby brother of Prism 4.5% made with single malt/single hop (Maris Otter and Mosaic). Both have a great punchy taste. And somewhere in the future will be a Lactose Oats IPA of around 8.5% to be called Super High Power Fire Pony.

Kevin Wilson

It is with sadness we have to report the death of Kevin Wilson at the early age of 60. He had been the steward of Shaldon Conservative Club and died after a long battle with cancer. He was always very friendly to CAMRA visitors and responsible for the Club having some interesting beers from outside the locality, and especially the West Midlands from whence he hailed, thus playing a significant part in the Club's entry in the guide over many years. The branch was represented at the funeral by Kevin's friend Mike Fitzmaurice and many club members. Our thoughts are with Lesley.



Make friends with an Otter



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PUB IN FOCUS – THE SHIPWRIGHTS ARMS, SHALDON

For this edition in our series on popular South Devon real ale pubs, we visited The Shipwrights Arms in Shaldon where we met Kate and Brendon Lee.

How long have you been running The Shipwrights Arms?

Fifteen months. It's Kate's first pub, but I've been in the industry since the early '90s in Plymouth. I've moved all over the country running various pubs since. Mostly freehouses; this one's mine on a tenancy, but the others have been mainly managed for smaller operators.



Kate and Brendon showcase their wide beer choice

Why a pub?

I was in the building industry, but most of the work was away and I just decided to stop travelling. This came up as a good opportunity, so we took it. We lease it from Wellington Inns, but they don't get involved in running pubs. We're totally free of tie - I wouldn't have done it otherwise. The kids go to Shaldon school so it's all working out. We've a good outside garden but it's also a cosy winter pub with real fires. Plus, we've a nice new road running past the pub now!

What do you like most about running the pub?

It's the socialising, meeting the customers and making new friends. We're getting lots of regulars now and even the tourists are coming back year after year. The only downside, really, is the long hours. We don't mind the hard work but getting time off for the two of us is difficult - the relatively quiet Monday is about it. Luckily we have good staff we can rely on. »

THE SHIPWRIGHTS ARMS.... CONTINUED

» Beer selection?

As a free house we can have whatever we want. All our customers have their favourites: as I do such a wide range of beer we can keep on the ones that are most popular and have lots of choice. They are all bought direct from the breweries. We are seeing various trends - a lot of customers are liking dark beers now.

Events?

We run a beer festival each season. There's one coming up from 21st December till 26th. Biggest day will be the 22nd with bands and we'll have a carol night. The event will coincide with the village 3-legged race which will come through the garden!

There are also regular music nights and quizzes. We've just finished decorating the function room - it was just in time to open it for a book signing where 70 people attended!

What about the food?

Brendon does all the cooking for the pub and events. After customer suggestions, we're going to do a few gourmet nights and we'll even hire a gourmet chef for a function - gets me out of the kitchen to meet customers and help Kate and the team. If I'm here I'll cook, even if the kitchen's not open. For me it's all part of running a pub - you've got to be genuinely looking after your customers. We do get some customers taking away food as there's nothing else in the village or this side of the river. We also serve breakfasts Friday, Saturday, and Sunday.

The future?

We want to develop what there is now - a traditional English pub. As we've been here over a year we're getting more and more locals and as I said earlier, even holiday makers are coming back.



Beer festival in The Shipwrights Arms garden



Setting up the beer festival

SOUTH DEVON CAMRA ON TOUR – DARTMOOR BREWERY

The bus left Newton Abbot Station a little later than planned with just one empty seat. Our first call was for a sharpener at the Tavistock Inn, Poundsgate, a 700 year old Grade II listed pretty roadside pub, on the main road between Ashburton and Princetown. There were two real ales available Ringwood Boondoggle and Sharp's Doom bar. After a short stay we were rounded up by Ray, our trip organiser, and back on the bus heading for our main destination, the brewery.

We arrived spot on time in Princetown and were met at the brewery by Richard Smith the Managing Director. After another sharpener (!) we were escorted into the working brewery for a tour. Richard gave us an interesting and entertaining tour. One of our members on the trip was also a brewer, Alan Waldron of Riviera Brewery, who has been brewing since 2014. It was interesting to note the variation of scale

between the two. Alan - my fermentation vessel is 250 litres, Richard - ours are 69000 litres each! We all thoroughly enjoyed the tour and could have stayed for another hour but Ray dragged us away to visit the pub round the corner, The Prince of Wales where we had lunch and a few more Dartmoor ales, Dragon's Breath proving very popular.

Our return journey took in a further stop for refreshment at the Ring of Bells, recently reopened after the disastrous fire back in 2016. Amazingly the pub has been rebuilt to look just how it used to with a freshly painted finish. We were able to choose between Teignworthy Reel Ale and Dartmoor IPA served from the cask in the cellar.

Our thanks must go to Richard and Dartmoor Brewery for their hospitality, Peter for Driving and Ray for organising and trying to keep us on time.

Alan Cooke



Our hosts Richard Smith and Sarah Hardie



Those fermentation vessels!

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MIDWEEK SOCIAL DAWLISH WARREN TO SHALDON... AND BEYOND

10:08 no. 22 bus caught to Dawlish Warren, reaching the Mount Pleasant Inn at 11:50, where workmen were working on the pub. The rest of the crowd came a little later. I sat in the main bar and enjoyed a good pint of Salcombe beer, admiring the view across the Warren, even though it was misty and raining. We then went down to Lee's Bar, but unfortunately it was closed, so we went to The Welcome Inn. The Otter was off but there was enough time for halves of Doombur. Time was pressing so some of us went for the bus. They managed to put the Otter back on, so one or two managed a drink, with cheese slices available.

We then caught the no. 22 bus to Dawlish where we were introduced to the delights of The Marine Tavern – good pub, excellent beer. We sat watching fast intercity trains go by, as we were facing the main railway.

We then moved on round the corner to The Brunswick Arms, where a delight of ales awaited us. Another enjoyable pub with plenty of Otter ale. We then caught the no. 22 bus to Teignmouth, where we visited the Brass Monkey, where a pint of Tribute was available. We then went to the Kings Arms with a choice of three ales. After the Kings Arms we moved on

to Molloy's, more ale was consumed, in a pub with great support to my favourite Rugby team, Exeter Chiefs. Great atmosphere and great ale. We then caught the no 22 bus to Shaldon, where we alighted at The Shipwrights Arms, where excellent ale was offered and Salcombe Devon Amber was enjoyed. A great pub with good atmosphere and great beer. A few stayed while the rest of us went back to Teignmouth where we split up, Gerbil and myself going to The Jolie Brise, the Wetherspoons pub where we had the last drink on the tour. He caught the train and I got the no. 22 bus to St Marychurch, where I popped into The Crown and Sceptre to see landlord Dave and have a great pint of Jail.

After an excellent day it was time to go home; nice to see everyone enjoying themselves, great crowd.

Richard Wilson



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My MISSION...

...which I've chosen to accept, is to find the best real ale in the UK to suit my palette. Regular readers may recall I wrote an article a few issues back where I described my experiences as a consumer of beer in Canada. Consider this a 'bookend' to that article (and also a kept promise to the editor of this publication, Andrew) as I bring you up to speed on the mission/quest so far.

It all started back in January of 2016 when I returned to the UK after almost 35 years in the colonies. Trust me when I tell you the winters in Canada are not for the faint of heart. Missing out on the 2nd half of my last winter was one of my smarter decisions. They're also not conducive to exploratory beer drinking. Who in their right mind wants to 'go for a cold one' when it's minus 30 outside?



Rails and Ales festival

The idea of a mission didn't occur to me until later that summer when I found myself standing on a railway platform watching steam trains chug in and out, holding in one hand a half pint of something I'd never tried before. It's hard to ignore inspiration when it hits you under that kind of circumstance. I believe the steam and coal smoke had something to do with it.

The story of how I got there is a slightly tragic one. Shortly after settling back here an old high school mate of mine was told he had serious prostate issues. Sobering news indeed. He asked me if I would accompany him on a trip down to Exeter where he would be screened for a new treatment trial. 'Sure' I said thinking we'd need to find something a bit lighter and fun to do to counter balance the heavy reason for the trip. A little net surfing revealed the South Devon Steam Railway 'Rails & Ales' event was on that weekend. »

» Steam trains and beer. Perfect I thought. I bought two tickets.

Thus it was we found ourselves chugging up the line from Totnes on a Saturday morning to the lovely rural station at Staverton. I'm guessing many local readers will probably have visited the festival themselves in years past but for me it was a revelation. I'd experienced nothing like it in Canada. 40 odd beers available and nothing on the hand written chalk board I'd ever remotely heard of. There was even a booklet with tasting notes! Who, I wondered, was the lucky soul with the good fortune to compile that?

We met a number of South Devon CAMRA members on that fine Saturday and new friendships were born. We were invited to join them at another beer festival the following day at The Blue Anchor in Teignmouth. Wonderful seaside town, live music, more new beer options and a smile on my mates face it was delightful to see.

And that's where it happened. The first contender to hit my palette with a shot at the title. Brewed at the RCH brewery in Weston Super Mare it was special ale called Firebox. Rich and malty with a specific gravity of 6% it was taking no prisoners. It knocked my socks off. Sadly the brew and the brewery no longer exist but it lives on in the memory. My mission had begun.

I've been back on these shores two and a half years now and I'm beginning to get a feel for how to go about my mission. Buy a copy of the Good Beer Guide every year and whenever travelling around the country be sure to consult the page detailing the options for whatever town you find yourself visiting. Earlier this year I found myself in the old Roman town of Chester. Thanks to the Good Beer Guide I made a point of paying a call to a local watering hole called The Tap, housed in a Jacobean era meeting hall. The only public house I've ever seen with the bar inside the fireplace! They had beers available from a local brewery called Spitting Feathers. I tried their special ale and found myself lip locked with another contender. Wow, I thought. This whole mission thing is going to be fun, not to mention architecturally interesting.



Bar in the fireplace at The Tap

Probably the culmination of the mission so far was my first visit to The Great British Beer Festival held at Olympia in London. I knew it was going to be big but not that BIG. I went with my sister and we hardly made a dent over a solid 6 hours. We sat next to a couple who had planned their summer holiday around attending the festival every day for a week. One day for the dark brews & stouts, another to concentrate on the bitters, a third for trying the ciders etc. They had it all mapped out. Clearly if I'm going to take this mission thing seriously I've got some planning work to do. Thankfully where I reside in West Sussex there is an abundance of beer festivals so opportunity for improvement abounds. I'll keep you posted. (Oh, and silver linings. My mate got the all clear so we'll continue the quest together.)

Kevin May



SHINGLE BAY	LIFSAYER	DEVON AMBER	SEAHORSE	GOLD
~~~~~	~~~~~	~~~~~	~~~~~	~~~~~
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## OUT AND ABOUT WITH SOUTH DEVON CAMRA - SALCOMBE BREWERY

On a very sunny Saturday intrepid members set off for Salcombe Brewery from Newton Abbot in our mini bus. Our first stop was at the Fortescue Arms in East Allington who opened early for us, a very picture book Devon pub in a lovely small village. Homely with good beer.

We then went onto the Salcombe Brewery to be greeted by Chris Lang and Sam Beaman the two new generation brewers and Mark Hicks the General Manager. We were given a most informative tour of their relatively new brewery establishment which was very impressive. They took a barrage of questions due to keen member interest. More importantly we had equally impressive tastings of all their main line beers coupled with a food spread which was most welcome indeed. The



*Salcombe's Sam, Chris, and Mark with a very attentive audience!*

The beers were Devon Amber 3.8% bitter, Salcombe Gold 4.2% light heavy hoppy, Salcombe Pale Ale 4.6%, Stormwatch 4.0% rye beer, Seahorse 4.4% amber bitter, Shingle Bay 4.2%, and Lifesaver a 4.8% amber copper ale, followed by the story behind the brewery. All the beers were in excellent condition and served in separate glasses! Attention to detail was first class. After a tour of their storage cellar we took our leave in a very buoyant mood indeed. A fine tour we all agreed.

On our return to Newton Abbot we enjoyed further generally good pints in the sunshine at the lovely Durrant Arms at Ashprington, award winning Tally Ho! at Littlehempston under new enthusiastic management and the little gem that is the Monks Retreat at Broadhempston. Proof indeed that all the effort that went into planning the trip was easily worthwhile. There are plans to do four different brewery trip tours in 2019 and details will be announced in due course. Members should book early as these are not to be missed events in my view!!! Too many beers, pubs and breweries but not enough time?

*Ray Ellmore*

# 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

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# BREWERY IN PROFILE - PLATFORM 5 BREWING CO

Platform 5 Brewing Company is a family run microbrewery, born from a love of good beer, and a history of serving the fine pub goers of South Devon great ale for over 30 years.

Brewing since March 2013 from below the platform of the historic Newton Abbot Railway Station, their team of highly motivated ale drinkers strive to craft high quality ales using only the finest ingredients and a touch of creativity.

The company name derives from searching historical records, and discovering evidence of platform 1 thru 4 and platform 6, but no mention of a Platform 5.

Brewster Sally Molloy currently brews 4 regular ales, with seasonal specials with all the beers regularly available on the bar of their three pubs, Molloy's in St Marychurch, Molloy's in Teignmouth and brewpub, The Railway Brewhouse in Newton Abbot.

## The range:

### The Whistleblower 4.6% ESB

A traditional premium ale. Slight sweetness from Maris Otter and Crystal malt combined with East Kent Goldings hops creates an easy drinking beer with medium bitterness and a lasting dry finish.



### The Antelope 4.3% Pale Ale

An amber coloured ale that blends English and American hops with Maris Otter and crystal malts to create a finely balanced and wonderfully drinkable beer.

### The Coaster 4.0% Blonde Ale

This golden, medium bodied beer has a fantastic aroma from a great whack of Cascade hops and a fine balance of bitterness and caramel malt making it extremely drinkable. A wonderful summer ale.

### American Pale Ale 4.6%

This refreshing light bodied beer is golden in colour with a clean malt character, moderate bitterness from an abundance of American hops and a long smooth finish.

# CAMRA LOBBY DAY

## **CAMRA launches three point plan to save the Great British pub with mass lobby day**

CAMRA launches three point plan to save the Great British pub with mass lobby day

Hundreds of CAMRA members descended on Westminster to send a message to MP's about the very serious threat facing pubs.

All agreed there must be urgent reform to business rates, Beer Duty and the Pubs Code to save the Great British Pub from extinction.

The Lobby Day saw the launch of CAMRA's three point plan to save the Great British Pub, and encouraged MPs to commit to:

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

CAMRA members held meetings with MPs throughout the day, which culminated in a rally with speeches from the Chairman of the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeed MP and Alan Brown MP.

The Lobby came the day after the budget, which contained a very welcome decision to freeze duty on beer and cider, and the announcement of a new package of business rate relief that will help smaller pubs.

While this change will see annual savings of up to £8,000 for some pubs, CAMRA is extremely disappointed that pub-specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after the last revaluation, and are struggling under sky-high bills that threaten them with extinction.

CAMRA's National Chairman, Jackie Parker, said: "While welcome, the Budget measures are just a sticking plaster which doesn't tackle the root issue. There must be long-term change and reform to business rates, Beer Duty and the Pubs Code to stop pubs closing which is currently 18 per week.

"The Lobby Day has been a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures, need for fundamental reform to ensure that pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy."

Speaking at the Member's Rally, Mike Wood MP, Chairman of the All Party Parliamentary Beer Group added: "We need to make sure that we have a proper review of local business taxation which goes beyond what was announced (in the Budget) on business rates, so that pubs of all sizes are actually taxed at a fair rate and we have a taxation system fit for the 21st century rather than the 1950s, and one that recognises the economy as it is now rather than one that was based solely on land values."

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# THE GRUMPY OLD MAN EXAMINES THE ISSUE OF MUSIC IN PUBS AND AT BEER FESTIVALS

Before we get on to the music there is an aside as related by a CAMRA friend of mine. He was served what looked to be a very short pint, but thought it might be explained by a lined glass. When he asked whether this was indeed the case he received the strange reply that there was no inside lining involved and it was just an ordinary glass!

In the past with a responsibility for beer festivals that inevitably made me the 'complaints department' and I can assure you that music is top of the list when it comes to the 'moaning brigade'. Inevitably, the first question is why is any form of music required at all when a quiet session would be infinitely preferable. These people rightly point out that music destroys the art of conversation as you need to shout to be heard and inevitably end up with a sore throat. I have experienced rock bands inside pubs where not only is the conversation impossible, but the vibrations through the chest seem to be setting off a form of arrhythmia and a thumping heart beat which would probably justify a visit to the local A&E let alone the less serious problems of headaches and deafness. I was also wondering what might happen to the beer with all those decibels being pumped around. Has anybody done any research on this? Also have you noticed that these bands bring along their devotees who spend the whole evening sipping the solitary drink and I am never sure how the economics of putting on this type of event works.

We have now broached the second question of why does the music have to be so loud? However, I can understand one advantage of over-bearing music in that it drowns out the utterances of bores and other more offensive types peddling a variety of nonsense. I have been lucky in that I have not encountered recently three individuals and the first of which talked at me for two and a half hours about the closure of a direct rail link from London Euston to Shrewsbury. For heaven's sake how long can anyone take such a repetitive monologue? Now I know that my marbles will deteriorate with age, but does that process have to be accelerated by zero intellect people warbling on about Strictly (I think that has something to do with dancing), Bake Off (mind numbing television) or conversation about members of the Royal Family of which I have absolutely no knowledge or interest. I am sorry, but I will also have to include 'beer tickers' in this category which, by the nature of the subject leads to conversations heading down very narrow streets indeed. "I only need (they mean want) sixteen at Grimsby, but should I go to Cardiff instead where I can get 18, but I can get more breweries at Grimsby!" If you do not know what I am talking about then you are very lucky and I would leave it at that if I was you. At least they are harmless which is more than I can say for the xenophobic 'hang em and flog em brigade' where they always know better than anybody else including specialists and experts (so called in their opinion) with some 'interesting' solutions involving tirades about juvenile delinquency, immigration, prison sentencing, soft teachers, social workers and many more and not to forget the EU in all of this. It was never ending and instead of waiting for them to drive off in their white van I really should have said "excuse me while I turn the juke box on" (and preferably to a high volume) and where is that loud rock band when you really need them? »

## GRUMPY .... CONTINUED

» The third complaint centres on the issue of the music being of the wrong type with a plethora of alternatives being suggested. Why don't you have a jazz band? I am sorry but, all jazz seems the same to me and is probably a minority interest largely confined to advanced geriatrics. Why don't you have folk musicians or sea shanty singers? Please not as I find such music somewhat introverted with self – indulgent intensity without any general appeal, but having the sole advantage of not needing to go to A&E because of the volume. Why don't you have an Irish ceilidh band? Please save me from this which might be fine for an intimate pub environment, but not for larger auditoriums of the beer festival. When I was younger the juke box carried a very limited repertoire of the popular hit records of the day (remember records?) Now, and with modern technology, the range is enormous and you can almost summon up any piece/style of music, but creates the disadvantage of hearing the long forgotten and often for very good reason. I remember sitting through what I considered to be an unintelligible dirge from Pink Floyd whilst everybody else around me thought it was wonderful. Somebody else put on Russ Conway (you have to be of a certain age to know of his existence) which they must have liked to have spent their money on it, but it really belonged to a best forgotten and abandoned era. It just goes to show that with music you cannot please all of the people for all, if any, of the time and is probably best not to try

Let's finish where we began with another aside from the issue of music. Whilst working at a recent beer festival on the cider bar a pair of men in the 40s politely told me in all sincerity that I had made a mistake by forgetting to put any gas in the cider. They were for real and apparently believed that I should have 'pumped it up' before serving with a handy CO2 cylinder! What can you say to that?

*Bolt Southwell*

*Aka the Grumpy Old Man*

Your Whatpub scores will be used to inform the Good Beer Guide choices in February. It is important you complete your scores by **2nd February 2019** for them to be considered. For a 'how to' description of scoring see **[southdevon.camra.org.uk](http://southdevon.camra.org.uk)**



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Dave and  
Amanda Buckler



South Devon members with Cidermaker Simon Akeroyd

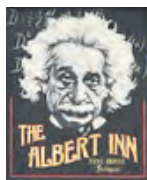
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The Monks Retreat Inn	Broadhempston	10p off a pint
The Drum Inn	Cockington	20p off a pint
The Cherub Inn	Dartmouth	60p off a pint
The Ship In Dock Inn	Dartmouth	10% off a pint
The Palk Arms	Hennock	15% off a pint Monday-Friday
Waterside Inn	Paignton	10% off a pint
The Shipwrights Arms	Shaldon	30p 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
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Yates	Torquay	10% off a pint
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Thanks to all our contributors:

Roger Adams, Dave and Amanda Buckler, Alan Cooke, Sarah Cooke, Terry Cooke, Roy Collings, Ray Ellmore, Mike Fitzmaurice, Grizzly, Tina Hemmings, Peter Lister, Clive Mackriell, Kevin May, John Noakes, Bob Southwell, Colin Staines, Phil Stevens, Ian Thompson and Richard Wilson.

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