

# NEWS AND BREWS

Autumn 2014

**FREE**

Free Magazine of  
The South Devon Branch of  
THE CAMPAIGN FOR REAL ALE



*Teign Cellars- A New Good Beer Guide  
Entry. More details Page 19*



**South Devon  
CAMRA**

*Supporting Real Ale  
in the South West*



Welcome to

## NEWS AND BREWS

47th EDITION

Autumn 2014

The Beer Festival season is in full swing, so I hope you are able to take advantage of some of the lovely festivals going on around us. See page 18 for a selection of them or look at our website or at the Facebook page for South Devon CAMRA for others. And if you want to advise us of one, please message the Facebook page so that your information can be shared.

At one of the biggest and best, the Great British Beer Festival, a new campaign was launched. After all, we are the CAMPAIGN for Real Ale. CAMRA National Chairman Colin Valentine has launched a campaign to demand better planning protection for pubs in England. This is because pubs can be converted into other uses including small supermarket stores, estate agents and even pet shops without planning permission. Two pubs a week are being converted to small supermarket stores, and pubs can also be demolished without planning permission. And pub closures now amount to 31 per week nationally.

Enough is enough. All we are asking for is a simple change in planning law so that a planning application is always required before a pub is demolished or converted into another use. Please get involved with the campaign today via [www.pubsmatter.org.uk](http://www.pubsmatter.org.uk) where you can lobby your MP or supply evidence by reporting pubs that have been affected. Finally, and most importantly, please show support by signing the e-petition on that website.

*Cheers, Tina Hemmings*



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## *Pub and Brewery News*

The Church House Inn at Harberton has a new landlord, who was previously part of the team at The Cott, Dartington. His partner has kept The Cott and John took over at Harberton in July. Hunter's supply the house ale, and his other regulars are Doombar and Quercus Devon Amber.

The second art auction at The Queen's Arms in Brixham raised over £1500 for the Golden Vanity Trust (which provides sail training for young people on restored fishing vessels). The afternoon turned into a party with a BBQ, raffle and good live music from 3BF.

The Bronx Bar & Cue in Teignmouth is now serving American and UK craft beers to complement its American influenced ribs and burger menu. They plan to install one hand-pull and are looking for a very hoppy local beer to serve through it.

Seen drinking ale and eating at the Ship Inn at Kingswear this summer were a clutch of celebrity chefs including Mark Hicks, Brian Turner and the Dartmouth chef Mitch Tonks. The Ship has now been in the Good Beer Guide for ten consecutive years

The Tally Ho Inn at Littlehempston hosted a CAMRA meeting recently, and the consensus was that Mane Event from The New Lion Brewery was good ale in good condition. Their recent beer festival was well attended and the 4 extra beers including Dartmoor Legend and 2 Red Rock ales were popular. Dartmoor's speciality ale, Three Hares, sold very quickly.

The Welcome Stranger at Bickington has reopened. Serving Doombar, Otter Bitter and Jail Ale at £3.10 per pint, they are getting through 6 barrels a week, and have recently started providing meals.

Teignmouth is likely to have a J D Wetherspoon soon in Station Road. Speculation abounds that it might be named after Admiral Pellew, who died in the town in 1833 after an illustrious naval career.

The Queensbury Arms in Teignmouth has reopened and sells Tribute plus a guest beer. They seem to be building a good reputation for live music.

The Shipwrights Arms in Shaldon is currently offering beers from the Two Beach Brewing Company made at, and primarily for, the ODE restaurant in the town.

Planning permission is being sought to turn the Penn Inn pub into flats.

The refurbished Devonport Arms in Paignton held its annual Beer Festival in August. Devon breweries featured: Exeter, Exmoor, Otter, Quercus and South Hams, each supplied 2 or 3 of their best providing a choice of 14 Real Ales. Four ciders from Samfords completed the festival.

The Dartmoor Halfway Inn at Bickington, which was boarded up, now sports a notice promising major refurbishments.

The Crown & Sceptre in St Marychurch recently held a popular cider festival with 6 ciders, local cheeses and the normal 8 real ales.

On 6<sup>th</sup> September, the Devon CAMRA branches are having a social day out in Dawlish to show solidarity with the town after its winter problems with the railway. Members will meet at 11.00 at the railway station for a photo shoot, and follow with a pub crawl. Several breweries are making a special brew, and Dartmoor Brewery is reviving Dartmoor Gold, an old favourite, for the occasion.

The Pebbles Tavern in Watchet, Somerset, has won the Cider Pub of the Year.



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Beers supped and enjoyed recently by our members: Hop Back Summer Lightning at Henry's Bar, Paignton; Jail Ale at The Woolborough, Newton Abbot. Orkney's Dragonhead Stout at the Queen's Arms Brixham; Branscombe Mild at the Durant Arms, Ashprington.

On the 24th June, Teignworthy Brewery celebrated 20 years in the brewing industry. To celebrate this it released 20 Anniversary (4.7 abv), a dry hoppy golden ale with fruity and citrus overtones. Managing Director and founder, John Lawton will feature in the next issue.

Dartmoor Brewery has signed a deal with a Chinese wholesaling business to distribute Jail Ale and Legend in China. The brewery was approached by the owner of the wholesaling business after he had tasted and enjoyed the beers on a recent trip to the UK, and the first shipment of 800 bottled beers will be sent to China next month. On another aspect of its growth plan, the brewery has appointed St Austell Brewery (the South West's biggest wholesaler) its sole distributor, outside those existing direct customers. This will allow Dartmoor beers a greater distribution across the region.

Until recently, the New Lion Brewery in Totnes, brewing just 10 casks a week, could barely meet demand. But after a major expansion, including new fermenters, a mezzanine and a walk-in refrigerator, it's got the capacity to brew 45 casks a week. So head brewer Mat Henney is now marketing the brewery's Mane Event session bitter and Pandit IPA to pubs throughout South Devon. The brewery is also producing one-off beers for community events and is working with other local food producers to come up with unique bespoke beers. Currently, it's developing a chilli-infused beer with the South Devon Chilli Farm.

Platform 5 in Newton Abbot have had to rename their Malloys Best - now known as Newtons Flyer. For a short period in June they were making an ale called 1966.

Two very new breweries have made a hit with their customers. Totem Brewery from Oggwell has been well received in Teign Cellars which took some of its first brew. Another based in The Barrel House, Totnes, is so new I have not been able to find out its name, were so keen to start, that they began a brew without having any yeast and had to borrow some from the New Lion Brewery. Those that tried it were complimentary.

Branscombe Vale Brewery in North Devon was the only Devon Brewery to win an award at the Great British Beer Festival, coming away with silver for its Branscombe Vale Mild Ale. St Austell Brewery also won silver for bottled Proper Job.

## Heritage Pubs in London

I had to go it alone as no one was available to join me. Someone did say "does this tell you something Roger". I thought that less people to control could mean more time in pubs; but then who would help me find my way home? Off I went on my own, the sun shining so the day looked good. I had done my research, National Inventory List, Good Beer Guide and the little book of London Craft Beer Pubs.

Number 1 was the Denmark Arms in East Ham (NI). This was obviously once a superb pub but was now way past its best, TV's, games machines and Disco lights but still lots of good bits, high ceilings, lovely plasterwork, columns and green tiles. However no real ale so just had a cool soft drink which was really good on a hot day.

Next was a short walk to the Boleyn Tavern (NI); again a fantastic building but run down. A lovely tiled porch, large rooms, marvellous huge stained glass skylight, plasterwork, lots of old wood but no real ale. I pointed to the beer pump with a clip showing London Pride, to be told that it would be on on Sunday - it was Friday. I said I couldn't wait that long and had another cool drink whilst I admired the décor and imagined the grandeur of the past.

Back on the tube and off to Liverpool Street and thinking about lunch. First to the Golden Heart (NI). I had walked past the Ten Bells which was heaving, with people out on the pavement in the sunny weather. The Golden Heart was as busy but I shouldered my way in, only to find plenty of room so I could sit down. Now this was a proper locals' pub built between the wars. Truman's Swift 3.9% was my first beer of the day on hand-pump; cool but not cold and very refreshing. There was no food in evidence but I wasn't really hungry so I just admired the wood panelling on the walls and bar, lots of Truman lettering in gold. The pub is now owned by Enterprise. The landlady was a case; she had obviously been doing it for years and gave everybody a lot of stick. Her poor assistant could not do anything right until the credit card machine was needed, (the landlady hadn't mastered that technology yet).

So back to the Ten Bells (NI) which had quietened down now. I supposed they had all gone back to work. Inside it was a bit dark with very unusual patterned tiling on the walls including 2 old London street-scene murals. Truman's best bitter was on offer on hand-pump, which did me and was fine. But still no food in evidence. The landlord or was it just the person in charge was very different from

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The last pub, all piercings and tatoos and very male.

Anyway time was marching on and I hadn't had much to drink nor anything to eat so on to the Craft Beer Co (GBG) and (LCB) in Leather Lane. Wow! 14 handpumps and two ciders - I will be here for a while!

The food was pork pies made with black pudding so I had one of them and started on the beers. I had only heard of a few of them. I watched the world go by from a high seat in front of a small table and tasted Kent Craft Pale 3.8%, Plateaux Burning Sky 3.5%, Wild Mule Rooster 3.9% and Blue Monkey Guerrilla Porter 4.9%; all very, very nice. I found I had spent a long time here, so onwards, there must be time for another pub.

Ye Old Red Cow (GBG) near Smithfield is very small but looked busy even with only six of us in it, and everybody was very chatty. There were four beers to choose from none of which were known to me so I plumped for West Berkshire Cousin Betty a pale mild only 3.4% but very nice. I sat on a stool to look around and saw that one customer was wearing a tricorn hat and frock coat. Well, I had had a few beers and he just had to be talked to. But disappointingly he was not famous nor held any interesting royal position, nor was he the local ale taster, he just wore them in his shop because he liked to but we had a good chat. There are some weird people about in the capital so I just finished my beer and wandered off on the homeward trail, happy having visited five fine and different pubs and had lots of new and very enjoyable beers.

Roger Adams



## **Meet the Brewer. Tom Maderios. Quercus Devon Ales**

We met Tom and the brewery manager Graham Phillip on a recent visit to the brewery, which is crammed into a small industrial unit at Churchstow. Tom Maderios is a well-qualified and experienced brewer having been in the brewing industry for several years. A quiet man with definite views, he comes from the Boston area of the USA (in the days before the real ale scene took off there). He decided to make brewing his career and undertook a course at Brewlab in Sunderland before gaining valuable experience from varied stints at many breweries.



After a period where he consolidated his skills with several shorter brewery employments, he was head brewer for 3 years at the Grand Union Brewery in Middlesex, where the innovative brand 'Single Hop' was launched and proved very popular. The following 8 years were spent at Twickenham Brewery, where under his leadership, the award winning 'Naked Ladies' inspired by the statues of water nymphs in York House gardens in Twickenham, was conceived. This brew won the Best Bitters category at Reading Beer Festival 2008 and 2011 and gained a Silver medal for the Champion Beer of London & SE 2014, in the Golden Ale category.

Following his decision that he would prefer to work in a nicer environment than London, he spent 6 months helping brewing friends out in Alvinne Brewery in Belgium before taking up post as head brewer at Quercus in Churchstow. (Graham explained that Quercus is Latin for oak, and joked that Churchstow is Greek for 'nearly Salcombe'.) Having started only five months ago, Tom has already formulated a new brew which he feels is his best yet. Devon Amber, a 3.8% abv session beer, has a dry hoppy aroma which follows through to the taste. A malty background gives depth to the beer and some 'moreishness'. The hops used are Chinook, Cascade and the English Bramling Cross.

Other ales are Shingle Bay at 4.2% abv with a golden citrusy aroma and flavours and a crisp fresh finish. The hops used for this brew are Chinook, Pacific Gem, Goldings and Challenger. The other two ales in the brewery's portfolio are Harry's (a red brown ale with a sweetness that goes well with its 4.6% abv), and Prospect (4.0% abv) which is a session bitter of a mid-brown colour.

Quercus is an 8 barrel plant and currently half of what they brew goes away for bottling, but plans are afoot, and planning permission being sought, to build a new unit nearer the A381, which will give them room to do their own bottling and expand the brewing capacity. It also has the advantage of being less off the beaten track.

Tom is making a marked difference to the consistency of the regular brews through keeping careful brewing records, and Quercus are finding more customers. They have had more orders for ales for beer festivals, and are now being supplied through a local wholesalers which is facilitating access to more pubs.

Tom would like to expand into seasonal beers including darker ales, but this would depend upon whether enough pubs were interested to make this viable. It is to be hoped that Tom continues to settle into Devon life, which he is already enjoying, and to improve the prospects (no pun intended) of Quercus brewery in the interim.



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## ***The Second Black Country Tour***

Nine of us caught the 7.55 am coach on a Friday morning, from Newton Abbot to Worcester. Unfortunately we were delayed at Bristol as someone tried to pull a ticket scam (not one of us!) and caused us to miss one pub, but at Worcester we met our chairman and proceeded to The Plough, a lovely old pub with good beers from Hobson's, Malvern Hills and Titanic.

Next, we caught the Kidderminster train. The King and Castle is a very pleasant (non GBG) station pub with a good choice of beers, and I had my first fix of Hobson's Mild: the Enville Ginger was popular too. Close by is The Olde Seven Stars, an old traditional pub with a good beer selection. The Titanic Plum Porter and Purity Gold were in demand.



*The team at The Plough*

From here it was an hour's bus journey to our B & B. The Robin Hood in Amblecote is a good locals' pub with 7 beers on. From there it was a fine walk to the Vine (Bull & Bladder) Brierley Hill. Suspecting that food would be unavailable, we stopped at the chippy on the way. A bit of a wait and huge portions wasted valuable drinking time, and of course there was food when we arrived. We'll know next time! The vine is the brewery tap for Bathams, and only serves their excellent Best Bitter and Mild - good enough for us. We had a pleasant stroll back to the 'Robin', a pint of Olde Swan's Bumblehole and to bed.

After a good breakfast, followed by Enville Ginger we took a bus to the Park Tavern at Kingswinford, a nice pub with 5 beers on at £2.60 a pint to CAMRA members. From here, a short bus ride to the Wall Heath Tavern, a large modern pub busy doing lunches and with 6 good beers on.

Another bus to Gornal Wood for our connection to Sedgley was a bit of a wait so a couple of us dived into the only nearby pub, and quickly dived out again! All keg and loud TV; not all pubs in this area are good after all. A cake shop by the bus stop compensated; sold the largest bread puddings we'd ever seen. Mine lasted all afternoon, but my pocket was a bit sticky though.

The Beacon (Sarah Hughes Brewery) was well worth the journey, very friendly and their Ruby Mild was delicious. We could happily have stayed here but there were more to visit, so we walked up the road to The Bulls Head, a Grade II listed pub, selling Holden's beers, including Mild at £2.30. They did good cob rolls, but the loud background music tended to spoil the ambience.

From here a short bus ride to, Upper Gornal and The Jolly Crispin another brew pub (Fownes). A 'Crispin' was a Black Country shoe maker and Ommer, the house bitter, commemorates a hammer presented to the cobbler by a dwarfish prince - and very nice too.

Also in Upper Gornal, The Britannia (also known as Sally's) is a beautiful Victorian pub serving excellent Batham's Best Bitter and Mild. We were reluctant to leave, but had to get the bus to our next B&B, The Lamp Tavern. No sooner had we arrived and it was a rush for the bus to The Olde Swan, Netherton (Ma Pardoes) for our evening meal. This is a cracking pub with its own brewery and excellent food served in the informal restaurant accompanied by Dark Swan. Returning to The Lamp, we had more Bathams before collapsing for the night

Sunday Morning began chaotically, as the kitchen staff were not aware we required breakfast (but coped very well). We took a bus to The Great Western in Wolverhampton, another wonderful old station pub with a good beer selection. One of our group couldn't have liked his Black Country Mild as he spilt both pints on the (luckily) stone floor. No name, but the prefix 'slosher' fits!

From there it was a metro ride to the traditional Black Eagle, Birmingham, where there were 6 beers including Burton Bridge Mild 4%abv at £2.80. Back on the metro to the Red Lion in the jewellery quarter; they had 3 good beers on tap, but were pricey - Harvest Pale at £3.70, so we were glad to move onto The Wellington, which has a permanent beer festival with well over a dozen constantly changing beers, their details being displayed on TV screens. Prices here were more in line with what we are used to in Devon.

From here it was a walk to our last pub, The Woodman. It is not in the GBG and was new to us all having re-opened in September 2013. From being derelict it has been sympathetically restored to its Grade II glory and there were plenty of beer choices, enthusiastic staff and good food. Ask Ant about the burgers!

A short stroll to Digbeth and our coach home ended another brilliant trip organised by Trevor for South Devon CAMRA on tour.

John Atkinson

Postscript - all but 2 pubs are in the GBG and pint prices were generally well below £3.



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## ***Wednesday Wanderers - July***

In the absence of The Grumpy Chairman (sunning himself in the near-suicidal temperatures of Greece) we remaining band of Ale-Chasers were left to our own devices and, as the other one of us with the bus timetables, I was the obvious choice to formulate both plan and schedule. Not too much deliberation was required to opt for the scenic route through the South Hams to Salcombe.

This being the busy summer season, though, we were nearly foiled by buses from Brixham and Torquay running about 10 minutes late. Fortunately, our first 'team' bus, the 100 from Paignton to Totnes (hourly on the hour- we got the 10.00) was also running late, so three of us duly headed off on the first leg of our journey. After about a 10 minute wait in Totnes, it was 'all aboard' Tally Ho service 164 at 10.35, bound for Kingsbridge. On arrival here, we had about 40 minutes to kill, so, not surprisingly, we headed for a pub. The Kings Arms, near the bus station, proffered halves of Proper Job and Bays Topsail to tide us over before the continuation of our jaunt. At 12.05 Tally Ho service 606 carried us to Salcombe, where we arrived at about 12.30, to be greeted by one of our members who lives in not-too-distant Marlborough. The enhanced party then set off for our first 'stop proper' of the day, the Victoria. This St Austell pub serves consistently good beer, and was to be our lunch stop. We were met here by two CAMRA members indigenous to the town. With our Tribute, Proper Job, and guest 'Castle Gold' from Tintagel, we climbed the stairs to the landscaped beer garden at the back of the pub, where we also enjoyed good crab sandwiches.

The locals' knowledge of pubs to visit now came in handy, so it was off to the Ferry Boat, on the waterfront and with views from the rear across the estuary to picture-postcard sandy beaches, made all the more appealing in the glorious sunshine. This is a Palmers pub, and well-kept Best Bitter and Copper Ale were on the menu. Back in town, the Kings Arms offered the more ubiquitous Courage Best and Draught Bass, and our final stop, the Fortescue - favoured haunt of one of our 'hosts' - had somewhat better Jail Ale and Doombar.

Peter O'Nions

## ***George Brews Beer...but can't legally drink it!***

Seventeen year old George Langabeer has kicked off his beer career by brewing his first commercial ale (a World Cup special) even though he is still not legally old enough to drink the stuff.

George has been working part time at the Bridgetown Brewery in Totnes for the last two years, and created his own beer to help the town cheer four weeks of World Cup football. The beer was named George's Best after himself...and a famous footballer. He chose the ingredients himself and included USA citrus hops. 108 gallons were planned to be produced.

George, who lives in Ipplepen, began working at the brewery when he was just 15, when he spent a week there on work experience. He enjoyed the experience so much that he has been coming back almost every Saturday since. He is doing his A-levels at the moment and wants to do a brewing degree as he fully intends to be a brewer.

Bob Southwell

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## *Regional Pub of the Year*

Since the last issue the Regional Pub of the Year judging has progressed further. As the South West is so large, there is always an interim review between the north of the region and the south. In the south, our Pub of the Year, The Queens Arms, Brixham came in 2<sup>nd</sup> equal with The Pony and Trap at Cullompton, and these both shared the same number of points with the northern 2<sup>nd</sup> placed pub, the Plough at Congresbury.

The 2 winners of north and south will next be judged against each other. These are The Star in Vogue and The Salutation in Ham (Glos), and the victor will go forward to the National Regional judging. STOP PRESS. The Regional winner has been confirmed as The Salutation.

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## Midweek Meanderers

Our trip to Shaldon and Torquay proved to be a return, numbers-wise, to the early days of 'Midweeking'. My (I was expecting it to be 'our') bus from Torquay Strand to Shaldon being late meant I arrived at the pretty Clifford Arms somewhat later than anticipated. Oh well, I thought, the rest of the party will be there already. Instead, I was confronted with a solitary figure, and not one of us, sitting at the bar. Undeterred, I ordered a pint of Hanlon's Yellowhammer (the O' has been dropped from the brewery name since it was sold and moved to near Newton St.Cyres). A glance out the back into the Beer Garden then revealed the solitary figure of The Grumpy Old Man enjoying the bright sunshine. 'Are you it?' I enquired, to be told 'Yes, but I knew you'd turn up, and guessed your bus was late.' We agreed that the Yellowhammer was on fine form - an ideal light beer for this hot weather.

Next we walked round the corner into Dagmar St., home of the Conservative Club - like The Clifford Arms, in the Good Beer Guide. As CAMRA members we were made welcome, and Bob went for the local Reel Ale, while I had what proved to be the Beer of the Day, a near- perfect pint of St. Austell H.S.D. (and both at very low Club prices, of course: a winner all round!)

A bus ride back to Babbacombe then led us to the Buccaneer. As with the other bars along The Downs, this was busy, thanks to a fete on the Green opposite. We had halves of Proper Job and Tribute at this St. Austell pub, and then split a half of H.S.D. which we agreed didn't seem to be the same basic product as that at the Con.Club. Perhaps it was this pub's use of sparklers to dispense its beers with a tight head, but the hot weather seemed to have negated this anyway.

Our afternoon was rounded off down in Wellwood, at The Kents, just off the main road by the church. Both Jail Ale and guest beer Cottage 'Overlord' were enjoyed in the garden here.

Peter O'Nions

## A Welcome from South Devon CAMRA

On Friday 17th October South Devon CAMRA is having a 'Welcome New Members' event at Newton Abbot. If the formula corresponds to last year, it starts at 6pm at Teignworthy Brewery for a brewery tour and an overview of Tuckers Maltings followed by beer tasting and some light refreshments.

Last time the group was lucky to be able to taste the award-winning Russian Imperial Porter amongst the brews on offer and the food was excellent, all supplied by a local butcher and baker.

In the last year there have been 120 new members within the South Devon area who will be invited along (although it is unlikely that any more than a small proportion will be able to make it). If you are a new member and wish to know more, please contact Ray Ellmore 07886002482 ray.ellmore@btinternet.com

# DARTMOOR'S FINEST

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# What's On

## Branch Meetings and Social Events

Date	Time	Purpose	Location
6 September	TBA	CAMRA Branches Dawlish Day.	TBA
9 September	20.00	Branch Meeting.	The Palk Arms, Hennock
25 September	20.00	Quiz Night.	The Queen's Arms, Brixham
11 October		Regional Branch Meeting, hosted by NW Wilts	
14 October	20.00	Branch Meeting.	The George Inn, Blackawton
17 October	18.00	Welcome New Members.	Teignworthy Brewery. Contact Ray Ellmore
September	TBA	Trip to Chagford, Moreton Hampstead, and the moors	
October	TBA	Quercus Tour. Details on Website when arranged.	
11 November	20.00	Branch Meeting.	The King's Arms Buckfastleigh.
Spring 2015	TBA	Cider Trip to Eleys Cider	

## Beer Festivals

13-14 September	Somerset CAMRA Beer Festival, Minehead Railway Station
19-21 September	AbbFest 2014. Fermoys Garden Centre, Newton Abbot
19th October	Cockington Apple Day , Cockington Court, Torquay.
5-7th December	The Queen's Arms Beer Festival. 20+ ales, Ciders, live music throughout and catering by Piccolo Pizza

## *New Good Beer Guide Entries 2015*

South Devon CAMRA is pleased to welcome four new pubs into the Good Beer Guide for 2015. Entry into this publication can only come by members' recommendations, unlike some similar guides where the pubs are asked to pay for their listing. As we have limited spaces in the publication and over 350 pubs in our area, congratulations are due to all the 2015 GBG pubs, but particularly the new entries which are:

### **Bishop Lacy, Chudleigh**

A two bar pub with an impressive fireplace in the characterful public bar and a comfortable lounge, parts of its building are 14C. Three changing guest beers are served from a stillage.

### **Bridford Inn, Bridford**

3 guest beers supplement the regular Dartmoor Ale at this 17C pub. With beamed ceilings and stone walls and lovely views from the pub garden, the pub is said to have a resident ghost or two.

### **Shipwrights Arms Shaldon**

Two cosy bars and a pretty walled garden lead to the seawall and an old slipway bearing out the pubs connections to old shipbuilding days. There are 3 regular ales, Hunters Half Bore, Otter Ale and Teignworthy Reel Ale

### **Teign Cellars Newton Abbot**

This pub has only recently been reopened, and the selection of beers is considerable. Four real ales, up to 12 craft beers on keg and a comprehensively stocked bottle shop, make the unpretentious single room bar a beer mecca.

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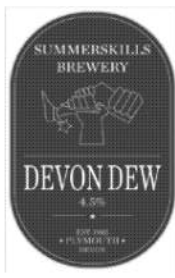
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## Yeast DNA Sequencing

Scientists in Belgium and USA are collaborating in a project to improve the quality and taste of our beers. By sequencing the DNA of brewing yeasts they hope to identify properties within them to breed new and exciting strains. Yeast can make more than 500 flavour and aroma compounds, and if science can identify how its genes contribute to the taste, aroma and colour of a beer, scientists would be able to choose ideal qualities for the ale desired. Producing a gene map will help the breeding of yeasts (which has a high failure rate) and perhaps enable brewers to select the perfect yeast for their purposes. By using a genetic map, a yeast with a fruity aroma but which could not tolerate more than 3%abv, might be crossed with a more alcohol tolerant strain to give a more potent ale explained Chris Baugh, a microbiologist at the Sierra Nevada Brewing Company. Source - The Times May 2014

*This was very well demonstrated recently when I tasted 2 extra brews of New Lion Brewery's Pandit. The original is a floral citrus and hoppy ale. For the Friday night experimental ales which go on sale at the Bay Horse in Totnes, the brewery had supplied Bandit (brewed with Belgian beer yeast) and Landit (with lager yeast). Bandit was smooth, creamy but really quite bland and had none of the hoppy characteristics of its progenitor. Landit was surprisingly fruity, if not a little sharp. Every Friday, different brews are available to try at the Bay Horse, supplied as market research for the brewery.*



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# Beer Scoring

The Good Beer Guide, which lists the best pubs in the UK, selects those pubs largely via beer scores submitted by CAMRA members from all over the country. So if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores for the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again

4. Very Good. Excellent beer in excellent condition. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Submit your scores by logging into CAMRA's online pub guide [www.whatpub.com](http://www.whatpub.com). with your membership number and CAMRA password. Here you will find a list of over 35,800 real ale pubs from all over the UK. pubs, merely pubs that serve real ale. Then:-

Search for your pub by name. As there are many pubs in the country which share the same name, my advice is to search by the pub name and the town. Once you have found your pub a 'Submit Beer Scores' box will appear on the left hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone). Simply fill in the date and your score and the brewery name. If you wish to you can include the named beer. Once you are happy, click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so if you want, you can look back to see what beers you have had and how you rated them. Sonia James-Henry



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 John Atkinson, Roger Adams, Ant Veal, Sonia James-Henry and Ray Ellmore.

**Last date for submission for the Winter magazine – 12.11.2014**

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back page				330	



## ***Grumpy Old Man examines Pub Etiquette.***

- 1) Gentlemen should remove their hats and baseball caps before entering the pub. In the unlikely event of torrential rain at the bar you may resume wearing them. Similarly with baseball caps, should dazzling sunshine suddenly break out in the lounge bar then in order to shield your eyes you may replace your cap. Never enter the pub with a baseball cap worn backwards as you will always look an idiot and probably be asked for proof of age.
- 2) Do not address bar staff by silly and intimate colloquialisms such as mate, chief, boss, governor and certainly not as buddy or bud. It is never a good idea to refer to female staff as love, dear, darling and certainly not delicious which was overheard recently. In fact, there is no need for any over familiarity, but merely politeness, but that is a disappearing trait.
- 3) Do not hold a conversation on your mobile phone whilst ordering from bar staff. It is the height of rudeness and almost dismissive of the person behind the bar. It is saying that whatever the trivia being droned on about it is still more important than engaging properly with a person face to face. Discussions over what to wear to an event interspersed with attempts to order wine and other drinks, never works smoothly.
- 4) Avoid dithering and indecision by getting out your reading glasses, walking along the range of pumps checking breweries and gravities etc. Some CAMRA members are very bad at this and often compound the issue by seeking tasters. There is nothing wrong with the principle of asking for a taste, but in practice it slows the bar up. I even came across a 'ticker' who considered a taste to be a tick and would seek as many as possible. If you behave like this you should expect to be thrown out. The same applies to firing a number of questions at the bar staff. Is it a dark beer? Where is it from? Is it strong? I am all for making the right choice, but speed it up a bit please.
- 5) It is best to know what you require before going to the bar. There is nothing worse than shouting back to ask whether a colleague wants lemonade or coke with a particular drink. The same is also true of food orders and the inevitable delay in going off to find out the table number or to enquire whether a missing person want chips or rice with a particular meal. With large family groups behaving in such a way I have seriously considered doing my shopping in Sainsbury before they can sort themselves out.
- 6) Having inspected the range of beers please do not ask for something which is not available. Contrary to opinion in South Yorkshire John Smiths is not available everywhere.

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## Grumpy Old Man ..... Continued

- 7) Remember that a pub is a commercial enterprise and it would be helpful if you spent some money. Apparently, hikers are particularly bad at buying the odd alcoholic drink; and instead ask for some tap water then eat their prepared sandwiches! The pub has become merely both a shelter and a rest area before the next stage of their perambulations.
- 8) Try to pay with notes and coins of the realm. There is nothing more annoying than using the credit card for a coffee and a coke, subsequently forgetting your pin number and taking undue time over the transaction. The worse I have encountered is a stupid person continually failing to complete the purchase and then realising that the pin being used was for a totally different card! All I want is a pint, but I am getting both more annoyed and thirsty by the minute.
- 9) When using the aforesaid notes and coins do not place them in a wet area of the bar thereby intensely annoying bar staff by giving them soggy notes as well as wet and sticky fingers.
- 10) Remember that when buying a pint that is exactly what you have bought. You have not purchased a section of the bar to lean against, thereby denying access to others. There is nothing worse than peering around, and between, individuals to see the beers. Inevitably, you become the dreaded, but unintended, ditherer.
- 11) You should always ask whether it is permissible to bring children in to the pub rather than just assume that it will be ok. You should also enquire where exactly they are to be allowed which hopefully will be in the far recesses of the establishment. Again, you should ask whether bicycles, scooters and other children's accoutrements are permitted. The answer to this question clearly *should be* that they are not and that it is a completely daft request in the first place. What sort of idiot would think that this would be alright?
- 12) Do not bring children to the bar as they cannot contribute to proceedings in any way. To the contrary, they can only confuse things with requests for ice lollies etc.
- 13) If you are a smoker then you should pause for a while before returning to the pub. This will enable the dreaded fag breath to dissipate and will prevent others from passing out. I have long been an advocate of a compulsory breath machine test which smokers must pass before returning to civilised society within the pub.
- 14) Avoid a smoking continuum whereby you are either outside actually smoking or inside rolling for the next outside experience. Clearly, you are badly addicted and contribute little to the general pub atmosphere.

Bob Southwell AKA The Grumpy Old Man



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