

NEWS AND BREWS

*Summer
2012*

FREE

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



*The Rugglestone Inn. South Devon CAMRA's
Pub of the Year 2012*



**South Devon
CAMRA**

*Supporting Real Ale
in the South West*



Welcome to

NEWS AND BREWS

38th EDITION

Summer 2012

The National CAMRA Member's Weekend and AGM was a great success, and enjoyed by all who attended. I make no apology that this issue contains reports of some of the trips and visits made by delegates over the course of the few days. All of the local pubs noticed the difference the event made; more customers, more ale drunk and therefore better business. A success story all round.

May being Mild Month had some of us becoming excited about the lovely mellow flavours available in local hostelries. There certainly were some good milds out there.

Please remember to sign the SAVE YOUR PINT e-petition to protest about the escalating beer duty. A link can be found at <http://www.camra.org.uk/>
Cheers Tina Hemmings

National AGM Brewery Visits. Unfortunately, owing to computer failure, I was not able to thank our local brewers and cider makers for providing some of the best hospitality available during the National AGM weekend. I now have a chance to do so here. Teignworthy entertained the National Executive on Friday afternoon and CAMRA members on two evenings. Dartmoor Brewery and Hunt's cider also provided two evening sessions. Bays, Hunters and Red Rock accommodated visitors for an evening. A lot of preparation and effort went into all of these visits and we know it was much appreciated by many CAMRA members from around the country who were fulsome in their praise. Thank you all. Bob Southwell.



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Pub News

In early May, South Devon CAMRA branch had an enjoyable evening at The Rugglestone Inn at Widecombe when it was presented with the area Pub of the Year 2012 award. Richard and Vicky Palmer were given a certificate by Branch Chairman, Bob Southwell. Richard thanked customers and his team for their support and said he was delighted and honoured to receive this accolade. The couple, who have been at the pub for five years, really enjoy the life there as they are both 'people persons'. Richard had no previous experience of pub work, but Vicky was head chef and kitchen manager at the Toby Jug, Bickington, in its heyday. The Rugglestone is a beautiful beamed cottage c1740. It was relocated from a building in the village, and you can still see the original site, which is in ruins. Rumour has it that village wives burned the first Inn down because their husbands would spend all the wages there on a Friday night.

The *Bishop John* de Grandisson Inn Bishopsteignton, is under new management.

The Doombar was excellent at The Church House Inn in Stoke Gabriel recently.

Gravity beers are on sale at The Two Mile Oak near Newton Abbot.

One of our members reported on excellent beer at The Kent's recently.

After running the AGM, CAMRA Chairman Colin Valentine, was seen in The Queens Arms, Brixham, on Sunday night having a well-earned quiet pint. Earlier that month £570 was raised for Great Ormond Street Hospital by the landlord's 14 year-old daughter and 2 school friends. With a mega-affle, name the Teddy, BBQ, home-made cakes, and 3 entertainers over the course of the day, there was something for everyone.

Our roving correspondent reports the HSD at the Buccaneer in Babbacombe was very good at his last visit. The new landlord has been in this St Austell pub for 6 months now and has made a big difference.

The Jolly Sailor in Teignmouth has started to serve a weekly guest beer alongside the regular Bass and Doombar. Guest Beers served in April have been Wadworth's St George & the Dragon, Dartmoor Legend and Dorset Piddle Silent Slasher.

The Palk Arms has new owners and is reported as much improved. Teignworthy Ales are predominant.

The Blue Anchor in Teignmouth now serves its ale without cask breathers – the beer's condition continues to be good.

The new bottle shop, Teign Cellars in Newton Abbot, has a great range of bottled beers and ciders. I was delighted to find a selection of Nøgne Ø beers from Norway, and also bought a Hawaiian Coconut Porter, which has been described as a lovely smooth porter with background hints of toasted coconut. Mmmmm!

The Ship at Kingswear had a good selection of ales to celebrate the Dart Music Festival over the weekend 11th to 13th May. The two winning bitters from the SIBA Maltings festival, Forge Brewery, Discovery(3.8%abv) and Quantock's Wills Neck (4.3%abv) joined Dartmoor Brewery's IPA and Jail Ale, St Austell Trelawny and the usual full range of Otter beers.

Quercus has a new beer – Harry's at 4.6 %.

Dartmoor Brewery is enjoying a very good year – its sales are up by 25 %. At the SIBA festival at Tuckers Maltings they won Gold Award for the best Speciality Ale with Three Hares (4.4%abv) a heather honey brew.

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CAMRA Member's Weekend & A.G.M.

Well, where do I start? I suppose at the beginning. On Tuesday afternoon, I went to the English Riviera Centre, and found Moss and Steve setting up the cooling system for the casks. I helped out by covering each cask with cooling cushions. On Thursday afternoon I turned up and helped out filling the member's packs with all the information provided to each attendee. That was an experience on its own - we were quite dizzy when we finished. On Friday I helped by handing out the bags with the member's packs until 5:45, and then I joined an organised group for a tour of Tuckers Maltings. This was very enlightening as they showed us the malting floor where malting was taking place, so we all gained knowledge of the malting process. Then it was back to the Member's Bar at the Riviera Centre to try some of the 72 ales with fellow CAMRA members. Over the course of Saturday morning I attended the AGM meeting and found it very interesting. I acted as a teller during the session and learnt a lot.

On Saturday afternoon I attended the web-design workshop, which was absorbing as I do like web design and computer graphics. I then went to work behind the bar, and was a little nervous at first, but with help from Alan Calvert, the bar manager, I got to really enjoy it. After this very busy day I got home very early Sunday morning. Later that morning saw the last session of the A.G.M. which tidied up the remaining motions and then dealt with rules and policy. The guest speaker was Steve Skinner, who spoke on his experiences within the brewing industry, and was aided by Betty Stoggs, whose alter ego is known as Fred, and is an 18 stone Cornish Wrestler. At the end of the meeting I learnt a lot about how CAMRA works, its aims and how it organises campaigns. It was obvious that a lot of members put in a lot of hard work and expertise into their volunteering for the organisation. I would like to sum up by saying thank you to South Devon Branch of CAMRA and all the other branches in the South West which helped our weekend to be such a great success. It was so nice to meet so many people from all over the country, and have a good time with them, and meeting the Chairman Colin Valentine and the National Executive Committee really was great. I worked behind the bar in the afternoon and was really touched when members came up to me to say thank you for an excellent time. I intend to keep my hand in, by helping out at the South Devon Beer Festival in August, as I will be retired from work by then. After this experience I can say I am very proud to be a CAMRA member, and would like to thank everyone who worked to make the event such a success.

Richard Wilson.



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(www.beeritheevening.com)

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The Manor Inn
2 Stoke Gabriel Road Galmpton, Brixham
 TQ5 0NL Tel: 01803 661101

www.manorinnngalmpton.co.uk

Good Beer Guide Listed.

Discount for card-carrying CAMRA members

Good beers (Otter Ale & Bitter, Butcombe Bitter, Skinner's Betty Stoggs, Exmoor Ale).

Good food, function rooms, accommodation, patio, large car park, good company.

Quiz nights Thursday (general knowledge) and Sunday (music). Children and dogs welcomed in a real village pub.

www.manorinnngalmpton.co.uk

South Devon Beer Festival at Newton Racecourse.

August 16th -18th 2012

If you have not already heard, we are back at Newton Abbot Racecourse for the first time since 2009. In 2010 the beer festival was at the Ambulance Hall whilst in 2011 we were unable to find a suitable venue. We are slightly earlier this year in August, as opposed to September, and very much at the height of the season which may well boost our attendances. I was worried initially that we might have to compete with the main Olympics, but they will be over by the time of the festival.

The budget has been passed for 100 firkins of beer as well as about 30 tubs of cider and perry (roughly 40 pints a tub). Our aim is to source a variety of beers from many different areas of the UK as well as supporting our local breweries and especially those who were so supportive during the Member's Weekend/National AGM in Torquay. However, we do not claim to be a *festival of local beers* and would not wish to compete with Abbfest in late September in this respect. There will also be a variety of beer styles including milds, golden beers, traditional bitters as well as stouts and porters.

We kick off with a closed session for judging on the Thursday afternoon to determine the beers of the festival in the different categories and the overall winner. We then open to the public at 5pm and then from 11am to 11pm on Friday and Saturday. We are all hoping for decent weather as one of the attractions of the venue is the ability to sit outside by the race track, or in the stand, to enjoy the beer and, hopefully, the sunshine. Children are welcome before 8pm, but not in the bar area please*continued...*

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S Devon Festival at Racecourse.

.....contas there is much space elsewhere.

Holding a beer festival is always hard work.

We need as many volunteers as possible to set up on the Tuesday and to take down on the Sunday morning. We also require people to work at the festival and especially serving the beer and we promise that you will get to drink some as well. We would particularly welcome any CAMRA members who are qualified SIA staff for looking after the door. This is a friendly beer festival which has never experienced any trouble, but it is now a condition of our tenancy. There are also plenty of camping/caravanning possibilities and for those who do not wish to rough it there is now a Premier inn on the racecourse site.

Bob Southwell Festival Organiser



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Icelandic Beer

One of the common mistakes people make is thinking CAMRA is against lager. It isn't, it's against flavourless beer. Unfortunately this includes many of the common keg brews currently sold. Having been brought up tasting the superb bottled Tubourg brewed in Copenhagen that my father drank, I know the difference between a decent lager and many modern ones.

With many people taking cheap flights to Iceland for a quick break and to see the Northern Lights, I was able to research part of their lager scene when I was presented with some Icelandic brews. Iceland was settled by the Danes and has continued to brew lager in the best Danish manner. All the following were brewed by Vífell Brewery of Akureyri, Iceland, and they brew in the traditional manner using pure Icelandic water, barley, hops, yeast, and some maize.

Viking Lager at 4.5% is a pleasantly mild lager, slightly sweet with a clean refreshing taste, a good session beer. *Viking Gyltur* is their famous award winning Monde Selection Gold Medal beer, 5.6% brewed with extra hops giving an attractive bitter taste, addictive and overwhelming on the palate. *Thule* is a 5% pilsner lager hopped to give an agreeable flavour, medium bitterness and pleasant aftertaste; pale golden in colour and apparently a deservedly popular beer. *Viking Lite* is a 4.4% mild refreshing lager brewed using a special method leaving almost no residual sugars, best drunk ice cold and not one I would normally bother with. The final one which knocks "wife beater" into a cocked hat is their excellent *Viking Sterkur* (strong). At 7%, it's a pale golden colour with a little bitterness and a clean malty finish giving a mild aftertaste and no hint of it's alcohol content.

These lagers make the ones available to us in our Pubs look very insignificant and tasteless, so when you take this trip remember this article and enjoy yourself.

Anthony Woodwark

Sampling at Branch Meeting

A beer tasting session was organised by Phil and Edgar for members at the March Branch Meeting of South Devon CAMRA, which was held at The Chelston Manor. Various ales were donated by The Chelston Manor, The Buccaneer, The Hole in the Wall, The Griffin and The Kent's and we all tasted them blind and gave marks and comments. The tasting, marking and commenting was the easy part – identifying was a lot harder and tested us all. However it was a lot of fun making the attempt!

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The Valiant Soldier Trip. AGM

This ex pub in Buckfastleigh is now a community-owned and run museum. A time capsule with all the contents left as they were when the pub closed in the 1960' s. The volunteer staff had opened this evening especially for us and gave us a friendly and interesting tour.

'CAMRA closes pub' was the suggested heading for an article by one member, as ,sadly, it was the closing night for the King's Arms just across the road. Probably another pub gone for ever. The good news for the visiting CAMRA group was that the excellent Otter bitter was being sold off at £2 a pint. Our delegation of 43 was quick to spot a bargain, prior to some of us visiting the other nearby pubs.

From here it was a short trip to the Dartmoor Lodge at Ashburton for an excellent buffet, and to sample some of their half-dozen or more beers, four of which were local.

An impromptu song lengthened the journey home for some, (sorry about that) but we were back at the Riviera Centre well before the Member's Bar closed.

This newsletter is published by the

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However the views or opinions expressed are those of the individual authors and are not necessarily endorsed by the editor, local branch of CAMRA, or of CAMRA Ltd.

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Terry Cooke, Sharon McGinn and Vicky Atkinson.

Last date for submission for the AUTUMN magazine – 18 Aug 2012

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Grumpy Old Man Avoids Pubs on Certain Days!

Let us start with the delight of Mothering Sunday. We all have mothers, but do we really need to inflict innocent members of the public to this ritualistic ordeal. It all starts at the pub entrance where they all seem to congregate in the open and draughty doorway for no apparent reason. I say all, because grandchildren also appear to get involved. Coats need to be removed and seats found and all this whilst blocking access to the pub for anyone else, as well as letting in the cold. Inevitably, mother has to go to the loo thus holding up proceedings even further. Eventually, they all find their way to the bar and start the ordering process without mum who is still in the toilet. She then returns to the table and the mayhem begins.

May I order some food please?

Certainly, sir, what is your table number?

What's the table number mum?

Judging by her confused response you would have thought that that she was being asked about some of the finer intellectual points of chaos theory and the Heisenberg Uncertainty Principle. However, it was only the chaos and uncertainty that too obviously triumphed. One of the party was now despatched to solve the problem leaving the ordering in limbo. It continues with the ordering of mum's choice.

Would you like salad or chips with that?

This is now shouted at mum who looks, this time, as if she was being asked to prove the binomial theorem and decides that the best approach is to join them at the bar where the request is repeated.

I don't know, what do you think?

You're eating it mum not me.

Let me have another look at the menu. There is now much fumbling for glasses and eventually, after much discussion the order is completed.

What would you like to drink Mum?

I don't know.

What would you normally drink?

I don't go the pub and the last time was last Mothering Sunday when I think I had a sherry.

What sort of sherry madam? - and followed by - would you like a small one or a schooner? This was clearly a question verging on astrophysics and more delays. The confusion continues with the rest of the party and the kids wanting extra onion rings and no vegetables and there is always a vegetarian to hold up proceedings. Just when you are thinking that the whole thing is coming to an end and you might eventually be able to get in your simple order... mum suddenly asks for a cup of tea.

Mum why don't you have that after your meal?

I always have a cup of tea before I eat.

Would that be Earl Grey or Assam madam? - Confusion reigns supreme again.

The will to live is now rapidly disappearing and all I wanted was a simple pint. Unfortunately, it is not over yet with the inevitable delays of ordering the desserts and paying by credit card. The whole process is being repeated by other family groups and Dante's Guide to the Inferno is complete.

Are quiz nights any better? There is absolutely no point in going unless you intend to join in given that the full blast of the microphone makes conversation impossible. Even if you can endure the noise there are always the too-frequent mundane questions on television, soap operas and pop music to deaden the brain. Who was runner up in the 2010 X factor? Even if I knew I would be too embarrassed to admit it. Which boy band has, as one its members, a Nobel Prize winning economist? I made that up of course, but could almost certainly guess the answer as none.

...continued....



Dartmoor Brewery
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Grumpy....continued

As for sport, my knowledge is next to non-existent and my answer is always Manchester United even if the question is on horse racing! Why can't they ask decent questions about Babylonian architecture of the 3rd century or the poetry of the Second French Republic? Come to think of it, this is the real time and place for the Heisenberg Uncertainty Principle, binomial theorems and astrophysics rather than over the roast beef at the Rose and Crown on Mothering Sunday.

Bob Southwell AKA the Grumpy Old Man

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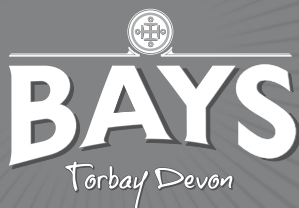
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The Wednesday Wanderers

Once a month, a group of S. Devon CAMRA members takes to the buses to explore pubs in the various parts of our area. Our numbers and personnel vary month on month, and in April four of us met up in Newton Abbot to catch a bus to Bovey Tracey. On arrival, a fifth member of the party was waiting for us in our first stop of the day, The Cromwell Arms. This St Austell pub is split into 3 areas. As you enter the bar, through an archway on the left is a dining room. The bar area is wooden floored, with a wood-burning fire set into a stone fireplace and banquette seats in the windows, along with small tables and stools. To the right of the entrance is an area that includes a comfy sofa, as well as more tables and stools, along with a dartboard on the far wall. On offer were Tribute, Proper Job, Dartmoor Best, and the first Olympic-themed beer I have come across: Torch Bearer, at a malty 4.5% A.B.V. The pub also has a good garden, with a pagoda feature and covered smoking area.

From here, the bus took us to Chudleigh Knighton, and The Claycutter's Arms. This is a one-bar pub with the emphasis on dining - plenty of large scrubbed pine tables - but we were made welcome to just enjoy a few beers. Indeed, the Tribute, Dartmoor I.P.A. and Otter Ale were of a uniformly good standard.

Next stop was nearby Chudleigh, and the characterful and reputedly haunted Bishop Lacy. We were given a warm welcome by both the roaring fire (literally) and the ebullient landlady (metaphorically) as well as, presumably, the various model witches on broomsticks hanging from the bar. Liquid fortification took the form of Hunters Gold, Dartmoor Best, and the darker Helles Belles from Branscombe Vale.

To round off the day, we decided to go 'Off-Piste' out of our branch area, and into that of Exeter CAMRA. Our destination was the Old Firehouse, a busy pub on two levels just off the city centre, with 5 ales all on gravity dispense, and an incredible 10 'real' ciders- well worth a visit if in Exeter.

Peter O'Nions

Red Rock Trip-AGM

Anyone that has visited Red Rock will know that access is via some very narrow lanes above Bishopsteignton, which proved to be entertaining with a 38-seater Stagecoach bus. Local drivers were, no doubt, astounded to encounter the bus and forced into reversing or otherwise making way.

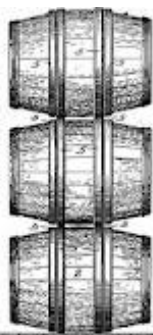
On arrival we were greeted by Red Rock's family team of proprietor John Parkes, daughter Holly and son Lewis. Many an enjoyable pint of Backbeach, Capstan and Driftwood were served up by Holly in the new, purpose built, visitors centre *The Old Workshop* (which is now open Thursday to Sunday for off and on sales). Visitors were surprised to learn that the brewing did not require the water to be burtonised given the chemical content of the local spring water supply.

Hot dogs and burgers from Lewis's barbecue helped to soak up the beer and as it had been a warm day the early part of the evening could be enjoyed outside watching the sheep in lambing, - as the brewery is part of a working farm complex.

As the sun went down the cold returned with a vengeance and the visitors increasingly gravitated toward the warmth of The Old Workshop's wood burning stove.

After a very successful and enjoyable evening we headed back to the Riviera Centre extremely well fed and watered.

Terry Cooke & Sharon McGinn



Teign Cellars

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What's On

Branch Meetings and Social Events

Date	Time	Purpose	Location
28 May 2012	20:00	Beer Fest Meeting,	Cider Bar, Newton Abbot
30 May 2012	TBA	Bus social to Kingsbridge and Salcombe	
12 June 2012	20:00	Branch Meeting	The Buccaneer Inn, Torquay
18 June 2012	20:00	Beer Fest Meeting,	Cider Bar, Newton Abbot
20 June 2012	12:00	Midweek social–	Waterside, Goodrington & tour of area.
24 July 2012	20:00	Branch AGM	The Dartmoor Lodge, Ashburton

Beer Festivals

1st-5th June – Jubilee Mini Beer Festival. Tradesmans Arms, Scorriton. 12 ales, and ciders, band, BBQ and fireworks on Monday night.

2nd-5th June - Diamond Jubilee Weekend. Beer Festival, Staverton Railway Station.

2nd-5th June–Dartmouth Town Jubilee Beer Festival, Royal Castle, Dolphin, Ship in Dock are all participating.

22nd-24th June–Summer Moon Festival. Kingskerswell Parish Meadow. Dozens of local ales, ciders and food. Live bands throughout the weekend.

23rd June–Beer and Music Festival. Manor Inn Galmpton.

1st July - Galmpton Street Party for Jubilee and Gooseberry Pie Fair. Manor Inn Galmpton.

17-18 Aug 2012

29th South Devon Beer Festival
Newton Abbot Racecourse Kingsteignton

24th-27th August–August Bank Holiday–Rails and Ales Festival. Staverton Railway Station.



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2009 and 2007

Hunts Cider - AGM Trip

The farm is remarkably close to the urban suburbs of Paignton, but once there it has a very real rural feel. Our transport was a double-decker Stagecoach bus which struggled with the narrow lane down to the farm and even more so to turn round down the bottom. Apparently, the driver had been told not to take the bus down that far. On arrival we were greeted by Richard Hunt who explained the cider making process and the history of his family's involvement. The dry, medium and sweet ciders were served next to the cider press which the branch had witnessed in operation back in the autumn. At the time of arrival in the early evening it was still very warm with some of the visitors in shorts. However, it soon got very cold despite the warming effect of the cider and the choice of clothing of the few was much regretted. As with the branch visit, some excellent pasties were supplied. It was good to talk with other CAMRA members from different parts of the country including Mansfield, Cardiff and Stoke on Trent, many of which were Regional Cider Coordinators like me. On the trip on the Saturday night we were also shown round the orchards.

You had to feel sorry for a couple from Norwich whose evening did not go to plan. Initially, they joined the wrong bus and went to Bays. Fortunately, it is only just round the corner and they walked the short distance to join us. However, on departure I counted the numbers on the bus and they were the same as going out. We then left leaving these two behind. Fortunately, they got a lift back and found the incident quite amusing as did many branch members commenting on the chairman's incompetence.

Bob Southwell

Roving Group Report

The Roving Group has been on several trips since I last wrote. The first one was a routine visit around local pubs and Colin planned the route and drove. First up was the Dartmouth Inn at Totnes where the Wells Bombardier was just right, followed by The Pig and Whistle, Littlehempston. Finally we went to The Two Mile Oak at Abbotskerswell for excellent draught Bass, and beer and pizzas in Rumours, Totnes to round off the evening.

The second one was a trip to judge the three South Devon entrants for our Pub of the Year competition. This is always a tricky one as there are several criteria to judge the pub on not just the beer quality. (For more details see the CAMRA website if you are interested.) We always try to visit on the same night for consistency and fairness, so our driver, Roger, had his work cut out. Firstly, The Rugglestone Inn at Widdecombe, which was subsequently voted our Pub of the Year at the Branch Meeting. Then up the Teign Valley to our furthest pub in our branch The Teign House Inn, and finally to the Wild Goose where we finished with good beer and our regular fish and chip supper. The finalists will receive a CAMRA certificate and all regular readers of this magazine will have noticed that nearly the same pubs are eligible nearly every year which shows their quality.

The latest trip was a train ride to Exeter organized by Colin. Obviously the Imperial was our first stop, timed to coincide with Wetherspoon's Spring Beer Festival. Sitting outside on a beautiful day with some of us enjoying an excellent Coffee Porter was the best way to start off our trip. Lunch beckoned, so we walked to the Old Fire House on New North Road, as previous trips had shown the beer and food to be excellent. We had a good meal, with several different beers and Roger and I enjoyed their draught Cider and Perry, made all the more pleasant by the helpful staff.

Chaucer's, the medieval-style basement bar by the Guildhall, was next, followed by the White Hart, then under the Iron Bridge to The City Gate, as this Young's pub is a perennial favourite. I had to return home early but the remaining three went for a meal and enjoyed three O'Hanlon's beers; Flagship, Port Stout and IPA in the Great Western Hotel by St David's railway station.

Anthony Woodward.

Ed - another pub worth a visit is the North Bridge Inn (NBI) just past The City Gate. Last time I was in the unfined Holcombe Gold and O' Hanlon's Stormstay were in great condition, and there are always 4 well kept ales available.

Bays Brewery...

is once again sponsoring the Occombe Beer Fest and the Summermoon Beer Fest this June as well as the Dart Music Fest in May. This summer they are launching several special beers - Jubilee Ale (4.7abv) in mid-May – a warm chestnut coloured ale. Striker (4.1abv), a refreshing blonde beer, will be launched early June to commemorate the European Football Championships. And in July Winning Gold (4.5%) will be ready in time for the Olympics.

Hole in the Wall



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Hunters Brewery Tour -AGM

One of the many events on offer at CAMRA's AGM in Torbay was a trip to The Hunters Brewery at Ipplepen on the Saturday night. I am the Liaison Officer for Hunters and so organised the visit with Paul and Eline Walker who own it. Other than some transport hiccups, which were soon sorted, 55 members in a double-decker bus arrived at the farm where the brewery is based.

To get to the brewery you have to pass several farm buildings which were full of pregnant ewes as this is the lambing season. Nothing to get excited about you say, a common sight in Devon; yes, but not to big city folk. Then they realised the sheep were deep pink! These had been feeding on kale all winter, rolling in the red Devon soil, and were an astonishing sight to those not used to it. So it was camera phones all round and this broke the ice - after this the trip was bound to be a success.

Welcoming them all, Paul and Eline plied everyone with Hunters Gold and the tour commenced; proudly showing off his well-organized and maintained plant Paul was in his element. He gave an amusing speech of the history, plans, brewing process and future hopes of the brewery. Then time for lots more beer, consisting of Half-Bore, Crackshot and Hunters award winning light stout, Black Jack. All these were enjoyed as everyone wandered about chatting, looking at the new plant, fermenters, mash tun and bottling machine ready for Hunters expansion. Eline served delicious hot pasties and sausage rolls to us all, a ewe gave birth, yes, more camera phones; and then after I gave a speech of thanks to the Walkers for their hospitality it was time for home. The very positive feedback I heard on the way back reflected the visitors' pleasure in having such a memorable outing and great Devon hospitality.

Anthony Woodwark.

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Mild News ...

The Ship Inn at Kingswear led the way through Mild Month. As they usually have most of the Otter beers, they generally have access to the Otter Mild before other outlets. This was the same this year when Otter Mild was on sale just before May.

The Dartmoor Inn supported Mild Month. Otter Mild was evident at time of going to press and others including Teignworthy's Martha's Mild were planned.

Church House Inn at Stokeinteignhead served Otter Mild for May. When we called they also had a very nice pint of Proper Job and Tribute too.

Isaac Merritt, Paignton had Martha's Mild and Naylor's Velvet from the May Day weekend and held a Mild May Mini Fest with a choice of 3 Milds on 21st May.

The Vigilance at Brixham stocked some selected local milds and also ran a house vote for what mild people would most like to see, the choice from; Elgoods Black Dog 3.6; Conwy Mulberry Dark 3.8; Springhead Black Tom 3.8; Naylors Velvet 4.0; Rudgate Ruby Mild 4.4; Oakleaf May Bee Mild 4.6; Moorhouses Black Panther 4.8; Wolf Woild Moild 4.8. Full results not in at time of going to press.

Throughout May there was a Mild Monday at the Queen's Arm Brixham. The aim was to have a different mild each Monday during May. This will bump up the total of beers to date – since opening in December they have served 64 different ales.

Supermarkets invented this campaign, but as a campaigning organisation, we have the right to adopt it. After all, we are the "Campaign for Real Ale" and one of our South Devon members has adopted it in spades; and well done to him.

For this campaign I am not sure if the phrase is "Loss Leader" or "Lost Leader" but our man does both in the search for a great pint. Yes, he led a group to an isolated village, but had lost his rucksack so had to go back. The group meandered without him but the village was shut! Lost beer there then. Then he led us on a campaign into the darkest depths of South Devon and lost 3 of us in Kingsbridge, while ensuring he got home, bless. We did eventually find our way back into the world in time to attend the National Annual General Meeting Weekend, where trips out to various brewers and cider makers were arranged. Unperturbed by flak from previous experiences our man stalwartly volunteered to lead a group on one of these trips. Yes you've guessed it! He lost 2 of his party at the first stop (they should have been on another bus anyway, but that spoils the story). Anyway well done our Loss Leader - here's to more perilous adventures in South Devon.

One of the lost.

Some Beery Facts from Tony Woodward

The word beer comes from the Latin for drink. (I drink - bibo)

Malting barley for beer is the farmer's most lucrative cereal crop.

HMS Menestheus was designed and commissioned by the Royal Navy to brew and provide beer for the Armed Forces in the Far East in WW2.

Barley is expensive, so some brewers substitute cheaper rice thereby adulterating the drink hoping you won't notice. Read your bottle!

Clever brewing with cooked malt can produce a coffee or chocolate flavoured beer.

Beer and tobacco are two rare products whose flavours are influenced by the water used in their brewing or growing.

The world's largest society for the preservation of quality beer is CAMRA, a UK organisation run by volunteers.

Antarctic real ale is a snip at a mere £600 a pint bottle.

Some keg beers use seaweed extract to give a good head to the top of a pint of beer.

Making a beer batter for frying fish is only common in the U.K.

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Dartmoor Brewery Trip—AGM

After a lively first bar opening session we departed on our travel to Dartmoor Brewery in Princetown. It was a sunny evening and we were able to enjoy the scenery of the journey to its full. However, the 1½ hour journey did become a little uncomfortable for some who had made full use of the bar facilities in Torquay.

On arrival at the brewery, there was a hasty departure of about half of the 50 strong group to find the amenities. The hosts were very helpful and when all had made themselves comfortable we were admirably entertained and educated. Following an informative tour of the new premises we were generously refreshed by the full range of beers available from their brewery. A seemingly endless supply of "Jail" crisps was on hand to nibble and accompany the excellent ales - Jail Ale, Dartmoor IPA (specially prepared from Devon hops for our visit), Legend and Dragon's Breath.

After such a wonderful array we were amply refreshed for our return journey, which was suitably broken at the Burrator Inn for a very generous buffet supper. The driver very kindly provided a suitable pit stop during the other half of the trip.

Everybody considered this to be an excellent and value for money trip. Special thanks to the organisers and hosts.

Moss Haden

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Letters to the Editor.....or Grumpy Old Man gets a ticking off.

IS 'DOOM' ALL GLOOM?

So The Grumpy Old Man (Spring News and Brews) appears to have it in for Sharps Doom Bar. Whilst this beer has indeed become almost ubiquitous (I found it on a bar in East Hampshire) could it not be argued that it merely represents a successful Cornish 'export' story, possibly rivalling that of the pasty? Indeed, on a recent pub-inspecting visit to Totnes, the G.O.M (who you won't be surprised to learn dislikes the beer) was moved to admit that my pint was not only well-kept but also 'good' - thank you the Royal Seven Stars. So come on, Bob, less duplicity, and give a success story an even break.

Peter O'Nions

Now that Sharps Brewery has been bought by Molson Coors, are we to assume that Doom Bar will soon be plaguing the bars of Canada as well?

The Doomed Drinker

TICKING OFF FOR GRUMPY

In the winter News and Brews, the Grumpy Old Man reiterates his scorn for beer 'Tickers'. What he fails to mention is that during a recent Wetherspoon's Beer Festival, he tracked down all 50 beers on offer before my fellow member of the 'Torbay Tickers' and I had found the 30 or so that we 'needed' (to use his favoured derogatory terminology). Double standards or what?

Peter O'Nions (Co-Chairman, Torbay Tickers)

A MARKETING NIGHTMARE

Madam- in the winter edition of your laudable publication, the Grumpy Old Man rails at, amongst many other things, the way that pub menus use what he deems to be over-descriptive language to describe their dishes. This man would obviously never get a job in an advertising agency.

A.Diner

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