

MAGAZINE OF THE SOUTH DEVON BRANCH OF THE CAMPAIGN FOR REAL ALE

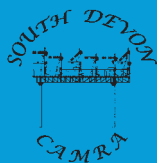
FREE

65TH EDITION

SPRING 2019



**Probably the best view from a pub in Devon**  
**Pub in Focus - The Palk Arms, Hennock**



**South Devon CAMRA**

Supporting Real Ale in the South West



**CAMPAIGN  
FOR  
REAL ALE**

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# WELCOME

**65TH EDITION**  
**SPRING 2019**



Hello,

The South Devon Sunshine beer and cider festival is at Teignmouth Rugby Club. So, make a note of 25th to 27th July to attend or better still join the group of volunteers working at the festival - contact Dave Buckler at bucklersuk@yahoo.co.uk. More information on page13.

Also in this edition:

- **News about your local pubs and breweries**

(pages 6 - 8)

- **Pub in Focus - The Palk Arms, Hennock**

(pages 10 and 11)

- **London comes to Paignton**

(page 14)

- **News from CAMRA**

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- **Beerage a trois**

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- **Seaside special**

(pages 22 and 23)

- **Truro day out**

(page 27)

- **Grumpy on micropubs**

(pages 30 and 31)



*Cheers,*  
*Andrew Thomson*  
*Editor*

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







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# WHAT'S ON

## Branch Meetings and Social Events

Date	Time	Purpose	Location
12 March	20:00	Branch meeting - Pub of the Year choice	Crown & Sceptre St Marychurch
20 March	11:10	Mid-week to Chagford and Moretonhampstead	Start Exeter bus station at 1110h bus 173
5 - 7 April		CAMRA members weekend	Caird Hall, Dundee
9 April	20:00	Social	TBC
17 April	11:45	Midweek to Ashburton	88 bus from Newton Abbot bus station
26 April	19:00	Beer festival volunteers meeting	Teignmouth Rugby Club
15 May	TBC	Midweek to Kingswear and Kingsbridge	120 bus from Paignton bus station
24 May	19:00	Beer festival volunteers meeting	Staverton station
24 May	20:00	Branch meeting	Staverton station

## Beer Festivals

Date	Event	Location
16 March	Yeofest	Yeoford Village Hall
21 - 23 March	Bristol beer festival	Old Station, Temple Meads
27 March - 7 April	Wetherspoons spring real ale festival	
5 - 7 April	Sausage and cider festival	The Albert Inn, Totnes
11 - 13 April	SIBA beer festival	Osborne Park, Newton Abbot
18 - 22 April	Blue Anchor beer festival	Blue Anchor, Teignmouth
19 - 22 April	Bay Horse Inn beer festival	Bay Horse Inn, Totnes
24 - 26 May	Charity beer/music festival	Railway Brewhouse, Newton Abbot
24 - 27 May	Beer festival	Staverton station
14 - 15 June	Beer festival	Ocombe Farm
21 - 22 June	Summer Moon beer festival	Church End Road, Kingskerswell
27 - 29 June	Plymouth CAMRA beer festival	T.A. Centre, The Hoe, Plymouth
28 - 30 June	Beer festival	The Albert, Totnes
12 - 14 July	Kingsbeer	Kingswear Station
20 July	Ippletipple	Ipplepen village green
26 - 28 July	South Devon CAMRA Sunshine beer and cider festival	Teignmouth Rugby Club

Please check individual events prior to attending

In the South West Tourism Awards, **The Cricket Inn** in **Beesands** scooped Gold in the Pub of the Year category at a ceremony held at Bristol Aerospace Museum. The award comes just a few months after picking up Gold at the Devon Tourism Awards and retaining their AA rosette for 10 years running.

Checking out the new pub scene in **Bishopsteignton**, we made it to the top of the hill where Katharine Smith of **The Old Commercial Inn** introduced an extensive bar choice of Jail, QPA, Palmers Copper, Otter Black, Red Rock Porter and Devon dreamer. This family owned and run freehouse will develop a full pub offer during the year.

A short stroll down the lane reaches **The Ring of Bells**, owned and run by the local Gallagher family as a freehouse and offering four beers: Jail, Doom bar, Tribute and a changing guest.

On the way back to the main road, **The Cockhaven Arms** was serving Butcombe Rare Breeds and Otter Ale and we heard of plans to develop the bar and hotel side of the business from Andy Newton.

Over in **Brixham**, **The Queens Arms** charity beer and music festival in December raised £2,482.90 for Friends of Furzeham and Furzeham school.

Ian and Paula Richmond have taken over as managers of **The Ship Inn** in **Kingswear** and we wish them the best with their new enterprise.

The **Landscape Live and Let Die** was taken over recently and totally refurbished, taking it back to the original build with exposed walls, beams and flagstone floors. They serve 2 local ales, and our reporter recently enjoyed Dartmoor Jail Ale and New Lion Pandit.

**The Railway** in **Newton Abbot** will be holding a charity beer and music festival benefitting Rowcroft Hospice from 24 to 26 May. As we went to press 17 music acts had been booked over the three days. Hoping to better the £1700 they raised last year, there will be a BBQ, prize draw, merchandise for sale and brewster Sally Molloy is brewing a special beer for the festival.

Opening hours have further increased at the **Taphouse** and bottle shop in **Newton Abbot**, with Sunday opening now 14.00h to 21.00h.

In **Newton Abbot**, **The Union Inn** has a new management team. Mark Dominey takes over as landlord with Chris Webney the Manager. Their intention is to offer a wider choice of beer than historically.

Peter and Christine Milton have reopened **The Kings Arms** in **Salcombe**. The Miltons operate a seafood restaurant and wine merchant in Salcombe and previously ran an Ei Publican Partnerships site in the town for many years. The refurbishment features a revamped bar and terrace and a new kitchen. The upstairs restaurant has a terrace and offers locally sourced seafood, while the downstairs restaurant and bar will focus on traditional pub classics. When our reporter visited there were four cask-conditioned ales, Sharp's Doom Bar and Sea Fury, Salcombe Gold, and Fuller's London Pride.

**The Millbrook Inn** in **South Pool** was awarded joint Bronze in the South West Tourism Awards. »

## PUB NEWS.... CONTINUED

» Dougal Maynard has taken over at the **The Dolphin** in **St Marychurch**. The pub continues to offer 3 beers. Our reporter enjoyed Dartmoor Jail, Best and St Austell Tribute on a recent visit.

Announced just too late to be included in our last edition, **The Blue Anchor** in **Teignmouth** was awarded the Herald Express pub of the year 2018, chosen from submissions from the readership across South Devon. We congratulate Luke and Adele and team on this award.

**The Old Church House Inn** in **Torbryan** has a new regular beer, Hunters Half Bore. There are always at least 2 changing beers on, all sourced from local breweries such as Black Tor, Dartmoor & Otter.

**The Albert Inn, Totnes**, Winter beer festival, which showcased the Bridgetown Brewery range, was voted a success by drinkers. Meanwhile dates have been released for the next two festival dates at the Albert. The Sausage & Cider Festival will run from 5 - 7 April, while the traditional Summer Beer Festival takes place from June 28-30.

## BREWERY NEWS

**Bays Brewery** continue their relationship with the team at Paignton Zoo. Since 2013, the partnership has raised nearly £20,000, with beers themed around rhinos, giraffes, gorillas, crocodiles and elephants. They were all successful, so now they are doing another – this time they have chosen Orangutans, a species that undoubtedly needs the funds.

**Black Tor** Blonde 3.8% abv, a refreshing hoppy blonde ale will be brewed throughout Spring and Summer on cask and in bottle following its popularity as a limited edition brew in 2018. March & April will have a special limited edition beer in pubs, Spring Pale 4.4% abv which will be generously hopped with American hops Citra, Cascade, Amarillo and dry-hopped with El Dorado & Idaho 7 for bold citrus flavours and tropical aromas.

**Bridgetown Brewery** recently collaborated with renowned local musician James Hollingsworth to produce a beer to coincide with the release of his latest album, entitled "Thirteen Moons". The gently-spiced beer, which weighed in at 3.8%, was made with a Challenger-derivative hop, and went well at the recent Albert Inn winter beer festival.

**Dartmoor brewery:** IPA being launched back into bottle 500ml to be found in your local retailer.

The Railway Brewhouse will once again be raising money for Rowcroft Hospice on May Bank Holiday 24 - 26th May. **Platform 5** brewster Sally Molloy will be brewing a special beer for the weekend with proceeds from the beer sales at the weekend going to the charity.

**Riviera Brewing Company (RBC)** has been busy creating a new storage facility to enable the storage of malt in larger quantities. Since the demise of Tuckers Maltings RBC is now sourcing good quality floor malt from Warminster Maltings. »



## BREWERY NEWS.... CONTINUED

» For 2019 they will continue to develop and look for new customers and markets. Riviera Pale Ale 3.9%, Gold 4.2% and Devonian 4.1% are expected to be brewed throughout the year.

It's been a busy few months at **South Hams Brewery** with the launch of another ale created for the Bear & Blacksmith in Chillington - 'Honest Toil' will be enjoyed alongside many a meal.

The opening of their Tap House - first phase in their brewery development - has been a success and is now becoming a regular spot for locals to enjoy. And with the addition of live events they are on the map for good times, great tasting ales and hearty good value grub.

Spring is when they officially open the new brewery with state-of-the-art American beer equipment that will provide increased capacity from the current 4,800 litres to 22,400 litres. They hope to be fully on line in March.

In the recent Food & Drink Devon Awards they gained Gold for one of their latest limited-edition whisky tinged ales and a Silver for one of their very popular recent creations - Daddies Real Sauce. 'A fruity little number that definitely goes down a treat', with all who take a tippie. Plus milk stout Black + White was crowned overall winner at the Queen's Arms, Brixham's December Beer Festival.

**Summerskills** Christmas beers, Turkey's Delight and Christmouse sold well. They launched a new beer Scrum-Half Nectar in February, an amber coloured easy drinking ale at 4.1%, to coincide with the 6 Nations rugby tournament and to run alongside their Scrum-Half Stout. Plymouth Porter has been featuring in the JD Wetherspoon National Guest Ale programme and has been well received. Another brew of Akela is planned to be ready in time for the Maltings Beer Festival in Newton Abbot in April and a special brew made with the last of the Tuckers Malt and First Gold hops "First Gold, Tuckers Last" will be launched at the festival.

Moloko is the first lactose and oat beer from **Totnes Brewing Co.** At 8.5% it has 'the look of golden honey, and a slowly dissipating medium white head with a taste of complex esters, sweet apricot liqueur, pear drop and green apple, with a medium viscous body, spritzzy champagne carbonation, and the lingering sweetness of warming alcohol to finish.'

### Regional winners of the CBOB judging

At the Exeter and East Devon CAMRA Festival of Winter Ales in January 2019, the following were regional winners in the two Champion Beer of Britain categories the festival was asked to judge:

**Old Ales and Strong Milds:** 1st Tintagel, Excalibur, 2nd Tintagel, Poldark

**Strong old Ales and Barley Wines:** 1st Exmoor Beast, 2nd Driftwood, Alfie's Revenge

*Correction. In Winter 2018 edition of News & Brews, Quark, Strangeness, and Charm appeared as a product of New Lion Brewery. This is incorrect, it is brewed by Devon Earth.*



# Make friends with an Otter



OTTER BREWERY

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# PUB IN FOCUS – THE PALK ARMS, HENNOCK

For the latest in our series on South Devon real ale pubs, we visited The Palk Arms in Hennock where we caught up with popular landlord Mike Rowland.

## Mike, how long have you been at The Palk Arms?

*It's over a year now. We had looked at other opportunities in Hennock, as my wife, Sadie, is from Hennock, but nothing came up till this. I just thought that after nine years at The Railway in Newton Abbot, I know a little bit about pubs, so a pub in Hennock kills two birds with one stone, and here we are. Before The Palk I managed factories, pubs and clubs in Sydney, and then the pub and brewery in Newton Abbot.*



*The Palk Arms landlord - Mike Rowland*

## Pub ownership?

*We have a lease with the building owner. He bought the pub as he used to drink here when he was studying to be a farmer at Seale Hayne. As long as he gets his monthly rent and sees the pub is being kept in good order, he's happy. And, it's his local!*

## History of the pub?

*The building is in three parts. This front bar dates from 1633, the middle bar 1790, and the back bar overlooking the valley is 1970. It was added to exploit the view.*

*The pub is named after Leonard Palk, one of the founders of Torbay as we know it today. He was a true eccentric and declared himself Earl of Haldon. In those times there were three Palk Arms in the local area but now just one - this is the only Palk Arms in the country.*

*Originally this was a cider house till the early 1900s - pre-dating beer. There were two pubs next door to each other in the village, The Palk and The Union, and legend has it that The Union sold ale before ale was allowed to be sold. It had no front door and no way in. The way in was through my cellar - that priest hole over there went through to next door, so at times of raid by the enforcement agencies all the locals used to come back in here and drink cider. Beer became legal later and there were then two pubs vying for trade which didn't work long term.*

## Enjoyable part of running the pub?

*It's the social side. This is very much a local's pub and it's great to have a one to one with so many different people. And, becoming part of village life. Sadie was brought up in the village, and I was born in Devon and raised in Devon. I'm in my comfort zone now, enjoying meeting people. You meet a really good cross section: locals, tourists, dog walkers, cyclists... We're central for all the attractions in the area, and there is the outstanding view from the dining room - everyone tells me it's the biggest view of any pub in Devon. »*



## THE PALK ARMS.... CONTINUED



*The Palk Arms in Hennock*

» The characters in the village are great and they all come in, some daily, and some you don't see for a couple of months, but this is their local and a big thanks from me for their support.

### The Beers?

We buy direct from the likes of Bays, Teignworthy, Otter, and Exeter. They all know me from when I bought their beers at The Railway as guests. There are no restrictions on where or what I buy. We have three beers, with one from Teighworthy on all the time. Dartmoor is very popular out here so more often than not there is a

Dartmoor beer on, then Black Tor - so local I could carry the barrel here from them if I wanted to! All these are what my customers want and they support local business. We've improved the dispense system as I'm passionate about my beer. Plus, I've every intention of starting a microbrewery here - I miss brewing beer.

### Food?

We're doing food 6 days now as we don't open Mondays. I want to be a pub that sells food, not a restaurant. We have a very good chef and we're lucky to have him.

### Events?

Euchre, and there are two pub darts teams. Live music periodically in the middle bar means we're able to keep the front bar quiet. The restaurant in the back room is always going to be a restaurant.

### What are your plans for the brewery?

I'm generating space for a single barrel plant as I've no need for bigger as it's only intended to brew for here initially. It'll be in addition to what we have on the bar now. We're looking at mid-Summer to install the plant.

### Future for the pub?

As well as the imminent launch of the brewery, we will be operating as a B&B; this was the main business for our predecessors and was very successful.

We're also planning a beer and music festival - local beers, local music. Watch the 'What's On' page in News & Brews.



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# The Albert Inn

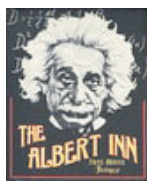
## Home of Bridgetown Brewery

32 Bridgetown Totnes TQ9 5AD

01803 863214



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



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

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

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



**25-27  
JULY 2019**

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**25**

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# LONDON COMES TO PAIGNTON

Early this year we were treated to sampling real ales from 18 different London based brewers at the Isaac Merritt in Paignton. Over a period of ten days there were some fine quality brews for all to tick and consume.

On day one & two we were treated to a good start with a JPA (Japanese Pale Ale) from Portobello brewery situated in Portobello Road which is apparently 1883 yards long. This was complimented by a 'marmalade & toast' aroma American brown ale from Tottenham based Redemption brewery. Kingston Upon Thames Park & Enfield breweries were also represented with Killcat Pale Ale & Iron Brew the former being an easy going moorish thirst quencher.

The next two sessions saw a Truman's Knees Up from Hackney Wick, Feltham based Reunion with a caramel brew & a Watneys Ravensbeer brewed under licence at Sambrook's Battersea brewery. Days 5 & 6 brought my personal favourite along in the form of Windsor & Eton's Hurricane (I may have been bias being Ex-Raf but this had powerful citrus flavours). Accompanied by ELB Wolf & The Cronx Above Standard.

Days 7 & 8 added a Sambrooks smooth chocolate porter, a high abv Hackney based Five Points Brown Ale, Southwark brewery Chew-Black-A black IPA, Signal & Signature breweries making the pub feel as though we were no longer in Devon. All the time the ales were on they were well guarded, each by a member of the Coldstream Guards complete with bearskins & all the staff behind the bar (without bearskins). Of course all good things come to an end & the last two days saw the final brews. Moncada Notting Hill Oatmeal Stout went down well.

Finally with the 6 Nations Rugby in mind, Twickenham brewery supported all nations with their RRIPA (Red Rye IPA). An excellent festival although one or two did miss their Jail Ale & Doom Bar to which I will leave others to comment on.

Thank you London from a true Devonian, you have always been welcome down here.

*Kevin the Gerbil*



## NEWS FROM CAMRA – DÉJÀ-BREW AS PUB CLOSURES STAY HIGH

The latest pub closure figures from CAMRA reveal that 14 pubs are closing their doors each week, prompting the real ale consumer's champion to renew calls for fundamental action to Save Our Pubs.

As the UK prepares to exit the European Union, the Government will have the freedom to reduce Beer Duty specifically in pubs - levelling the playing field between the price of beer sold in social, community settings and cheap supermarket alcohol consumed at home.

This move is one of three key measures CAMRA believes the Government needs to take urgently to halt the tide of pub closures. The Campaign is also calling for full reviews both of the Business Rates System to fix the unfair amount pubs pay, and of currently ineffective legislation designed to enable pub tenants to get a fair deal from their big-business property owners - both moves the Government has promised but is yet to carry out.

The number of pub closures has dropped slightly from a rate of 18 a week last year, thanks in part to CAMRA's success in achieving new local planning protection for pubs in England. But the figure remains far too high and without swift action, it is unlikely that many of them will ever reopen.

Jackie Parker, CAMRA's National Chairman said: "Pubs are a very important part of our national culture and are valuable community assets which help to combat loneliness and social isolation. It's great we have seen a drop in the number of pubs closing, showing that our hard-fought campaign to get planning protection for pubs was worth it.

"Protecting pubs in the English planning system was a necessity and a welcome move from the Government. However, it's taken nearly two years for the trickle-down effects of the planning changes to show. Our politicians should back the asks of the Save Our Pubs Campaign in full, and show they are squarely behind pubs."

### Winners at the Great British Beer Festival Winter



Lacons Brewery has scooped gold in CAMRA's Champion Winter Beer of Britain competition at the Norwich Great British Beer Festival Winter with 'Audit Ale', an 8% ABV Barley Wine packed with berry.



This year's silver award went to Calverley's 'Porter' while Harviestown's 'Old Engine Oil' took the bronze.

# *The Bridford Inn*



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# *The Heart of* **DARTMOOR**

Dartmoor Brewery is the second largest Brewery in Devon, officially the highest brewery in England at 1,465ft above sea level. The Brewery is still located in Princetown, just a few steps away from the Prince of Wales pub where it all began in 1994.



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## MIDWEEK BEVERAGE A TROIS

Suffice to say, on the last Wednesday in January, Philip, the self-styled Dapper Drinker (today clad in his favourite yellow waistcoat beneath his tweed jacket, and wearing his special socks) and I from Brixham met The Grumpy Old Chairman in Newton Abbot. Our preferred means of transport was then the 39 bus, which duly took us to Bovey Tracey, and the Cromwell Arms, directly opposite the bus stop. As usual, this St. Austell pub's ales hit the right spot, with Proper Job and Tribute from the 'home' stable and Teignworthy's Gun Dog all drinking well. In just under an hour we left to catch the next 39 to Chudleigh and former branch Pub of the Year The Bishop Lacy.

On entering, we were welcomed by a roaring log fire, and seated ourselves at the large circular table in the bar. As we were sampling the good Greene King 'Old Mulled Hen' (and spicy it was) and Hunters 'Bluebeard's Revenge', Wendy, the ever hospitable landlady, appeared with two most welcome dishes of chips. A bit under the hour later, Bob announced that, according to his revised timetable, the onward bus would be along in about 15 minutes. These days having to use a walking stick, I left before the other two, but, sure enough, the bus passed me before I could get to the bus stop, with Philip just having emerged from the pub. Naturally, there was only one thing to do - back to the Bishop for another hour. A local at the bar then pointed out that the time quoted was for the next stop, about half a mile up the road. It's not the first time that Bob's done this sort of thing to us, and it probably won't be the last.

Anyway, leaving in plenty of time we managed to catch the next one an hour later, though even then Bob, leaving last, had to walk to the next stop, leaving the two of us to ask the driver not to stop for any unlikely-looking characters.

Reunited, we headed on to Exeter, where Bob introduced us to The Pursuit of Hoppiness, the city's go-to micropub with six handpumps dispensing obscure and wonderful ales. Of the six current offerings, five were from breweries new to me, so take a bow Wild Weather, Grey Trees, and 3 Piers, the three whose beers I ticked, and all of whose beers were superb. I was left considering the irony of our branch's foremost ticker being taken to such a place by The Grumpy Old Man, avowed disapprover of ticking - he obviously has his uses, even if they are few and far between.



*The Dapper Drinker with Peter O'Nions*

*Peter O'Nions*

# 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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Ferry runs from Teignmouth

## The Shipwrights Arms

Verbena Terrace, Ringmore Road, Shaldon TQ14 0AQ

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## SEASIDE SPECIAL

It was a glorious day during the August Bank Holiday weekend, when seven of us met up to visit Teignmouth and Shaldon. None of us had visited before so we were all looking forward to it.

After departing from the train at Teignmouth we headed off to the nearby Weatherspoon's The Jolly Brise to participate in a bit of breakfast. Upon arrival we headed up to the top floor where there was a glorious outdoor eating area complete with its anti-seagull netting. Only one person had a drink Silver Stallion from Exmoor Brewery which apparently was very good.

After breakfast we headed off to take the foot ferry to Shaldon. There were a lot of people waiting in the queue but we were lucky to be able to get on the first ferry. The ferry itself was interesting. Painted on the side were fake gun port holes, it was a throwback to the Napoleonic era, as a way of fooling any French spies in to believing the boats had cannons on board.



*Teignmouth ferry*

The beach was packed with families enjoying the holiday sunshine. It was the last weekend of the Shaldon Regatta so there were lots of activities to entertain the children.

The first pub visited was The Ness, a large pub with accommodation. It is a very luxurious venue. It is a Hall and Woodhouse pub which serves mainly Badger beers. We sat in the large beer garden with its fantastic views over the estuary towards Teignmouth. On offer were Fursty Ferret and a wonderful Union Joker which went down very well.

The next venue visited was The Conservative Club where we again felt most welcome. On offer were two guest beers Harvest Moon from St Austell Brewery and Reel Ale from Teignworthy, as well as the regular Tribute Ale and Family Reserve cider.

The rotating guest beers coming soon included Poldark Ale from Tintagel Brewery as well as an eye catching Nude Beer- an American pale ale commemorating the opening of Britain's first nude beach at Brighton in 1978 from Butcombe Brewery. It is an interesting concept as Butcombe Brewery opened in 1978, so they have a range of beers called "The 78 Range" and every month offer a different beer commemorating different events from 1978, including Invader-named after the space invader game (remember that) and Union - hoppy ale named after the winter of discontent industrial dispute of 1978.

The next stop was at The Clifford Arms serving Jail Ale, Hanlons Yellow Hammer and Butcombe Original. >>

## SEASIDE SPECIAL.... CONTINUED

» Another interesting event around Shaldon due to the regatta was the number of Mannequins dotted around the village in various places where children had to find and mark off their treasure map. Some were of famous people as well as various pirate characters. A grand total of 35 to try and find.

The Shipwright Arms was the next pub visited with its outside BBQ area and enclosed beer garden serving Pedigree Amber ale, Otter Brewery Summer Light, the excellent Rev James original at 4.5% as well as Sharps Atlantic.

The London Inn next to the famous Shaldon Bowling Club was the next venue visited, offering Dartmoor IPA, Otter Ale and Proper Job which had unfortunately run out on our visit.

Then it was off over the water to Teignmouth and a visit to The Ship Inn, which was mega busy as it hosted an outdoor music festival featuring easy listening 60s and 70s music. The pub offered Otter, Tribute, Proper Job and Bass unfortunately all served in plastic glasses for obvious reasons.

The last pub visited was a real gem, The Blue Anchor, a well-known real ale pub. They were hosting their August Bank Holiday beer festival, with too many beers to mention, as one can imagine. A lovely way to finish an excellent day out.

So with the quite extensive variety of beers to be found in Teignmouth and especially in Shaldon it is well worth a visit, especially if the sun is shining.

*Phil Ward*

PS: And the next beer festival at The Blue Anchor is 18 - 22 April 2019.



*The Blue Anchor beer festival*



*The Ness pub*

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# TRURO

Take the train from Newton Abbot at 9:53 and at 11:50 you are in Truro just in time for the pubs to open. The usual plan is to go to the furthest pub and work our way back to the station. The first pub then was the Rising Sun (GBG), a bit on the outskirts and up a long hill, but worth it. A smallish front bar but with a bigger room behind for food and a very nice back garden all recently decorated. Doom Bar was offered but Betty Stoggs and London Pride were taken and both were very good. We chatted to the locals who were already comfortably seated at the bar and noticed the Doom was actually D B Reserve 6%, the boys said it was good so we had to try it and wow it was good, very good.



*The old Ale House*

Now onwards down the hill to The Old Ale House for lunch, the Skinners brewery tap, lots of great beers but the kitchen was closed so only quick halves of Greenhop and Pennycomequick and on to the Market Inn for food. We had a big bowl of mussels, very good, and some London Pride. We looked into the Britannia but no real ale, a youngster's pub so we were really out of place. Next was the White Hart, a lovely old world pub, an older persons pub, we had Draught Bass but Doom, Tribute and London Pride were also on offer. Now on to William VI, much modernised but airy

and clean with a very comfortable conservatory, a St Austell pub so we could have HSD Tribute or Bath Gem.

Moving on to Bunters Bar which was a real surprise, a large sporty young person's pub but very few in at that time of day. The beers were St Austell's Dartmoor IPA and Cornish Best in good condition. We were slowing down now so we headed back to the station way too early for the train, never mind there was another pub just up the hill. Actually a good walk up the hill, but we made it, the Country Arms, a foody roadhouse type pub, large but fairly empty. We had Bath Prophecy and St Austell Proper Job, and then a quick walk downhill to catch the train home.

So 8 pubs, one no beer, lots of St Austell beers but others as well, a good day out.

*Roger Adams*

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



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## THE GRUMPY OLD MAN EXAMINES SOME OF THE GOOD AND LESS THAN GOOD ASPECTS OF MICRO PUBS

Travelling around the UK I have visited quite a few micro pubs from Newcastle in the north via Stoke on Trent in the Midlands and down to Exeter in the South West. Effectively, they are 'pop up' pubs occupying previous shops or stores although I have come across some on industrial estates. They can be extremely small indeed and I came across one in Surrey which also doubled up as a taxi office with others being much larger such as the Tap House and Bottle Shop in Newton Abbot. The glory of them is their *simplicity* in contrast to many of the more traditional pubs which attempt to be all things to all people with extensive menus advertised on chalk boards, twee furniture including sofas, fake bookcases which nobody ever uses, laminated floors as well as all the paraphernalia of TVs, music and gaming machines. As far as I am concerned the closer we get to the ideal of the Bull and Bladder in Brierley Hill, West Midlands the better with just bitter and mild, straightforward food consisting of ham or cheese cobs (rolls to us southerners) and faggots and chips together with more than adequate furniture spaced out in separate drinking areas.

Being relatively small and lacking all kind of other distractions, you are more than likely to find yourself in conversation which to most people would be a good thing, but you cannot choose the people involved and I for one am only too happy to be left reading my newspaper rather than possibly having to engage with the local lunatic. At least, we avoid the dysfunctional environment involving people immersed in the TV screens or their mobile phones where the sound of the human voice is virtually unknown and quite often some micros will specify that the use of mobiles is prohibited. The furniture is simple and straightforward and often merely scrubbed benches and accompanying seats, but it is possibly going too far with one experience of the seating being a plank supported by two upturned beer barrels at either end. Frequently, the beer is from local micros and there is a trend for a constantly changing range and often served on gravity whilst lager is not generally available. Food is rarely sold except for the humble pork pie, or ubiquitous bar snacks, and as a result there is nothing for children and in any case the premises are far too small for their mobile excesses and it is utterly inconceivable to imagine pushchairs, bikes and scooters thrust inappropriately in to such an environment. They are very much 'indoor' pubs and rarely have gardens with at best the rear yard for the desperate inhalers of toxic fumes. Unfortunately, a lot of the micros have inferior toilet arrangements and whilst the previous incarnation of the shop only required one toilet for a handful of staff clearly a pub requires something more. Sometimes the toilets are unisex and I feel sorry for women having to suffer the unpleasantness of men whose aiming skills leave much to be desired in toilets without proper urinals! Furthermore, the toilets are often tucked away requiring stairs to be climbed, corridors followed and doors negotiated and definitely not for the desperate. As for opening hours, you are strongly advised not to be thirsty in the early part of the week or before 4pm except at weekends which is the price you pay for deregulating an industry.

Sometimes, but by no means always, there is a 'cross over' in to the craft beer environment where there are likely to be the encouraging sign of younger people and the »

## GRUMPY .... CONTINUED

» appearance of often too cold key keg at inflated prices, but there can be an interesting range of bottled beers and even the dreaded canned beer. Now what is wrong with the established pint glass and associated measure? I have come across micros selling thirds (usually in some sort of flower vase) and the much stranger two thirds, but not pints. I was talking to a man at Tewkesbury beer festival who was convinced that this was a means of disguising very expensive beer. As a beer *collector* (more on that later) he liked to drink in thirds, but it does not take advanced differential calculus to work out that when multiplied by three prices often come out well in excess of six pounds, but the pound equivalent price is rarely displayed. As for the two thirds pint, the price of a pint is potentially more difficult to work out and could be seen as pure obfuscation. Now for the beer collector as he liked to be called rather than a 'ticker'. He claimed that 'tickers' were more concerned with volumes and numbers whereas he was more interested in the enjoyment of the beer with the numbers being a secondary irrelevancy and he really believed that volume ticking gave beer appreciators a bad name. I then asked him about 'bottlers' and he merely closed his eyes, sighed and shook his head!

'Contestable market' theory in economics emphasises the benefits in markets where only limited barriers to entry and exit exist which is the classic case of the micro pub. There are not great capital costs involved in starting up and on exit buildings can be sold for other uses etc. Rather cynically, this has been referred to as 'hit and run' economics in that you go in, make your money and get out. However, we are not yet at the stage where these pubs are in 'pop down' mode which produces the possibility of them shutting down as well opening up. How long are their leases and what happens when early enthusiasm gives way to ennui and any intending entrepreneur moves on in to 'new pastures'? Even worse, what would happen if the Pub Cos invested in to the concept as a new market possibility for their Doom Bar and other national brands?

*Bolt Southwell*

*Aka the Grumpy Old Man*

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