

Drake's Drinker

SPRING 2020
EDITION



CAMPAIGN
FOR
REAL ALE

5000 copies
printed and
distributed for
readership

FEATURING:

- CAMRA Events
- Pub News
- Articles from fellow Real Ale lovers!



A Ferry Good Trip to Exmouth

LocAle

www.plymouth.camra.org.uk



Magazine of the
Plymouth Branch
of the Campaign
for Real Ale

- 2018 -

CAMRA undertakes a revitalisation project to decide its future

- 2017 -

Planning protection for all pubs in England is secured

- 2015 -

Planning protection extended to Assets of Community Value (ACV) listed pubs

- 2014 -

The Government announces a statutory code of practice and adjudicator to regulate pub companies

- 2009 -

CAMRA membership reaches 100,000

- 2004 -

Paula Waters becomes the first female national chairman

- 2002 -

CAMRA membership tops 64,000

- 1992 -

Great British Beer Festival (GBBF) is held at Olympia London for the first time

- 1992 -

CAMRA helps found the European Beer Consumer Union (EBCU)

- 1991 -

CAMRA membership reaches 30,000

- 1988 -

APPLE committee, representing real cider and perry is formed

- 1989 -

The Beer Orders reform forced the big six brewers to sell or free from tie over 11,000 pubs

- 1980 -

CAMRA successfully campaigns against the big brewers stranglehold on pubs

- 1977 -

First Great British Beer Festival is held at Alexandra Palace

- 1976 -

CAMRA becomes a limited company

- 1975 -

First national beer festival held at Covent Garden, London

- 1974 -

First edition of the Good Beer Guide is published

- 1972 -

The first issue of the What's Brewing newspaper is published

- 1971 -

The Campaign for the Revitalisation of Real Ale is formed



About the CAMPAIGN FOR REAL ALE

CAMRA is considered one of the most successful consumer organisations across Europe. Founded by four real ale enthusiasts back in 1971, today we represent nearly 200,000 members across the UK.

Our vision is to have quality real ale, cider and perry and thriving pubs in every community. Our mission is to promote and advocate:

- the production, availability and consumption of quality real ale, cider and perry
- pubs and clubs as social centres and part of the UK's cultural heritage
- the benefits of responsible social drinking

We do this by encouraging beer-drinking and pub-going with our beer festivals, pub finders and awards, and by lobbying Government for change to best support the industry.

There's plenty for everyone, whether you're a dedicated campaigner, a beer connoisseur looking to learn more about beer or just want to meet up with friends in your local. Why not join the beer movement?

Our young members

We are proud of having a diverse membership, with special membership prices for under 26s at just £18/ year!

Our young members help ensure that the Campaign attracts the next generation of campaigners and drinkers. They are encouraged to join in social activities and get involved in CAMRA at a local, regional and national level.

A dedicated Young Members Group meets twice a year, representing the views of 18-30 year olds and feeding those back to the volunteer leadership.

Join the cause and get involved today!





HOP OFF THE PRESS

A bit late, but Welcome to 2020

We had another successful Barbican Bimble in December, this was well supported by members of Plymouth, South Devon and Exeter and East Devon CAMRA branches. There is a report about the event in this edition.

We have pub crawls on Saturday 22nd February in Stonehouse), Saturday 21st March in Ivybridge and Peverell/Mutley Plain and Greenbank.

Please see diary page for further information.

You will be pleased to know that planning is underway for the Plymouth Beer and Cider Festival 2020. We will be looking for volunteers to help make the event a success.

I would like to remind members the Branch AGM will take place at the Fortescue on Saturday 4th April at 12pm for a prompt 12.30 start (please see website for further detail).

I would like to thank those who have contributed in submitting article for Drakes Drinker and request our readers to submitted articles for futures issues. We also need companies to advertise in Drakes Drinker to help it to continue being published.

Please visit your local pub in April and May to support:

Community Pubs Month – April

Mild Month – May | Cider Month - May



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SUE'S PROPER JOB

School Report *My Real Life Ale Trail*

Words: Susan Nowak

PEOPLE often say to me
“You’ve got a great job”,
and they’re absolutely right.

To get to taste amazing beer and food, and globetrot to do it, how lucky is that? And like so many things, it’s all down to luck.



I began as a news reporter, and progressed to editor of, a small newspaper group in St Albans – reputed to have the country’s highest ratio of pubs to people; so I began reviewing pubs and their food. I myself had the good fortune to live opposite the legendary Farrier’s Arms, in those days – over 40 years ago – the only pub in the city selling real ale.

The Farriers didn’t, then, do food other than the most basic, though did serve a pint of McMullens Country Bitter as fine as any ale you could find in the UK at that time. As you probably know CAMRA has its HQ in the city and a fellow resident was Roger Protz, for many years editor of the Good

Beer Guide. I was amazed to get a phone call from him telling me CAMRA wanted to introduce a new guidebook to real ale pubs serving great food, and inviting me to edit it.

On launch day I actually appeared twice on national TV news, so startling was the concept 30 years ago that pubs might serve anything more thrilling than microwaved lasagne. But finding these passionate chefs producing tasty meals from fresh produce, and gain recognition for them, has been one of my greatest joys.

I could not have done it without the help of CAMRA branches UK wide who gave me



the names of their locals fitting my mantra “real ale and real food”, often regional dishes like Cumbrian Tatle Ash, Lancashire hotpot, or even Devon dumplings. It led to a column in What’s Brewing and now, as you know, in Beer magazine.

I joined the British Guild of Beer Writers, and became its first – and to date only – female Chairman. I was commissioned to write The Beer Cook Book, my own recipes (plus some donated by celebrity and pub chefs) using every style of beer from dark malty stout to hoppy IPAs and basic “cooking bitters”; I also edited Pub Superchefs, a CAMRA paperback of pubs’ best recipes.

I’ve visited the world’s greatest brewing regions such as Belgium with its Trappist brewers, Bavaria and Austria, and (been) drunk in iconic brew pubs across Canada and America, even Hawaii! For the past decade I have been a beer, cider and food judge at the national Great Taste awards held by the Guild of Fine Food, and judged in Champion Beer of Britain at GBBF in Olympia.

But, you know what? My column in Drake’s Drinker allows me the freedom to write about pubs not just in the context of food but as beer taverns – and living here means I can regularly frequent one of the best – the Dolphin. Cheers!

BRANCH DIARY & EVENTS

Here is the branch diary of meetings, events and socials for the next few months. All branch social meetings start at 2000 unless indicated otherwise. Mid-week pub crawls usually start at 19:00, other weekend socials as indicated.

For further details, please email or ring our Social Secretary, Andy Richardson, on socials@plymouth.camra.org.uk or 07546 937596 or our Branch Contact, Ian Daniels, contact@plymouth.camra.org.uk or 01822 616861.

For details of Regional Meetings, Events and Socials, members are asked to sign in and see Members' Area.



29 February 2020

Visit South East Cornwall Saturday at 12:00

Come and join us on a joint social with CAMRA Kernow, and visit the "Forgotten Corner" of South East Cornwall, where we will visit some proper pubs between Liskeard and Torpoint.

Please contact Social Secretary
Andrew Richardson on
07546 937596 or
socials@plymouth.camra.org.uk

4 March 2020

Branch Social Meeting Wednesday at 20:00

Prince Maurice

The March 2020 branch social meeting will take place in the Prince Maurice, 3, Church Hill, Eggbuckland, Plymouth, PL6 5RJ, starting at 2000, followed by a social gathering.

21 March 2020

Ivybridge Pub Crawl Saturday at 11:30

Meet at the bus stop by Savers on Royal Parade, Plymouth at 11.30 for the 11.40 Stagecoach Gold. Our first pub will be the Horse and Groom at Bittaford, then it will be back to Ivybridge for the following pubs - Sportsman's Inn, Trehill Arms, Exchange, Oild Smithy, Duke of Cornwall, and the Imperial.

4 April 2020

Branch Annual General Meeting 2020 Saturday at 12:00

Fortescue Hotel

Plymouth CAMRA Annual General Meeting will take place in Fortescue Hotel, 37, Mutley Plain, Plymouth, PL4 6JQ, on Saturday 4th April 2020. You are politely reminded that CAMRA membership cards are required at this meeting. Further details will be added nearer to the time.

Any items for the agenda should be sent to the Branch Secretary in writing, with a proposer and a seconder (name and CAMRA Membership Number), to arrive at least 7 days in advance of the meeting. Please use secretary@plymouth.camra.org.uk. You are politely reminded that only items on the agenda will be discussed.

25 April 2020

Peverall, Mutley Plain, and Greenbank Pub Crawl

Saturday at 12:00

Starting at 12.00 at Roam Brewing Company, New Victoria House, Weston Park Rd, Peverall, Plymouth. We will then move to Mutley Plain and the Greenbank area.

13 June 2020

South West Regional Meeting Saturday at 09:00 Somerset 13/6/2020

The South West Regional Meeting will take place in Somerset, followed by a social pub crawl. The meeting will take place at 1200 for a prompt 1230 start.

Further details will be added nearer the time, including train times, etc. It is anticipated that a train time of around 0900 will be used.

A FERRY GOOD TRIP TO EXMOUTH



The weather gods were again on our side when a group of us decided to visit Exmouth. After meeting up at the station it was a short trip to Newton Abbot where we had time to make a visit to The Railway Brewhouse right next to the station. This was the obvious choice while waiting for our connecting train to Starcross and the site where Platform 5 has its brewery. They usually have four or five beers. I opted to have Coaster, very pleasant blonde ale. Then it was time to catch our train to Starcross whilst enjoying the pleasant scenery as we travelled along the coast.

The ferry crossing from Starcross to Exmouth was very busy with a lot of cyclists. It's best to buy a return trip rather than a single, £6 return or £5 a single. Joining us on our trip were Toon Brian, The Good Captain, The Funny man as well as Mr Lea and Mexican Bob, our drivers on our trip to Dorset so thank you.

Upon arriving in Exmouth it was a short walk to The Bicton Inn, a free house and well worth a visit. It's a real "locals" pub situated off a side street. There were about six beers on

offer. The Salcombe Seahorse was excellent. The only downside was in the middle of the pub was a pool table. This tends to be annoying when one's drinking is constantly interrupted by the close proximity of cues and buttocks when people are playing of course.

Just around the corner was the First and Last Inn, with its emphasis on sport, which was showing football on our visit. It has its own brewery, however, by the name of Checkstone. Their monster IPA at 5.5% was on offer and I think it was the best drink I had all day and extremely reasonably priced at £2.60 a pint. A lovely beer indeed.

After popping into The Merchant and also The Powder Monkey, the last pub we visited in Exmouth was The Grapevine. It had a craft ale feel about it, though it does have its own brewery, Crossed Anchor Brewing. I tried their Exe Porter and very drinkable it was too. An interesting range enjoyed by the gang.

Then our time in Exmouth was up as we had to catch the last ferry back at about 16.40 due to the tides. Remember to keep



a close eye on the time if you do use the ferry. Once back in Starcross it was a short walk to the Atmospheric Railway Inn. Brunel Bitter from Otter brewery was on offer. An apt beer considering its railway location. The beer

was enjoyed sitting in the very large beer garden. Then it was decided to visit The New Lion Brewery in Totnes but unfortunately it was closed so it was off to The Bay Horse inn at the top of the high street. New Lion brewery's Stout was

enjoyed while sitting outside in the lovely garden. As the sun started to go down it was time to make a move down the street and a must-see pub The Totnes Brewing Company. It also brews their own beers and is home to a large selection of both craft

beers available in bottle as well as keg.

As of all good trips, good things have to end, so it was time to leave and catch our train back to Fun City. A great day out and it was nice to see new faces. Roll on the next one.

Phil Ward





Drake's Drinker

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Drake's Drinker Editor: Andrew Richardson
editor@plymouth.camra.org.uk
07546937596

Advertising Manager: Andrew Richardson
advert@plymouth.camra.org.uk
07546937596

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The views or opinions expressed in Drake's Drinker are not necessarily those of the Campaign for Real Ale or the Editor.

PUB & BREWERY NEWS

*The following pub and brewery news was reported at the
February Branch Committee Meeting
on Monday 3rd February*

Pub News

The new Bulletproof Brewery Taphaus, Mutley Plain, has been added to the branch website, and is due to open at the end of February-ish. It will serve about 12 draught beers, six of their Continental-style beers, and six guests, including at least one cider. Initially, they plan to open daily midday-midnight. They currently plan to continue brewing in Lipson, in an outbuilding of the owners house. Food will be available to eat on the premises, via "Knead Pizza", who will deliver to the Taphaus. Bottled and canned beers will also be available. The Pub On The Hoe, Citadel Road, suffered a fire a couple of weeks ago, with extensive smoke damage, and is currently closed for refurbishment. Donna and Lee, of the Fisherman's Arms, Barbican, are due to re-open the Royal Oak, Hooe, this coming Saturday – good luck to them! The Imperial Inn, Ivybridge, is reportedly under new management – Good Luck to them! The Craft Emporium, formally Ordulph Arms, Tavistock, was rumoured to be re-opening as a wine bar, but, unfortunately, a wall collapsed in this Grade-II listed building. Boringdon Arms Winter Beer Festival 2020 takes place this Friday and Saturday, 7th and 8th February, from about 1600 on Friday during the usual pub hours. Tucker's Malting's Beer Festival 2020 is confirmed as starting at 1700 on Thursday 16th April until 2200 on Saturday 18th. Full details are on the branch website. Great British Beer Festival Winter 2020 is taking place from Tuesday 4th until Saturday 8th February, at New Bingley Hall, Birmingham – full details on the branch website.

Brewery News

It is with much regret that we have heard that Pete Martin – the driving force behind Driftwood Spars Brewery – passed away unexpectedly recently. His funeral took place last Saturday, with Paul Adams attending. He very kindly passed on his condolences on behalf of both Plymouth and South Devon CAMRA. Our condolences go to Pete's family, and all at Driftwood Spars.

The following breweries have Brewery Liaison Officer (BLO) Vacancies: Anchor House, Plympton; Billy Ruffian's, Devonport PCFE; Bulletproof, Lipson; volunteer nominated – TVM Alan! Ivybridge, of Ivybridge; volunteer nominated – TVM Andy! Steel Brew Co, of RWY Volunteer nominated – TVM Bob!

Sadly, nothing has been heard from the following branch breweries for some time, so will be closed on BIS: Bale Ale – last report 24/11/19 stating no telephone/mobile or email contact. Moorstone – closed unexpectedly at Easter 2018, with no further news re sale or restarting brewing. Other local brewery closures: Bude; Jollyboat; Leafy Hollow; Masters; Rebel (brands bought and brewed by Dynamite Valley since late 2018/early 2019); Totem; and Two Tone.

Two Drifters, of Exeter, have temporarily ceased brewing beer, to concentrate on their rum distilling !!!!

**Plymouth CAMRA would like to wish all new publicans,
and brewers, all the very best in their new ventures!**





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IT**

ST AUSTELL BREWERY ARE DELIGHTED
TO SUPPORT PLYMOUTH CAMRA
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- Barbican - BIMBLE

2019

In the days between Christmas and New Year there never seems to be anything much to do (unless you like the 'sales'!). This is where the Plymouth Barbican Bimble comes to the rescue, and, this year, 6 of us from Exeter and East Devon Camra took up the offer of joining in. The event consists of a tour of the better pubs in the Barbican area, sampling the beers and spreading seasonal merriment by wearing Yuletide jumpers, hats and even flashing lights (I'm ashamed to say none of us from the east joined in with this last part).

We met at noon in Plymouth's oldest pub -- the Minerva - where we were warmly welcomed and drank from a good selection of ales including one from 3D Beers called Who Loves You Baby? Our leader - Andy - then directed us to the Swan. Here there was more room to spread out and inspect their display cases of classic beer bottles. We were not so

impressed with the beer on sale however as it was mostly Greene King and rather cold.

A 10 minute warning to drink up was given then, in about 3 minutes, Andy was off! Us 'foreigners' followed and we were soon in the recently renamed 1620 (ex Notte Inn). However, several of us didn't stay as only Tribute was on offer so the group split up and my party ventured into the Gog and Magog for some cheap and cheerful food. We were impressed by the beer range here which included my current favourite - Salcombe's Island Street Porter - plus Maxim Double Maxim.

The next port of call was the (almost next door) Queens Arms where most of the 25 or so group got together again. This is a nice traditional old pub with 'proper' fittings and offering 4 ales including Salcombe Shingle Bay. Another

short walk took us to the Ship which could be described as a fairly typical Barbican touristy pub. St Austell beers are sold and the Proper Job was in good form. Our leader spent a lot of his spare cash here in feeding the very entertaining quiz machine.

Someone suggested a deviation from the itinerary at this point and most of the group followed over the Sutton Harbour lock gates, past the Aquarium and around to the Fareham Inn. This is a very small, cosy and friendly fisherman's pub -- one of very few such places surviving. Only one ale is available (this day it was Hunters Half Bore) but always kept in good condition so we felt the detour was well worthwhile.

We retraced our steps back to the Barbican proper and into the famous Dolphin. This, of course, is a 'must visit' place with its great atmosphere, quirky layout, Beryl Cook paintings and reputation for excellent beer. About 8 real ales are available, all served straight from the cask, and I chose the Bass.

There are a great many pubs in the Barbican area but we were being selective and time was passing too quickly to visit many more. Our penultimate stop took some finding - up some steps, double back and through an unpromising looking arch to reach the Fishermans Arms. This pub offers

several different areas to sit, an unusual set-up of keg fonts at the back of the bar and, best of all, good ales with a generous discount. I drank the seasonal Summerskills brew - Turkeys Delight - which was spicy and very tasty.

The final pub on the tour was the Pub on the Hoe which is quite a large place with split levels. 4 ales were available but our little party from Exeter had to leave early to catch our train homewards. It had been a great day and an excellent way to spend some of that time after Christmas. Thanks to Andy and all the Plymouth people who made us welcome and we will try and wear something more seasonal next year if we're invited.

Martyn Shepherd





The Barbican Bimble 2019

The *Brewing* PROCESS

MAKING MALT

Brewing starts with barley. The starches in barley cannot be fermented so they must be converted into a fermentable form by malting. The grains of barley are soaked in water and allowed to germinate. The sprouted grains are then heated and turned regularly, either in the traditional 'floor' maltings or via a more mechanised industrial process. When germination has unlocked the rich natural sugars in the barley, the grains are heated in a kiln, which stops germination. The degree of heat affects the type of malt produced and its flavour – high heat produces dark roasted malts, lighter heats lighter coloured malts. Malt doesn't just provide the sugars to be fermented into alcohol, it also contributes greatly to the colour, flavour and mouthfeel the beer (also known as body). Some brewers, depending on the style of beer they are brewing, may use other ingredients, sugars and fermentable starches like lactose and dextrose. Some ingredients improve the appearance of the head, assist fermentation, or act as preservatives. CAMRA has long advocated for clear and transparent labelling of ingredients.

BREWING

The malt is now ready for brewing. In the brewery, malt is crushed or milled to break up the grains, to provide better access to the now unlocked fermentable sugars. The size and pattern of milling depends on the brewer's preference, brewing equipment and how it contributes to the overall character of the beer. The malt is then mixed with hot water. The thick porridgy liquid is left in a vessel called a mash tun for several hours while the sugars in the malt dissolve. When the liquid has absorbed as much sugar as possible, it is strained off to a second vessel called a copper. This liquid is called wort. The wort is boiled with hops in the copper for at least an hour. Hops add bitter and aromatic qualities to beer and act as a preservative. Traditionally, and more often than not today, brewers use whole hop flowers in addition to hop pellets which are unadulterated, condensed hops providing concentrated flavours and aromas. After boiling, the wort is then cooled and run into fermentation tanks, where yeast is added. Then the magic starts, and the wort begins to turn to beer.

FERMENTATION

*Yeast is a microscopic fungus which feeds off the fermentable sugars, producing alcohol and carbon dioxide. Yeast cells divide and grow rapidly in this warm sugary liquid. Within a few hours a scum appears on the top of the wort, and this rapidly builds up into a great foamy yellowy-brown crust – though fermentation takes place throughout the liquid. British ales are brewed with the ale yeast *Saccharomyces cerevisiae*, at a temperature of 65-72F. Brewers go to great lengths to keep their own specific yeast variety uncontaminated, as each one produces unique flavour characteristics during the fermentation process. When fermentation has finished, the green beer is run into conditioning tanks for as long as that particular style of beer requires. It could be a few days to over a week. The remaining yeast continues to turn sugar into alcohol and helps purge the beer of rough after-tastes. CAMRA's definition of real ale focuses on whether or not the beer remains a live product at the end of fermentation; that the population of yeast which has contributed to a beer's development remains, unfiltered, until you raise your glass to*



your lips. Breweries may condition, a less turbulent, final stage of fermentation partly in tanks and partly in casks, providing a natural, light carbonation and a protective layer of Co₂ which prevents the beer spoiling prior to being served to you in a pub.

HOP HISTORY

Up until the middle ages (1500s-1600s), British ale remained an unhopped drink made by fermenting sprouted barley grains known as malt. If ale was flavoured it was done with a range of bittering and potentially psychoactive herbs and spices such as wormwood, bog myrtle and yarrow. Brewers then, as now, combined a pragmatic approach to brewing beer (using whatever is to hand or locally available) epicurean (what tastes good) and functional approach (does it improve the beer and help it keep for longer).

Hops were introduced to English brewing in the 1600s by Flemish brewers emigrating to Kent from Flanders in Dutch speaking Belgium. By the turn of the 17th century hops had superseded other bittering ingredients. Hops remain the dominant bittering, aromatic and flavouring ingredient in worldwide beer production.

HOPS

Hops and hemp are two of the very few members of the plant family Cannabaceae.

Hops, or *Humulus Lupulus*, grow as a perennial herbaceous creeping plant. *Humulus* (Latinised Low German for Hop) and *Lupulus* meaning little wolf.

Whole hop plants are known as bines and can grow up to 8 metres or so high. In the hop growing counties of England the bines are trained up a traditional wire and pole system (see photo above) to ensure adequate sunlight and fresh air reach all parts of plant. In spring hops send up their first shoots from early April, by mid to late July hops have grown to

their maximum height and then spend the next 6 weeks or so developing the burrs (immature female flowers) which in turn, after pollination mature into the flower cones we might all recognise as hops.

MALT

Malt. You've probably heard and uttered the word Malt countless times in your life. Maltesers, malt whisky, malt biscuits, malt extract. The list is endless. The reason we have such a wealth of malt products in our lives? Beer!

The term malt refers to malted barley grain. Barley grain that has been malted has been produced within a process called malting which takes place either in a timeless traditional processing establishment called a malting house/maltings or in a factory setting on an industrial scale.

To create malt, barley grains are steeped (immersed) in water 2-3 times, drained of water and allowed to rest over a period of about 3 days. A person overseeing this process is known as a Maltster and it is their skill and experience which ensures that the correct percentage of moisture is introduced in the barley to allow germination to the point where enough enzymes are produced which modify the starch within the grain to more easily fermentable form.

The steeped and drained barley grains are then placed either on a germination floor, in a traditional maltings and turned by hand with a spade or, in a modern maltings in a germination vessel where movement of the grains, airflow and humidity are controlled electronically. During the germination phase the barley is referred to as green malt. It is within this phase that the barley grains begin to germinate and in doing so convert the starches within the grain, the fuel for a barley plants growth into a form which enables the brewer to ferment it, into alcohol, into the finished product, beer.

The final stage of malting the green

malt is moved from where it has been germinating to a kiln, a heated vessel which dries and then cures the malt. The latter stage, curing stabilises the malt in order to halt any further evolution of the colour and flavour of the malted grains to provide a dependable and consistent brewing ingredient. Within the kiln airflow and heat are tightly controlled in order to influence the change from green malt to one of many finished malt types suitable for brewing different styles of beers e.g. dark/black and chocolate malts for stouts and porters or pale and crystal malts for pale ales and session bitters.

YEAST

Saccharomyces cerevisiae, literally sugar fungus (in Latinised Greek), is a species of yeast. Yeast are microscopic single-celled fungi. Yeasts, along with other fungi such as mould are collectively responsible for a myriad of luxury and staple drinks and foodstuffs; beer, wine, bread and cheese are somewhere near the top of a very long list.

Saccharomyces cerevisiae is alternatively known as brewers or baker's yeast. That's no accident as brewing and baking were, in many parts of the world, intimately connected. Prior to the 20th Century bakers often relied on a supply of yeast from brewers in order to make their bread. Based on genetic research *Saccharomyces cerevisiae* is closely related to the wild yeast *Saccharomyces Paradoxus* which can be isolated from tree bark and fruit skins and often coexists in the wild with *Saccharomyces cerevisiae*. Like any organism yeast needs to absorb and digest food in order to survive and fuel growth and reproduction. During the process of fermentation *Saccharomyces cerevisiae* digests any available fermentable sugars and creates the by-products carbon dioxide gas, ethyl alcohol and other compounds that all contribute to the flavour profile and

mouth feel of beer.

Ale yeast, *Saccharomyces cerevisiae* is a top fermenting yeast. This means that the most vigorous aspects of fermentation occur at the top of the beer as it ferments. *Saccharomyces cerevisiae* ferments quickly causing particles in the beer to flocculate or clump together at the surface of the fermenting wort often combining with the carbon dioxide bubbles to create a layer of particles and foam that can be up to several inches thick (see the photo to the right).

Lager yeast *Saccharomyces Pastorianus* is a slower, bottom fermenting yeast. *Saccharomyces Pastorianus* ferments more slowly and at lower temperatures (around 5 °C (41 °F)) than *Saccharomyces cerevisiae* causing the particles produced during fermentation to accumulate at the bottom of the fermentation vessel.

WATER

Water is fundamental to brewing. Without it there would be no wort, no volume of liquid to take on the flavours and textures of the ingredients and adjuncts used in brewing. Equally as important are the pH of the water and the dissolved minerals and trace elements it contains. Historically in British brewing regional and local beer styles were heavily influenced by local water profiles.

London's high alkaline water was found to be suited to brewing darker beer styles like porters and stouts whereas Burton-on Trent's calcium sulphate rich water became famous for accentuating hops flavour and bitterness in pale ales. Treating water in order for it to exhibit certain crisp and hoppy characteristics became known as Burtonisation. Water chemistry has played a massive part in determining beer styles. In modern brewing though, the beer style comes first and then the desired water profile can be adjusted with various minerals in order to alter its chemistry to suit.



SHINGLE BAY

ABV 4.2%

LIFESAVER

ABV 4.8%

DEVON AMBER

ABV 3.8%

SEAHORSE

ABV 4.4%

GOLD

ABV 4.2%

A BEER FOR EVERY OCCASION

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The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown. Since its formation in 1994, Dartmoor Brewery has gone from strength to strength producing top quality ales using the finest local ingredients, which remain highly regarded across the South West by licensees and real ale drinkers.



Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX

Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk



CAMRA DISCOUNT SCHEME

The CAMRA Discount Scheme enables pubs to promote their business to our members and hopefully encourage more trade. The discount given will be advertised free of charge in our branch magazine, Drake's Drinker, as well as on our website and the National CAMRA website. We can also provide posters to advertise the offer to visitors. If you are the licensee of a pub and are interested in taking part in this scheme, please contact our Branch Vice Chairman, Ian Dickinson, at vicechairman@plymouth.camra.org.uk

The following pub discount information has been received by Plymouth CAMRA and is given in good faith, but is liable to change at short notice. Some discounts may be modified or restricted when special promotions are on offer.

The new CAMRA Discount Scheme commenced on Monday 1st July 2019. Current members are as follows:

PUB NAME	ADDRESS	DISCOUNT
Boringdon Arms	Boringdon Terrace, Turnchapel, Plymouth, PL9 9TQ	10p/pint
Bread & Roses	62 Ebrington Street, City Centre, Plymouth, PL4 9AF	10%/pint
Dolphin Hotel	14, The Barbican, Plymouth, PL1 2LS	15p/pint
Fareham Inn	6, Commercial Road, Coxside, Plymouth, PL1 0LD	10p/pint
Fishermans Arms	Lambhay Hill, Barbican, PL1 2NN	10%/pint, 20% on food
Fortescue Hotel	Mutley Plain, Plymouth, PL4 6JQ	10%/pint and on half pint
Golden Hind	Mannamead Road, Plymouth, PL3 5RJ	10%/pint and on half pint
Horse & Groom	Exeter Road, Bittaford, Ivybridge	10p/pint
Jack Rabbit	7-9 Howeson Road, Derriford PL6 8BD	20p/pint
Miner's Arms	Hemerdon, near Plympton, PL7 5BU	30p/pint
Minerva Inn	31, Looe Street, Barbican, Plymouth PL4 0EA	* See below
Nowhere Inn	Gilwell Street, City Centre, Plymouth, PL4 8BU	20p/pint
Olde Plough Inn	Fore Street, Bere Ferrers, PL20 7JG,	10%/pint, for both real ale & cider
Pub On The Hoe	159 Citadel Road, The Hoe, Plymouth, PL1 2HU	10%/pint
Royal Oak	Lake Road, Hooe, PL9 9QY	10%/pint, 20% on food
Sir Joshua Reynolds	25 Ridgeway, Plympton, PL7 2AW,	10p/pint, 5p/half
Tamar	Morshead Road, Crownhill, Plymouth, PL6 5AD	10%/pint
W Britannia Inn	2 Wolseley Road, Milehouse, Plymouth, PL2 3BH	
W Gog & Magog	Southside Street, Barbican, Plymouth, PL1 2LA	
W Mannamead	Mutley Plain, Plymouth, PL4 6JH	
W Queen's Head Hotel	80 West Street, Tavistock, PL19 8AQ	
W Stannary Court	Ridgeway, Plympton, PL7 2AW	
W Union Rooms	Union Street, City Centre, Plymouth, PL1 2SU	
S Brass Monkey	Royal Parade, City Centre, Plymouth, PL1 1DS	
S Roundabout	2-4 Drake Circus, City Centre, Plymouth PL4 8AQ	
S Noah's Ark	32A, Courtney Street, City Centre, Plymouth PL1 1EP	



* Minerva Inn offers a discount on all real ales via a monthly Loyalty Card, which costs £1.00. The card is valid between 1130 - 1500 Mon - Fri. Real ales are then £3.00/pint.

S prefix applies to all Stonegate outlets which accept CAMRA Member vouchers for both real ale and real cider/perry – please check the front of the voucher to check that it is still in date!

W prefix applies to all JD Wetherspoon outlets which accept CAMRA Member vouchers for both real ale and real cider/perry – please check the front of the voucher to check that it is still in date!

MAL - D E - M E R

(Salcombe)

The weather of Autumn 2019 was pretty grim overall with a succession of low pressure systems, storms cancelling the ferries more than once, and endless rain and wind, but at least it got Brexit sorted (nuff of that).

Mal and I had been waiting for a couple of months for a trip to Salcombe but we kept being blown out. At last we had a good forecast for the weekend of 16/17 November and the Sun shone bright and clear with a light crisp wind from the NE. We sailed all the way to Bolt Head sometimes at optimum fishing speed (jolly slow), but the fish were too smart for us.



I'll confess, I have mixed feelings about Salcombe. It's the prettiest place with loads of creeks to explore. I learnt to sail there on the Island Cruising Club's dinghies based at their Egremont Mersey ferry (now sadly no longer there). In the summer though the place seems to get taken over by Genus salcombeii filling the air with their Sloaneese drawling (credit to Tom Fort and his book Channel Shore, "If there were to be a revolution, Salcombe would be as good a place as any to start it.") But this weekend at the end of the season, we had it to ourselves and were able to tie up direct on the pontoon with no harbour dues collected.

First stop was the Victoria Inn (formerly known as Berners' Victoria Inn where you used to be able to get the finest Bass). It's now a St Austell house with St Austell's Salcombe's, Proper Job, and Tribute and the pints we had were good. Don't forget when you go to the bar to ask for the Tramp – Mal did.

After that we went into the Kings Arms where they had Sharp's Atlantic and Doom Bar, London Pride, and Salcombe Gold, with me opting for the latter which was OK., but we had other venues to visit and only stayed for one.

Next stop was the Fortesque which had available Salcombe Lifesaver and Gold, Otter Bitter,

and Doom Bar. On the night we visited, the Kings Arms and the Fortesque were the ones with the least atmosphere and interest for us but I am sure other nights may be more fun.

So next we had to retrace our steps back across town, past the Victoria and up the hill to the Ferry Inn. This is the most westward Palmers of Bridport house and overall our favourite. It was quiet that night with roaring fires and the beer was good. In the bar were a couple who turned out to be from Nottingham (centre of the universe according to Mal). It was Julianne's birthday weekend and we had a good chat with them as well as meeting the pub bulldog. Beers available were Palmer's Tally Ho and Beach Caster. I had them both and enjoyed them, followed by a glass of port.

Back to the boat for a curry on board with a couple of Cobras. We had a good trip back, slightly less sailing but Sun still out and weather good. A couple of weeks later Sandyman was out of the water for the winter, so we only just got this one in, in time.



PUBLIC TRANSPORT

If you have any questions about public transport in and around Plymouth, please contact our Public Transport Officer, George McCarron, on
pto@plymouth.camra.org.uk

LOCAL BUS COMPANIES

Plymouth CityBus

1 Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA

01752 662271

customer.services@plymouthbus.co.uk

Stagecoach South West

Belgrave Road, Exeter, Devon, EX1 2LB

01392 427711,

Disability Helpline - 01392 889749

southwest.enquiries@stagecoachbus.com

Tally Ho Coaches

Station Yard Industrial Estate, Kingsbridge, Devon, TQ7 1ES

01548 853081

info@tallyhocoaches.co.uk

Target Travel

Langage Business Park, Plympton, Plymouth, Devon PL7 5JY

01752 242000

admin@targettravel.info

Country Bus

King Charles Business Park, Old Newton Road, Heathfield, Newton Abbot, Devon TQ12 6UT

01626 833664

info@countrybusdevon.co.uk

TRAIN COMPANIES

Great Western Railway

www.gwr.com

Write to GWR Customer Support, FREEPOST RSKT-AHAZ-SLRH, Plymouth PL4 6AB

Cross Country Trains

www.crosscountrytrains.co.uk

XC Trains Limited, Admiral Way, Doxford International Business Park, Sunderland, SR3 3XP

National Rail Enquiries

www.nationalrail.co.uk

03457484950 (24 hours)

CHAMPION WINTER BEER OF BRITAIN WINNERS

OVERALL

GOLD

FIXED WHEEL'S
BLACKHEATH
PORTER

SILVER

ELLAND'S
1872 PORTER

BRONZE

HAWKSHEADS
BROODIES PRIME
EXPORT

BARLEY WINE STRONG OLD ALES

GOLD

HAWKSHEAD
BRODIE'S PRIME
EXPORT

SILVER

EXMOOR'S
BEAST

BRONZE

LACON'S
AUDIT ALE

OLD AGE STRONG MILDS

GOLD

LODDON'S
HOCUS POCUS

SILVER

BRUNSWICK'S
BLACK SABBATH

BRONZE

TINTAGEL'S
CALIBURN

PORTERS

GOLD

ELLAND'S
1872 PORTER

SILVER

FOWNES'
KING KORVAK'S
SAGA

BRONZE

COLCHESTER'S
OLD KING COEL
LONDON PORTER

STOUTS

GOLD

FIXED WHEEL'S
BLACKHEATH
STOUT

SILVER

BARNGATES
GOODHEW'S DRY
STOUT

BRONZE

PLAIN
INNCOGNITO

Christmas *Jamboree*

“

Thirteen suitably attired souls met up outside the Minerva pub at 10.30am on a beautiful sunny day for our annual Christmas adventure exploring little visited pubs in the Dartmoor area.

”

As the minibus was late a few people popped inside for a couple of swift half's. Eventually Kung Fu Tony our driver ably assisted by Lee riding shotgun turned up and off we went.

Everyone was in good humour including Mad Dog, Duncan the Cat, Sticky with his pickled eggs, as well as Sir Talbot Buxomley and our leader for the day Lee aka Professor or on a few occasions was heard to be called Bruce.

Our first port of call was The Star Inn in Liverton. It was a clear sky and the large beer garden complete with a children's play area was right next to the car park. Inside the bar were lots of Christmas musical toys which kept the thirsty mob amused and entertained as they waited to be served. On offer were Tribute and Doom Bar. The Cat revealed his Christmas shirt suitably complete with flashing Christmas lights which was to be signed by all the visited pubs on our trip.

The next establishment visited was The Carpenters Arms in Ilsington, a



The Star Inn, Liverton



The Carpenters Arms, Ilsington



The Cleave, Lustleigh

Heavitree pub. On offer were Dartmoor Legend, Otter Ale and Jail Ale. There was a nice enclosed fireplace with Christmas cornflake cake and mulled wine also available. It didn't have much of a rustic feel to it as it was a modern pub with a large eating area.

The Cleave in the lovely village of Lustleigh was our next port of call. It is a 15th century pub and is the only one in this beautiful village on the south east corner of Dartmoor National Park. The village itself has many old thatch roof buildings. The pub itself with its low ceiling and bar beamed roof had a wonderful log fire roaring which is always a welcoming sight. There was a lovely garden with wooded furniture with old wooden cask barrels at the pub entrance. Dartmoor Jail Ale, Otter Bitter and Otter Ale were the ales sampled. The staff were friendly though the small bar was more homely than the larger restaurant bar.

Then it was all aboard for the next chapter of our mystery tour, which turned into a bit of a farce. With Sat Nav Sally leading the way and Kung Fu Tony getting his left and right turns mixed up tempers became a bit frayed until Toon Brian shouted "Just stop at the next pub you see!" And what a gem it was. The Nobody Inn in Doddiscombsleigh is a delightful 17th century pub with a low ceiling, blackened beams and open fire places complete with traditional wooden furniture, brass pots and plaques dotted about. Behind the bar were literally dozens of whiskeys, in fact there were 272 different kinds mostly Malts but also blended whiskeys from all over the world including from Japan, Australia, India, Sweden as well as the more traditional Irish, Scottish and American varieties. As well as whisky there were 15 Gins on offer including a Welsh gin,

as well as 15 kinds of Vodka. For those people who like their wine there were 212 different wines to choose from. What a smorgasbord of choice which would cater to anyone's pallet. On the beer front there were 4 local traditional lagers; two from Devon and two from Cornwall which nobody had seen before and not a brand name in sight. The real ales on offer were Nobody's Ale 4.6% from Branscombe Brewery, Otter Amber and Birkin Bently 3.8% from Cottage Brewer. Tasters were available with 3 thirds glasses for £3.20.

Then we were off again, we all reluctantly had to leave but I'm sure it will be visited again. Not too long after disaster struck as the mini bus hit a wall and damaged the wheel and tyre. We were just outside the village of Moretonhampstead. So as Lee and the driver arranged for assistance the rest of us decided to check out the best the village had to offer. In the small

square Christmas carols were being sung as well as a hog roast cooking away. We headed past the White Hart Hotel and headed for The Bell. Not such a nice place but still had a fire which was enough. We had enough time for people to grab something to eat noodles and chips were popular. Doom bar and Sharps Atlantic were the ales on offer. After a couple of hours a few people headed off to the Union Pub the oldest in the village, personally my favourite. Low ceilings, no music and a nice warm fire. Unfortunately we weren't there long enough to sample all the beers as the minibus had been fixed then it was a mad dash back to Plymouth before the last buses of the night left.

All in all an enjoyable day but slightly marred by our accident. I'm sure people will make a detour back to visit their favourite establishment again.

Phil Ward



The Nobody Inn, Doddiscombsleigh



The Nobody Inn, Doddiscombsleigh



The White Hart, Mortenhampstead



The Bell, Mortenhampstead

CHAMPION WINTER BEER OF BRITAIN 2019

Fixed Wheel Brewery has scooped gold in CAMRA's Champion Winter Beer of Britain competition with 'Blackheath Stout', a 5% ABV stout packed with malts, fruits and hops.

Following more than a year of local tasting panels and regional heats, 'Blackheath Stout' was named overall champion, with beer writer Roger Protz described it as "a very fine example of a stout."

He adds: "We were all very impressed by its rich malty flavour, its fruity hop aroma and the overall flavour of the beer." Runners up include Elland brewery's '1872' porter (silver) and Hawkshead 'Brodie's Prime Export' (bronze).

Available all year in cask and keg, 'Blackheath' is a full-bodied fruity stout dedicated to the home of Fixed Wheel's Blackheath brewery. It is brewed with New Zealand and English hops to give an oaky bitterness and dark fruits finish.

The Champion Winter Beer of Britain competition marks the first day of the Great British Beer Festival Winter, which is running from 4-8 February at The New Bingley Hall in Birmingham. It provides an opportunity to showcase the best traditional winter brews in the country, out of categories such as barley wines, strong old ales and stouts.

The Great British Beer Festival Winter features a range of ales

from dark, strong winter ales to light hoppy ales. It also boasts a Learn & Discover area to meet brewers and try comparative tastings, a key keg bar and a retro gaming section.

Scott Povey, who owns Fixed Wheel Brewery alongside his partner Sharon, said: "I'm just really shocked.

It's amazing news for us, fantastic! Blackheath Stout is the first beer we brewed, and is named after where we're based. We're really pleased to see it get the recognition it deserves – we'll probably have to brew it a bit more now! Thank you to all the judges for voting for us."

Sarah Newson, another judge on the panel said: "It's particularly well-balanced, slightly sweet but full bodied but with a satisfying finish. A winner on many levels."

Gary Timmins, CAMRA's National Director responsible for the competition, says:

"Congratulations to Fixed Wheel for winning the Champion Winter Beer of Britain award, which is one of the highest accolades in the beer world.

"I would like to thank all the judges for their hard work and commend the brewers on the high quality of beers tasted. It was a very close competition and a well deserved win!"

This year's gold, silver and bronze awards will now go through to the finals of the Champion Beer of Britain competition.

Fixed Wheel's 'Blackheath Stout'
named best winter beer



The LocAle Scheme is a CAMRA initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on the growing consumer demand for quality local produce and an increased awareness of “green” issues.

For further information, or if you are a local publican and wish to join the scheme, please contact our LocAle Coordinator, Ian Dickinson, vicechairman@plymouth.camra.org.uk

**THE FOLLOWING PUBS ARE CURRENTLY
ACCREDITED TO THE SCHEME:**

Avonwick

Avon Inn Avonwick TQ10 9NB

Turtle Corn Mill Avonwick TQ10 9ES

Bere Ferrers

Olde Plough Inn Fore Street Bere Ferrers PL20 7JG

Bittaford

Horse & Groom Exeter Road Bittaford PL21 0EL

Brixton

Foxhound Inn Kingsbridge Road Brixton PL8 2AH

Buckland Monachorum

Drake Manor Inn The Village Buckland Monachorum
PL20 7NA

California Cross

California Inn California Cross PL21 0SG

Chipshop

Copper Penny Inn Chipshop PL19 8NT

Clearbrook

Skylark Inn Clearbrook PL20 6JD

Dousland

Burrator Inn Dousland PL20 6NP

Ermington

Crooked Spire The Square Ermington PL21 9LP

Hemerdon

Miner's Arms Hemerdon PL7 5BU

Hexworthy

Forest Inn Hexworthy PL20 6SD

Holbeton

Dartmoor Union Fore Street Holbeton PL8 1NE

Mary Tavy

Mary Tavy Inn Lane Head Mary Tavy PL19 9PN

Meavy

Royal Oak Inn Meavy PL20 6PJ

Milton Combe

Who'd Have Thought It Inn The Village Milton Combe
PL20 6HP

Modbury

Exeter Inn Church Street Modbury PL21 0QR

Modbury Inn Brownston Steet Modbury PL21 0RQ

Noss Mayo

Ship Inn Noss Mayo Noss Mayo PL8 1EW

Plymouth

Artillery Arms 6 Pound Street Plymouth PL1 3RH

Brass Monkey 12-14 Royal Parade Plymouth PL1 1DS

Bread & Roses 62 Ebrington Street Plymouth PL4 9AF

Brewery Tap 99 Edgecumbe Street Plymouth PL1 3SZ

Britannia Inn 2 Wolesely Road Plymouth PL2 3BH

Clifton Inn 35 Clifton Street Plymouth PL4 8JB

Dolphin Hotel 14 The Barbican Plymouth PL1 2LS

Fawn Private Members Club 39 Prospect Street Plymouth PL4 8NY

Fishermans Arms 31 Lambhay Street Plymouth PL1 2NN

Fortescue Hotel 37 Mutley Plain Plymouth PL4 6JQ

Gog & Magog 58 Southside Street Plymouth PL1 2LA

Golden Hind 2 60 Mannamead Road Plymouth PL3 5RJ

Kitty O' Hanlon's 5 St Andrews Street Plymouth PL1 2AH

Mannamead 61 Mutley Plain Plymouth PL4 6JH

Maritime Inn 19 Southside Street Plymouth PL1 2LD

Masonic Inn 65 Devonport Road Plymouth PL3 4DL

Minerva Inn 31 Looe Street Plymouth PL4 0EA

Noah's Ark 32a Courtney Street Plymouth PL1 1EP

Nowhere Inn 21 Gilwell Street Plymouth PL4 8BU

Plymouth Hoe Club 1-2 Osbourne Place Plymouth PL1 2PU

Porters 20-21 Looe Street Plymouth PL4 0EA

Prince Maurice 3 Church Hill Plymouth PL6 5RJ

Providence 20 Providence Street Plymouth PL4 8JQ

Pub On The Hoe 159 Citadel Road Plymouth PL1 2HU

Stoke Inn 43 Devonport Road Plymouth PL3 4DL

Swan 15 St Andrews Street Plymouth PL1 2AX

Thistle Park Tavern 32 Commercial Road Plymouth PL4 0LE

Union Rooms 19 Union Street Plymouth PL1 2SU

West Hoe 24 Bishop's Place Plymouth PL1 3BW

Plymouth

Colebrook Inn Colebrook Road Plympton PL7 4AA

London Inn 8 Church Road Plympton PL7 1NH

Stannary Court 95-99 Ridgeway Plympton PL7 2AA

Union Inn 17 Underwood Road Plympton PL7 1SY

Plymstock

Drake's Drum 19 Radford Park Road Plymstock PL9 9DN

Postbridge

East Dart Hotel Postbridge PL20 6TJ

Warren House Inn Postbridge PL20 6TA

Princetown

Dartmoor Inn Merrivale Princetown PL20 6ST

Plume Of Feathers Inn Plymouth Hill Princetown PL20 6QQ

Prince Of Wales Hotel Tavistock Road Princetown PL20 6QF

Ringmore

Journey's End Inn Ringmore TQ7 4HL

Shaugh Prior

White Thorn Inn Shaugh Prior PL7 5HA

Sparkwell

Treby Arms Sparkwell PL7 5DD

Welbeck Manor Hotel & Sparkwell Golf Course Sparkwell PL7 5DF

Tavistock

Bedford Hotel 1, Plymouth Road Tavistock PL19 8BB

Queen's Head Hotel 80 West Street Tavistock PL19 8AQ

Trout 'N' Tipple Parkwood Road Tavistock PL19 0JS

Turnchapel

Boringdon Arms 13 Boringdon Terrace Turnchapel PL9 9TQ

Clovelly Bay Inn 1 Boringdon Road Turnchapel PL9 9TB

Walkhampton

Walkhampton Inn Walkhampton PL20 6JY

Wembury

Odd Wheel Knighton Road Wembury PL9 0JD





CAMRA CONTACTS

Branch Contact Ian Daniels
contact@plymouth.camra.org.uk
01822 616861

Webmaster Ian Dickinson
webmaster@plymouth.camra.org.uk

Branch Chairman Bob Holmes
chairman@plymouth.camra.org.uk

Branch Vice Chairman Ian Dickinson
vicechairman@plymouth.camra.org.uk

Branch Secretary Ian Daniels
secretary@plymouth.camra.org.uk

Branch Treasurer Alan Warden
treasurer@plymouth.camra.org.uk

Magazine Editor Andrew Richardson
editor@plymouth.camra.org.uk

Pub Campaigns Co-ordinator Colin Brown
pubnews@plymouth.camra.org.uk

Social Secretary Andy Richardson
socials@plymouth.camra.org.uk
07546 937596

Press and Publicity Officer
press@plymouth.camra.org.uk

Cider Coordinator Lee Norton
cider@plymouth.camra.org.uk

Membership Secretary Dave Matthews
membership@plymouth.camra.org.uk

Advertising Manager Andrew Richardson
advert@plymouth.camra.org.uk
07546 937596

Drake's Drinker Viewpoints
ddviewpoints@plymouth.camra.org.uk

Public Transport Officer George McCarron
pto@plymouth.camra.org.uk

Young Members Rep
youngmembers@plymouth.camra.org.uk

Plymouth Pub of The Year Branch Committee
plymouthpoty@plymouth.camra.org.uk

What Pub Editorial Team
whatpub@plymouth.camra.org.uk

TRADING STANDARDS

Plymouth Trading Standards
01752 304147
trading.standards@plymouth.gov.uk

Devon and Somerset Trading Standards
01392 381381 (from Devon)
0845 3459181 (from Somerset)
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for
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I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found on
our website.

Signed

Date

Applications will be processed within 21 days.

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)



Campaign
for
Real Ale

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Please fill in the whole form using a ball point pen and send to:
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..... Postcode

Name(s) of Account Holder

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Bank or Building Society Account Number

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Branch Sort Code

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Reference

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Service User Number

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Membership Number

Name

Postcode

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Date



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