

Drake's Drinker

May 2022
EDITION

No 8



PHOTO – Happier Times from the Cheers For Beers 2016– no social distancing, no table limits and great times!

Welcome to the eighth Edition of Drake's Drinker, produced by unpaid volunteers of the Plymouth Branch of CAMRA. We all hope that the end of the pandemic is in sight!

We hope that you enjoy reading our news



Hop Off The Press

Hi, Fellow Beer and Cider Lovers.

The Hospitality Sector, and the rest of society, has now reopened with all the legal restrictions of the previous 18 months removed in law, but now remain with us to use our judgement, wherever we are, and for whatever we are doing.

The Chancellor listened to thousands of CAMRA members from across the whole of the country who have long called for a change in the way alcohol is taxed. A new, lower rate of duty for draught beer and cider served in pubs and clubs establishes an important principle in the taxation system – that pubs are a force for good in our communities, and should be supported to help them survive and compete with the likes of supermarkets. But this new system will not be implemented until 2023 – next year.

In the meantime, measures like duty freezes and a 50% cut in business rates in England for another year are to be welcomed. Our pubs and breweries are still recovering from the pandemic, face rising bills and costs, and will continue to need as much support as they can get so they can rebuild their businesses and thrive in the years to come.

Cutting tax for lower ABV drinks will incentivise lower strength alcoholic drinks, whilst new financial support for smaller producers – including cider producers – and continuing discussions around a 50% minimum juice content are encouraging news for both cider makers and consumers. These measures should help to improve quality and choice at the bar. CAMRA will continue to engage with the Government on the planned reforms to Small Brewers Relief and call for a solution that doesn't require some of the smallest breweries to have to pay more tax.

The introduction of a Draught Duty Rate is a gamechanger for cask beer drinkers, cider and perry drinkers and the Great British local. This is something CAMRA has campaigned on for many years and we are delighted that the Government has listened, supported our locals and introduced the important principle that beer, cider and perry, served in a pub or social club, should be taxed at a different rate to alcohol bought at places like supermarkets.

CAMRA has previously commissioned research that showed that a Draught Beer Duty rate could pull consumption into pubs and social clubs from the off trade, providing a boost to pubs and local economies.

We hope that pubs and producers will make sure drinkers see the impact of this revolutionary policy on the price of their pints, to encourage them to return to their locals – please try and use your local pub and club, otherwise there is a distinct possibility that we will lose them!

Cheers, Bob Holmes and the Plymouth CAMRA Committee



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



Branch Diary



Please see the branch website for the latest forthcoming events.

Beer Festival News

Please see the branch website for further details about any of these beer festivals.

The **Exeter CAMRA Festival of Winter Ales** took place at the Exeter City Football Club on Friday 21st and Saturday 22nd January 2022, and went down very well with both customers and volunteer staff alike.

The **SIBA Maltingsfest** beer festival 2022 also took place as usual at Tucker's Maltings, Teign Road, Newton Abbot TQ12 4AA from Thursday 21st April until Saturday 23rd April 2022. There was plenty of seating available inside and outside of the marquees and was very well received by all. The dates for next year are currently planned to be from Thursday 20th to Saturday 22nd April 2023!

The **South Devon CAMRA Sunshine Beer Festival** will take place at Teignmouth RFC, Bitton Park Sports Field, Bitton Park Road, Teignmouth TQ14 9DQ, from Thursday 21 July until Saturday 23 July 2022. It is planned to open from 1700 until 2300 on Thursday 21 July, and from 1100 until 2300 on Friday 22 and Saturday 23 July 2022. Please see the branch website for further details and for volunteering information should you wish to help out at this beer festival.

The **Horse & Groom** are holding their Spring Beer Festival 2022 from 1200 on Saturday 30th April and Sunday 1st May 2022. There will be at least 20 different real ales to choose from in celebration of their 20th anniversary at the pub.

The **Prince Maurice**, Eggbuckland have announced a May Day weekend Cider Festival, from Friday 6th May until Sunday 8th May 2022. Twelve ciders, including some from Scotland, will be available. Homemade food and live entertainment will be also available.

The **Walkhampton Inn**, Walkhampton will hold the Queen's Jubilee Ale Festival from Wednesday 1st June until Sunday 5th June 2022 during their usual opening hours. A selection of homemade food and live music will be available. They will also hold a Sausage and Cider Festival from Friday 26th August until Monday 29th August 2022 during their usual opening hours.

Roam Tap Room, Peverell, will be holding a beer festival between Wednesday 1st until Saturday 4th June with 15 beers available, including some collaboration brews with other Devon brewers.

Abbfest will take place at Fermoy's Garden Centre, Totnes Road, Ipplepen, Newton Abbot, from Friday 16th until Sunday 18th September 2022. This charity event will feature many beers and ciders, plus Chef Demos, music, food and a craft market.



CAMRA's Budget Response



Budget's historic change to the way beer is taxed recognises that pubs are a force for good in our society

Changing the tax system to better support pubs can help the Great British local thrive – but more pubs, breweries and drinkers should be able to benefit, say CAMRA

Responding in full to the Autumn Budget announcements, CAMRA National Chairman Nik Antona said:

“The Chancellor has listened to thousands of CAMRA members who have long called for a change in the way alcohol is taxed. A new, lower rate of duty for draught beer and cider served in pubs and clubs establishes an important principle in the taxation system – that pubs are a force for good in our communities and should be supported to help them survive and compete with the likes of supermarkets.

“Our task before this new duty rate is implemented in 2023 is to make sure that the new, lower draught duty rate applies to beer and cider served in smaller containers too, so that as many pubs, breweries and consumers as possible can benefit. We will be using the Government's consultation on how this new system should operate in practice to make this case.

Common Brewing and Pub Abbreviations 1.

| | | | |
|------|---|-------|-----------------------------------|
| ABV | alcohol by volume | ABW | alcohol by weight |
| ABA | American Brewers Association | ALMR | Association of Multiple Retailers |
| BA | Brewers' Association | BBPA | British Beer & Pub Association |
| BFBi | brewing, food & beverage industry suppliers association | | |
| BII | British Institute of Innkeeping programme | BJCP | beer judge certification |
| BRI | brewing research international | CAMRA | campaign for real ale |
| CBOB | champion beer of Britain | DAB | Dortmunder action brauerei |
| EBC | European brewery convention | EBCU | European Beer Consumers Union |
| EKG | east Kent Goldings (hop) | ESB | extra special bitter |
| FV | fermenting vessel | GBBF | Great British Beer Festival |

“In the meantime, measures like duty freezes and a 50% cut in business rates in England for another year will be welcomed. Our pubs and breweries are still recovering from the pandemic, face rising bills and costs and will continue to need as much support as they can get so they can rebuild their businesses and thrive in the years to come.

“Cutting tax for lower ABV drinks will incentivise lower strength alcoholic drinks, whilst new financial support for smaller producers – including cider producers – and continuing discussions around a 50% minimum juice content are encouraging news for both cider makers and consumers. These measures should help to improve quality and choice at the bar. CAMRA will continue to engage with the Government on the planned reforms to Small Brewers Relief and call for a solution that doesn’t require some of the smallest breweries to have to pay more tax.”



Continued on page 7



New Draught Duty Rate

CAMRA says 'Cheers' to the Chancellor for new Draught Duty rate

CAMRA welcomes ground-breaking new policy for cask beer and cider drinkers

Commenting on the Autumn Budget announcement of a new Draught Duty rate for beer and cider served in pubs, CAMRA Chairman Nik Antona said:

"The introduction of a Draught Duty Rate is a gamechanger for cask beer drinkers, cider and perry drinkers and the Great British local.

"This is something CAMRA has campaigned on for many years and we are delighted that the Government has listened, supported our locals and introduced the important principle that beer, cider and perry served in a pub or social club should be taxed at a different rate to alcohol bought at places like supermarkets.

"CAMRA has previously commissioned research that showed that a Draught Beer Duty rate could pull consumption into pubs and social clubs from the off trade, providing a boost to pubs and local economies.

"We hope that pubs and producers will make sure drinkers see the impact of this revolutionary policy on the price of their pints, to encourage them to return to their locals.

"We look forward to campaigning for future reductions in Draught Duty, to make sure that consumers, brewers and publicans can enjoy the maximum benefits of this ground-breaking new policy."



Where Are They Now No 17A

NEWLY UPDATED!

Crown Hotel, Cumberland Street, Devonport PL1 4JR (as a pub, pre-2022)

41, Chapel Street, Devonport PL1 4DU (current address, trading as Terra Nova Café, 2022)



The original Crown Hotel was built in the late 1790's, and was situated at the main entrance to Plymouth Dock (Devonport). It used to have its main entrance in Cumberland Street, and a Tap Room in George Street.

Apparently, regular Naval parties took place here in the late 18th and early 19th centuries, given by senior Naval Officers and were quite grand affairs. However, I was never invited !!!



For unknown reasons, the hotel was rebuilt in 1880 but still stands as it was then, today, with the new entrance on the corner of Cumberland and Chapel Streets, but sadly no longer as a pub. I seem to remember drinking Courage Heavy in there in the mid 1980's, downstairs in the Cellar Bar, but I could be wrong.

After being in other business use for nearly 20 years, the building was **brought back to life** under the innovative name **Terra Nova Café in early 2022**. It is a newly-opened licensed cafe situated in the former Crown Hotel, which closed as a pub in the early 2000's. Real ale is not currently available here. However, one beer and one cider are available on draught (currently supplied by **Salcombe Brewery**), plus bottled and canned beers. **We would like to wish the new owners all the very best in their new venture!**



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Pub News

Pub News

Most pubs are still facing difficulties with the ongoing situation wrt the covid pandemic and sector confidence. The **Falstaff Inn**, Southway is confirmed as regularly serving Doom Bar. The JD Wetherspoons pub chain have confirmed that they are no longer interested in leasing the former Co-Op, Broadway, Plymstock. The **Leaping Salmon**, Horrbridge, is now under new management. The **Stannary Tap**, Tavistock, is open again after a refurbishment recently. The **Pub On The Hoe** has been taken over by Donna from the Fisherman's Arms, Barbican, and reopened on St Patrick's Day under the name "**Gipsy Moth**". The **Miner's Arms**, Hemerdon, reopened after nearly two years of closure.

The **Tavistock Inn** and the **Market Inn**, both in Tavistock, have reopened and are under new management. The **Trout 'N' Tipple**, Tavistock, is closed, status unknown. The **East Dart Hotel**, Postbridge, is under the new management of Karen and Ben, and it will now be known at the **East Dart Inn**. **Bitter & Twisted**, Tavistock, has reverted to its previous name, **Duke of York**. The **Crafty Half**, North Hill, is closed and "For Sale". **Old Tom's Gin Palace**, also North Hill, remains closed (and looks permanently closed). The **Fareham**, Coxside, is now serving one real ale again, Hunter's Pheasant Pluckers. A CAMRA Book Launch, the United Kingdom Of Beer by Adrian Tierney-Jones, will take place at the **Vessel**, Exeter Street, on Saturday 23rd April. It will contain details of the top 250 bottled and canned beers in the UK today. A new licensed café, **Terra Nova Café**, has opened in Devonport, at 41 Chapel Street, PL1 4DU. This is located in the former Crown Hotel, which closed as a pub in the early 2000's.

Plymouth CAMRA LocAle Scheme

There are currently 70 establishments listed as being accredited to the Plymouth CAMRA LocAle Scheme. These are listed on the branch website.

CAMRA Member Discount Scheme and CAMRA Voucher Scheme

There are currently 21 establishments listed as being members of the CAMRA Member Discount Scheme, and a further nine which are part of the CAMRA Voucher Scheme, making 30 in total. Please give these pubs your support if/when you go out! These are listed on the branch website.

Planning Applications

A Planning Application was submitted before Christmas as a pre-application for change of use to "Nano brewery and Tap Room (Class B2/Sui Generis)" by **Pilgrimage Brewery**, for 190, Exeter Street, PL4 0NQ.

Cask Marque Accreditation

The Brook Inn, the London Inn, both in Plympton, the White Hart, Modbury, the Stoke Inn, Stoke, Eagle, City Centre and Yelverton Golf Club, are no longer CM Accredited. The London Inn, Plympton, and the Brook Inn, also in Plympton, the Burrator Inn, Dousland, and the George Toby Carvery, Roborough, gained CM Accreditation in the last couple of months or so.



Where Are They Now No 18

The Cambridge, 4 Queen Street, Devonport



Located on Queen Street, Devonport, this pub was clearly operated by Halls in this 1984-era photo. Part of the giant Allied Breweries combine, Halls operated about 50 pubs in Plymouth, Devon and Cornwall. Their local Head Office was located on the second and third floors of the Hyde Park pub, Mutley Plain, and also operated the Fergusons Brewery, Valley Road, Plympton, from 1984 until they closed it in 1996.

Initially, the Hall's Plympton Brewery brewed Plympton Best (OG 1039) and Plympton Pride (OG 1045) for the 50 or so local pubs, many in the city area. Plympton Best then became known as Dartmoor Best Bitter (OG 1038 ABV 3.9%), Pride was changed to Dartmoor Strong and then Dartmoor Legend (OG 1045 ABV 4.6%) and a Christmas beer came on the scene, Dartmoor Cockleroaster (OG 1059 ABV 6.0%). However, a merger between Allied Breweries (parent company of Halls) and Carlsberg in 1996 resulted in a number of brewery closures within the group, including Fergusons. Back to the Cambridge in Devonport!

The Cambridge was one of a number of pubs that our records show to have been located on Queen Street, Devonport. We have very little information about the pubs themselves, other than to list them here – Foudroyant, at number 1; Duke of Cornwall, at number 3; Cambridge Inn, here at 4; Three Crowns, at 5; Standard Inn, at 8; Shades, at 11; Coachbuilder's Arms, at 12 (until 1881, then known as Queen's Arms); New Star Inn, at 31; Star, at 33; Cross Keys, at 43; Bull's Head, 44; Exeter Arms, 51; Golden Fleece, 54; Falmouth Tavern, 60; Peace & Fame, 61; Queen's Arms, 12 & 13 (known as the Coachbuilder's Arms until 1881); Gun Wharf Inn and Lamb Inn also on Queen Street, but we have no further details. Sadly, Queen Street was mostly cleared for new housing in the 1990's.





Brewery News

Anchor House: We have very little news about Anchor House, although they did have several collaboration brews with Firebrand, of Altarnun, Cornwall, during 2020.

Bere brewery are still regularly brewing, but their Tap Room is not currently open to drink on the premises. They are, however, open to sell takeaways on Wednesdays and Saturdays (check their website for times as they vary). Their self-grown hops harvested in September 2021 was a good crop, and they got 70% from their small holding for the following 12 months of brewing.

Bulletproof: Nothing newsworthy this year yet, but their Tap Haus on Mutley Plain is open.

Dartmoor: Dartmoor now has a cider produced for them, by a local cider producer with a long heritage in cidermaking, called Wistman's. It's a medium dry cider, with an ABV of 4.8%, and is served under pressure. Christmas Ale, ABV 4.2%, was available in cask and bottle over the festive period. The batch of bottles sold out within just over a day. Dragon's Breath was also being brewed again, and went down well. This dark, treacly, toffee nuanced beer is the perfect antidote to inclement weather. The Ice Warrior beer, ABV 6.0%, was produced in conjunction with Jim McNeill, who trains polar explorers and organises polar expeditions, and sales from it help to fund some of his work. The product may be brought back later this year. They are now the sole ale suppliers to Plymouth Albion Rugby Football Club. The brewery has been undergoing some maintenance at this quieter time of year. **Ivybridge:** Ivybridge have a new ale called Moorland Mosaic.

Morwell: Morwell continue to brew to provide cask beers for the Ship Inn. They also bottle their 3 core beers which are sold in the Ship Inn and in the Morwellham Quay shop, which is situated on the attraction site close to the pub. **Noss Beer Works:** no news yet this year.

Roam: Their cask ales are now available in a small number of local pubs.

The **Stannary** Tap Room is now available for hire for local groups for special events and meetings eg AGMs.

Steel Brew Co: The Brewery and Tap Room, which recently moved in November 2021 to the larger premises at the nearby Mills Bakery, are now open again 7 days a week, and now serves one or two of their own ales in cask. They also hold "A Meet The Brewer" evening most Thursday evenings (check and book on the website) at a small cost, with tastings and a snack. The new Tap Room is still dog friendly.

Summerskills: Summerskills has been brewing their core range along with some seasonal specials recently. Ninja returned in September after a long break, and Plymhop made its annual appearance when the Plymstock hops were harvested. The Christmas beers were also brewed around that time to allow the bottles, in particular, to condition, and both Turkey's Delight and Christmouse were well received, as usual. The dark beers, Plymouth Porter and Indiana's Bones, are regularly available in the Fortescue, Mutley Plain, Plymouth, whilst Red Coat and The Famous Mr Jones continue to be brewed as house beers for the Foxhound Inn, Brixton, and Fisherman's Arms, Plymouth respectively. The other core beers, and regulars such as Dragon Pioneer IPA, pop up in various locations within a roughly 40-mile radius of the brewery. The JD Wetherspoon pubs featured Devon Dew on their recent national guest ale promotion. Following the successful rebranding of the brewery's bottle labels by Drive Creative Studio, Summerskills will be rolling out their new pump clip designs during 2022, starting with Devon Dew. They also brewed Scrum Half Nectar (ABV 4.1%) and Scrum Half Stout (ABV 4.4%), which were be available throughout the Six Nations rugby.



Brewery News (cont)



Selected Other Devon and Cornwall Brewery News.

Hunters: Hunters have survived what has proved to be a very difficult 18 months or so for us all. They have seen sales remain steady over the last 12 months, as things have started to open up and restrictions lifted, to enable all to get out and visit pubs again. They have noticed that lower ABV selections seem to be selling better than stronger ales, bestselling is currently Old Charlie, Half Bore and Devon Dreamer. With this in mind, they have opted to remove Full Bore (ABV 6.8%) from the cask conditioned range, although it will still be available in bottles. The popular Christmas ale, Dasher's Tinkle ABV 5.5%, was available in bottles, using a calypso hop to create a unique and delicious festive ale. It is dark amber in colour, with real depth of flavour.

Salcombe: A major investment at Salcombe, with brewing and packaging facilities at a new additional site, will support the imminent launch of its first canned products, its first lager and its increasing partnerships with leading South West hospitality venues. They have also tripled brewing capacity and introduced new cardboard packaging across the board to replace plastic. They are also launching a Beer Club, a three-, six- or 12-month subscription package for its much-loved, award-winning beers. Bronze, Silver and Gold memberships are available to buy from their website, at prices from just £75.00 for a bronze package.

South Hams: Their range of products has now expanded to include ciders, soft drinks, gin and whiskey. Sundown kegged IPA and Star Bay Pale Ale are new for 2022, and Mulled Cider has made an appearance.

St Austell announced that Tribute went up by 8p/pint from 21st February 2022.



Beer Festival News



Beer Festival News

This is a selection of recent and upcoming beer and cider festival news. Please see the branch website for further details about any of these beer festivals.

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PUB COMPANIES – WHO THEY ARE AND WHAT THEY DO

Pub and Club Campaigns Committee feels that many members would find it helpful to have more information about the companies that control many of our pubs. This is the third in a series of articles that will provide the facts on pub company practices and operations, explaining in particular how their business models work and what this means for both licensees and, ultimately, us as customers. The aim is to let the facts speak for themselves so that members can make up their own minds about the positive or negative effects of these practices on our pubs and the folk who run them.

3. PUB OPERATING MODELS

According to the British Beer & Pub Association, in 2019 there were 47,600 pubs in the UK. Of these, 22,750 were free houses, 15,650 were tenanted or leased and 9,200 were managed. In this article, we'll look at the latter two categories along with a newish 'hybrid' model which the BBPA probably counts as a form of tenancy.

Tenancies

As a tenant, you rent the pub premises from a pub company or brewery and acquire the right to occupy the pub for an agreed period –usually two to five years. You will generally be 'tied' for beer and other drinks i.e. you can only purchase the stock from the owning company –though some companies offer partial or free of tie deals (but invariably demanding a higher rent for the privilege). You are self-employed and responsible for all the staff. Responsibility for building repairs will usually be confined to internal, non-structural work.

A big attraction of the tenancy is the relatively low cost of entry, though you still need around £15k to properly operate and start-up; a downside is that if you build the business up you may well get no reward from the pub company other than an increased rent. Indeed, the 'reward' might be a refusal to renew the tenancy because, for instance, the company wants to take the now-successful pub into direct management.

The Pubs Code of 2016 was designed to give tenants and lessees greater protection by requiring fair and lawful dealing by pub companies and ensuring that tied tenants were no worse off than if they were free of tie. We'll have a close look at how the Code is working out in a future article.

Leases

Having a lease means you're entitled to occupy the pub and run your business for a fixed term, often between 10 and 25 years. You'll still usually be tied for beer and other products and will be responsible for repairs, maintenance, insurance and other running costs. Unlike with a tenancy, you have the option to sell the business, including a sum for goodwill.

Pub Cos (continued) 3

Managed Houses

In this model, the pub is owned and operated by the pub company, who employ all the staff on the premises. The manager is likely to be eligible for performance-related bonuses in addition to their salary. Many managed pubs are branded e.g. Hungry Horse, Ember Inns, Slug & Lettuce. The obvious advantage to the company is their complete control over every aspect of the operation. On the other hand, they incur all the costs and accept all the risks, instead of sharing those with a tenant or lessee. Companies whose pubs are all, or nearly all, managed, include Wetherspoons, Mitchells and Butlers, Sam Smiths and Loungers. Many other companies have a mix of models, though the overall growth trend is definitely in the managed direction, especially if you include the next arrangement.

Retail Agreements

This is the new kid on the block and goes by a variety of names –Manchises (Management Franchises) being an increasingly common term. The model was pioneered by Marstons, but most of the bigger companies have now adopted it, each with their own brand name e.g Stonegate have Craft Union, Star Pubs & Bars have Just Add Talent and Greene King, Pub Ready. Unlike in conventional managed pubs, the licensee is *supposedly* self-employed. In most cases, their remuneration comes from a percentage (usually 18-20%) of the pub's net turnover. From this, as licensee, you pay yourself and all your staff, plus incidentals like employer's liability insurance and Council Tax.

So, what freedom do you have to run your own business? In truth, not a lot. The pub company sets the opening hours and the prices, decides what products you sell, prescribes the menu for any food offer and provides all the equipment. You can also be chucked out at pretty short notice (immediately in the case of Just Add Talent). If there's a stock deficit, then you're charged for it, and these can be mysteriously large. The advantages for the licensee are the low ingoing costs (Pub Ready require £5 000), you get a roof over your head and have a prospect of making money. To do the last, though, you'd probably need to be taking over £10 000 a week. Urban, sports-oriented pubs seem to do best under this sort of regime. There are, though, many disgruntled ex-licensees who found the scheme a quick way to lose their dosh –try googling Sam Peeps Diary Marstons for a flavour.

The current number of these Agreements is unknown, but they have certainly been growing rapidly. Many tenants have been effectively thrown out of their pubs so that the company can convert the pub to what, for them, are more lucrative arrangements.

You can see why the companies love this model. It frees them from the responsibility of employing staff whilst retaining full control over what the pub actually does. However, there's suddenly a cloud on their horizon. Early in 2021, the Supreme Court ruled that Uber drivers were definitely not self-employed. The parallels with Retail Agreement licensees are striking, and Her Majesty's Revenues and Customs are known to be taking a keen interest. Given the amount of control that the companies exert, can they really argue that these licensees are self-employed? Watch this space.



Pulling Together



Like pubs, breweries were not initially deemed as essential businesses at the beginning of the pandemic. However, this changed quite early on, and a large number of breweries joined the Pulling Together Campaign to publicise, free of charge, what customers were able to order.

The Pulling Together website, [Pulling Together - CAMRA - Campaign for Real Ale](https://www.pullingtogether-camra.org.uk/) (link) lists all known breweries and pubs which are providing beer sales (and other options) direct to the public during the Covid-19 pandemic, the first pandemic in 100 years.

There is no known UK brewery brewing at anywhere near their usual production levels for this time of year, as the majority of beer is sold direct to the Licensed Trade for consumption in Licensed Premises.



Unusual Pub Names 7

| | | | |
|---------------------------|------------------------|---------------------|---------------------|
| Quiet Woman | <i>Derbyshire</i> | Swan & Railway | <i>Wigan</i> |
| Royal Standard Of England | <i>Buckinghamshire</i> | Three Legs of Man | <i>Manchester</i> |
| Sir Lion of Beef | <i>Portsmouth</i> | Tucker's Grave | <i>Somerset</i> |
| Smoking Dog | <i>Wiltshire</i> | Virgin's and Castle | <i>Warwickshire</i> |
| Strawberry Duck | <i>Lancashire</i> | Volunteer Canteen | <i>Liverpool</i> |
| Swan & Cemetery | <i>Gtr Manchester</i> | Young Vanish | <i>Derbyshire</i> |

[Site your courses here]



The **CAMRA LocAle Scheme** is an 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. List correct as at 20 April 2022.

Avonwick

Avon Inn, Avonwick, TQ10 9NB
Turtley Corn Mill, Avonwick, TQ10 9ES

Bere Ferrers

Olde Plough Inn, Fore Street, PL20 7JG

Bittaford

Horse & Groom, Exeter Road, PL21 0EL

Brixton

Foxhound Inn, Kingsbridge Road, PL8 2AH

Buckland Monachorum

Drake Manor Inn, Buckland, PL20 7NA

California Cross

California Inn, PL21 0SG

Chipshop

Copper Penny Inn, PL19 8NT

Clearbrook

Skylark Inn, PL20 6JD

Dousland

Burrator Inn, PL20 6NP

Ermington

Crooked Spire Inn, The Square, PL21 9LP

Hemerdon

Miner's Arms, PL7 5BU

Hexworthy

Forest Inn, PL20 6SD

Holbeton

Dartmoor Union Inn, Fore Street, PL8 1NE

Mary Tavy

Mary Tavy Inn, Lane Head, PL19 9PN

Meavy

Royal Oak Inn, PL20 6PJ

Milton Combe

Who'd Have Thought It Inn, PL20 6HP

Modbury

Exeter Inn, Church Street, PL21 0QR
Modbury Inn, Brownston Street, PL21 0RQ



Noss Mayo

Ship Inn, PL8 1EW

Plymouth

Artillery Arms, 6 Pound Street, Stonehouse PL1 3RH
Brass Monkey, 12-14 Royal Parade, PL1 1DS
Bread & Roses, 62 Ebrington Street, PL4 9AF
Brewery Tap, 99 Edgecumbe Street, PL1 3SZ
Britannia Inn, 2 Wolseley Road, Milehouse PL2 3BH
Clifton Inn, 35 Clifton Street, Greenbank PL4 8JB
Dolphin Hotel, 12 Barbican, Barbican PL1 2LS
Fareham Inn, 6 Commercial Road, Coxside PL4 0LD
Fawn Members Club, 39, Prospect Street, Greenbank PL4 8NY
Ferry House Inn, 888 Wolseley Road, Saltash Passage PL5 1LA
Fisherman's Arms, 31 Lambhay Hill, Barbican PL1 2NN
Fortescue Hotel, 37 Mutley Plain, Mutley PL4 6JQ
Gog & Magog, 58 Southside Street, Barbican PL1 2LA
Golden Hind, 260 Mannamead Road, Hartley PL3 5RJ
Kitty O'Hanlon's, 5 St Andrews Street, City Centre, PL1 2AH
Mannamead, 61 Mutley Plain, Mutley PL4 6JH
Maritime Inn, 19 Southside Street, Barbican PL1 2LD
Masonic Inn, 65 Devonport Road, Stoke PL3 4DL
Minerva Inn, 31 Looe Street, Barbican PL4 0EA
Noah's Ark, 32a Courtney Street, City Centre PL1 1EP
Nowhere Inn, 21 Gilwell Street, City Centre PL4 8BU
Plymouth Hoe Club, 1-2 Osbourne Place PL1 2PU
Porters, 20-21 Looe Street, Barbican PL4 0EA – (closed)
Prince Maurice, 3 Church Hill, Eggbuckland PL6 5SR
Providence Inn, Providence Street, Greenbank PL4 8JQ
Pub On The Hoe, 159 Citadel Road, The Hoe PL1 2HU
Stoke Inn, 43 Devonport Road, Stoke PL3 4DL
Swan Inn, 15 St Andrews Street, City Centre PL1 2AX
Tamar, 1-7, Morshead Road, Crownhill Plymouth PL6 5AD
Thistle Park Tavern, 32 Commercial Road, Coxside PL4 0LE
Union Rooms, 19 Union Street, City Centre PL1 2SU
West Hoe, 24 Bishop's Place, The Hoe, PL1 3BW

Plympton

Colebrook Inn, Colebrook Road, PL7 4AA
9DN
London Inn, 8 Church Road, PL7 1NH
Stannary Court, 95-99 Ridgeway PL7 2AA
Union Inn, 17 Underwood Road PL7 1SY

Plymstock

Drake's Drum, 19 Radford Park Road, PL9



Postbridge

East Dart Hotel, Sat Nav 50.5949, -3.9097, OS Ref 652792, PL20 6TJ
Warren House Inn, Sat Nav 50.613, -3.8752, OS Ref 674809, PL20 6TA

Princetown

Dartmoor Inn, Merrivale PL20 6ST
Prince of Wales Hotel, Tavistock Road PL20 6QF

Ringmore

Journey's End Inn, TQ7 4HL

Shaugh Prior

White Thorn Inn, PL7 5HA

Sparkwell

Treby Arms, PL7 5DD
Welbeck Manor Hotel, PL7 5DF

Tavistock

Bedford Hotel, Plymouth Road, PL19 8BB
Queen's Head Hotel, 80 West Street PL19 8AQ
Trout 'N' Tipple, Parkwood Road, PL19 0JS

Turnchapel

Boringdon Arms, 13 Boringdon Terrace PL9 9TQ
Clovelly Bay Inn, 1 Boringdon Road PL9 9TB

Walkhampton

Walkhampton Inn PL20 6JY

Wembury

Odd Wheel, Knighton Road PL9 0JD



Public Transport

Local Bus Companies

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

Plymouth CityBus

Plymouth Citybus Limited, 1 Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA
telephone 01752 662271

Visit their website <https://www.plymouthbus.co.uk/> (Opens in a new window)

Please email customer.services@plymouthbus.co.uk

Stagecoach South West

Stagecoach South West, Belgrave Road, Exeter, Devon, EX1 2LB

Telephone 01392 427711,
disability helpline 01392 889749

Visit <https://www.stagecoachbus.com/localdefault.aspx?Tag=Plymouth/> (opens new window)

Please email southwest.enquiries@stagecoachbus.com

Tally Ho Coaches

Tally Ho Coaches, Kingsley Close, Lee Mill Industrial Estate, Ivybridge, PL21 9LL

Telephone 01752 893480 or 0333 456 0231

Visit <https://tally-ho-coaches.business.site/> (opens in new window)

Please email info@tallyhocoaches.co.uk

Country Bus

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

Telephone 01626 833664

Visit <http://www.countrybusdevon.co.uk/index.html/> (Opens in new window)

Please email info@countrybusdevon.co.uk

Train Companies

Great Western Railway

Write to:- Freepost, GREAT WESTERN RAILWAY CUSTOMER SUPPORT

Visit <https://www.gwr.com/#/> (Opens in new window)

Cross Country Trains

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

Visit <https://www.crosscountrytrains.co.uk/> (Opens in new window)

Traveline South West Journey Planner

Combine journey's by bus, train, coach and ferry for travel in the south west.

Visit <https://www.travelinesw.com/> (Opens in new window)

Telephone 0871 200 2233 (calls cost 10p/min from a BT landline, price at December 2017)



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Trading Standards

Plymouth Trading Standards

Tel 01752 304147

trading.standards@plymouth.gov.uk

Devon and Somerset Trading Standards

01392 381381 (from Devon) or 08453 459181 (from Somerset)

tsadvice@devon.gov.uk



What? Pub

To help the unpaid volunteers to try and keep up with news about what pubs may be able to provide during the current difficult Period, please use What Pub in the usual way and search for the pub. Then click on the “Feedback On The Pub” link at the top of the pub entry, as shown below by the arrow. Then just fill in the details about the services being provided, such as:-

“Food and drink deliveries are available on Tuesdays to Sundays, from 1200 until 1400, and 1700 until 2100. See Facebook/Pub Website for full details”.

[Search](#) > **Brook Inn**

New Search

About

Location

Submit Updates

Nearby

NOTICE: Venues need your support more than ever during the ongoing coronavirus crisis.

A nationwide lockdown is currently in place in England, and you are required by law to stay at home. Hospitality venues can still provide food takeaway and delivery services, but can only sell alcohol by delivery service.

But please be aware that opening hours and services may be different to those displayed here. Before visiting or ordering from any venue, we strongly advise you to check its website or social media, or get in touch with them first to avoid disappointment.

If you see any details here that need updating, please let us know by submitting [feedback on the pub](#).

Features

Real Ale Available

Cask Marque Accredited

Famous Beer Advertising Slogans 7

- | | |
|--|-----------------------|
| 31. “We only let you drink it when it’s ready” | Grolsch |
| 32. “What your right arm’s for” | Courage Tavern |
| 33. “Whatever you do, take Pride” | Fuller’s London Pride |
| 34. “Where there’s life, there’s Bud” | Budweiser |
| 35. “Work’s wonders” | Double Diamond |
| 36. “Beer at home means” | Davenport’s |



Pub Companies 4



4 PUB COMPANIES –HOW THEY MAKE MONEY

Introduction

It goes without saying that pub companies are first and foremost businesses whose main objective is to make money. There is no reason, though, why companies cannot both be profitable and own pubs that offer customers great pub experiences, either directly or via their tenants/lessees. Also, pubs are not just businesses; they are an integral part of our social network so community responsibilities are attached to their ownership (and hence the protections afforded to pubs by the planning system). Some companies have been accused of putting short-term profit ahead of long-term commitment to their pub estates –and we'll return to this in a later article.

Managed Pubs

We saw in the previous article that pub companies are increasing the number of pubs they manage, either directly or through retail agreements. The advantage for them is control over every aspect of the pub operation –stock, pricing, staffing, opening hours, décor and so on. The bigger companies can use their buying power to command significant discounts from suppliers, including brewers. They can standardise elements of the customer offer, like menus, which also bring economies of scale. Efficient practices can be identified and then applied across every outlet.

The danger, of course, is that pubs become identikit and certainly some branded operations are pretty much the same wherever in the country you find them with choice and character being sacrificed to conformity. Other companies, though, take great care to ensure the individuality of their pubs, notably by the way they are designed and fitted out –so a balance can be achieved. It must also be said that many customers value consistency and like to know in advance what they can expect to get.

Tenanted/Leased Pubs

Companies derive income from their tenants/lessees in two main ways –'dry' rent and 'wet' rent.

The dry rent is what you pay to occupy the building. Typically, there will be an initial deposit then a monthly rent, agreed for a three-to-five-year term. Pub companies claim that their rent levels will generally be lower than the market rent for an equivalent property and so represent a relatively low-cost entry to a business that also provides a roof over your head. In fact, surveys by the Association of Licensed Multiple Retailers show that rent as a proportion of turnover (the key figure) is on average higher for tied pubs than free-of-tie leased pubs.

The rent will be reviewed at the end of the term; we'll come back to the issues that can arise in a future article.

The wet rent is what you pay the company for beer and other supplies. As a tenant, you'll normally be 'tied' to the company and obliged to buy the products they offer at the prices they ask. With beer, for instance, that price will usually be 50%-100% higher than the free trade price. The company, because of its bulk buying

Pub Cos 4 (continued)

powers, will pay less than that price anyway so the profit for them from this income source is considerable –a minimum of £210 per barrel. Some companies offer free-of-tie tenancies and tenants can also try to use the Pubs Code (more later) to obtain freedom from the tie –but in both cases, the quid pro quo will often be a significant increase in the dry rent.

There are other ways in which companies can extract money from tenants/lessees but, again, we'll get onto these later.

Pub Disposals

Pubs often occupy attractive, well-located buildings. In many cases, particularly in villages, they are worth hugely more as houses than as pubs. Others are on large plots of land which make them attractive to developers. A little while ago, over a hundred pubs a year were being lost in conversions to convenience stores, mainly in suburban areas. The temptation for pub companies, therefore, has been to capitalise on their assets and flog off pubs to make a quick profit.

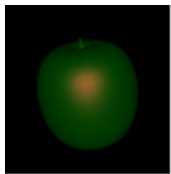
Fortunately, and thanks to campaigning by CAMRA and others, it's now more difficult to do this, in England at least (the planning laws are less helpful in the rest of the UK). Before 2017, planning permission wasn't needed to demolish a pub or convert it to a restaurant, a shop or most kinds of office. A change in the law means that consent is now required for **any** change of use or demolition. Pub losses have fallen greatly since then despite all the recent difficulties for the trade. Where a pub is clearly valued by the local community, CAMRA will always support objections to unwanted planning applications. On the other hand, it must be acknowledged that some pubs find themselves in the wrong place at the wrong time, because the previous clientele is no longer there or because of demographic changes in the area, and change of use in these circumstances would be reasonable and even welcome.

The Pandemic

The pandemic has, of course, hit both pub companies and their tenants/lessees hard. Stonegate, for instance, reported a loss of £746m for the year ending 27/9/20.

Some pub companies have been criticised for their attitude to rent reductions or payment holidays for their tenants. Others, like Admiral Taverns, behaved better, cancelling rents for three months during the crisis.

At the time of writing (August 2021), things were looking up for the trade generally and demand for pubs, both in the free trade and tenanted arenas, was reported to be healthy. Running pubs can (and should) be a profitable business but, as campaigners, we want all pub companies to appreciate that they are custodians of a much-loved British institution and to behave accordingly.



The Amazing Cider Man

An occasional series of ramblings from one of the branch's biggest fans of the apple juice. In this article, the Amazing Cider-Man talks about May – one of CAMRA's "Cider and Perry" months. Something to think about for NEXT year!

After spending some not inconsiderable time at a guest house at Her Majesty's pleasure (I didn't do it, guv; it was Colonel Mustard in the library) I have been released at the right time..... May!

So thoughtful of them.

Yes, May is one of the best months of the year. Bluebells, the Eurovision Song Contest, the promise of summer, the FA Cup final (no Argyle in the final this year) and CIDER!!

Both cider and perry have reached a certain maturity from when the fruit was first crushed into juice last autumn. It's also the month when our wonderful orchards come into bloom.

Obviously the worldwide pandemic ("There's no need to say the word "worldwide" –Ed) has put a bit of a dampener on the occasion for the second year running but, fingers crossed, we can now confidently plan for events in May 2022.

Some ideas for Cider and Perry month May 2022

- Contact a Devon or Cornwall producer (there is a list on the Plymouth CAMRA website ([Devon Cider Producers - Plymouth CAMRA \(link\)](#)) to see if they welcome visits
- Arrange a tasting with friends at a convenient venue
- Attend the Plymouth CAMRA cider crawl (but only when organised events are approved – Ed) or organise your own
- Go online to discover ways of cooking with cider and apples
- Curl up with a good book such as CAMRA's Good Cider Guide
- Try varieties of apples and pears that you haven't eaten before
- Wash yourself in a bath full of pear juice – it's lovely!

No excuses – you have just under a year to organise something!

In the meantime, the summer is on our doorstep, and this is a great time to drink cider and perry. In the Plymouth area we have some fine places to drink the stuff (a couple of my favourites are the Cider House and the Walkhampton Inn) but if pubs aren't your thing, you can get a 20-litre bag in box starting from around £45 for home drinking.

Please support cider producers after what has been an awful 14 months or so.

I'm off for my bath.

See you in Cyderspace!
The Amazing Cider-Man.

CAMRA campaigns for real cider and perry



Campaign
for
Real Ale



Real cider and perry grows on trees

Real cider is made from fresh apple juice,
and real perry is made from fresh pear juice.
Naturally fermented and free from
concentrate or artificial processing.

Visit www.whatpub.com to find real cider and perry pubs



Traditional British Beer Styles No 11



21. Scottish Ales, ABV 2.5% to 5.0%

Sociable beers with subtle nuances, Scottish ales are founded on smooth, rich maltiness. ***Making the most of the climate.***

Typically pouring amber to dark ruby in colour, a pint of Scottish ale screams malt. And for good reason: Scotland's climate precludes the growth of hops, naturally brewers to accentuate what is more easily available. A solid crown of off-white to light brown laces down the glass. The base is solidly set on the malts, with some examples displaying notes of caramel and sometimes even light smokiness. A medium body makes for a sessionable yet substantial brew, perfectly matched for cool weather. A finish of light hop bitterness is not uncommon – enough for balance, but generally understated. The ales are traditionally classified as 60-/ (or light), 70-/ (or heavy), 80-/ (or export) or 90-/ ales are also called “wee heavy”.

Three examples of this style:

Stewart Brewing 80-/ ABV 4.4% – a superb traditional Scottish heavy. The complex profile is dominated by malt with fruit flavours, giving the sweetish character typical of this beer style. Hops provide a gentle balancing bitterness that intensifies in the dry finish.

Caledonian Brewery Edinburgh Castle 80-/ ABV 4.1% – a russet, brown-coloured ale, smooth and creamy with a malty/fruity aroma. The definitive classic 80/- ale, full bodied, complex malt & hop flavours, dry but spicy. Characterised by a superb creamy head and soft hoppy finish.

Orkney Brewery Red MacGregor ABV 4.0% – this is a tawny-coloured ale and has a well-balanced mix of red fruit, malt and hops. Slight sweetness throughout.

22. Old Ales, ABV up to and including 6.4%, or above

Old ales have become a catch-all category for many sweet and complex beers, but which was historically a beer that was aged for months to achieve myriad complexities. ***A rich and intriguing brew.***

Like a descendant of the historic Burton ale, old ales tend to be sweeter and darker than barley wines, with less hopping. In colour, they vary widely, from pale amber to dark ruby. They have layers of flavour that span the palate: treacle, raisins, dark fruits, nuts, chocolate and molasses in the darker versions, and tart fruit and spicy hops in the lighter. Often sherry and port-like notes appear in both flavour and feel, and hints of leather and tobacco further intensify the experience. The texture is critical and often intriguing. Chewy, vinous and intense, old ales can make for great, sipping brews that finish with an alcoholic warmth.

Three examples of this style:

Summerskills Indiana's Bones (South Star) ABV 5.6% – this is an old ale with good body. Rich malty roast aromas, bursting with strong sweet flavours on the tongue. Slightly dryer finish.

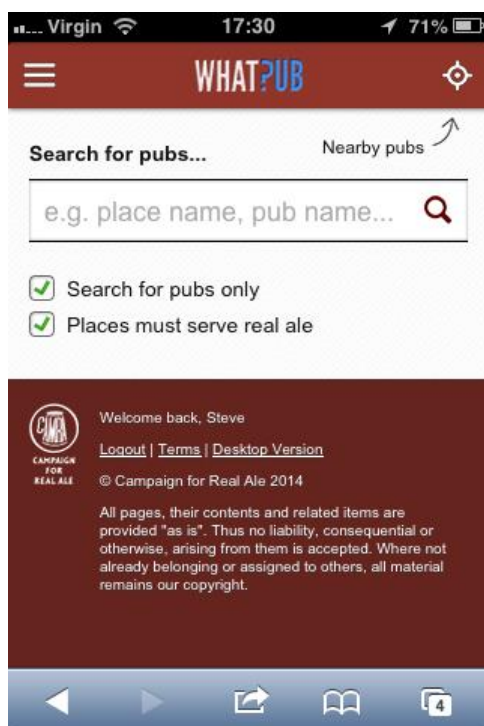
Tintagel Brewery Harbour Special ABV 4.8% – a tawny-coloured premium bitter with ripe fruit and malty aroma. Rich nutty malt, stone fruits and esters on the palate, finishing bitter and malty.

Theakston's Old Peculiar ABV 5.6% – a full-bodied, dark brown-coloured, strong old ale. Slightly malty, but with hints of roast coffee and liquorice. A smooth caramel overlay and a complex fruitiness leads to a bitter chocolate finish.



CAMRA Members have been able to play an active part in their local Branch for many years, without having to commit to devoting a lot of extra time to the cause. Beer scoring is an easy way to do this!

Beer scoring enables a number of things – firstly, it lets us (the Branch) know that **A Pub** is open and trading – which is very important in these very difficult trading times. Secondly, it also lets us know how the beer is being kept in **A Pub**. It also shows us what different real ales are being sold in branch area pubs which have been Beer Scored.



A full explanation, and screenshots, are available on the Plymouth CAMRA website, [National Beer Scoring System - Plymouth CAMRA](#) (link)

Beer scoring is very easy to do, even when you are enjoying a meal and a pint in the pub, if you have a smart phone or a tablet/iPad.

As can be seen on the left, for a smart phone, start the What Pub App. You will see a Button at the top right of the screen which states “Nearby Pubs”. Simply tap the button and you should get a refreshed screen showing the pub that you are currently in.


You will need to sign in with your current CAMRA membership number and your password in order to beer score, by tapping on the Login. Enter your number and password.

The screen will be similar to the one shown below on Page 24.

The screenshot shown below on Page 24 is for a laptop/tablets, but it is pretty similar for the smart phone. Once signed in, you can then go ahead and score the beer for the pub you are currently sat down in.

For the example below, for the Fortescue, Mutley Plain, you can tap the Calendar button and add the date. Then you can tap the upturned triangle and select your beer score – please remember that this is NOT whether you like the particular beer, but how it has been kept and served to you.

Next, click/tap in the Brewery box and start typing the name of the brewery and select from the auto fill list. A list of that brewery's beers will then appear – please select from that list.



WHAT?UB

Welcome back, Steve | [Logout](#)

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[Search](#) > Fortescue Hotel

[Submit Updates](#) [New Search](#)

Fortescue Hotel

37 Muley Plain
Muley Plain
Plymouth
PL4 6JQ

View on [Map](#)

 (01752) 660673




Opening Hours
11-midnight; 12-11 Sun

Meal Times
12-3.30 Sun only

Owner
Original Pub Company



About the Pub
Winner of numerous local CAMRA awards, this lively local is frequented by a broad section of the community and conversation flourishes. A perfect Sunday can be spent here – a good value home-cooked roast washed down with a pint of Spingo Special, followed by brain-teasing quiz in the evening. The patio beer garden draws crowds in the summer and is heated in winter. Note the interesting cricket memorabilia which adorn the walls. 8 ales are usually available, as well as a selection of up to 6 real ciders. CAMRA members discount is offered on all real ales. Plymouth CAMRA City Pub Of The Year 2014, Cider and Perry Pub Of The Year 2014 and Branch Pub Of The Year 2014.

Regular Beers
This pub serves 4 regular beers.




View on [Larger Map](#)


Location

-  Close to Railway Station
-  Close to Bus Routes

[Get New References](#)

Submit Beer Scores

Date of visit:
 / / 

Score (0-5):
 

Brewery:


Beer:

[Show advanced options](#)


[Submit Score](#)

Nearby Pubs


[See All](#)




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Plymouth
[Read More](#)



[Raffles Club](#)
Plymouth
[Read More](#)



[Mannamead](#)
Plymouth
[Read More](#)



[Boomerangs](#)

If the beer you are currently drinking doesn't appear, please check the brewery name. If the brewery is correct, it could well be that the beer you are drinking is a new one, so please select "Advanced Options", where you can then add the name of the beer in the "comments" box.

Once you have finished adding your details, please click/tap "Submit Score" to finish the simple Beer Scoring Process.



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, restricted or withdrawn when special promotions are on offer. List believed to be correct as 20 April 2022.

| DISCOUNT | PUB NAME | ADDRESS | |
|----------|---------------------|--|------------------------------|
| | Ales and Tails | The Broadway, Plymstock PL9 7AN | 10%/pint |
| | Boringdon Arms | 13 Boringdon Terrace, Turnchapel PL9 9TQ | 10p/pint |
| | Bread 'N' Roses | 62 Ebrington Street, City Centre PL4 9AF | 10%/pint |
| | Dolphin Hotel | 14, The Barbican, PL1 2LS | 15p/pint |
| | Fareham Inn | 6 Commercial Road, Coxside PL4 0LD | 10p/pint |
| | Fisherman's Arms | Lambhay Hill, Barbican, PL1 2NN | 15p/pint, 5p/half, 20% food |
| | Fortescue Hotel | Mutley Plain, PL4 6JQ | 10% pint & half |
| | Golden Hind | Mannamead Road, PL3 5RJ | 10%/pint & half |
| | Horse and Groom | Exeter Road, Bittaford PL21 0EL | 10p/pint, 5p/half |
| | Jack Rabbit | 7-9 Howeson Road, Derriford PL6 8BD | 20p/pint |
| | London Inn* | 8, Church Rd, PSM, Plympton PL7 1 NH | See below |
| | Minerva Inn** | 31 Looe Street, Plymouth PL4 0EA | See below |
| | Nowhere Inn | 21, Gilwell Street, City Centre PL4 8BU | TBA |
| | Olde Plough | Fore Road, Bere Ferrers PL20 7JG | 10%/pint, real ale and cider |
| | Pub On The Hoe | 159 Citadel Road, The Hoe PL1 2HU | 10%/pint real ale and cider |
| | Sir Joshua Reynolds | 25 Ridgeway, Plympton PL7 2AW | 10p/pint, 5p/half |
| | Tamar | Morshead Road, Crownhill, PL6 5AD | 10%/pint |

Key:

* London Inn Grumpy Hour daily deals for all customers.

** Minerva has a loyalty card (cost £1.00) available Mon – Fri 1130 – 1500 for all customers

The following pubs accept CAMRA member vouchers as part payment for real ales and real ciders

| PUB NAME | ADDRESS | DISCOUNT |
|-----------------------------|--|---|
| S Brass Monkey | Royal Parade, City Centre, PL1 1DS | 10%/pint & CAMRA vouchers |
| S Noah's Ark | 32A Courtney Street, City Centre PL1 1EP | 10%/pint (guest beer only) & CAMRA vouchers |
| S Roundabout | 2-4 Drake Circus, City Centre PL4 8AQ | CAMRA vouchers |
| W Britannia Inn | Milehouse, PL2 3BH | CAMRA vouchers |
| W Gog And Magog | Southside Street, Barbican, PL1 2LA | CAMRA vouchers |
| W Mannamead | Mutley Plain, PL4 6JH | CAMRA vouchers |
| W Queen's Head Hotel | 80, West Street, Tavistock, PL19 8AQ | CAMRA vouchers |
| W Stannary Court | Ridgeway, Plympton, PL7 2AW | CAMRA vouchers |
| W Union Rooms | Union Street, City Centre, PL1 2SU | CAMRA vouchers |

Key:

S prefix denotes Stonegate outlets accepting CAMRA Member vouchers – please check the reverse of your voucher to ensure that it is still in date!

W prefix denotes JD Wetherspoon outlets accepting CAMRA member vouchers – please check the reverse of your voucher to ensure that it is still in date!



Traditional British Beer Styles No 12



23. Speciality Ales – Differently Produced, ABV variable

Speciality brews are those beers brewed with ingredients other than water, malt, hops and yeast. These beers are brewed with non-standard ingredients or techniques, as opposed to flavoured speciality beers which have flavour added. Non-conventional ingredients are those only limited by the brewer's imagination!

Some of the more usual Speciality Beer Styles

Lager – up to and including ABV 8.5%

Genuine lagers are bottom-fermented beers and are “lagered” (stored) for several weeks/months. These are generally yellow to gold in colour, and may range from light in malt to having a noticeable bready malty aroma and taste (depending on whether it is a Czech or German style beer).

One example of this style:

Holsworthy Ales Proper Lager ABV 5.0% – this Proper Lager is unfiltered, naturally carbonated real lager, and has had a long, slow, cool-conditioning period, allowing it to develop a proper lager taste. Suitable for vegans and vegetarians.

Wheat Beers – up to and including ABV 8.5%

Light in colour, yellow to gold, the traditional German “Weissbier” or “weizenbier”. They can also be darker including dark brown if dark malts are used, such as “Dunkels Weissbier” or “Dunkelweizen”.

One example of this style:

Crossed Anchors Brewery Weisse Guy ABV 5.0% – a naturally-hazy German-style wheat beer. It has an aroma of banana and lemon, with a crisp malty taste, a hint of cloves and a long finish.

Smoked Beers – up to and including ABV 8.5%

Any beer where a large proportion of smoked malts is used to impart a distinct smoky flavour. They can be any colour, but are usually darker, browns to blacks, due to the smoked malts used. Malts usually dominate the taste, but hops can balance the smokiness. This includes “Rauchbier”.

One example of this style:

Moor Beer Smokey Horyzon ABV 5.0% – a speciality beer made using smoked rye. It is a hoppy, pale, brown-coloured strong ale, with plenty of body. It is balanced by the sweetness of unfermented rich dry rye malt and is very smoky.

Where Are They Now No 19

Wellington Hotel, 21 Wellington Street, Greenbank, PL4 8NB



With the Napoleonic Wars still fresh in local memories, a number of local streets were named in honour of famous heroes of that time, including Wellington Street. Other streets in the area included Nelson, Waterloo, Trafalgar and Armada. Around the mid 1850's, a number of as yet un-numbered buildings were erected in the newly named Wellington Street.

With the death of Sir Arthur Wellesley in 1852, the 1st Duke of Wellington, it was appropriate to name the pub after him. He

was, like Nelson, a Freeman of Plymouth, and both Stonehouse and Devonport both had their own Wellington Inns.

My first record of the pub is from the CAMRA book, *Moor To Sea* – the Devon Real Ale Guide of 1993, which describes the pub as “Back street pub with a busy local trade in the public bar”. At that time, the pub served Courage Best Bitter and Directors, Summerskills Best Bitter and Wadworth 6X, and, with another 6 other pubs serving real ale in the area, a good pub crawl was possible.

Sadly, with many demographic changes in the area, the pub closed in about 2010, and the pub is now in residential use.



Love
beer?

Love
pubs?



From
as little as
£28.50*
a year. That's less
than a pint a
month!

Includes
£30*
Real Ale
Cider & Perry
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*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available,
please visit camra.org.uk/membership-rates †Joint members receive £40 worth of vouchers.



Campaign
for
Real Ale

A Pint of “Old” Two

A pint of old is subject to the most ridiculous names. Here are some of the more bizarre names from over the years:

| | | | |
|----------------|--------------------------|----------------|----------------------|
| Old Croak | <i>Frog & Parrot</i> | Old Dark Attic | <i>Concertina</i> |
| Old Dray | <i>Worldham</i> | Old E’fer | <i>Brown Cow</i> |
| Old Engine Oil | <i>Harviestoun</i> | Old Expensive | <i>Burton Bridge</i> |
| Old Fart | <i>Robinwood</i> | Old Fecker | <i>Grindleton</i> |
| Old Forgetful | <i>Green Dragon</i> | Old Fossil | <i>Stony Rock</i> |

Love beer?



Love pubs?



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Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup, or call **01727 798440**. * All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
..... Postcode
Email address
Daytime Tel

| | Direct Debit | Non DD |
|--|---------------------------------|---------------------------------|
| Single Membership (UK) | £28.50 <input type="checkbox"/> | £30.50 <input type="checkbox"/> |
| Under 26 Membership | £20.00 <input type="checkbox"/> | £22.00 <input type="checkbox"/> |
| Joint Membership | £36.50 <input type="checkbox"/> | £38.50 <input type="checkbox"/> |
| (At the same address) | | |
| Joint Under 26 Membership | £28.00 <input type="checkbox"/> | £30.00 <input type="checkbox"/> |
| Please indicate whether you wish to receive <i>BEER</i> by email OR post: <input type="checkbox"/> Email <input type="checkbox"/> Post | | |
| I wish to Opt-in to <input type="checkbox"/> General Communications <input type="checkbox"/> Branch Communications | | |

Concessionary rates are available only for Under 26 Memberships.
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)

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 01727 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as CAMRA Membership on your bank statement.

☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature



Campaign
for
Real Ale



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit instruction with Stripe on behalf of CAMRA.

[†]Price of single membership when paying by Direct Debit. *Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.

^{**}Joint members receive £40 worth of vouchers.



Traditional British Beer Styles No 13



24. Speciality Ales – Flavoured, ABV variable

Flavoured speciality beers are beers with flavours added, as opposed to being differently produced. These are brewed with non-standard ingredients or techniques. These beers can be similar to all other beers styles, in that any beer style can be adapted by a flavour addition to the brew.

Added Fruit – up to and including ABV 8.5%

This style can be based on any other beer category; fruit or flavourings (syrup or extracts) are added to the base beer to produce a dominant aroma, appearance or taste of that fruit. They can be yellow to black in colour, dependant on the base beer and the fruit being added. This could include lemons, cherries, mango, strawberry, etc.

One example of this style:

Atlantic Brewery Elderflower Blonde ABV 4.5% – a pale yellow coloured ale, with a light, crisp floral aroma, with elderflower nose. Elderflower and gooseberry fruits with soft citrus and pine hops flavours.

Herbs, Spices and Culinary Ingredients – up to and including ABV 8.5%

Again, this style can be based on any other beer category; herbs, etc, are added to the base beer to produce a dominant aroma, appearance or taste of that herb, etc. They can be yellow to black in colour, dependant on the base beer and the ingredient being added. This could include ginger, coriander, mint, vegetables, honey, chocolate, coffee, fortified wines and spirits, etc.

One example of this style:

Dartmoor Brewery Dragon's Breath ABV 4.4% – a sweet winter warmer best bitter. Full bodied, sweet, fruity with treacle hints from the added black treacle. Malt, roast and caramel from start to finish.



CAMRA Memberships



Pubs, clubs and other licensed premises, and breweries, and all other companies associated with the Licensed Trade need our help NOW more than ever! Please join the Campaign, with membership starting at just £26.50. Take a look at some of the Membership Benefits

CAMRA benefits

Join CAMRA to access a wide range of membership benefits and exclusive discounts just for you!



BEER MAGAZINE

Award-winning member magazine



WHAT'S BREWING

Monthly beer and pub news and events listings



CAMPAIGNING

Join the campaign trail and support national campaigns



BEER FESTIVALS

Enjoy free/discounted entry to over 180 CAMRA festivals



CAMRA REAL ALE DISCOUNT SCHEME

Discounts on real ale in over 3,500 pubs



REAL ALE VOUCHERS

£30 worth of CAMRA real ale vouchers



ONLINE LEARNING RESOURCES

Discover more about your favourite drinks



BOOK DISCOUNTS

Discounts on all of the books we produce including CAMRA's annual *Good Beer Guide*



CAMRA PODCAST

Enjoy a weekly episode of *Pubs. Pints. People.* about the world of beer, cider and pubs



WHAT PUB?

Visit the online pub guide listing over 36,000 real ale pubs with useful information



MEMBERS' WEEKEND & AGM

Meet, socialise and vote on our policy and direction



GREAT BRITISH BEER FESTIVAL

Discounted admission to our annual flagship summer and winter events

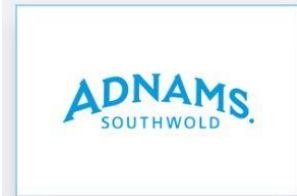
Up to date details can be found [Home - Join Online \(camra.org.uk\)](https://www.camra.org.uk) (link)



CAMRA Member Discount Benefits



As a CAMRA Member, you could also benefit from some great discounts with a growing number of other companies with which CAMRA has negotiated. These are being added to frequently.



ADNAM'S
10% OFF*



BEER 52
FIRST CASE FREE/20% OFF*



BIER NUTS
5% OFF*



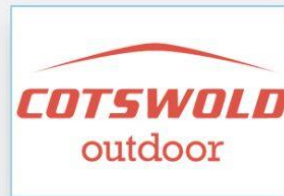
BREWHOUSE & KITCHEN
10% OFF*



BROUGHTON BREWERY
*EXCLUSIVE OFFER



CORNERSTONE
£10 OFF*



COTSWOLD OUTDOOR
10% OFF*



THE CRUSTY PIE COMPANY
10% OFF*



EXMOOR ALES
10% OFF (NOV/DEC 2020)*



FRED. OLSEN CRUISES
10% OFF*



HENLEY SWEETS
10% OFF*



HOME BREWTIQUE
15% OFF*



HONESTBREW
20% OFF FIRST ORDER*



ISLE OF WIGHT FERRIES
20% OFF*



INSURE MORE
25% OFF*











LEARNING TREE
25% OFF*



Member Benefits Cont



| | | | |
|---|---|--|--|
|  <p>MERLIN ENTERTAINMENT up to 49% OFF*</p> |  <p>NATIONAL EXPRESS 20% OFF*</p> |  <p>ORIGINAL COTTAGES 8% OFF*</p> |  <p>PINT365 10% OFF*</p> |
|  <p>RED LETTER DAYS 20% OFF*</p> |  <p>RHINO CAR HIRE 10% OFF*</p> |  <p>VAUXHALL £500 OFF*</p> |  <p>VIRGIN WINES 50%+ FIRST BOX OFFER*</p> |

Please note all benefits and rates are subject to change.

A Pint of "Old" Three

A pint of old is subject to the most ridiculous names. Here are some of the more bizarre names from over the years:

| | | | |
|----------------|-------------------|------------------|-------------------|
| Old Gaffer | <i>Dark Tribe</i> | Old Gavel Bender | <i>Judges</i> |
| Old Goat | <i>Cropton</i> | Old Growler | <i>Nethergate</i> |
| Old Groyne | <i>Willy's</i> | Old Grumblebelly | <i>Cheriton</i> |
| Old Herbaceous | <i>Rockingham</i> | Old Horny | <i>Blyth</i> |
| Old Horse Whip | <i>Mildmay</i> | Old Jock Strap | <i>Greenwood</i> |

Stoke Vaults, 33 Waterloo Street, Stoke, PL1 5 RS



The building is believed to be at least 220 years old, and has been licensed as a beer house since at least 1865. It was one of many back street pubs located in the Stoke Area of the city, with a further two located just 100m further down the street (the Waterloo and the Steambridge). It was listed in the CAMRA book, Devon Real Ale Guide of 1990, serving just the one

real ale, Courage Best Bitter.

Sadly, by the next edition of the Devon Real Ale Guide in 1993, the pub was not listed so I can only assume that real ale was no longer available here. It is also one of a small number of Plymouth pubs that I can't honestly remember having visited – but I must have done at some point. I'll put this down to there being no real ale here – there were others close by, such as the Stopford Arms, Waterloo and the Lounge within walking distance, all of which served real ale.

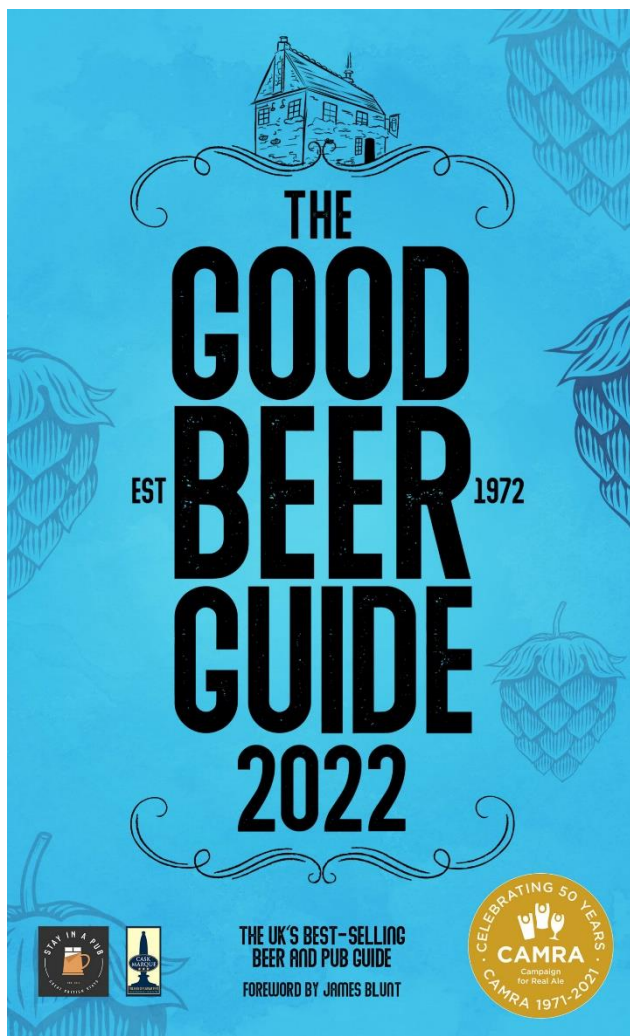
The pub now appears to be in other commercial use, having closed in the early 2000's.



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PUBS**



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CAMRA**
➤



THE ORIGINAL INDEPENDENT GUIDE TO GOOD BEER AND GOOD PUBS

You're never far from a great pub and an excellent pint with *The Good Beer Guide* to hand. Now in its 49th edition, the fully revised and updated Guide recommends pubs in England, Scotland, Wales, Northern Ireland and offshore islands that serve the best real ale. From country inns through urban style bars to backstreet boozers – if you love pubs, don't leave home without the ***Good Beer Guide***

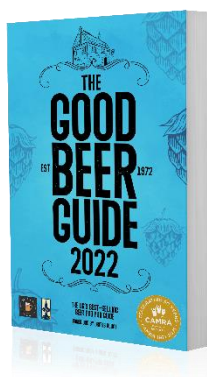
- Entries for more than 4,500 of the UK's best pubs, in rural and urban areas, with details about beer, food, pub gardens, accommodation, family facilities, disabled access and transport links.
- The Good Beer Guide is completely independent. Pubs are regularly checked by local CAMRA volunteers and we make no charge for entries.
- Lively and informative colour features on beer, pubs, brewing and consumer issues.
- Unique breweries section listing all UK real ale breweries – micro, regional and national – and their regular beers. This edition features almost 1,900 breweries and more than 7,500 beers, plus information about

brewery taprooms.

To purchase your copy of the Good Beer Guide 2022 book, please click the link [CAMRA's Good Beer Guide - CAMRA - Campaign for Real Ale](#) . It is available for just £15.99 – CAMRA members must log in to obtain the Members discount.

The Good Beer Guide App is also available for free download to your smart phone or tablet – please click this link [CAMRA's Good Beer Guide App - CAMRA - Campaign for Real Ale](#)

Please note that full functionality is also available for an annual subscription of £4.99





An Easter Bunny Came Out to Play!

It's fair to say that after two long years of upheaval, due to the covid pandemic, things are beginning to look a lot brighter indeed.

From going from Lockdown – staying at home, home deliveries and general lack of social interaction – it was nice to see an extended Bank Holiday weekend being so welcoming to so many people. For many, this was the first time they have been able to travel with, or to see, family members.

It was a glorious day when I set off from Fun City by bus to the small village of Yelverton, on the edge of Dartmoor national park. The weather certainly bought the crowds out. Once there, you have two options to get to the village of Walkhampton. Public transport is not very frequent, and certainly not reliable as I would later find out. For the more able-bodied people, a walk of about 2.5 km will be needed instead (about 30 minutes or so).

After arriving in Yelverton, I had some time to spare, so off to the local deli for a bacon Bap. As I was in no particular hurry, I decided the walk would be a good choice! I was off to the Walkhampton Inn Easter Beer and Cider Festival. This was the first festival I have attended for a couple of years.

Upon arrival, just after 12 noon, I met up with Cheeky Chappy Charlie, who had walked/ran from Tamerton Foliot. On offer at the festival were about 15 ales direct from the barrel and 10 ciders from the box. Frazer, the landlord, and his amazing staff explained the system. £20 pays for five pints or ten in halves. There were also three hand pumps behind the actual bar.

The beers ranged from Pale ale, APA, Belgium Pale ale, Golden ale, bitter, dark bitter, porter and stout. There was one ale from Stannery Brewing Company, Junk Food Weekend, a very strong 6.5% NEIPA style of beer (which I have never heard of before). After doing a quick google search, I discovered the acronym stood for New England Indian Pale Ale, popular in craft ale circles and originating from the north east coast of America.

The breweries represented came from a wide area, stretching from Cornwall up to the borders of Somerset and everywhere in between. All were from the South West area.

On the cider front (of which I am no expert at all) ranged from sweet up to dry, ranging from 4.0% up to 7.4% Sandiford Reserve, a medium dry cider.

It was a lovely day with plenty of sunshine tempting families out for a drink and some home cooked food. Later on, we were joined by the “Beer guru” himself, Martin The Bag.



An Easter Bunny Came Out to Play!

Later on, in the afternoon, some musicians turned up and prepared to set up for some musical entertainment later in the evening. But alas, it was time for me to depart for the final bus of the day back to Yelverton. There were 6 of us waiting for the bus at the rather quaint bus stop which was equipped with armchairs and table. Alas, after a wait of close to 30 minutes, the bus didn't turn up, so it was a slow plod back up the hill to Yelverton to catch the bus back to Fun City.

A pleasant day was had by all but was marred by yet another transport fiasco. It was great to see the sun and families enjoying time together in an almost back to normal event. 2022 is looking to be a good year for festivals with at least five that I know of ranging from small pub festivals up to large CAMRA/SIBA festivals. Look out for them and join in the fun!

Thanks to Frazer and his team at the Walkhampton Inn, whose next festival will be held on the weekend of 1st June to 5th June for the Queen's Jubilee celebrations (see the website for full details – Editor)

Enjoy wherever you go and keep safe.

Phil Ward

Maltingsfest 2022

After a break of three years, the SIBA South West Beer Festival returned to Osbourne Park, on the green opposite the former Tucker's Maltings premises, in Newton Abbot, over the weekend of Thursday 21st, Friday 22nd and Saturday 23rd April 2022. The format was slightly changed from what I had been used to, but, hey, after several years of enforced abstinence, I managed to adapt quite well !!!!!

A number of marquees were erected, with enough seating inside – and out – for the throngs of people expected, with entry by either cash or card. I swiped myself in and wondered around aimlessly for about ten minutes (could have been longer !!!!!), trying to decide what beer I was going to sample first. I sat down and had a chat with some other CAMRA members who I hadn't seen for a while (we had a table of six at first).

I trundled off to the bar and settled on a half of Stonehenge Danish Dynamite, a fruity, hoppy golden coloured ale at 5.0% just to get me started! I had decided to try some beers from the northern part of the region, trying Hop Kettle North Wall (4.3%), a traditional English best bitter, with a mildly bitter finish; Yeovil Stout Hearted (4.3%), a smooth dark stout, full bodied with rich roast flavours; Twisted Canteen Cowboy (4.5%), a bronze ale built on a complex sweet malt base and hopped with everything American; Fine Tuned Twist and Stout (4.5%), smooth and rich, very drinkable stout, brewed with oats, with subtle notes of chocolate and coffee; and Stonehenge Sign of Spring (4.6%) best bitter, coloured green (it would have been rude not to try that; it would turn some of you green with envy!).

Musical entertainment was available on both Friday and Saturday evenings, and the Real Meat Sausage Company, from Exeter, provided a good selection of both meat and vegetarian options to help soak up the beer, cider and gin available. An excellent return "to normality" – Thank You Norm and the Organising Committee!

A Pint Of The Usual, Please!

Pubs reopened for inside service without food from 17th May, and then all legal restrictions were removed from 19th July 2021. We have seen lots of innovative ideas from publicans, along with some great expenditure by them to try and keep everyone safe at their pubs. Indeed, along with a very successful vaccination process, people should start to regain confidence and return to pubs to give the publicans some returns for their vast expense and losses of the last couple of years

We enjoyed a pretty good summer last year, with some excellent weather and got used to sitting outside in the garden, or patio areas, many of them newly installed. However, we are now into the Spring and are looking forward to Summer – let us hope that we are able to enjoy another fabulous Spring and Summer with our families and loved ones.

We live in and around Plymouth and fortunately do not usually encounter droughts, so, when visiting our pubs, we should remember to wear a coat for inclement weather, and to also pack a brolly and a hat!!!!!!



When you do go to the pub, please remember to be polite to all the staff and be courteous to them – it is not their fault that things have changed! Please also remember to comply with the latest Government guidelines in force, and to wash your hands often. But please, above all,

Stay Safe!