

Drake's Drinker



July 2022 EDITION

No 9



PHOTO – We're in Happier Times now as we're beginning to socialise, no social distancing, no table limits and great times again!

Welcome to the ninth 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







Hi, Fellow Live Beer and Cider Lovers,

"Summer of Pub" is the CAMRA initiative that we can all embrace after over two years of lockdown controls and restrictions, screens, masks, substantial "scotch egg meals" in order to be able to have a pint, etc. Let's all hope that those dark days are well and truly behind us. Let us also not forget our loved ones, colleagues and friends who have not made it through those very dark days.

With the pubs now open and trading again, what is happening to our lives? Greed, price rises, spiralling inflation, pension and wages rises (if you're lucky enough to get a pay rise) way below the rate of inflation, political unrest, and a new blame culture by the authorities.

Our local publicans and breweries are mostly struggling and having to cut their cloth as most of us are having to do. However, we can all do our bit by trying to help as much as we can by trying to support the "Summer of Pub" if we can this summer.

Please go out to the pub and enjoy your pint once again, either indoors or in the garden during the fine weather and sunshine – covid-19 does not like vitamin D! Let us also be mindful of our fellow citizens, be kind and courteous to all, be aware of those around us and raise a glass or two in our local pubs once more!

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



Up And Coming Beer Festival News

Please see the branch website for further details about any of these beer festivals. If your local pub is holding a beer or cider festival, please email details to webamster@plymouth.camra.org.org.uk

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 *Walkhampton Inn*, Walkhampton, will hold a Sausage and Cider Festival from Friday 26th August until Monday 29th August 2022 during their usual opening hours.

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.

Recent Beer Festivals

The *SIBA Maltingsfest* beer festival 2022 took take 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 *Horse & Groom* held their Spring Beer Festival 2022 from 1200 on Saturday 30th April and Sunday 1st May 2022. There were about 20 different real ales to choose from in celebration of their 20th anniversary at the pub.

The *Prince Maurice*, Eggbuckland held May Day weekend Cider Festival, from Friday 6th May until Sunday 8th May 2022. Twelve ciders, including some from Scotland, were available along homemade food and live entertainment.

The *Walkhampton Inn*, Walkhampton held the Queen's Jubilee Ale Festival from Wednesday 1st June until Sunday 5th June 2022. A selection of homemade food and live music was also available.

Roam Tap Room, Peverell, also held a Queen's Jubilee Beer Festival from Thursday 2nd until Saturday 4th June with 15 beers available, including some collaboration brews with other Devon brewers.



South Devon CAMRA Presents



21st - 23rd July 2022

SUNSINE Beer & Cider Festival

Teignmouth RFC, Bitton Park Road
Teignmouth TQ14 9DQ



THURS 5-11PM FRI & SAT 11-11PM





Entry: £10 incl. Festival glass, Beer Tokens & Programme CAMRA, NHS & Teignmouth RFC card carrying members £8 Glasses non refundable. Under 18s free with accompanied adult





Meet the Brewer, Ady Byng Pig Racing, Tombola, RNLI Auction, Outside Stalls LIVE MUSIC



















Fundraising in aid of the RNLI







Plymouth CAMRA's POTY 2022

The Plymouth CAMRA Pub Of The Year Competition 2022 runs as follows:

Each Plymouth branch member who appears on the CAMRA national Membership System on 1st May 2022 will be contacted by the Plymouth Branch Committee via email. Each member will be entitled to vote for their choice of up to three cask ale (Live Beer) pubs, plus a cider & perry pub (which may be one they have already voted for), and a club. Members are advised to include the address of the pub they are voting for, as there are numerous pubs called King's/Queen's Head/Arms, etc. Votes without the address will be excluded if there is any doubt!

Voting opened on Monday 13th June 2022 and will close at midnight on Sunday 31st July 2022. PLEASE NOTE This is an earlier voting period than has been the case previously. Voting forms are only available to Plymouth CAMRA members from the branch website, but you MUST sign in to be able to download them.

Votes can be cast via email or letter. In either case, your name AND membership number MUST be clearly stated – joint members MUST state that they are joint members. Members can only vote once! Only those pubs listed on the Plymouth CAMRA website Pub Guide are eligible.

When voting, members may want to consider not only the quality of all real ales (Live Beer) and real ciders/perries available, but also the atmosphere/style/décor of the pub, the service/welcome they receive, community focus of the pub, any sympathy with CAMRA aims, and good overall value. The pubs with the overall highest number of votes in the City and Country areas will go forward to the Final, along with the pubs with the highest average beer scores in those areas. The top two cider pubs and top two clubs, by members votes, will also proceed to the Final.

The Second Round Judging

The pub with the highest number of votes in the City area, and the pub with the highest number of votes in the country area, plus the pubs with the highest average National Beer Scoring System marks will go into the second round for judging. If there is a tie, the committee will put forward the second highest NBSS scored pub. Cider scoring is not currently available, so the highest two real cider pubs and highest two clubs, as voted by members, will go straight to the judging competition. Judging will open on 2nd August and close on 30th September 2022.

Members do not have to judge all eight pubs and clubs. However, they must judge both pubs in a category for their judging scores to be counted, eg if you judge one pub in the city area, you must judge the other pub in the city area as well for your scores to count.

Third Round - Winner Selection

All judging scores will be counted together to give an average score for each pub. The pub with the highest overall average will be the overall Branch POTY 2022. We also hope to award a City POTY, a Country POTY, a Cider POTY and a Club OTY, and Runners Up foreach category.

The Branch Committee will ensure that all winners comply with current CAMRA policy.





New Push For Full Pint

CAMRA is asking government to use the return of the Crown mark and changes to weights and measures legislation to ensure consumers always get a full pint of beer.

While the Department for Business, Energy and Industrial Strategy acknowledges "the Crown stamp gave customers confidence that they were not being sold a short measure of beer," CAMRA wants government to make sure pub-goers have a legal right to receive a 100 per cent liquid pint.

At the moment a pint of beer isn't defined in law as 100 per cent liquid which means consumers could be short-changed and don't have any recourse if a top-up is refused.

CAMRA national chairman Nik Antona said: "The Jubilee Bank Holiday was a brilliant success for pubs and social clubs across the UK, and it was great to see a decisive statement from the government on fairness for consumers. However, while the Crown mark is a flagship signifier of the nation's favourite drink, it isn't enough to guarantee a full pint on its own. CAMRA has been calling for a pint of beer to be legally defined as 100 per cent liquid for many years, to ensure consumers are not short-changed at the bar. The government now has a fantastic opportunity to give consumers the right to a full pint – defined as 100 per cent liquid as part of the new consultation on weights and measures."



Why now?

The Government have recently published new guidance on use of the Crown marking, and a consultation on use of imperial measurements that may result in changes to weights and measures legislation – which is the relevant bit of law that would need to change to define a pint as 100% liquid. The Government doesn't propose changes to this legislation very often, so we want to seize this opportunity.

Why do we want this?

- Many consumers do not realise that a pint of beer isn't defined as 100% liquid in law. This means that
 every single time a consumer buys a pint, they could be short-changed without any real recourse if a
 top-up is refused.
- We are a consumer group and getting what you pay for is a basic consumer right.
- This situation isn't accepted when you're buying a pint of milk or a litre of petrol. You wouldn't pay the full amount for 90 or 95% of the product, but for some reason this is accepted in the case of beer.





Where Are They Now No 21



Butcher's Arms, 160 Cremyll Street, Stonehouse PL1 3RD



Currently trading at the Hutong Café, the former Butcher's Arms was a thriving locals pub in the Stonehouse area of the city, just a stone's throw from the former Royal Naval Victualling Yard, the Grade-1 listed Royal William Yard.

The CAMRA book "Moor To Sea – A Devon Real Ale Guide" of 1993 described it as a "Small single-bar pub with a children's play area in the garden at the rear. Many darts trophies are displayed. The single real ale changed on a monthly basis.

The real live beer was of such good quality that it was in the CAMRA Good Beer Guide from 1999 until 2003. In 1999, they had increased their real ales to two, with Courage Best Bitter and Sutton XSB being regularly available. They also served a real cider, although we don't know what it was. The description also stated that "Royal William Yard was due to be turned into a factory outlet". I can't remember what happened about that.

The pub was sold in about 2003 and trade dropped off to the point where it finally closed in 2011. Planning permission was later sought to change of use to domestic dwelling by the new owners, but this was refused.

A further planning application was made to change of use to a café. This bespoke café is currently thriving as the Hutong Café, where a good selection of food and drinks are available. **We would like to wish the current owners all the very best for the future!**











Most pubs are still facing difficulties with the ongoing situation wrt the covid pandemic and sector confidence. Drake's
Wine Bar & Cafe, Tavistock, has closed. The Red & Black Club, also in Tavistock, will be holding a beer festival later in the year (date TBC). Seymour Arms, Greenbank, is under new management – good luck to the new managers.
Morley Arms, Laira Bridge, is being advertised as For Sale. The Providence Inn, Greenbank, now have a house beer named Beyze, ABV 4.5%, brewed by *Bridgetown Brewery* of Totnes. The *Ivybridge Brewery Tap*, Ivybridge, has opened. *Ford Inn, Ford, is closed and Stonegate Pub Co are advertising for "new managers/tenants/lessees" to ring the number on their board. There are a number of new additions to the branch WP database. These new additions are *Cosy Club Plymouth* and *Las Iguanas*. These join *BrewDog Plymouth* which now have their address listed as 11, The Barcode Unit XYZ, The Barcode (is a new district), Plymouth PL4 0FE. The definition for adding these is that they are bar/restaurants where you do NOT have to purchase food to purchase alcohol.

The following pubs have all had their beer details updated from the NBSS beer scoring information: Crown & Anchor, Barbican, now serves Dartmoor Jail Ale; Dolphin Inn, Newton Ferrers, now serves Salcombe Gold; Fareham Inn, Coxside (Hunters Devon Dreamer and Pheasant Pluckers); Fisherman's Rest, Averton Gifford (South Hams Eddystone); Indian Inn, Stoke (Summerskills Plymouth Porter, Hunters Pheasant Pluckers); Kitty O' Hanlons, city centre (Dartmoor Jail Ale and Salcombe Lifesaver); Maritime Inn, Barbican (Salcombe Lifesaver); Marina Bar, Barbican (St Austell Tribute); Millbridge Inn, Millbridge (Dartmoor Jail Ale and St Austell Hicks); Navy Inn, Barbican (Sharp's Sea Fury); Roundabout, city centre (Hunters varies); Ship Inn, Noss Mayo (Noss Mew Stone); Sportsman's Inn, Ivybridge (Hunters Royal Hunt and Sharp's Doom Bar); Stannary Arms, Tavistock (Dartmoor Jail Ale and Sharp's Doom Bar); Treby Arms, Sparkwell (Hunters Devon Dreamer); Turtley Corn Mill, Avonwick (Otter Ale); Two Bridges Hotel (Dartmoor Legend and Dartmoor IPA); Union Inn, Tavistock (Dartmoor Jail Ale and Sharp's Doom Bar).

Beer Scoring

During the period 1st April 2022 to 31st May 2022, we have received a total of 475 beer scores for 68 different pubs, submitted by 28 members from 14 branches, including 13 Plymouth branch members. The Plymouth members submitted 426 beer scores; 15 non branch members submitted 49 when they visited our branch area – Thank You all very much! Beer Scoring informs the Branch that those particular named pubs are open and serving cask conditioned real ale – Live Beer – or not, if zero scored. It also helps us to monitor the quality and consistency of the real live ales available, and to help keep What Pub as up-to-date as possible (see above).

Cider News

Thatchers and Weston's cider are no longer considered real cider by the CAMRA Real Ale, Cider and Perry Campaigns Committee. Please click on this link https://plymouth.camra.org.uk/ciderpubs to see those pubs in our branch area serving real cider. If you have any cider news, please email us on cider@plymouth.camra.org.uk









Plymouth CAMRA LocAle Scheme

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

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 CAMRA Discount Scheme page.

Cask Marque Accreditation

The Tavistock Inn Tavistock, the Jolly Miller, Estover, the George Toby Carvery Roborough, and the Burrator Inn Dousland, have gained Cask Marque Accreditation recently. The Eagle, City Centre, is no longer CM accredited.

Dartmoor brewery underwent some maintenance earlier this year. Noss Beer Works The brewery continues to brew both cask and bottled beers for the take home market. Church Ledge. ABV 4.0%. Mew Stone ABV 4.3% and Ebb Rock ABV 4.9% are still available in both cask and bottle, with Black Rock ABV 4.0% making occasional appearances in cask, and is always available in bottle. Santa's Little Helper ABV 4.5% was available during the winter season in cask. Roam have continued brewing beers throughout the pandemic, and the Tap Room re-opened when permitted in 2021. They hosted a Jubilee Beer Festival from 1200 on Thursday 2nd until 2100 on Saturday 4th June 2022. Approximately 15 beers were available, plus some collaboration beers brewed with selected other Devon Brewers, including Ivybridge, New Lion, Steel Brew Co, and Firebrand from Cornwall. Stannary The brewery recently won 4 SIBA South West beer awards in their classes. Gold medals for Fathead and Repeat Offender (also best in class). Also, silver medals for Half Pint Mafia and Hare Trigger IPA. Steel Brew Co Two beer engines have recently been installed in their Tap Room where they intend to dispense cask versions of their own core beers. One of the first of these was "Just Ask Phill", ABV 5.0% stout, with good body and a chocolate finish. Summerskills No recent news. The planning application previously reported for *Pilgrimage Brewery* is progressing, and Sam now has the keys for that address. St Austell have introduced a new permanent beer called Anthem, ABV 3.8%, which may be a replacement for Trelawny which is not currently available.

Beer Festival News

The Boringdon Arms, Roam Tap and Walkhamton Inn all held beer festivals over the Queen's Platinum Jubilee weekend.

The next Walkhampton Inn festival is the Walkhampton Inn Sausage and Cider Festival 2022 over August Bank Holiday, Friday 26th to Monday 29th August 2022.

The South Devon CAMRA Sunshine Beer Festival 2022 will take place at Teignmouth RFC from Thursday 21st until Saturday 23rd July 2022.

The Great British Beer Festival 2022 returns to Olympia and runs from Tuesday 2nd until Saturday 6th August 2022.

The charity festival, Abbfest 2022, also makes a welcome return, and runs from Friday 16th until Sunday 18th September 2022.



Pub Companies 5



PUB COMPANIES -THE PUBS CODE

In the last article, we examined how pub companies make money from their tenanted/leased pubs, notably through operation of the tie, which requires tenants both to pay rent and to buy, at inflated prices, most products from the company. This arrangement has been a source of tension ever since the tied house system was introduced in the late 18th century but those tensions were exacerbated by the 1989 Beer Orders and the consequent rise of the pub companies.

Various attempts at self-regulated controls were tried but the imbalance of power persisted. By 2013, the Business Secretary, Vince Cable, had concluded that statutory regulation was necessary. The result was the Pubs Code Regulations 2016, or Pubs Code for short. Sadly, it was decided that the Code would only apply to companies owning more than 500 tenanted/leased pubs.

The Code, which applies only in England and Wales, is based on two principles:

- -fair and lawful dealing by pub-owning businesses in their dealings with their tied tenants;
- -tied tenants should be no worse off than if they were free of tie.

In pursuit of the second principle, the Code introduced the option for tied tenants to request a Market Rent Only (MRO) option. This provides for tenants to break free from the tie on beer and other products and simply pay a 'market rent' for the property. The Code specifies the rent assessment process to be followed.

A Pubs Code Adjudicator (PCA) was appointed to issue advice and guidance about the Code, arbitrate individual disputes and carry out regulatory functions, including a power to investigate suspected breaches of the Code. The current PCA is Fiona Dickie.

The PCA office has mostly concentrated on the first two sets of responsibilities. However, in 2019 it launched an investigation into Star Pubs & Bars. The allegation was that the company was obliging tenants negotiating MRO to carry on stocking some of their products. The PCA found that Star had frustrated the principles of the Code and fined them £2m (an appeal is working its way through the courts).

In its first five years, the PCA received 536 arbitration referrals; of these, 272 related to Stonegate or its predecessor Ei, 116 to Star and just one to Admiral Taverns.

A Government review of the Code kicked off in 2019. The main points in CAMRA's submission to the review were that:

- -the Code was not working as intended;
- -pub companies were 'gaming' the Code, exploiting gaps in the regulations and failing to discharge their MRO duties;
- -surveys of tenants revealed high levels of concern around the ineffectiveness of the Code and exploitative behaviour by companies;
- -the PCA was under-resourced and lacked teeth:
- -the playing field was unequal, with companies enjoying access to a much higher level of legal resource;





Pub Cos 5 (continued)

-changes were urgently needed to allow tenants to make a decent living and prevent them walking away from the trade.

The Government published its response to the consultation in November 2020. Although it accepted that the Code was not working as well as it should, it restricted its proposals for action to further consultations on a range of relatively minor matters where it felt there was room for improvement. Those consultations did not start until July 2021 so any resultant changes are some way off yet and may not amount to a great deal.

Interviewed that month, Fiona Dickie, the PCA, claimed to have done a lot both to improve the processes she had inherited and to encourage tenants to find out more about their rights. "The MRO process is better" she said "but it's not good enough and there's more to do".

In August 2021, two academics, Dr Jed Meers and Dr Liz Hind, published a detailed study on 'The Pubs Code, Statutory Arbitration and The Tied Lease'. They concluded that "there are a series of limitations with both the function of the Pubs Code Regulations and the "code adjudicator" model itself. In particular, our findings demonstrate the use of delaying tactics, the interaction of code adjudication with the parties' existing contractual relationships, and issues with the application of arbitration "burden of proof" standards to the exercise of duties under the statutory code". They note that the Scottish Parliament had recently agreed a similar system for Scotland, but which seeks to "avoid problems experienced in implementing (the Code) in England and Wales".

To sum up, the Code clearly isn't working as intended. Consultation on improvements is underway but the scope is limited, and the radical changes needed are not on the horizon. Nonetheless, CAMRA will continue to fight for proper reform of the Code and the rights of tied tenants across the UK.

Who Was JD Wetherspoon?

Established in 1979, JD Wetherspoon is one of the UK's largest pub companies, with more than 900 outlets. The name of the group comes from two sources: the JD element comes from the popular TV series of the time, The Dukes of Hazard, with Jefferson Davis (JD aka Boss) Hogg, an adversary of the Dukes. The Wetherspoon element comes from the surname of a teacher that company founder, Tim Martin, knew while growing up in New Zealand.



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, <u>Pulling Together - CAMRA - Campaign for Real Ale</u> (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.



Chronology of Notable British Breweries 1	sh Breweries 1.
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1698	Shepherd Neame	1807	Thwaites
1834	Marston's	1849	Hook Norton
1865	Moorhouse's	1877	Batham
1977	Blackawton	1981	Crouch Vale
1983	Summerskills	1990	Cains

[Cite your source here.]







A few months ago, I was invited by *Gorgeous George* to join his crew in an adventure along the canals and waterways of The Midlands. There were 6 souls on the quest to explore the pubs and locks of the area.

Gorgeous George, accompanied by his dog *Emma*, was of course the leader, and had many years of experience. He was aided by his brother, *Campbell*, who kindly volunteered to be the ship's cook. The rest of the crew was made up of *Airfix*, Martin (*The Bag*), *Chalky* and I (*The Mutineer*).



We had a meeting to discuss costs, route, materials etc.

Then the bombshell landed – the original boat booked had been taken into maintenance, but they had given us a larger boat as replacement which was new this year. Things were looking up.

We headed off from Fun City early in the morning to try to get to our pickup point for a noon departure. We were met by the staff, who gave George a quick tutorial of the boat, and then we were off.

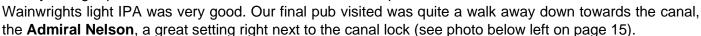
We started off from Wigrams Turn Marina, near Warwick. We were going to be travelling along the **Grand Union Canal** towards Northampton. The narrow boat itself was 70 feet long and was equipped with all the mod cons including showers, toilets and a full kitchen.

As 50% of the crew had virtually no experience, the first set of locks was a steep learning curve. The passing of other boats always had a friendly response. A lot of people also helped at the lock gates, especially if two

boats were using them at the same time. A lot of people also took along their dogs.

Airfix came across a small shop and bought some badges for the crew. Gorgeous George was "The Admiral", The Bag became "Chief Engineer", Campbell "Galley Slave", Andy "Lock Labourer", Chalky "The Pirate" and I was "The Mutineer". The dog became "General Dog's Body". A nice touch.

We moored up near the village of **Braunton** and went off to visit the nearby village pubs. The **Wheatsheaf** was the better pub, and











Titanic Iceberg, Everards Tiger and Sunchaser golden ale were all enjoyed. In fact, most of the beers sampled on our trip were light beers; I don't think we saw any dark beers at all. We ate later at **The Boathouse**, where most people had cheesy chips and Marston's Pedigree.

The first night turned out to be a bit noisy due to the Chief Engineer's snoring which, as it happened in the end, all of us were snoring like troopers. Quite a brass section indeed!

The next day, we set off quite early as we had a total of 13

locks to navigate. Around lunchtime, we arrived at the **New Inn** which had just opened, so we moored up and popped into the pub. Ringwood Razorback and Wychwood Hobgoblin were on offer. We couldn't have a Sunday roast, as we had not booked a table in advance.



After our stop, we were off again at a very sedate pace. A water stop soon followed to top up the tank. The funniest moment of the day was when the dog fell into the canal, but was quickly rescued by *The Admiral*. Dinner was cooked on the boat by the *Galley Slave*, [below left], goulash was served and it was very good, too! We had a different washer-up person every day to help with the chores.



Yet another early start the next day. Apparently, you are not supposed to move your boat before 0800, as it disturbs people who are moored up or sleeping. Also, a lot of people also live on their narrow boat, and some are very well equipped indeed. We then had to navigate our way through the darkness of the **Blisworth Tunnel**. It is about 2.8 kms long so we had to put lights on.

The **Boat Inn** was our next pub visited, with a fine selection of 7 ales. The **Chief Engineer** sampled all 7 and followed up by having

gunpowder-strength rum! On the other side of the lock was a small boating museum showing the history of the canal system – very interesting.

On Tuesday, we headed off towards **Northampton** where we moored up for the night. In the afternoon, we headed off into Northampton town. We passed about 5 pubs that were not open, until we came to **The Fish**, where we all sat outside in the pedestrian precinct. Just around the corner was a Weatherspoon's. The *Lock Labourer*, who is boycotting "spoons", made his way to the **Pig and Pen**, and we later met up with him and stayed for a couple of hours. On offer were 6 beers including St Austell Trelawney ale.











Nearby was a micro pub, the **St Giles Ale House**, but unfortunately it closed at 7pm so we couldn't stay long. The last pub visited was the best by far, the **Malt Shovel**, full of pub memorabilia almost like a museum m-a must visit pub and a CAMRA award-winner. A mainly ale and cider pub with about 6 ales to sample. A real gem.

Overnight, there was a very heavy rainstorm, but we woke up in the morning with the boat at an angle as we had run aground! Someone had apparently left the lock open (I blame the *Lock Labourer* – Editor!) and drained the water! As a result, we were late leaving.

The following day it turned a lot colder but was still sunny. The **New Inn** was visited but we were defeated sitting outside. A hearty stew was prepared before mooring up near the village of **Welton**. It was a bit of a job getting the **Galley Slave's** mobility scooter up to the road, due to the steep, slippery path.

The **White Horse** was visited with its 5 ales on offer. The locals were very friendly and some of our crew participated in a game of Northamptonshire Skittles. An excellent end to the evening.

The following day was basically making our way back to the marina where we picked the boat up from. We spent some time cleaning the boat the best we could. The staff were amazed at our efforts! In all, we had travelled about 60 miles and navigated through about 60 lock gates.

Special thanks go to *The Admiral* and his brother, *The Galley Slave*, for inviting us, and for the excellent food cooked and the organization. I must also mention the *Lock Labourer* for his entertaining skills, and the *Chief Engineer* for his musical prowess!

An excellent well organised trip, and of course the weather made it nice as well!

Phil Ward (AKA the Mutineer)









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 June 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 CentrePL1 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 Plymstock**

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 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



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 <u>customer.services@plymouthbus.co.uk</u>

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



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 <u>feedback on the pub</u>.



Features



Real Ale Available



Cask Marque Accredited

Chronology of Notable British Breweries 2.

1777 Hall and Woodhouse (Badger Beers) 1827 McMullen Robinson's 1838 1851 St. Austell 1872 Adnams 1878 Elgood's 1978 Butcombe 1981 Woodforde's 1985 Harviestoun 1990 Kelham Island



Pub Companies 6



PUB COMPANIES -DAY-TO-DAY MANAGEMENT

Like all businesses, pub companies need a management structure and, for the larger companies, that structure can be quite complex. Whatever the company's size, though, the management practices and priorities will have a major impact on the people actually running the pubs and therefore on us, the customers.

With managed pubs, the issues are simple. The folk working in the pubs are employees and though pub managers will have varying degrees of leeway, the operation will be pretty strictly controlled from the top. Tenanted/leased pubs and, to a lesser extent, retail agreements, are a different matter. Tenants are their own boss and how they run the pub is primarily down to them. You'd think it would always be in the company's interests for them to do well, and keep doing well, as that means more money all round —though, as we'll see, it's not always like that. In any event, a carefully and positively managed relationship between the tenant and the company from whom they rent the building and buy many products ought to be in the interests of both parties —but again the reality can be different.

In a typical large pub company, the most visible senior person is the Regional Manager. Reporting to them will be Business Development Managers (sometimes called Operations Managers) who each cover a 'patch' and are the key links between the company and its tenants. Other high-profile staff include Property Managers, Licensed Trade Valuers and Lettings Managers.

The main areas of responsibility for a **Business Development Manager** (BDM) are dealing with:

- -rent assessments and proposals;
- -repairs to pub premises;
- -tenant recruitment;
- -providing information about the Pubs Code;
- -matters relating to a tenant's current/future business plans.

The last of these ought to be especially important, with BDMs using their experience and knowledge to support tenants, especially new ones, in developing a successful business. The Pubs Code requires BDMs to take appropriate notes of discussions with tenants and provide them with these records within 14 days.

At the end of the day, the main loyalty of BDMs lies with their employer, the company. Issues are therefore bound to arise where the company adopts policies and strategies that, in some cases, run counter to the interests of tenants. As an example, a sad but unarguable fact is that many pubs, particularly in rural areas, are worth much more as houses than as working pubs. Companies are often keen to cash in on these assets and therefore might task BDMs with effecting the removal of sitting tenants. Fortunately, the tightening up of the planning laws in recent years has made it more difficult to obtain change of use but the practice does still happen. A more worrying trend, though, is something we mentioned in an earlier article —the movement by many companies away from the tenanted/leased model towards pubs that are either directly managed or put on retail agreements. The BDM will invariably be a key player in attempts, one way or another, to dislodge tenants.





Pub Cos 6 (continued)

There are, of course, good BDMs who genuinely see mentoring and advising as key elements of their job and who build up great relationships with tenants whilst still keeping the company happy. They will provide the necessary links with other parts of the company

like accountants, surveyors, property staff, lawyers and so on. Perhaps above all, they will have excellent problem solving skills, drawing on their training, networks and experience to help tenants overcome the obstacles they inevitably encounter.

Unfortunately, many tenants have less than positive things to say about their BDMs. A common complaint is that they hardly ever see them and when they do it's only to hear bad news. Others find the quality of business advice questionable and see the BDM as a company lackey who interferes rather than helps.

The Forum of British Pubs recently conducted a series of interviews with a former BDM of a major pub company, and they make for fascinating viewing –https://www.forumofbritishpubs/confessions-of-a-bdm-recruitment. The topics covered include tenant recruitment, the Pubs Code, retail agreements, rent assessments and dilapidations.

We'll cover some of these topics in the next article when we look at areas which commonly cause to tenants, and which give rise to, disputes with their pub company.

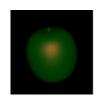
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I discovered cider back in the late 1980's at the Great British Beer Festival in Leeds but these days, it doesn't seem as easy to find it as it should be to find REAL cider or perry in local pubs. How great it is for people to go to their local pubs and try a drop of the real stuff which I'm sure they will think tastes much better than the usual Big-Brand, fizzy, over-chilled keg ciders which dominate most British bars.

So what is real cider? In order to be real, CAMRA says cider and perry should never be concentrated, and then diluted – either in terms of the juice used, or the alcohol content.



CAMRA defines real cider and perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalized juices. (The word *chaptalized*, as used in the definition, refers to a process, similar in principle to high gravity brewing, where he alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage, before it is diluted with water to the desired alcohol content for sale)

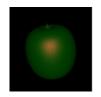
Just like beer, cider and perry comes in a variety of styles and tastes. It's all about finding the right style to suit you.

Please visit our main CAMRA website, https://camra.org.uk/cider to find a comprehensive

list of British cider and perry producers. Fortunately, cider in the UK is undergoing a bit of a revival. In Devon and Cornwall, there are 51 producers of cider and perry listed – what we need is more of it available in local pubs!

CAMRA celebrates real cider and perry and works hard to highlight the pubs that serve them. Use our online pub guide, What Pub, to search for pubs serving real cider and perry and filter by using the apple symbol. Or please click on this link https://plymouth.camra.org.uk/ciderpubs for those pubs in our branch area.





The Amazing Cider Man



Boxed In or Boxed Out?

One relatively easy way to increase availability or real cider and perry is the use of Bag-in-Box (BiB). A box doesn't really take up much space and is much easier for a pub to keep a box at the back of a bar than a tub. There may also not be a spare pump with which to dispense it, so a box is an ideal alternative for pubs to serve real cider. BiB's start at just 5L so could be a great way to start promoting a selection of real cider and perry, and to increase awareness.





Publicans – How many boxes of crisps sat in the bar need to be replaced with one box of cider? The answer is just one – and you'll be able to fit two BiBs of cider as replacements! Go, give it a try – I know which I would prefer!

Think Outside The Box!

Whilst the cider in a box is unlikely to spoil due to air getting in to it, it still needs some care. It only needs to be served at 2° below room temperature, and not icy cold! It is really best kept at cellar temperature; however, it is not possible for all pubs to keep their cider in the cellar at all times. One of the ways some pubs deal with this, is to have the BiBs on the bar during their hours of opening, and returned to the cellar at close of business daily.

A Glass of Sunshine

Hopefully having good quality real cider and perry for customers will give more people the opportunity to visit their local pub and enjoy a product that has been produced in Britain for many years. May is when the orchards bloom and begin producing the fruit which will be harvested in October. It is also when cider and perry produced in the previous year reaches maturity and can start being enjoyed. Let us encourage more pubs in our area find space for at least one box either on or behind the bar this summer and beyond!

I'm off for my bath.

See you in Cyderspace!

The Amazing Cider-Man.







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 14



25. Ordinary/Session Bitter, AVB 3.0% - 4.3%

Anything but ordinary, this English staple has a strong history, and a stronger following. It is *Surprisingly Complex*.

A beer drinker from outside of the UK may be reluctant to order a pint of anything dubbed "ordinary" – but there is a very good reason to do so. The lightest in alcohol of the bitter family, this quite sessionable ale is served often – and best – from a cask in a quintessential English pub. It is bitter, with a central, often caramelly, malt character. There are surprising complexities, especially when served in cask, that come through as spicy, peppery and even grassy hop flavours. The hops make for a quenching body and end in a dry finish, with a smooth mouthfeel throughout. There is just a thing sheath of a head, typically off-white, and an ever-so-slight level of carbonation. Colour ranges from light orange to amber.

Three Examples of this beer style:

Coniston Bluebird Bitter – a great example of this style. It pours golden amber, with a thin layered head. There are notes of caramel blended with floral hops and a dry finish.

Adnams Southwold Bitter – brewed since 1967, this is now a classic beer. Copper in colour, with lingering floral hops in the taste.

Triple fff Alton's Pride – brewed with pale and Cara gold malts, and First Gold and Northdown hops, this beer has a resinous, nutty character with a hint of butterscotch.

26. Best/Premium Bitter, ABV 4.4% - 6.4%%

The middle child of the bitter family, and now increasingly referred to as Premium Bitters, this is the brewery's finest crafted brew. *A Balanced Core*.

Stuck between Ordinary and Extra Special, this style compiles the best from both siblings, producing a remarkable drinkable, strong but sessionable English ale. It is generally medium gold to copper in colour, and quite clear, with a thin head that lingers just slightly above a minimally carbonated body. While maintaining an overarching theme of bitterness, it has an elevated maltiness when compared to Ordinary Bitters. Best Bitters can be caramelly and fruity, but is always well balanced. At times quite filling, this beer quenches while it satisfies. A favourite in England, this delicious brew is best savoured on cask at an English pub!

Three examples of this beer style:

Fuller's London Pride – smooth and characteristically balanced, the herbal, floral hops meld deliciously into the malt base. Perfectly sessionable.

Timothy Taylor's Landlord – multi award-winning beer from Yorkshire, with an intense bitterness achieved by circulating the hopped wort over a deep bed of Styrian Goldings.

Skinners Betty Stogs – Cornish malt and English and Slovenian hops combine to produce a beer with rich biscuit and fruity bitterness on the aroma, followed by juicy malt and tangy hops in the 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.

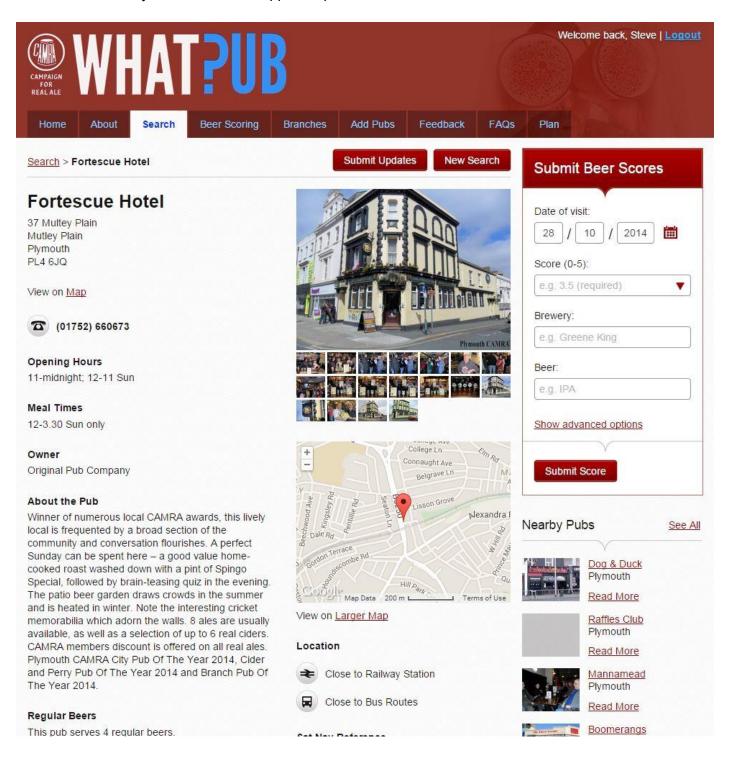
You will need to sign in with your current CAMRA membership number and your password in order to beer score, by tapping on the Login. Enter your number and password.

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.



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 June 2022.

PUB NAME ADDRESS

DISCOUNT		
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
Gipsy Moth	159 Citadel Road, The Hoe PL1 2HU	20p/pint real ale
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
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 Hot	el 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 15



27. English Golden Ales, ABV 3.0% - 6.4%

It's often said that necessity is the mother of invention. The hot English summer of 1995 called for the popularisation of this quenching brew, to rival the popularity of imported lagers. *Intensely quenching*.

Also called summer ale, this refreshing beauty pours bright, light golden, and is topped with a thin layer of white. It looks perfectly refreshing – which is the intention, with a low ABV and a clean, cool hop bight. The nose is fresh and spicey. The flavour leans on the hops, but in true English fashion still maintains a core of biscuity maltiness. After a nicely hopped, intense body, the finish is long, clean and dry. A great summer beer served cooler than many English brews for a wonderfully thirst-quenching pint.

Three examples of this brew:

Hop Back Brewery Summer Lightening ABV 5.0% – this has a powerful aroma of peppery Goldings hops and citrus fruit, with lightly toasted malt, tart fruit and earthy hop resins on palate and finish.

Castle Rock Brewery Harvest Pale Ale ABV 3.8% – brewed with three American hops and pale malt, this ale offers tart citrus fruit, biscuit malt and tangy hop resins.

Summerskills Brewery Start Point ABV 3.7% – a golden-coloured ale with a clean and fresh nose. Sweet upfront with a delicate bitter finish.

28. Strong (Premium)/Extra Special Bitters, ABV 4.4% - 6.4%

The biggest of the bitter bunch of styles, this fine brew climbs the ABV scale, but maintains drinkability – gaining an enhanced complexity from the elevated amounts of raw materials used. *Crown jewels*.

If it were just about names, extra special bitter would get all the attention. It would be the "Belle of the ball" and poor, old, ordinary bitter would be the wallflower. But in truth, extra special stands on the shoulders of ordinary, with just enough added hops, malt and alcohol to be fitting for the title. While the style is broad, the typical strong/premium bitter is medium-bodied, complex and well-balanced. They can be as light as gold or as dark as copper in colour, and are usually capped with a layer of white foam. Despite more full hop and malt flavour than other bitters, they still come in fairly drinkable. Typically chock-full of fresh English hops, they are balanced by the rich, nutty malts so critical to English beers. In some, dark fruits and spice enter in both aroma and taste.

Three examples of this style:

Moorhouse's Brewery Pendle Witches Brew ABV 5.1% – pale bronze beer with pale and crystal malts and Fuggles hops, offering vanilla and pear-like fruit, balanced by spicey hops.

Otter Brewery Otter Ale ABV 4.5% – malt dominates from nose to throat. Sweet fruit, toffee and caramel with a dry aftertaste, full of flavour.

Fuller's ESB ABV 5.5% – one of the first of the style to export to America, its' influence abroad is on-going and far-reaching. A fruit-caramel blend on the nose, the body is full-flavoured and bursting with English hoppiness.



Where Are They Now No 22



Cornwall's Gate, 71, Normandy Way, St Budeaux PL5 1SL



This large, long-established estate pub, situated close to the erm, Cornish border, overlooking the Tamar Bridge, was lovely pub which served the local community well.

There were teams for pool, darts and euchre.

I have very little other information about the Cornwall's Gate, other than it served one real live beer, Courage Best Bitter.

Unfortunately, the pub closed in 2012, was granted planning permission for redevelopment for demolition and building of a number of flats and houses in late 2012, with demolition of the pub itself by June 2013. There are over 20 residencies now on the former pub site.







A Pint of "Old" Four

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

Old Knuckle Shuffler Boat Old Knobbley Arbor Old Lag Marble Old Lech Halfpenny Old Leg Over Daleside Old Lubrication Daleside Old Ma Weasel *Teignworthy* Ales of Kent Old Moggie Old Mottled Cock Leadmill **Old Mortality** Strathaven



Title Surname

Your details:

Branch Sort Code

Signature



Campaign for Real Ale

From as little as vear. That's less

Direct Debit

£28.50

Single Membership (UK)

Real Ale

£30** Real Ale Cider & Perry

£30.50

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.

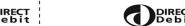
			55				-
Forename(s)		Under 26 Membership)	£20.00		£22.00	
Date of Birth (dd/mm/yyyy)		Joint Membership		£36.50		£38.50	
Address		(At the same address))				
		Joint Under 26 Memb	ership	£28.00		£30.00	
Pos		Please indicate whether yo to receive <i>BEER</i> by email 0		Email	Post		
Email address		I wish to Opt-in to Gene	eral Comn	nunications	☐ Branch	n Communic	ation
Daytime Tel	Concessionary rates are available only for Under 26 Memberships.						
Darthor's Lighaus (it Joint Momborship)		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					
Title Surname		our website.					
Forename(s)		Signed					
Date of Birth (dd/mm/yyyy)		Date	Ар	plications wi	ll be proces	sed within 21	days.
Direct Debit Instruction Please fill in the whole form using a ball point pe Campaign for Real Ale Ltd. 230 Hatfield Road, S Email: membership@camra.org.uk Telephone: 01	St. Albans, Herts AL1 4LW	DIRECT		This Guarant	by the pay	er.	
Name(s) of Account Holder	Billing Address		į		irect De arantee		
			bui	s Guarantee is	s offered by s that accep	all banks and at instructions	
Bank or Building Society Account Number			dat	nere are any c e or frequenc pe will notify	y of your Di	rect Debit,	

Postcode

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.

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.



irect Debit arantee

- is offered by all banks and s that accept instructions bits.
- changes to the amount. 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 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.

Payments will show as CAMRA Membership on your bank statement.



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 &

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)** (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.







ADNAMS 10% OFF*

FIRST CASE FREE/20% OFF*

BEER 52

BEER55

BIER NUTS 5% OFF*

BREWHOUSE & KITCHEN

10% OFF*



Cornerstone

COTSWOLD outdoor



BROUGHTON BREWERY

*EXCLUSIVE OFFER

CORNERSTONE

£10 OFF*

COTSWOLD OUTDOOR

10% OFF*

THE CRUSTY PIE

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

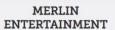
25% OFF*



Member Benefits Cont







up to 49% OFF*



NATIONAL EXPRESS

20% OFF*



ORIGINAL COTTAGES

8% OFF*



PINT365

10% OFF*



RED LETTER DAYS

20% OFF*



RHINO CAR HIRE

10% OFF*



VAUXHALL

£500 OFF*



VIRGIN WINES

50%+ FIRST BOX OFFER*

Please note all benefits and rates are subject to change.

A Pint of "Old" Five

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

Old Needles's Eye Unicorn Inn Old Pecker Ballard's Old Peculier Theakston Old Pedantic Sutton Old Pondwater Yates Old Recumbent Six bells Old Red Eye Brown Cow Old Remedial Moulin Old Rot Old Scatness Valhalla Quay



Where Are They Now No 23



Falcon Inn, 22 Melville Road, Ford, PL2 1PN



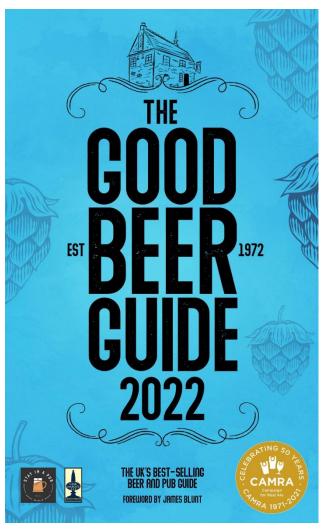
A two-roomed lively local's pub which was situated in the Ford area of the city, a mainly residential area. In its heyday, there were pub teams for darts, pool and euchre. In the 1980's, the one real ale was Plympton Best Bitter, and then Furguson's Dartmoor Best Bitter by 1993 after a re-brand.

The pub went through a very tough period during the noughties, opening and closing on a regular basis. It re-opened for the final time in November 2012 before time for finally called by September 2013.

The photo shows the pub just before its sale, with the sign clearly shown. The new owner sought, and was granted, planning permission for change of use for domestic dwellings in early 2014.







brewery taprooms.

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

To purchase your copy of the Good Beer Guide 2022 book, please click the link <u>CAMRA's Good</u> <u>Beer Guide - CAMRA - Campaign for Real Ale</u>. 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





Cask Ale Week 2022





Cask Marque has launched the website for Cask Ale Week which will run from 22 September until 2 October. Cask Marque director Paul Nunny said the event is important for the cask category as well as the pub. The group, with the support of the trade associations BBPA, UKH and Bii will engage its membership and nearer the time a full media campaign will be activated. CAMRA has committed to have a consumer marketing campaign for cask during the month of September.





A New Era: The Stonehouse Saunter!

It was a warm and sunny day for our first official post Covid CAMRA organized trip. It was decided to pay a visit around the Stonehouse area of Plymouth.



I arrived at Royal William Yard a wee bit early, so a stroll around the wonderful Grade-1 listed complex was a must. It is the old Royal Naval Victualling Yard which serviced Royal Naval vessels for years with supplies of various food and drinks, including brewing beer. It offers lovely views across to the Mayflower Marina, Captain Scott's memorial and Mount Wise, and further to Mount Edgcombe across in Cornwall. On the other side, it enjoys magnificent vistas across to Devil's Island and Plymouth Sound, complete with paddle boarders and swimmers enjoying the good weather.

We all met up in the Steel Brew Co Tap Room, located in the old Mills Bakery building which is located just inside the main gate. It serves a range of on site in house beers. Their most well-known beer was Plymouth Ale. They serve a wide variety of different styles of beers all served in either 1/3 or ½ pint or pint glasses.

Appropriately, my first beer was Just Ask Phil, a 5% chocolate stout, very drinkable but, as it was early, I stuck to drinking halves only. There were a variety of beer styles on offer including stout, pale ale, sour, new age, sambro pale, pilsner, wheat beer and a hazy IPA.



Despite the consensus that the beers were expensive and served too cold, a very pleasant couple of hours were enjoyed in this interesting environment.





A New Era: The Stonehouse Saunter!



Our next pub visited was right next to the Royal Marine Barracks behind Millbay Port, the Artillery Arms, Pound Street. A very traditional pub with a friendly landlady called Elaine who made us feel very welcome. Summerskills Devon Frost, a 4.5% premium golden bitter was the most popular on offer. Andy our leader (AKA Airfix) had to depart ell pronto to take his work colleague home, as he had had one too many, so I am not sure if he had a drink or not, but we met up with him at the next pub The Vine, Admiral's Hard, next to the Cremyl ferry landing.

The Vine describes itself as the first and last pub in Devon. It is reportedly a free house, but on our visit was serving St Austal Tribute and the new bitter, Anthem. It is a proper traditional pub with no food served, is dog friendly and an ideal stop off point before crossing the" border into Cornwall" on the nearby foot ferry. A lovely pub, albeit with limited seating.

Our final pub visited was the Lord High Admiral, a very popular "chic" pub famous for its food and chilled out atmosphere. It has a very nice beer garden which was full on our visit with people enjoying the sunshine. There was a variety of beers on offer but I didn't make a note of what they were, sorry folks [*Editor: one was*



a new live beer from Utopian Brewery, called Bow, a 4.0% golden coloured session bitter, malty, slightly sweet taste]. It is worth a visit and is highly recommended. This free house offers many unusual beers not usually seen in Plymouth.



A very nice afternoon was enjoyed by the larger than usual group with many new faces, which is always welcome. After a break of close to 3 years without an official trip, it was nice to be back to near normal.

I'll drink to that. Where next Andy?

Phil Ward





A Pint Of The Usual, Please!



With the Summer of Pub now with us, let us try and support our wonderful pubs and get back into our locals to show and give them our support – before we lose them! Many pubs have invested many thousands of pounds in upgrading their gardens and facilities, and they need us, their customers, to help get back to trading profitably.

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

Cask Ale Week 2022 is a week-long event celebrating our traditional British cask conditioned, real live beers. It is supported by Cask Marque, with the support of the trade associations BBPA, UKH and Bii will engage its membership and, nearer the time, a full media campaign will be activated. CAMRA has committed to have a consumer marketing campaign for cask during the month of September. Please see our branch website for details nearer the time.



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!