

# Drake's Drinker



September 2022 EDITION

No 10



PHOTO - We're back to socialising again now! See the Plymstock Plodders article on Page 46 for details.

Welcome to the tenth Edition of Drake's Drinker, produced by unpaid volunteers of the Plymouth Branch of CAMRA.

We hope that you enjoy reading our news





Hi, Fellow Live Beer and Cider Lovers,

It's been a bad time for the hospitality industry in the last 3 years and it will continue for a while yet. I have some figures which were compiled by the British Institute of Innkeeping, which carried out a poll. They want cuts in VAT, business rates, energy bills and draught ale duty. This is what national CAMRA are also pushing on their agenda.

These figures were released in July this year, 15% of pubs are on the brink of closure. Staff shortages have forced 25% of pubs to cut their opening hours. There are currently 176,000 vacancies in pubs, restaurants and hotels. Approximately 75% of pubs are losing money. We need to support pubs, they are unique to the British way of life and the community they serve.

I would also like to remind members that we are running our Pub Of The Year competition later than usual this year. This was agreed by the committee to run it late giving the pubs a level playing field to be voted on (due to some not reopening for a full 12 months since Lockdowns). However, the voting stage is now closed and I would like to thank the members who cast their votes.

We have now started the judging stage, which opened on 2<sup>nd</sup> August and closes on the 30<sup>th</sup> September. Would members please make the effort to do some judging in one or more of the three categories. Those who do, I would like thank you in advance for making the effort and, in some cases, for visiting an establishment you have not been in for some time. Judging forms and information is available on our website – BUT members MUST sign in to view and download the judging forms.

On the subject of voting, the "Champion Beer of Britain" is now open for members to vote on. This is a chance to vote for your favourite beer in this prestigious competition. Go on to the National CAMRA website, log in with your CAMRA Membership number and your password, go to the Beer & Cider drop down box and select awards: Champion Beer of Britain. This is your chance to put forward a local brewery's beer that you think deserves some national credit

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 further details about any of these events. If your local pub is holding a beer or cider festival, please email details to webamster@plymouth.camra.org.org.uk

#### **August**

Sat 20<sup>th</sup> 1200 Mount Batten, Turnchapel and Hooe Social. Meet at the Hotel Mount Batten from 1200. Thurs 25<sup>th</sup> 2000 Branch Tasting Panel Beer Tasting and social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ

#### September

Weds 7<sup>th</sup> 2000 **Branch EGM** to formally accept the Branch Accounts, Plymouth Hooe Club, Osbourne Terrace, The Hoe PL1 2PU

Sat 17<sup>th</sup> Branch Social trip around Tavistock to start in the Tavistock Inn at midday – see website for travel details

Thurs 29<sup>th</sup> 2000 Branch Tasting Panel Beer Tasting and social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ

#### October

Weds 5<sup>th</sup> 2000 Branch Social Meeting and Social, Plymouth Hooe Club, Osbourne Terrace, The Hoe PL1 2PU

Sat 15<sup>th</sup> South West Regional Meeting, venue TBC, start at 1230 – it will NOT be held in Plymouth Thurs 27<sup>th</sup> 2000 Branch Tasting Panel Beer Tasting and social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ

Sat 29<sup>th</sup> 1230 Devon and Cornwall branches social, Bere Engine, Newton St Cyres, Exeter. Buffet and travel details on website.

#### **November**

Weds 9<sup>th</sup> 2000 Branch Social Meeting and Social, Venue TBD – see website

Thurs 24<sup>th</sup> 2000 Branch Tasting Panel Beer Tasting and social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ.

#### **Up And Coming Beer Festival News**

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

The **Staverton Rails and Ales Festival 2022** is also taking place over the August Bank Holiday weekend, open daily from 1100 until 2100, except Monday when it closes at 1800.

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

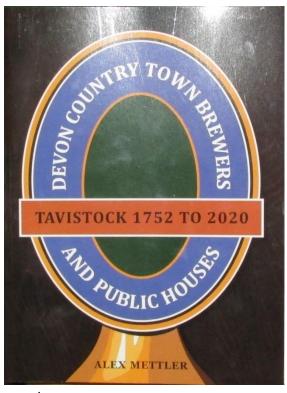
The **Two Bridges**, 13 Albert Road, Saltash PL12 4AB are holding a beer festival over the weekend of Thursday 20 October until Sunday 24th October 2022, during their usual opening hours. There will be upto ten additional real ales (Live Beer) and eight traditional real ciders/perries available, as well as those usually on offer within the pub. This is a sister pub to the **Minerva Inn**, of Looe Street, Barbican, Plymouth.



# Book Review



#### Devon Country Town Breweries and Public Houses – Tavistock 1752 – 2020



Hot on the bookshelves of Tavistock, this is a must-buy publication for those who love pubs and the breweries which brewed the beers for them, starting in 1752 to the present day. Why start from 1752 – it is simply the date of John Wynne's Field Book to the plan of Tavistock of 1751 and 1752.

It is jointly published by the **Tavistock Heritage Trust** and the **Tavistock Local History Society**, both Registered Charities, and compiled by **Alex Mettler**.

It is packed full of information on 548 pages about the history of brewing beer, the town and parish of Tavistock, plus chapters detailing the common brewers and a very extensive chapter on all known alehouses, coaching inns and public houses within the parish. For those who wish to abstain from alcohol, there is even a chapter detailing all the known Temperance Hotels of the town in the nineteenth century!

There are very many photographs, both black and white and in colour, plus reproduced newspaper advertisements for inns, hotels and breweries, town plans and Sale Notices of various

premises.

Discover how many known breweries have been operating in the town, find out who owned them, and when; find out how much they were sold for when they changed hands. Discover who owned the land they were built on and how much rent innkeepers paid. Discover which brewery was started by a grocer, and whether any had a joint venture with a bank. Find out everything there is to know about the **Bedford Brewery**, **Brook Street Brewery**, **Gill & Rundle**, **Hilton & Son**, **Johnstone & Soltau**, **White & Skinner and the Tavistock Brewery**, and others. And don't forget about the **Bere Brewery**, **Dartmoor Brewery**, **Morwell Brewery** and **Stannary** breweries of today.

It chronicles the trials and tribulations of brewing beer for just the one inn, to the mass production of today, including the competition of brewers from Cornwall, Devonport, Plymouth and Stonehouse, the effects of the Temperance Movement lobby and from the sometimes-unwelcome involvement of the local magistrates and the Dukes of Bedford.

The Pubs chapter details over 80 known public houses (as we know them today) in the town and parish of Tavistock. When I say public houses, I also mean licensed hotels. Did you know that there were up to **33** licensed public houses or inns at one time – compare that to today? Find out when they were trading as such, for how long, who were the innkeepers/licensees, who owned the building (and land they stood on), how much rent they paid and much, much more. There are a few where all that is known is the name, such as the Duke of Wellington and the Seven Stars.



## Book Review



Are there any former public houses still in use today as an ordinary house or as a shop of some description? Which former hotel is now trading as a fast-food establishment? Which of today's pubs have been trading as a pub for over a hundred years?

For those interested in **facts and figures**, there is a record of tariffs for the Bedford Hotel over the years: in 1916, a double room was 8/6d (8 shillings and sixpence), but visitors servants board was 5/-! By 1955, this had increased to between 21/- and 22/6d, and then to £25.00 by 1988. Also included are the census returns of all those involved in brewing beer from 1841 to 1911 – is there a relative of yours listed?

An extensive chapter gives an insight into the rise of the Temperance movement lobby in the early 1830's and details the rise of the Mechanics Library and Institute from 1836. The Temperance movement abstained from alcohol consumption. The library was well stocked with many books donated by the Duke of Bedford, and opened in May 1838. It was decided that "A Temperance coffee shop would be a better associate of the Mechanics Library than a drinking room of any description". And what would they say now that one of them has been serving alcoholic drinks since 1981?

This is a truly remarkable book of reference showcasing a remarkable period of social history in Tavistock and will have something for everyone.

Book Reviewer Ian (Dickie) Dickinson, Plymouth CAMRA

The book is available at:

Tavistock Guildhall Visitor Information Centre, <a href="mailto:enquiries@tavistockguildhall.org">enquiries@tavistockguildhall.org</a>
Book Stop, in Tavistock <a href="mailto:bookstoptavistock@gmail.com">bookstoptavistock@gmail.com</a>
Tavistock Heritage Trust <a href="mailto:https://www.heritageintavistock.org">https://www.heritageintavistock.org</a> and Tavistock Local History Society <a href="mailto:secretary@tavistockhistory.co.uk">secretary@tavistockhistory.co.uk</a>

Softback £24.99, Hardback £34.99 plus p/p £5.50.







### 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 1<sup>st</sup> 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 By Branch Members**

Voting opened on Monday 13<sup>th</sup> June 2022 and **has now closed** (it closed at midnight on 31<sup>st</sup> July 2022). Following this vote by members, we now have the judging state of the competition, with the top two pubs in the City, the top two pubs in the country part of our area and the top two real cider pubs - contact the Branch Committee for details.

The Branch Committee will ensure that all winners comply with current CAMRA policy. When voting, members may want to take into account of 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 2<sup>nd</sup> August and close on 30<sup>th</sup> 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.





### Energy Bill Support Plea From Brewers And Pubs

Pubs and brewery bosses have written to the government to ask for support with their towering energy bills this winter. Bosses of six of the UK's largest breweries and pub companies said soaring costs would result in closures and "real and serious irreversible" damage.

Unlike households, businesses aren't covered by a regulated energy price cap. This means there is no protection from suppliers charging the maximum amount per unit of energy.

One of the bosses who joined the warning, William Lees Jones, managing director of the **JW Lees pub group**, said publicans have been experiencing 300% increases in their energy costs.

The pub and brewery owners from six companies – *JW Lees, Carlsberg Marston's, Admiral Taverns, Drake & Morgan, Greene King* and *St Austell Brewery* – sit on the board of the British Beer and Pub Association (BBPA). In an open letter to the government, they urged immediate intervention, including a support package and a cap on the price of energy for businesses.

The government has previously said no policy will be announced until the new Prime Minister takes office in early September. On Friday 26<sup>th</sup> August, the energy regulator Ofgem, which sets the price cap on household bills, said the cap would rise by 80% in October. Many energy intensive businesses across various sectors will also face cost pressures that could be passed on to consumers through higher prices.

Breweries, which use CO2 in the production of beer, have also warned that they will be affected by the closure of one of the country's largest CO2 producers, CF Fertilisers – which is halting production due to high energy costs.

Nick Mackenzie, the boss of *Greene King* – one of the UK's largest pub groups, with over 3,100 pubs – said the sector needed "immediate government intervention".

"We could face the prospect of pubs being unable to pay their bills, jobs being lost and beloved locals across the country forced to close their doors, meaning all the good work done to keep pubs open during the pandemic could be wasted," he added.

"Government needs to extend the energy cap to businesses as well as households," William Lees Jones wrote.







# Energy Bill Support Plea From Brewers And Pubs Cont.

#### 'Energy bills more than rent'

Chris Jowsey, boss of *Admiral Taverns* which has 1,600 pubs agreed, and said his tenanted pubs now pay more in energy bills than they do in rent.

Emma McClarkin, chief executive of the BBPA, warned that the rise in energy bills would cause more damage to the industry than the pandemic did if it didn't receive support in the next few weeks.

"There are pubs that weathered the storm of the past two years that now face closure because of rocketing energy bills for both them and their customers," she added.

It comes as the number of pubs in England and Wales continues to fall, hitting its lowest level on record, according to new analysis. The research found that there were 39,970 pubs in June, down by more than 7,000 since 2012. According to *Altus*, who compiled the report, 400 pubs in England and Wales closed last year and some 200 shut in the first half of 2022 as inflation started to eat in to profits. That brought the total number of pubs down to its lowest level since Altus's records began in 2005.





### Licensee Gives Up Pub



A village pub landlady has decided to give up her business after her energy bills hit nearly £30,000 a quarter. Miranda Richardson said she would leave the Live and Let Live pub in Harpole, Northampton, after her gas bill hit more than £7,700, and her electricity bill was "just shy of £20,000".

She is one of many grappling with the rising costs of running businesses at a time when people are watching budgets. Unlike households, businesses are not protected by an energy price cap.

The cap, which limits how much suppliers can raise prices, went up in April by an unprecedented £700 to £1,971 a year for a typical household, and then by 80% again in August to £3 549, with further price rises predicted for both January and April.

The lack of a cap for businesses means "they can't predict from one month to the next what that bill is going to look like", said Hannah Essex, co-executive director of the British Chambers of Commerce (BCC).

Ms Richardson said she loved running her pub, but that it was no longer sustainable due to her energy bills and so she will end her tenancy in August. Her gas bill for the February, March and April in 2021, totalled just over £1,500 for the three months - £6,200 less than her current bill.

To break even following her most recent gas bill and other costs, Ms Richardson said on Twitter she would have to sell "roughly 1,400 pints of lager".

"If I am honest at the moment I'm just about functioning," she said. "I love doing what I do... but I can't sustain it. I have worked as hard as I can possibly can. I will keep going until I shut the door in August. I do get upset about it and I do get sad, but I didn't do it, this is not on me and that's the only way I can cope."

Ms Richardson said the Live and Let Live pub was a big pub, employing six bar and waiting staff as well as a chef. She said it was costing the business almost £5,000 per week to "just open the doors", which was before she had bought beer or food to sell.

"In January it was about £2,700 a week... by March, that was sitting at £3,800," she added. "It's not sustainable – it certainly won't be sustainable through another hike in energy bills in October," she said.

"I'm in a wonderful village, but it's a village pub and I'm tucked away. What we are up against is not a question of saying to people 'Oh come out and use it', that's not the situation now because people are dealing with their issues, their own energy problems at home. When people may have come out three or four times before, that's not happening now and I fully understand why."

Ms Essex, of the BCC, said Ms Richardson was "not alone". "In some cases, businesses are having to sign up to variable energy rates and in many cases, that's wiping out their margins."

The BCC has cut its forecast for growth in business investment to 1.8% for 2022, down from a previous forecast of 3.5%. It also expects zero growth in the UK's economy over the next two quarters, and predicts it will contract by 0.2% in the final three months of the year.

It said the investment downgrade reflected "heightened political and economic uncertainty and rising cost pressures which are limiting smaller firms' abilities to invest". The BCC added that its survey for business investment showed "no sign of recovery since the start of the Covid pandemic".



### Where Are They Now No 24



#### Good Companions, 17 Mayflower Street PL1 1QJ



This was a popular meeting place in the city centre, often used as a precursor for onward travel upstairs or into Rabbits next door. There used to be a narrow street, called Mill Street, which curved around and then straightened up again to run through to Saltash Street. Goodies was built on that bend and opened in 1969.

It was a large and typical "modern" late 1960's pub and was known as Goodies by the regulars. Unusually for the time, the pub only ever had one name – the Good Companions.

Live music was a regular feature of the pub in the evenings. However, it was not a regular haunt of CAMRA members over the years but it did serve Flowers IPA in the early 1990's when the CAMRA book, "Moor To Sea – a Devon Real Ale Guide", was published in 1993.

Unfortunately, planning permission was granted for the redevelopment of the City Centre and the pub had closed by September 2012. The pub was finally demolished five years later, on Monday 30 October 2017.











The <u>Duchy of Cornwall</u>, Anstis Place, Stonehouse, now serves one cask real Live Beer. Recently beer scored were *Greene King* Abbot Ale and *Summerskills* Bolt Head. Also believed to have been available recently was *Summerskills* Indiana's Bones. The <u>Ford Hotel</u>, Ford, have new managers. <u>The Fortescue</u>, Mutley Plain, served its' last barrel of Spingo Special on Sunday 24 July after owners, *Greene King*, decided that they can only sell beer off the GK list, or order direct from SIBA member breweries. The <u>Victualling Office Tavern</u>, Stonehouse, is still undergoing total refurbishment and is due to open in September as a craft beer bar. <u>SECO Lounge</u>, Royal William Yard, no longer serves cask conditioned Live Beer (and has not "since before covid", apparently). <u>Steel Brew Co Tap Room</u> has closed. The <u>Boringdon Arms</u> still offers a CAMRA discount, despite rumours to the contrary. The <u>Trout N Tipple</u>, Tavistock, have advertised for a new leaseholder or tenant to take over the running of the pub.

#### **Beer Scoring**

We have received a total of 1, 198 beer scores for 111 different pubs, submitted by 46 members from 24 branches, including 18 Plymouth branch members. The Plymouth members submitted 1, 047 beer scores; 28 non branch members submitted 151 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**

The Fortescue, Mutley Plain, now appears to be only selling real cider from Lilley's. Summerskills are now offering Devon Dabber cider in their drinks portfolio. Please click on this link <a href="https://plymouth.camra.org.uk/ciderpubs">https://plymouth.camra.org.uk/ciderpubs</a> 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





### Pub & Brewery News



#### 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, and 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.

#### **Brewery News**

Anchor House: Has anyone seen or heard of anything about them recently? **Bere**: They are still doing sales on Wednesday's and now on Saturday's again, please check with their website. **Bulletproof**: The brewery have taken on two new members of staff, doubling their workforce to four. The Bulletproof Brewing Tap Haus, Mutley Plain, is now open six days a week: Monday 1500 - 2300; Tuesday to Friday 1500 - midnight; Saturday midday to midnight; closed on Sundays. Dartmoor Last December, Dartmoor offered 100 casks of Jail Ale for 100 local good causes throughout the year 2022. The brewery supplied HMS Tamar, a state-of-the-art Royal Navy offshore patrol vessel, with a good supply of Jail Ale to help remind the crew of a little bit of home on their current deployment overseas. The limited-edition Ice Warrior has also made a reappearance due to popular demand. Launched in April 2021 in support of local polar explorer, Jim McNeill and the Ice Warrior Project, the first batch sold out. It is based on Jail Ale but with some changes to the recipe, with profits going to the project. Dartmoor beers are now available from Mole Valley Farmers, specialists in the supply of equestrian and farming supplies, home and garden items, clothing and footwear, as well as some great food and drink. In July, each of their five most popular beers was honoured with a Taste Of The West Gold Award - their original and famous Jail Ale, Dartmoor IPA, Legend, Dragon's Breath and the limited-edition Ice Warrior Ale. The brewery provided a bar at the recent Chagford Show on Thursday 18th August, with all their beers available in cask, as well as their Wistman's Cider and Dartmoor Gin. And finally, but not least, they brewery are offering free home delivery of two cases of eight beers or more until 31st August.







### Pub & Brewery News

Ivybridge: Their new Tap and Bottle Shop opened recently, about two months ago. Morwell: are still brewing for the Ship Inn on the Morwellham Quay site, with casks as well their bottled beers which are also available in the shop next door. 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: Roam have continued brewing beers throughout the pandemic, and the Tap Room re-opened when permitted in 2021. They hosted a Jubilee Beer Festival in June, with approximately 15 beers available, plus some collaboration beers brewed with selected other Devon Brewers, including lyybridge, New Lion, Steel Brew Co, and Firebrand from Cornwall. Roam have also brewed a new beer, Back Bone, ABV 5.1% pale ale. 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**: report that business is improving after the very difficult last couple of years. They have undertaken a rebrand of their bottle labels and pump clips which are proving to be very well received. The brewery has taken on students with learning disabilities, from City Collage, for some work experience over the summer, which has proved beneficial for all. Summerskills have contracted a cider producer to produce a cider for them for the summer – Devon Dabber ABV 6.0% – possibly for longer, depending on how things go. They will also be supplying JDW with Tamar for the Autumn.

#### **Up And Coming Beer Festival News**

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

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

The **JD Wetherspoon Autumn Beer Festival** takes place from Wednesday 12<sup>th</sup> October until Sunday 23<sup>rd</sup> in all branch JDW pubs: Britannia, Milehouse; Gog and Magog, Barbican; Mannamead, Mutley; Queen's Head, Tavistock; Stannary Court, Plympton; & Union Rooms, City Centre. There will be 30 real live beers available (not all at the same time, though).

The **Two Bridges**, 13 Albert Road, Saltash PL12 4AB are holding a beer festival over the weekend of Thursday 20 October until Sunday 24th October 2022, during their usual opening hours. There will be upto ten additional real ales (Live Beer) and eight traditional real ciders/perries available, as well as those usually on offer within the pub. This is a sister pub to the **Minerva Inn**, of Looe Street, Barbican, Plymouth.





# Pub Companies 7



#### **PUB COMPANIES - RENT REVIEWS**

As noted in a previous article, tenants and lessees will periodically have their rents reviewed –typically every five years. In some circumstances, tenants/lessees who come under the Pubs Code can request a review at another time e.g. if there has been a significant increase in the price they have to pay for tied products.

The basis for the review will be set out in the tenancy or lease and will assume that the tenant has complied with their obligations and that the property is in good order.

To start the process, the pub company will send the tenant a rent assessment proposal which must be carried out in accordance with the Royal Institute of Chartered Surveyors guidance (known as the 'Red Book') and take into account any authorised improvements made by tenants at their own expense. The proposed rent should be based on Fair Maintainable Trade (FMT) –basically an estimate of the levels of turnover and operating profit that a Reasonably Efficient Operator (REO) (i.e. a good-to-average retailer) would be expected to achieve. If the Business Development Manager has been doing their job, the proposed amount should not come as a surprise. For instance, if the FMT is higher than the tenant has been achieving, this should have been tackled at the regular meetings the tenant is supposed to have with the BDM.

Unless the proposed rent is acceptable to the tenant, negotiations will then begin. For tenants who come under the Pubs Code, the review is an opportunity to request a Market Rent-Only (MRO) option and that procedure would then kick in –see the earlier Pubs Code article.

Not surprisingly, many tenants will regard the asked-for rent as too high. Large increases are often seen as a penalty for improving the business and boosting trade. They might also point to the fact that rent assessments are carried out by valuers, assisted by BDMs. However, pretty much all valuers and many BDMs will never have run a pub or personally have the experience to qualify as an REO. Many valuer assessments are based on comparisons with physically 'similar' pubs but arguably fail to take into account how different pubs are from one another in terms of trading area, staff availability, competition etc.

Tenants often engage the services of licensed trade surveyors or valuers to assist with negotiations. Such expert help is invariably very useful, though it obviously comes at a cost.

Should agreement not be reached, then the Pubs Independent Rent Review Scheme (PIRRS) offers a 'low cost' dispute resolution service. An independent expert valuer will be appointed and both parties will agree to be bound by the valuation delivered.

Rent reviews often coincide with tenancy/lease renewals and, recently, there has been an increase in pub companies declining to renew agreements. The Landlord & Tenant Act 1954 establishes the grounds on which companies can oppose grant of a new lease, one of which is that they intend to occupy the premises as 'a business to be carried out by them' i.e. take it into management. This seems to happen most often when a tenant has indicated that they plan to use the rent review 'trigger' to pursue an MRO option. In other instances, the tenant has built up a successful business and the suspicion is that the company wishes to capitalise on this success by taking direct control. We've seen in an earlier article how some companies have been increasing their managed operations, either through traditional managed pubs or the new-style Retail Agreements. In these circumstances, the tenant is entitled to compensation though this usually does not amount to a great deal.







Another ground for rejecting renewal under the Act is that the company intends to either redevelop or substantially alter the premises and cannot do so with the tenant in occupation. A recent court case made clear that the intention must be "settled, firm and unconditional" i.e. it would have been carried out anyway if the tenant had left of their own free will.

Other grounds for rejection include persistent delays in paying rent, failure to undertake repairs for which the tenant is responsible and other substantial breaches by the tenant. The second of these is an issue that regularly arises, and we'll cover 'dilapidations' in the next article on Page 24.

Finally, it's interesting to note that one regional brewery, Hall & Woodhouse, scrapped rent reviews altogether in 2010. Instead, they have three-year renewable Partnership Agreements in which rent rises are linked purely to inflation.

#### Five Facts About Hops.

- 1. The Latin name for hop is *humulus lupulus*, the second word meaning "wolf-like", after the way Romans noticed that the plant ran wild "like a wolf among sheep".
- 2. The hop is a member of the hemp family and a relative of cannabis and the stinging nettle.
- 3. Hops can grow to 16 feet or more once strung along a series of poles in a hop garden. Hop roots, meanwhile, can burrow as deep as 12 feet.
- 4. Male and female hops grow as separate plants, but only female hops are used in brewing.
- 5. As well as providing bitterness and other flavours, hops act as a natural preservative, keeping beer fresh.

[Cite vour source here.]



# 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.



### <u>Chronology of Notable British Breweries 3.</u>

1790	Harvey's	1827	Theakston's	
1845	Fuller's	1858 Tim	nothy Taylor	
1847	Bateman's	1882 Bra	ıin's	
1978	Ringwood (now pa	art of Marston	i's (formally Wolverhampton & Dudley)),	,
1982	Burton Bridge	1985 Tita	anic	
1991	Hambleton			







It was rather damp and miserable day weather wise, made sullener by a dismal display by the England rugby team against Australia in the first test. After meeting up for a bit of breakfast, it was off to catch the Stagecoach Gold bus to Bittaford. Our first port of call was an old favourite, *The Horse and Groom*. A nice selection of real ales were on offer, including Hunters Royal Hunt, as well as a pleasant real cider enjoyed by The Cider Man.

Then we were off again on the bus, back towards Ivybridge, where we met up with Martin "The Bag" in the **Sportsmans Inn**. Timothy Taylor Landlord was on offer, as well as Dartmoor Jail Ale.

After a couple of drinks, we walked to the main street and popped into the *Old Smithy*, which seemed to be run by a new landlady. St Austell Hicks (formally known as HSD) and Tribute were both enjoyed. The nice thing about Ivybridge is the close proximity to quite a few pubs. All of them have a different ambiance with more of a local clientele feel about them. Further pubs visited were the *Duke of Cornwall*, tucked down a small side street, and the *Imperial* which is situated on the main road into Ivybridge.



Now to the main event: the main purpose of our visit was to visit *The Ivybridge Brewing Company Taproom and Bottle Shop*. This is a relatively new brewery which opened just prior to covid. It is run on a very slightly "alternative" basis, as a non-profit making Social Enterprise involving people with mild learning disabilities. Everyone seems to benefit; the staff acquire new knowledge and experiences, which helps them to integrate with people and improve their life skills, with work, training and volunteering opportunities. The end result can be enjoyed by all.

By the time we arrived – the tap room and bottle shop opens at 6 pm – the sun had made a welcome appearance and it was off into the large outdoor seating area. On offer were 4 beers: Erme Pale (4%), Moorland Mosaic (5.7% and amazing), Amber Ale (4%) and Pills 21 (4.8%), so there was something for everyone. Carry outs and a good selection of quality bottled beers were also available.



It is certainly worth a visit and is a very useful project helping people who may never get an opportunity elsewhere, so pop along and help support them.

On our return to Fun City with the lovely weather, we had time to spare with a visit to The Dolphin in the Barbican rounding off a lovely day indeed.

Happy drinking!

Phil Ward





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 29 August 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 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 9DN





#### **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 <a href="https://www.plymouthbus.co.uk/">https://www.plymouthbus.co.uk/</a> (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 <a href="https://www.stagecoachbus.com/localdefault.aspx?Tag=Plymouth/">https://www.stagecoachbus.com/localdefault.aspx?Tag=Plymouth/</a> (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 <a href="https://tally-ho-coaches.business.site/">https://tally-ho-coaches.business.site/</a> (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 <a href="http://www.countrybusdevon.co.uk/index.html">http://www.countrybusdevon.co.uk/index.html</a>/ (Opens in new window)

Please email info@countrybusdevon.co.uk

#### **Train Companies**

#### **Great Western Railway**

Write to:- Freepost, GREAT WESTERN RAILWAY CUSTOMER SUPPORT

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

#### **Cross Country Trains**

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

Visit <a href="https://www.crosscountrytrains.co.uk/">https://www.crosscountrytrains.co.uk/</a> (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 <a href="https://www.travelinesw.com/">https://www.travelinesw.com/</a> (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 4.

1794 Palmer's 1828 Jennings (now part of *Marston's (formally* 

Wolverhampton & Dudley)),

1847 John Smith's (now part of *Heineken UK*)

1863 Arkell's 1874 Okell's

1890 Banks's (now part of *Marston's (formally Wolverhampton & Dudley*))

1979 Broughton 1982 Mauldons

1987 Caledonian 1992 Black Sheep (1992)



## Pub Companies 8



#### PUB COMPANIES -DILAPIDATIONS

Pub tenancy and lease agreements will include requirements to keep the property in good condition and the agreement will (or should) make clear who is responsible for what. At the end of the tenancy or lease, the pub company may claim for 'dilapidations' i.e. for the cost of carrying out repairs that should have been done by the licensee. As might be imagined, this is an area where disputes are rife.

Dilapidations are covered by the Landlord and Tenant Act 1927. This states that a landlord can only claim for any diminution in the capital value of the property that stems from repair obligations not having been undertaken. The Act also disallows the landlord from charging for work where they intend making alterations that would render the work valueless e.g. repairing an internal wall which will then be removed as part of a renovation scheme.

Most tenancies these days are what's called "put and keep agreements". This means that if something is in disrepair, you take on the responsibility to put it right. Some pub companies have used this to claim the cost of rectifying very long-standing structural faults, so tenants need to take great care before signing the agreement, including getting their own structural survey. They should then negotiate some kind of discount to compensate for the work that both parties agree needs to be carried out. An agreed schedule of condition at the start of the tenancy will limit both liability and the scope for later argument.

Pub companies are required to provide a schedule of dilapidations either six months before the tenancy ends or within two months of notice being served on or by the tenant. (However, a wise tenant will start negotiations well before this. They could, for instance, insist on an annual "want and repair" schedule documenting any potential issues, thus making unexpected final demands easier to challenge.) The company will employ a surveyor to inspect the property, though the tenant will have to meet the cost (around £800). The outcome will be a schedule setting out all the alleged breaches of repair liability, along with a bill payable to the company to carry out those repairs —although the tenant can choose to arrange the repairs themselves which might turn out cheaper.

Should the tenant not accept the report, then they can appoint their own surveyor (albeit at a cost). The parties then need to negotiate agreement on a fair bill —easier said than done in many cases. If no progress can be made, then the Royal Institute of Chartered Surveyors offers a Dilapidations Dispute Resolution Scheme which levels the playing field by having an independent surveyor produce a report. Outcomes can be revealing e.g. in one case the company's surveyor costed repairs at £168k while the independent's figure was £25k.





### Pub Cos 8 (continued)

Tenants, and Tenant Campaigners, regularly accuse pub companies of "trying it on" with dilapidations, using them both as an income stream and a deterrent to pursuing the Market Rent Only option. They also have evidence that where the costs of dilapidation are charged to outgoing tenants, the work is rarely, if ever, done and therefore inherited by the new people. The Pubs Code Adjudicator acknowledged the difficulties that often arise and arranged establishment of a working group, led by the British Beer and Pub Association, to investigate what could be done to address the issues. The final guidance was due to be published "by the end of 2019" —nothing has yet materialised, but the BBPA are "hopeful" that it will be soon.

A tenant who does their homework, looks after the pub and knows their legal rights ought to have little to fear, but messy disputes still arise far too often. We'll finish off with one such story.

In 2005, a couple took on a pub company pub in the Peak District on a one year Tenancy at Will basis. Before doing so, they sensibly had surveyors carry out a full structural survey. During the first year they spent around £50k of their own money on refurbishing the interior (which was in a terrible state). They then began negotiations on a 21 year lease. The survey had revealed some substantial structural defects, notably an eroded and bowed external wall (a very long-standing issue) and rampant woodworm. The company agreed to treat the latter but refused to repair the former, threatening to withdraw the lease offer if the couple didn't sign it. Faced with losing the money they had invested, and with nowhere else to live, they felt obliged to sign.

Over the next 14 years, they worked hard and built a strong business, investing a further £120K of their own money. The wall problem was raised many times with the company who continued to do nothing. At the most recent rent review, the couple decided to pursue a Market Rent Only option under the Pubs Code. The company, which up to then had never produced a dilapidations schedule, suddenly presented one demanding that the wall be fixed at a cost of £78k. The couple are clear in their own mind that the two events were closely linked and that this was bullying behaviour by the company –for whom they have made a great deal of money over the years. However, given the longer-term advantages of going MRO, they decided they had no option but to pay up.

#### Beer Makes You Fat? Wrong!

Contrary to widespread popular belief, beer is not excessively fattening. Compared to other drinks, including wine, spirits and even apple juice, beer has fewer calories. Of course, if you load up with crisps, nuts and pork scratchings while supping your pub pint, and call in for a kebab on the way home, then weight control is always likely to be more difficult!

Drink calories/100ml

 Beer (ABV4.6%)
 41

 Wine (ABV 12%)
 71

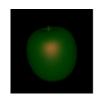
 Spirits
 250

 Milk
 64

 Orange juice
 42

 Apple juice
 47

Source: British Beer and Pub Association



### The Amazing Cider Man



In a previous issue of Drake's Drinker, I talked about real cider and perry. Here is a reminder of CAMRA's definition:

CAMRA defines real Cider or Perry as "being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices".

Speaking of real and reality reminds me of a couple of friends of mine: Bill and Ben.

Bill and Ben live in a converted shed in Holbeton. Years of indulgence have resulted in them living in their own confused and befuddled world. They both possess the memory of a goldfish.

I visited them last month, on a hot and steamy Sunday morning, to imbibe from their latest barrel. Before long I enjoyed the following paraphrased conversation:

Bill: Will you go into the kitchen and get me some ice cream, you old soak?

Ben: Of course I will, you old lush.

Bill: You won't forget, will you? I know what you're like. You'll come back with something completely different.

Ben: No I won't, I'll be fine. Ice cream. How can I forget that?

Bill: You forget your own name! Promise me you'll come back with ice cream!

Ben: Ice cream. Ice cream. No problem.

Bill: Just keep saying it to yourself. Ice cream.

Ben: You must think I'm stupid.

Bill: Well, er, yes.

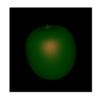
(Ben disappears into the kitchen, we hear him stumble about for a few minutes and then he reappears with a plate full of sausages.)

Bill: You ridiculous sod! I knew you couldn't be trusted!

Ben: What?

Bill ...... you forgot the toast.

At the time of writing, parts of the country are facing a hosepipe ban. No worries – cider and perry is a perfect substitute. In fact, I made the switch years ago!



## The Amazing Cider Man



Cheers and remember: "Always look on the bright cider life!"

See you in Cyderspace!

The Amazing Cider-Man.



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 the main CAMRA website, <a href="https://camra.org.uk/cider">https://camra.org.uk/cider</a> 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 <a href="https://plymouth.camra.org.uk/ciderpubs">https://plymouth.camra.org.uk/ciderpubs</a> for those pubs in our branch area.







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 16



#### 29. Sweet Stouts, ABV 3.0% and above

While the health effects of beer today are rarely touted, not so long-ago, sweet stout was marketed as just that – a nutritious choice for the masses. **Sweet and comforting**.

This one pours deep, oily and opaque. Its intimidating black colour seems to bid the drinker beware. In contrast, the aroma is inviting, with sweet maltiness and creamy, burnt sugar notes rising from the glass and light layers of vanilla, chocolate, dark fruit and coffee are not uncommon. After a sip, inhibitions are gone – it is a comforting brew with a viscous mouthfeel meant for sipping, but with an ABV that allows for a few pints at a time. The addition of milk sugar, or lactose, counters the dry mouthfeel of other stouts. Initially an alternative to bitter dry stouts or boozy Russian Imperial stouts, sweet stouts still finds its niche drinker today.

#### Three examples of this style:

St Peter's Brewery Cream Stout ABV 6.5% – pours a deep black with a well-suited light brown head. Full-bodied roastiness blends with layers of dark fruit, caramel and dark bitter chocolate. Smooth, and a Must-Try beer for the style (cask).

**Bristol Beer Factory Milk Stout ABV 4.5%** – a very sweet full-bodied black stout, with lactose creaminess. Finishes with smoky roast bitterness (cask).

**Beowulf Brewery Dragon Smoke Stout ABV 4.7%** – this stout is named after the dragon that is slain by the hero, Beowulf, in the famous Anglo-Saxon epic poem. It is black with a light brown creamy head. Tobacco, chocolate, liquorice, and mixed fruits hints on the aroma. Bitterness fights through the sweet and roast flavours and eventually dominates. Hints of a good port emerge (cask).

#### 30. Oatmeal Stouts, ABV 3.8% to 7.0%

A bowl of piping-hot porridge can be a comforting morning ritual. The addition of oats to stout has the same effect, creating a soft, creamy and delicious beer. **Added Creaminess**.

In brewing, it's the simplest, sometimes seemingly insignificant, changes that can entirely shift the final product. The addition of oats to stout is just an example. Adding a rich creaminess, the mouthfeel is soft and the flavours complex. The roastiness becomes rounded around the edges, and the dryness of other beers within this style becomes slightly sweeter. There can be notes of dark chocolate, roastiness, dark fruits and even nuttiness, but the mouthfeel steals the show. Creamy, smooth and soft, this brew seems made to accompany dessert.

#### Three examples of this style:

**Belvoir Brewery Oatmeal Stout ABV 4.3%** – this is a rich, creamy and delectable dark stout, with coffee, chocolate and sweet grain character.

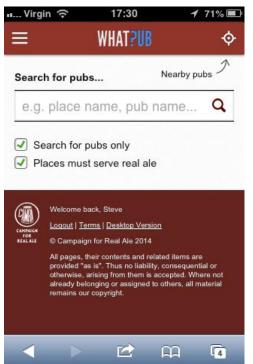
**Black Isle Brewery Hibernator ABV 7.0%** – Roasted malts, hedgerow fruits, espresso and liquorice in this complex winter warmer.

**St Andrew's Brewery Oatmeal Stout ABV 4.5%** – a smooth, full-bodied Scottish Oatmeal Stout. Strong coffee, chocolate and dark fruit flavours balanced against a blend of UK, American and New Zealand hops to create a rich, silky aftertaste.



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, <a href="National Beer Scoring System - Plymouth CAMRA">National Beer Scoring System - Plymouth CAMRA</a> (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.

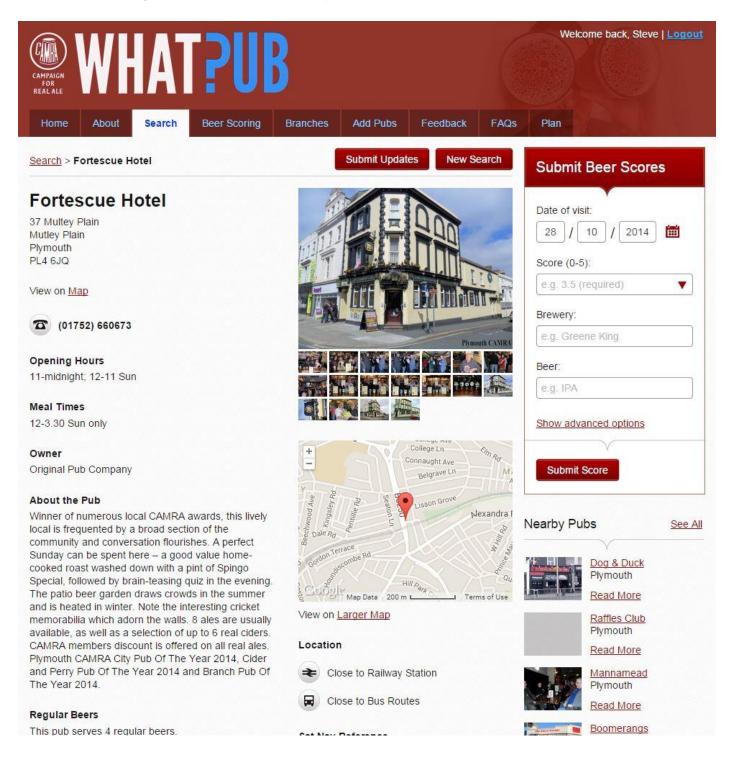
You will need to sign in with your current CAMRA membership number and your password in order to beer score, by tapping on the Login. Enter your number and password.

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 29 August 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
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		
<b>S</b> 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
<b>W</b> Mannamead	Mutley Plain, PL4 6JH	CAMRA vouchers
W Queen's Head Hot	tel 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!







#### 31. Foreign / Extra Stouts, ABV 5.5% to 8.0%

This broad style has variety, but it all started with the intention to get good beer to people who were far away. *Tropical voyager*.

Another stout with just enough differences from the base to qualify as a style. Originally, foreign stout was brewed stronger and hoppier to withstand the voyage to more tropical parts of the British Empire. The style is typified by bittersweet roastiness and smooth darkness, but it can vary from there. Some are sweet and fruity, while others lean more bitter and dry. Even within the style, there are subsets: tropical versions evoke sweeter notes of an almost rum quality, and exports tend to focus on bitterness and roasted malt. Generally, both of these sub-styles show signs of coffee, bitter chocolate and no hop flavour.

#### Three examples of this style:

Guinness Foreign Extra Stout ABV from 7.3% (Irish) to 7.9% (Nigerian) – pours a deep black with a well-suited light brown head. Full-bodied roastiness blend with layers of dark fruit, caramel and dark bitter chocolate. Smooth, and a Must-Try for this style.

**Acorn Brewery Gorlovka ABV 6.0%** – a deep malt and hoppy aroma with liquorice throughout. Roast malts, fruit and hops also carry through this full-bodied stout. This black stout is rich and smooth and full of chocolate and liquorice flavours with a fruity creamy finish.

**Ridgeway Brewery Foreign Export Stout ABV 8.0%** – this complex 8.0% ABV stout uses roasted barley and oats as well as dark malts and delivers smoky, chocolate and espresso flavours.

#### 32. Imperial Russian Stouts, ABV 7.0% to 13.0%

It's no wonder that the Russian Tsars of the 1700's loved this brew. Hugely roasty, it coats as you sip – practically a liquid dessert. *A huge beer*.

In many ways, imperial Russian stouts are the biggest of beers. Consistently high in alcohol content, they hide it well between a massive malt bill and flavours that range from soft vanilla to dark chocolate and bitter coffee. The mouthfeel is coating, thick and rich, and the colour is opaque black. There is a prevalent forward roastiness that provides the foundation on which each brewer's unique creation is built. A huge beer, and if you're bold enough – or simply intrigued – there is a wealth of amazing beers in this style to try.

#### Three examples of this style:

**Penzance Brewery Scilly Stout ABV 7.0%** – black, full-bodied, creamy stout with chocolate aroma. Chocolate roast malt with liquorice and plums. Long finish with strong roast malt.

**Thornbridge Brewery Saint Petersburg ABV 7.4%** – Good example of an imperial stout. Smooth and easy to drink with raisins, bitter chocolate and hops throughout, leading to a lingering coffee and chocolate aftertaste (cask, and bottle (at ABV 7.7%)).

Harvey's Brewery Imperial Extra Double Stout ABV 9.0% – based on a genuine Victorian recipe, this beer has vinous fruits leather, tobacco, smoky malt and peppery hops (bottle only).







Hadington, 28, Benbow Street, Devonport PL2 1BX



Tucked away in the compact residential housing of Devonport, just off Albert Road, little is known about this locals pub. We do know that it traded under a couple of names, including the Haddington Hotel and the Admiral Benbow before closing its' doors for good.

In February 2016, planning permission was granted for change of use to domestic dwelling (housing), with alterations approval granted in July of that year.









# Energy Bills Could Break Firms Warns Former Chancellor

Soaring energy bills could be the "straw that finally breaks the camel's back" for small businesses, former chancellor Alistair Darling has warned. Mr Darling, who was Labour chancellor during the financial crisis of 2008, said "bold action" was needed to help the economy.

The energy price cap for households will soar by 80% from October.

But businesses are not covered by the cap and Mr Darling said that after surviving Covid, energy costs risked finishing them off.

Mr Darling described the current situation as a "lethal cocktail" and said it required "bold action" to be taken by the government. Both candidates in the Conservative Party leadership race, Liz Truss and Rishi Sunak, have come under pressure to outline further support for households and businesses following the announcement that energy bills would rise again this Autumn.

The new leader – and Prime Minster to succeed Boris Johnson – will be announced on Monday 5<sup>th</sup> September.

Ms Truss has so far confirmed she will cut National Insurance and green levies on bills. Mr Sunak has proposed tax cuts on energy bills as part of a £10bn package. It emerged at the weekend that Ms Truss is considering a "nuclear" option of cutting VAT by 5% as well as raising the threshold at which people start paying tax.

In May, the government announced £37bn worth of help for households with the rising cost of living.

But Mr Darling has said the government needed to announce more support. "You've got to announce it now," he said. "Frankly the stuff that's been announced so far might have passed muster earlier this year, it simply won't do now, you need something far more substantial."

Mr Darling said many businesses, "especially the smaller ones who have been struggling through the whole Covid problems over the last couple of years may find that the cost of energy is the straw that finally breaks the camel's back".

He said: "My fear is if the government doesn't do something, you will not just have hardship for individuals and businesses, but you will find that people's spending goes down. And the risk is, at the moment people are saying the chances of us going into recession are 50-50. It could just tip us into recession, which of course would be disastrous for us."

He added: "One lesson I drew from what happened in 2008 is you've got to do more than people expect, and you've got to it more quickly than people expect, if it's going to work."





### Energy Bills Could Break Firms

A spokesperson for the Treasury said it was "making the necessary preparations to ensure a new government has options to deliver additional support as quickly as possible, as the chancellor has made clear".

"And as the current Prime Minister has made clear, no major fiscal decisions will be taken until the new Prime Minister is in post," they added.

On 26<sup>th</sup> August, energy regulator Ofgem announced a rise in the energy price cap. It means a typical household will pay £3,549 a year for gas and electricity starting in October, up from £1,971 currently. And some economists have warned that could rise even further.

Wholesale gas prices have been rising since last year but have worsened recently because of Russia's invasion of Ukraine and the Kremlin's decision to squeeze energy supplies to Europe. Small businesses across a number of industries have voiced their concerns over rising energy bills.

More than 750 restaurant and café owners called on the government and Conservative leadership candidates for support through VAT cuts, grants and business rate rebates. In an open letter, the signatories said takeaways were being quoted "eyewatering bills" that were "simply impossible to pay".

"The government has waited until the last moment to act before, but now cannot be one of those times. It must work with the Conservative leadership candidates on a plan to support Britain's smallest restaurants before it's too late," said Ibrahim Dogus, chair of the British Takeaway Campaign.

Jon Long, who runs five fish and chips shops in Dorset, said if he had to pay the current market rate for gas and electricity, it would mean the end his business after four generations in his family. He managed to fix his gas and electric rates with his energy provider in 2021 and secured a two-year contract, but many businesses aren't in his position.

"What seemed to be extortionate then now seems like an absolute steal," he said.

The 59-year-old said currently his average bill per shop is about £15,000 per year, but based on current wholesale prices, it would cost him up to £80,000.

"We are on a war footing here. There has been a lot of talk, a lot of sympathy, they (the government) have been listening but no action," he said. "Businesses coming out of contracts need drastic help, and they need it now or we face losing thousands of previously viable businesses."

The Bank of England recently warned that the UK economy will fall into recession later this year as rising energy costs push up the rate of inflation. It recently raised interest rates by 0.5% – the biggest increase in 27 years – in an attempt to cool rising consumer prices which hit 10.1% in July.

Mr Darling said the financial crisis more than a decade ago was different to today's economic climate, but warned the current situation was "just as threatening to people, and to the economy, as the financial crisis was back in 2008. It's not just people on low incomes who are going to be affected by this, it's going to be people right up the income chain," he said.



### A Pint of "Old" Six

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

Old Sea Dog	Bushy's	Old Slapper	Bank Top
Old Slug Porter	RCH	Old Soporific	West Coast
Old Speckled Hen	Greene King	Old Speckled Parrot	Wheal Ale (Paradise)
Old Stoatwobbler	Spectrum	Old Stone Throw	Ryburn
Old Tackle	Chalk Hill	Old Thumper	Ringwood
Old Thunderbox	Green Jack	Old Tosser	Smiles/Oyster
Old Trout	Kemptown	Olde Home Wrecker	Milestone





Campaign for Real Ale

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£30\*\* Real Ale Cider & Perry

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Your details:		Direct Debit	Non DD
Title Surname	Single Membership (UK)	£28.50	£30.50
Forename(s)	Under 26 Membership	£20.00	£22.00
Date of Birth (dd/mm/yyyy)	Joint Membership (At the same address)	£36.50	£38.50
	Joint Under 26 Membership	£28.00	£30.00
Postcode	Please indicate whether you wish to receive <i>BEER</i> by email OR post:	Email Post	
Email address	I wish to Opt-in to General Com	munications 🔲 Branch	n Communications
Daytime Tel	Concessionary rates are available of	only for Under 26 Mem	berships.
Partner's Details (if Joint Membership)	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.		
Title Surname			
Forename(s)	Signed		
Date of Birth (dd/mm/yyyy)	Date Applications will be processed within 21 days.		
	F		

#### **Direct Debit Instruction**

Signature

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.



Real Ale

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.



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 the order. 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.



# 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

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Award-winning member magazine



WHAT'S BREWING

Monthly beer and pub news and events listings



CAMPAIGNING

Join the campaign trail and support national campaigns



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£30 worth of CAMRA real ale vouchers



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Discover more about your favourite drinks



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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



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Meet, socialise and vote on our policy and direction



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Up to date details can be found **Home - Join Online (camra.org.uk)** (link)



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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\*



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





up to 49% OFF\*



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Please note all benefits and rates are subject to change.

### Some Rescued Beers

Beer Original Brewery **Current Brewery** 

The Bishop's Tipple Gibbs Mew **Double Maxim** Vaux Lancaster Bomber Mitchell's Pompey Royal Brickwood's Royal Oak Eldridge Pope Waggle Dance

Vaux

Wadworth **Double Maxim Thwaites** Oakleaf Hanlon's

Wells



## Where Are They Now No 26



Patna, 1, Patna Place, North Road West, PL5 1AY



Number 1, Patna Place, was built in the middle of the nineteenth century, just after the arrival of the railway to the area. There is some indication that it may have been named after the Sikh wars of the mid 1840's, as a place named Patna is situated in northern India. However, records also indicate that the pub stood on the site of one of the largest cities of the ancient world, Pataliputra!

The pub itself opened at some time in the 1860's, with the innkeeper named as Georgina Pike in 1867. North Road West has been a major thoroughfare and used to be known

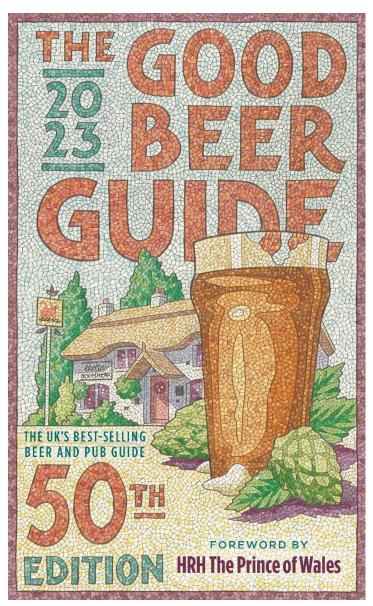
as Five Fields Lane. When publicans arrived here, they initially tended to remain for long periods of time, with only fifteen between 1867 and the arrival, in 1977, Dave Jennings, who remained until 1990.

It was situated close to the city centre, train station and university campus. Pool and darts were played, with occasional quizzes and live entertainment. Basket meals were served, as was St Austell Tribute until the pub closed in 2012. Sadly, the pub has been converted to domestic dwelling

(housing).







### 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 2023* to hand. To be published in October, it is now in its 50th 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 2023 book, please click the link <u>CAMRA's Good 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



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foreword by HRH The Prince of Wales



# 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.



On a bright and sunny Saturday morning in August, my mate, Del Boy, and I met in town to catch the Stagecoach no 2 bus to Mount Batten. Already on the bus was another friend, Gorgeous George, who had also brought his new friend with him, Jesse, a sixth month old Jack Russell cross. Jesse had us all licked!

We hadn't been to the Plymstock area "for a while", and needed a Tour Guide, and were very fortunate to have Biggles with us for the day! He joined us on the bus at Plymstock fire station, along with two beautiful young ladies, bringing our tour party up to seven, plus a boisterous young puppy dog!



Our first pub to visit was the Hotel Mount Batten (see photo left), situated on the point of the marina, water sports centre and water taxi terminal. There is an extensive outside area as well as very large bar and seating area inside. The food menu is large and varied, with three live beers on the bar – Draught Bass, St Austell Tribute and Dartmoor Jail Ale. I had an excellent pint of Jail Ale to start with, and joined the others outside on the large patio area. Shortly afterwards, we were joined by some nautical types who had come over on the water taxi from Fun City. Jesse loved it, and made some new friends

herself! Biggles was in his element, showing us his fishing skills, and some other rather tall stories!

From Hotel Mount Batten, we walked along the waterfront to the next pub, The Bridge Inn (see photo on the right). On offer here, were Bays Topsail, Otter Bright and St Austell Tribute. The bar is located at ground level, with an upper floor and balcony area. Again, we went outside to the patio area to enjoy the pleasant sunshine and my Topsail (I thought I'd join in with the nautical theme!). The food menu looked good, although is a little on the pricey side.



We then walked back up the hill to the main road, where Del Boy and I escorted the young ladies to the bus stop. Biggles directed the others to the Clovelly Bay Inn, a short ten-minute walk for them. I escorted the ladies down the narrow road into Turnchapel, and protected them from the cars racing up the hill at Mach 7 !!!!!!! That was my excuse anyway!



On offer at the bar were three St Austell beers, Anthem, Tribute and Proper Job, all of them in excellent condition. We again chose to enjoy the sunshine, sitting outside by the landing beach. Those tall stories reappeared for some reason, making some of us a little hungry, so off we staggered into our next port of call, the Bori!

Just up a few steps and across the road, the Boringdon Arms (see right) serves some

excellent live beer and cider, and an excellent value for money food menu. On the bar were Fuller's London Pride and Sharps Atlantic and Sea Fury, and the pub still offers a discount to card-carrying CAMRA members.





Again, our tour group went out to the garden and our tour guide, Biggles, sat with his friends in his personal table and throne room! He does know how to dine in style, doesn't he? As already stated, all the beers here were in excellent condition.

We were delighted to see that Martin The Bag had joined us, although he did state that he was in disguise and asked David Bailey not to photograph him, so I haven't!

We then walked around Hooe Lake to the next pub, the Royal Oak (see below). This is an excellent local's pub, with a large garden to enjoy alfresco drinking and dining. There were two ales available here, Sharps Atlantic and Dartmoor Jail Ale, and were again in very good condition.





After chewing the fat again in the garden, it was time to move on to the last pub on our tour, the Victoria Inn just up the road. Jesse had already dragged Gorgeous George towards home after he had a half in the Royal Oak. However, Del Boy and I also decided it was time for us to catch the bus back to Fun City, and we called it a day at about 1700.

Those who finished at the Victoria said that the Jail Ale was in fine form, but I was starting to turn into a pumpkin and made my way home.





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. And they now have to face the double whammy of extremely high energy bills to contend with.

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 and are enjoying the last few weeks of Summer – let us hope that we are able to enjoy what is left of 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 engaged its membership, and a full media campaign was activated. CAMRA has committed to have a consumer marketing campaign for cask ales during the month of September. Please see our branch website for details.



When you do go to the pub, please remember to be polite and courteous to all the staff – 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!