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EDITION

No 15



PHOTO – Fraser Reid is presented with the Branch Overall Pub of The Year Award at the Walkhampton Inn, Walkhampton, by branch Chair, Bob Holmes. Many congratulations to Fraser and The Team on their award!

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

We hope that you enjoy reading our news

Hop Off The Press

Hi Everyone,



I had a recent holiday break to Rhodes, Greece. Did you know that there are currently 129 active breweries in the whole of Greece, most of them only brew lagers. In recent years, however, there are a growing number of craft breweries, most of them being microbreweries. On the Island of Rhodes there are three breweries, two being commercial and the other a small microbrewery. Magnus Magistes Brewery started in 1980 and brew just two brands of lagers (Magnus and Knights beer, both at ABV 4.9%). VAP P Kougiou, who produce Zythos lager at ABV 5%.

But I want to tell you about the microbrewery that started in Oct 2022, run and owned by Alexandros Mazza. He spent three years at Plymouth University from 1999, studying Maritime Business and Law.

The brewery and restaurant bar are called "The Mule's Brew", which I visited on the 30th of October, and is based at Archaggelos. This approximately 20 miles south of Rhodes town. They brew six core beers – House beer a 4.5% traditional bitter-style beer, Pale Lager 4.5%, Weiss 5.0%, Pilsner 5.0%, Stout 5.0% and a lovely Red IPA 5.0%.

Alexandros told me, that currently a Masterbrewer comes over from mainland Greece to brew and replenish his stock which is kept in conditioning tanks in the brewery behind the bar. Alexandros and his assistant are both currently getting on-the-job training by this brewer to eventually brew themselves.



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 webmaster@plymouth.camra.org.uk

Branch Website Diary page [Branch Diary](#) (link)

November 2023

Sat 25th Visit Looe by public transport. Meet Plymouth Railway Station, 1030, to depart at 1043.
Thurs 30th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ.
No experience necessary. All welcome!

December 2023

Weds 27th Barbican Bimble starting at the Minerva, Looe Street, Barbican PL4 0EA at midday.
Thurs 28th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ.
No experience necessary. All welcome!

January 2024

Weds 10th Branch Social Meeting, 2000, at venue TBC. Check [Branch Diary](#)
Thurs 25th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ.
No experience necessary. All welcome!
Sat 27th Possible branch New Year meal, at lunchtime, venue TBC. Check [Branch Diary](#)

February 2024

Sat 24th Good Beer Guide Selection Meeting, 1200 for prompt 1230 start at the Fortescue, Mutley Plain PL4 6JQ TBC. Check [Branch Diary](#)
Thurs 29th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ.
No experience necessary. All welcome!

Up And Coming Beer Festival News

If you are the licensee and would like to advertise your local pub beer and/or cider festival, please email webmaster@plymouth.camra.org.uk and we will advertise your event free of charge on our website and in Drake's Drinker. Further details of all beer festivals listed here can be found on our website beer festival page – [Local Beer Festivals](#) (link)

Exeter Festival of Beer 2024 will take place from Thursday 18th to Saturday 20th January 2024. Details are here [Exeter Festival of Beer 2024](#)

The **Great British Beer Festival Winter 2024** will again take place at Burton Town Hall, Burton-Upon-Trent from Thursday 15th to Saturday 17th February 2024. Details are here [GBBF Winter 2024](#)

Star Shines In Falmouth

Saturday 14 October 2023 was a unique day in CAMRA Kernow's history, as members from all over Cornwall gathered at the Seven Stars, in Falmouth, to celebrate its 50 years in the Good Beer Guide.

During the pub's second annual beer festival, branch chairman, Vince Curtis, presented licensee Amy Bennetts with a certificate to mark its half century in the guide – a feat only matched by four other pubs in the UK. The pub was first mentioned in the second edition of the guide in 1975.

"Having missed out on a listing in the very first Good Beer Guide, there wasn't even a Cornwall branch at the time, it is now 50 in a row for the Seven Stars," said the branch chair.

The pub has seen seven generations of the same family running it since 1853. For 50 years until his death in 2011, it was run by Amy Bennetts' grandfather, ordained Anglican clergyman, Barrington Bennetts.

"This pub has been in the same family for five generations. Let's hope that Amy's children will want to continue this tradition when the time comes," said Vince.

Pictured below are licensee, Amy Bennetts, and CAMRA Kernow branch chair, Vince Curtis.



Campaigning *for you*

Real ale is just the start...

We support everything from **pubs, clubs** and *drinkers' rights*, to licensees and *breweries*, the list is endless. United in **the story** we all love, our **great tradition**.

So why not join us?

Save on beer when you visit the pub with our voucher and discount schemes. Plus save on entry to 100s of beer festivals too, just a few perks of our CAMRA membership.

Make our story part of yours.
Join at camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, *real ale*



Tavistock Tastings



On a fine Saturday back in March, our branch social was to take place in Tavistock, starting at midday in the **Tavistock Inn**. Your commentator could not arrive at the prescribed hour, so I contacted our Social Secretary to find out where was next. So far all normal proceedings, however the Social Sec couldn't make it because of a knackered knee; others on the list to contact were also out of the sampling, with the Chairman grappling Covid (again) and the Vice Chair with an emaciated wallet!

So clueless on anybody's whereabouts, your Branch Secretary proceeded to the **Tavi Inn** where the **Dartmoor Jail Ale** and **Timothy Tailor Landlord** had failed to hold on to any of the branch visitors. Tavistock is not a big town to search; however, rather than go on a solo pub crawl, I thought that the **Queens Head Hotel** would be a place that would eventually attract any other strays as the JDWs had a beer festival on! Sure enough, on arriving, I found someone else who had staked out the bar enjoying a pint from **Oakham Ales**. I joined him with one from **Tavistock Brewery**.

It wasn't long before others arrived, with reports from the **Union Inn** (**Doom Bar** only, with **Dartmoor Jail Ale** not to reappear until later in the spring), the **Stannary** (no real ale) and the **Duke of York** (no real Ale) and the **Cornish Arms**, with **St Austell Tribute** and **Proper Job** available and a spare pump.



Beers of note that day were from **Titanic** and **Adnams Breweries**, the complete list became a bit difficult to remember as I had abandoned notetaking during the proceedings!

I wasn't expecting to write this, so please accept my apologies for the vagaries! All the ales in the JDW festival we tried were in good condition, with the **Oakham Ale's** rated above the rest. I think! The more photogenic of the group are caught enjoying the occasion in the photo above taken in the Queen's Head Hotel.

Cheers,

Ian Daniels



Cask Marque Cellar Ratings



Pub-goers familiar with star ratings for commercial kitchens can now use a similar system to assess beer cellars. Cask Marque is rolling out star ratings for pub cellars and aims to assess 8,000 by the end of this year. From January this year, pubs must achieve a 4 or 5-star cellar to receive a Cask Marque award. Assessors believe it is the biggest driver of beer quality since the formation of Cask Marque 25 years ago.

Pubs that achieve the top ranking will be allowed to display a window sticker (pictured below) and all of the star ratings will appear on the CaskFinder app which is used 60,000 times a month. One of the first pub groups to endorse the scheme and act on the findings is **JD Wetherspoon** which has 95 per cent of its cellars with the top rating.



Wetherspoon Personal and Retail Audit Director, James Ullman, said “Real ale quality has always been extremely important for JD Wetherspoon and the beer and cellar hygiene audit has provided us with an excellent framework to improve in this area. This independent assessment has helped ensure we continue to serve excellent real ales and provide assurance to our customers that we are operating our cellars to the highest standards.”

Okells, on the Isle of Man, is also proud to have achieved 100 per cent 4 or 5 ratings in its 30 pubs.

Greene King has been using the rating system in its retail estate for the last 18 months to drive up standards and to focus the technical services team on quality solutions.

The Cellar Audit consists of an 11-point check list including cellar temperature, stock rotation, safe use of gas cylinders, clean beer lines and glassware, plus an inspection of the hygiene surrounding the glass washing and ice machines.

Cask Marque founder, Paul Nunny, said: “The industry has really embraced the idea of cellar inspections as a method of improving and communicating quality standards. The visit by one of our expert assessors is equivalent to a training session on best practice in the cellar. Great cellar management improves yields and quality and thus pub profitability.

Consumer research shows 76 per cent of cask ale drinkers would choose a pub based on its star rating. People are accustomed to seeing food hygiene ratings and will relate to the cellar star rating sticker as a sign of excellence in the handling and dispensing of beers in the outlet.

“All pubs that serve food have a star rating and it should be the industry’s aim to have every pub in Britain with a cellar hygiene rating.”



Real Cider & Perry



The Definition of Real Cider and Perry

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 chaptalized juices.

The word 'chaptalized', as used in the definition, refers to a process where the 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.

The following is a list of all known real cider and perry producers in Devon and Cornwall.

Axminster Craft Cider, Bollhayes Cider, Brimblecombe's Cider, Bulkamore Orchard Cider, Chucklehead Cider, Cockeyed Cider, Cornish Orchards, **Countryman Cider** (Milton Abbot, near Tavistock), Courtney's, Crackington Cider Co, Crispin's Cider, Cuckoo Valley Cider, Farmer Jim's, Find and Foster, Four Elms Cider, Fowey Valley Cidery & Distillery, Gould Ciders and Perries, Gray's Devon Cider, Green Man Cider, Gulval Goose Cider, Hancock's Cider, Haye Farm Cornish Cider, Haywood Farm Cider, Heron Valley Cider, Honey Wood Orchard, Hunt's Cider, Indicknowle Cider & Farm Shop, Kernowek Bevvies – Davvers Cider, Lyme Bay Winery and Cider, Mortestone Drinks Co – Shipwrecked Cider, Polgoon Vineyard and Orchard, Reddaway's Cider, Ridge and Furrow Cider, Ripe Cider, Rock Hill Cider, Rull Orchard, Sam's Cider Produced By Winkleigh Cider, Sampford Courtenay Cider, Sandford Orchards, Silly Buckers Cider, Skreach Cider, Smith Hayne Orchards, Sprywood Cross Cider, St Ives Cider, Touchwood Cider, Trevibban Mill Vineyard and Orchards, Trevor's Farmhouse Cider, Tucketts Farm Cider, Venton Devon Cyder, Wallen Down Farm – Cosdon Cider, Wasted Apple Co & Yarde Cider.

So What Is NOT Considered to be Real Cider By CAMRA?

Many of the most widely available brands of cider and perry do not meet the CAMRA definition of 'real'. This includes products like Bulmers, Westons, Thatchers, Lilley's, and Magners – which are either made from concentrated juice or chaptalized. However, the list of producers above is constantly being updated.



Visit to North Kent

After a couple of months of planning, booking transport and sorting accommodation, disaster struck at the eleventh hour for the Good Captain, meaning that I would be venturing to the South East with “Billy” in tow.

First call was, of course, London, then via London Victoria to Sittingbourne in Kent. Sittingbourne is famous for brick making where they are still made today (albeit on a smaller scale) and this would be my base for the four-night stay.



My B&B was a good 30-minute walk away from the centre and train station. En route, I passed The **Golden Hope** (see photos left and right, a JD Wetherspoon pub, which used to be the towns’ police station).

Opposite was a micro pub, **Donna’s Ale House**, but, according to the locals I spoke to, was closed due to the owner being on holiday. Never fear, as further down the high street was another micro pub: the **Yellow Stocks**.



After visiting The Yellow Stocks, I got further information on yet another micro pub in the area. It was a bit of a hike until I got to the **Paper Mill**, (see left) a well-known micro pub establishment opened about 10 years ago. It was run by a mother and son duo. They had a couple of live beers on offer, both of which were very nice: **Goachers Light and Brunt Mill Shivelight**.

The following day I took the train to Rochester, alighting prior at Chatham Maritime. A visit to the Historic Dockyard is a must. It is a bit of a walk, but I later found out there was a bus from the train station to the dockyard!

The actual dockyard is huge, so I went two days in a row as your ticket is valid for a whole year. The highlight was the three historic ships, all of which can be visited.

HMS Gannet is a historic steam and sail ship built in Chatham and launched in 1878. HMS Chavalier a WW2 destroyer and HMS Ocelot a submarine launched in 1962. It was the last submarine built at Chatham. All the ships can be visited but, for the submarine, you have to book a time slot at the entrance.

I visited all of them but if you are claustrophobic the submarine may not be a good idea. It is very cramped and navigating your way around the vessel is difficult to say the least. Basically, you were “nuts” to serve in the submarine service, though the food was said to be the finest in the armed forces. That would not have been enough for me.

After my first visit, I took the train to the next station Rochester, where I visited the **Wolfe and Castle** on the historic high street. There were quite a lot of people including a group from Holland enjoying the samples. Keg beer was the main offering, with loads of bottled beers also available.

Visit To North Kent



On my return to Sittingbourne, I popped into The **Yellow Stocks** (see left) which was very busy. A band was setting up in the outside beer garden. After a couple of drinks, I headed off to the Wetherspoon as it was on my way to my accommodation.

The following day, I again headed back to Chatham and Rochester. I visited the dockyard again as it is too big to see everything in one go. I visited The Ropery where they still make rope, though not on such a scale as in the sailing ship era. It is housed in a building almost 500 metres long.

After visiting the ropery, I popped into the **Nelson Brewery**, (see below) which is housed in the dockyard. Sirius, a session pale ale at ABV 3.7%, made with Kent hops, was lovely indeed. Bottle beers are also available.

I then took the bus back to the train station for a return to Rochester. This time I had more information regarding pubs to visit.

The historic high street is divided into two sections. I again visited the **Wolfe and Whistle**, then plotted other places to visit. After popping into Wetherspoon's for a bite to eat, I visited **Three Sheets to the Wind** (see below) micro pub, where I got some more valuable information.



The **Dead Pigeon** was next one on my list to visit, though it was really a sports bar type of establishment and only served keg beer. A short walk away was **Rams** micro pub, which is worth checking out, although you should check opening times.

On my last day, I headed off to Canterbury. It was a lovely day, and the city was extremely busy. A visit to the Cathedral is very tempting but due to the cost, I didn't go in and instead headed off to The **Bell and Crown** free house. Again, after asking a few locals, I got some more information of pubs to visit. The West Gate area is where most of them were.



Visit To North Kent



Pegasus tap room (above left) was visited, then, just up the road, **The Unicorn**, (above centre) was not too far away, then the **Thomas Tallis** ale house, then onto the **New Inn** (above right) free house, local CAMRA Pub Of The Year 2022. A splendid pub crawl.

This was a very enjoyable few days indeed. Then it was back to London on the high-speed Javelin service which reaches speeds up to 140 MPH, into St Pancras International station where a visit to the **Barrel Vault**, a JD Wetherspoon, is a must. It is one of the best-run 'Spoons I have visited. I was just in time to watch the women's football world cup final between England and Spain. Pity about the result though.

I had a great time in North Kent. It's certainly the place to visit if you like micro pubs.

Cheers, Phil Ward





Mixed Fortunes For Cask Beer



The new owners of **Parish Brewery**, Bruce Cooper and Charlie Gamble, will warm the proverbial cockles of your heart. They've bought the company in Burrough on the Hill, Leicestershire, not as a result of any dip in sales but because, after 40 years of hard brewing, founder Baz (Barry) Parish wants to hang up his mashing fork and take it easy. Bruce and Charlie say they will carry on Baz's legacy of brewing cask ales, including the legendary and awesomely strong 11.0% ABV Baz's Bonce Blower, writes **Roger Protz**.

"There's a huge mileage and heritage in Baz's products," the new owners say. "We're seeing a renaissance in cask-conditioned beer. If it's well looked after, there's nothing quite like a pint of real ale and we plan to expand our cask portfolio."

Parish is not a lone voice crying in the keg wilderness. In Surrey, **Hogs Back Brewery**, near Farnham, has launched a range of new seasonal cask beers to support its core range led by TEA (4.2%) or Traditional English Ale. The latest seasonal is Harvest Ale (ABV 4.0%), hopped with varieties grown on its own farm – Cascade, Fuggles and White Bine. It will be followed by Ratfink and Rip Snorter (ABV 5.0%), a ruby ale, and Blackwater Plum Porter (ABV 4.0%), made with the addition of real fruit.

Hog's Back MD, Rupert Thompson, says: "The debate about the future of cask ale has raged for as long as I can remember, but among our core drinkers there's still a strong demand for cask. We've rebuilt our on-trade presence post Covid, and pubs across Surrey, London and the South East are stocking our permanent and seasonal cask ales."

There's equally good news from bigger players in the field. Simon Webster, co-founder of **Thornbridge Brewery**, Derbyshire, says that "sales of Jaipur IPA and all our cask beers have rocketed since Covid by 30 per cent".

Thornbridge Production Director, Rob Lovatt, believes the success of his ales is due to using the finest ingredients: Maris Otter malt. "It's a heritage variety and more expensive, but worth it. We use whole flower hops rather than pellets or extracts, and our house yeast gives real depth of flavour. We prime all our casks with a dextrose solution to ensure the condition of our cask beers is superb."

You're in the Premier League with the likes of Timothy Taylor and Robinsons. **Timothy Taylor**, in Yorkshire, brews 70,000 barrels a year, of which Landlord Best Bitter (ABV 4.3%) accounts for 80 per cent of production. It's now the second biggest-selling cask ale in the country: fears for my well-being prevent me from saying which is number one.

Taylor reports that sales of Landlord and its other cask ales are now back to pre-Covid levels. The same good news comes from the other side of the Pennines, where **Robinsons Brewery**, of Stockport, says sales of its cask beers have also recovered well from the pandemic and lockdowns. As Robinsons brews 80,000 barrels a year and owns some 250 outlets, that's a lot of beer going into a large number of pubs.

This positive news on the cask beer front has been over-shadowed by the appalling behaviour of the national giants. **Heineken** has closed the **Caledonian Brewery**, in Edinburgh, home to the award-winning Deuchar's IPA (ABV 3.8%), while the **Carlsberg Marston's Brewing Company** (CMBC) has gone on the rampage, closing **Jennings Brewery**, in Cumbria, **Wychwood**, in Oxfordshire, and most recently, **Ringwood** in Hampshire, whose beers include Old Thumper (ABV 5.6%), CAMRA's Champion Beer of Britain in 1988.



Mixed Fortunes For Cask Beer



The closure of **Ringwood** is bizarre. CMBC says the brewery is in a residential area that makes expansion difficult. But Ringwood is on the site of a 19th-century brewery, called Tunks, that was bigger than Ringwood. It's set well back from a road junction, and I have no doubt that in Victorian times the residents would have made their views known if they objected to a brewery in their midst.

In spite of its concern for today's home dwellers, CMBC is putting **Ringwood** up for sale and is perfectly happy for the brewery to remain in a residential area. The bosses of CMBC are in danger of disappearing in a cloud of ambiguity.

Both **Heineken** and **CMBC** blame the need to close or sell their plants on the grounds of falling sales of cask beer. Sales would not be falling if these giant companies, whose main and over-arching interest is lager, had the commitment to cask ales shown by the breweries mentioned above.

Not just commitment, but passion as well. Cask ale is special. It demands skill, professionalism, and a little love, too, to make beer that leaves the brewery unfinished, but reaches maturity in the pub cellar, where it has to be nurtured and nurdled to reach perfection in the glass.

Baz Parish, for 40 years, devoted himself to cask beer. All brewers should honour him, follow in his footsteps and wish him a well-deserved retirement.



Roger Protz





When Smoke Meets Fire

With the night's drawing in and a crispness in the air, thoughts are turning to stouts, porters and dark beers as the pairing companions to hearty, roasted meat or vegetable dishes. In the States, American craft brewers are taking beer pairings to new heights by exploring the interplay between wood, fire and smoke on food paired with beer, particularly dark brews.

Types of wood, and how they are used, play the same role in food as hops in beer. Wood ignites at between 260-370 degrees Celsius, and as the temperature rises to between 370-540 degrees Celsius, the action of cooking takes place. When gases from wood escape without burning, smoke is formed, but if a fire is too hot, or the smoke too assertive, it can impart bitter flavours. Wood can impart different flavour notes on food depending on the time, temperature, ignition point and smoke in a similar vein to a brewer adding different hop varieties to the kettle. Imagine a gentle, light touch of smoke akin to the subtle hop notes in a Kölsch, the intensity of oak resonating with an IPA or the roasted, charred notes reminiscent of a stout or porter.

Grilling food over flame brings out the Maillard reaction, a complex series of chemical reactions between amino acids and reducing sugars that produce a sweet, caramelly, seared flavour as found on the char of a roasted or grilled duck breast, steak or burger. Roasted malts found in porters and stouts undergo the same chemical reaction and thus pair well with these types of food. The Maillard reaction creates unique flavours in both beer and food – put the two together and the flavour profile is greatly enhanced. Grilling over wood-smoked flame will heighten the depth of flavour and different woods – such as ash, birch, oak, cedar, maple, hickory or juniper – will impart subtle flavour differences to each dish. Note, cooking over a naked flame may not be advisable to do at home!

Stouts, porters and brown ales bring intensely deep, dark, rich flavours such as barrel-aged bourbon, vanilla, chocolate, coffee and sometimes a smoky aroma. Dishes that work well include those with roasted fats as well as the iron content and minerality found in red meats. When pairing, use ingredients that can hold up to these stronger styles of beers. Even though the beers may taste like deeply roasted grains with dark chocolate or espresso notes, they're often lighter on the palate than you think, so try foods like roasted nuts, braised meats, vegetables and chocolate desserts.

Beer examples: brown ale, imperial stout, Irish dry stout, milk stout, porter, schwarzbier.

Food suggestions: ribs, burgers, barbecue, grilled vegetables, spicy foods, chocolate.

Brewers Association, executive chef and beer pairing expert Adam Dulye said: "Exploring the idea of how wood, fire and smoke impact pairings and flavour is the next step in beer-food pairing. All too often we talk simply about an ingredient when the cooking methods, especially the selections of wood available, are as important as the beer you choose to serve with the course."

The interplay between American craft beer, smoke, fire and food was recently put to the test at a London restaurant where each course was either smoke-infused or cooked over wood. Each beer was chosen to harmonise with the flavours and cooking methods of the foods.



When Smoke Meets Fire

Here is a selection:

- trout lightly smoked over juniper branches with three-month aged caviar smoked over oak, and a crisp, light pilsner to accompany the subtle smoky notes of the fish
- sea bream, dry-aged for nine days with fermented datterino (tomato) and 25-year-old balsamic vinegar with a hazy IPA bursting with tropical fruit notes and resinous dankness
- garden salad of smoked agria potatoes, mizuno (miso), edamame beans and East Sussex sansho pepper with a lush, tropical, citrus hop, hazy IPA
- yellow tail with a citrus and castillo coffee sauce with a robust porter. Bitter coffee notes in the sauce enhanced similar ones in the beer. The acidity from the lime-based sauce was counter-balanced by the malty sweetness of the porter.
- Kagoshima A4 black cattle sirloin with sudachi dashi paired with a smooth and creamy brown ale
- cauliflower baked under ash with rokko miso and nori with a Scotch ale aged in single-malt whisky barrels. Notes of caramel and subtle smoke harmonised with the smoky flavours of the vegetable.
- Amalfi lemon tart, almond base, oak “burnt” meringue with a pineapple and vanilla cream ale.

American craft beer is available from online retailers such as Athletic Brewing, Sierra Nevada, Beers of Europe, Beer Merchants.com, bottle shops, off-licences, supermarkets and select pubs and bars.

www.brewersassociation.org www.craftbeer.com

Lotte Peplow is the Brewers Association American Craft Beer ambassador for Europe.





Plymouth CAMRA Archives

The Plymouth CAMRA branch website now includes a dedicated Pub, Brewery and News Archive, which can be accessed from this link, [Pub, Brewery and News Archives](#) (link).

We have made the navigation as simple as we can and provided the Pub, Brewery and News Archives as separate areas to make your search much easier to achieve.

1. The [Brewery Archive](#) (link) contains all known former (defunct) breweries of the South West of England as far as we know. They are listed by CAMRA Good Beer Guide County. Login is not required to view these details. If you know of any errors or omissions, please email webmaster@plymouth.camra.org.uk with details.
2. The Pub Names Archives are available in three parts:
 - 2.1 [Pre WW II Plymouth Pubs](#) (link) which contains all the pubs known to be trading in the three towns of Devonport, Stonehouse and Plymouth. These are listed by the type of alcohol license held at that particular period of time, and also shows the pub owner at that time. Login is not required to view these details.
 - 2.2 [Lost Pubs of Plymouth](#) (link) is a selected list of those pubs lost to the branch since about 1994. This includes pubs that have been converted to another use, such as a shop, student or domestic housing or have been demolished. Login is not required to view these details.
 - 2.3 [Plymouth CAMRA Pub Name Archive](#) (link) contains over 1 300 pub names known to have been used the Plymouth CAMRA branch area. These are listed alphabetically in four lists and has taken many, many years of research so these lists require CAMRA member login to view – sorry!
3. The [Pub and Brewery News Archive](#) (link) currently shows all of our previously published pub and brewery news items since June 2015. In time, we hope to add news items from earlier than this.



Pub Heritage Updates 3



CAMRA's Pub Heritage Group shares news and updates about pubs with historically significant interiors across the country. Visit their website at <https://pubheritage.camra.org.uk> for more details.

New grading system for Real Heritage Pubs

The **CAMRA Pub Heritage Group** has adopted a revised method for grading buildings identified as Real Heritage Pubs. It has moved away from the former National Inventory (NI), Regional Inventory (RI) and Some Regional Interest (SRI) categories to a star rating system within a single National Inventory of Historic Pub Interiors.

Three Star Pubs are those of exceptional national historic importance. They will have stayed wholly or largely intact in terms of layout and fittings for the last 50 years or retain rooms or features that are truly rare or exceptional (or display a combination of the two). Around 300 pubs are in this category, comprising of most of the former NI and some of the RI pubs which have been promoted.

Two Star Pubs are of outstanding national historic interest. They have interiors where the intactness, rarity or exceptional features are somewhat lower than the Three Star pubs. RI pubs close to the intactness of former NI and some ex-NI pubs are in this category.

One Star Pubs are of special national historic interest. They have either readily identifiable historic layouts or retain rooms or features of special interest, but more significant changes are allowable than the first two categories. These are largely ex-Regionally Important, though the best of the Special Regional Important pubs, are also included.

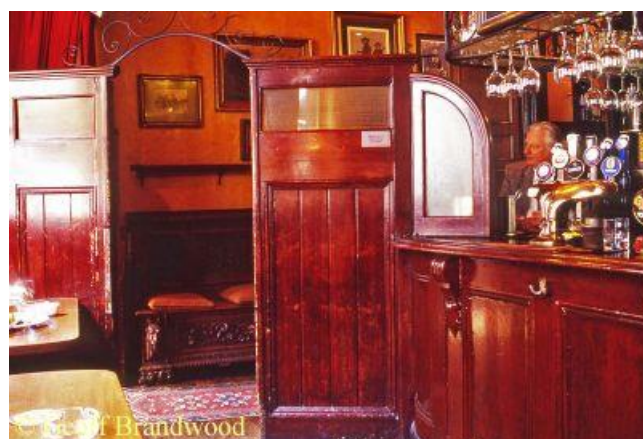
Three Star Heritage Pubs – Latest Updates



© Michael Slaughter LRPS

Devon, DREWE ARMS, Drewsteignton. Good news to report that the community buyout of this wonderful village pub is now moving forward swiftly. On the 28th August the community group announced that their offer had been accepted by Stonegate. They are hoping to raise £600,000 to enable them to complete the purchase and make necessary repairs. Originally the deadline for the share issue was the 29th October but now the Drewsteignton Community Society extended that deadline until the 12th November to help get them over the line and capitalise on recent national press & TV coverage. So far, they have raised an impressive £503,000. Their target is £600,000 to buy the freehold, undertake necessary works and prepare the pub ready for opening, which they hope will be by Christmas.

Greater London Central, GUINEA, Mayfair. Tim Havill reports that Youngs, who have run the Guinea since 1888, have renewed their lease for a further 30 years. Run as the Guinea Grill since 1952 and specialising in grass fed beef steaks, they are now expanding next door into what was the Sladmore Gallery to increase dining capacity. The pub retains Victorian fittings and screens, and Youngs have stated that the entrance to the new dining area from the existing will be very discreet in order to conserve the heritage and character of the Guinea.



© Geoff Brandwood



Pub News

Pub News

Shelly and Martin Jones are back in charge at the Minerva Inn, Barbican – welcome Home! The pub is available To Let, from Red Oak Taverns. We understand that it may well be taken back into being a Tied House if nobody takes the pub over from February 2024. The Gipsy Moth, The Hoe, closed in September for refurbishment and is now under new management. The former Waterloo Inn, Devonport, has been formally closed as a pub on What Pub following confirmation that a change of use from public house into living accommodation. The Exchange, Ivybridge, closed for a £210, 000 refurbishment and re-opened under the Craft Union branding on Friday 27th October under the management of Dave and Chris (sorry no surnames). Another Ivybridge pub, the Trehill Arms, also closed recently and re-opened on Friday 25th August under new management. Does anyone know if they have reopened yet? Sadly, Too Hoppy, Tavistock, closed on 30th June. The Blacksmiths Arms, Lamerton, is undergoing refurbishment. The Swallow, Bretonside, no longer serves live beers (real ales). Does anyone know what ales are regularly available in the Chaddlewood Inn? The Peter Tavy Inn is now regularly serving two **Tavistock Brewery** ales. The licensee of the Royal Oak, Meavy, Stephen Earp, left the pub in early November – we wish Stephen all the very best for the future. The pub is currently closed until a new tenant can be found. The Vessel, Exeter Street, held a Cask Ale Evening in October, with beers from **Ideal Day Brewery**, St. Mellion, Saltash, Cornwall. The Copper Penny Inn, Chipshop, now opens Mon – Sat 1700 – 2300, Sun 1200 – 1500. The Plume of Feathers, Princetown, reopened in July and is serving excellent live beer (real ales), including Dartmoor IPA, Legend and Jail Ale. The Tavistock Inn (Tavy Inn?), Tavistock, is under new management wef 01/11/23. The sign advertising for a new publican for the Volunteer, Yealmpton, has been taken down (or has fallen down!). There are new licensees at the Seymour Arms, Greenbank, Danielle and Simon Parker. 1620 Pub & Eatery, Notte Street, Barbican, is now trading as Desire, an Italian restaurant and bar. It is unknown if live beer (real ale) is available. However, it is not open on Monday, Tuesday or Wednesday, so it is unlikely.

Beer Scoring

We have received a total of 1674 beer scores for the period from 1st April to 31st October 2023 for 109 different pubs, submitted by 79 members from 38 branches, including 20 Plymouth branch members. The Plymouth members submitted 1664 beer scores; 59 non branch members submitted 309. As well as Plymouth, these members came from branches including Bath, Cardiff, Cornwall, Exeter, Leicester, Nottingham, Oxford, South Devon, Swindon and Worcester.

Thank You all very much! Beer Scoring informs the Branch that those named pubs are open and serving cask conditioned Live Beer (real ale), or not, if zero scored. It also helps us to monitor the quality and consistency of the Live Beers (real ales) available, and it helps us to keep What Pub as up-to-date as possible.





Pub & Brewery News

Cider News

The Real Ale, Cider and Perry Campaigns Committee, of CAMRA, have issued a new list of known real cider and perry producers. Following this, the list of cider pubs in the branch area has now been updating and numbers 56.

The list of Devon, Cornwall and Somerset producers are in the latest edition of Drake's Drinker. The branch website Devon Cider Producers page has been updated. Rock Hill Cider is listed, but there are no known details for them – the Deputy Regional Cider Coordinator is investigating.

Plymouth CAMRA LocAle Scheme

There are currently 68 establishments listed as being accredited to the Plymouth CAMRA LocAle Scheme following the closure of the Brewery Tap, Stonehouse. These are listed on the branch website. The Odd Wheel, Wembury, and the Plume of Feathers, Princetown, may join the scheme soon with new licensees at the helm.

CAMRA Member Discount Scheme and CAMRA Voucher Scheme

There are currently 11 establishments listed as being members of the CAMRA Member Discount Scheme, after the Seymour Arms and Fareham Inn ceased selling live beers, and a further nine which are part of the CAMRA Voucher Scheme, making 20 in total. Please give these pubs your support if/when you go out!

Planning Applications

23/01287/FUL. Change of use from dance studio (Class E) to brewery and tap haus (Sui Generis) inc. creation of rear beer garden and installation of extraction system | 4 - 8 Sawrey Street Plymouth PL1 3LA. A decision is believed to be made on 21st November 2023.

Cask Marque Accreditation

There are no pubs that we are aware of having gained OR lost CM accreditation recently.





Pub & Brewery News

Brewery News

Details of all known breweries in the UK are stored on the CAMRA Brewery Database – Pilgrim. This is where The Campaign maintains details about all known UK breweries and the beers that they brew, and includes details such as the brewery shop, visitor centre and tap rooms.

Steel Brew (SW) Limited (BLO Bob Holmes): It is believed that the brewer from Bulletproof is currently brewing beer for Steel Brew on their plant in RWY, along with his own beer occasionally.

Tavistock (BLO Vacant): The brewery supplied beer to the JDW Devon Real Ale Festival in May. If any member wishes to volunteer to be the Brewery Liaison Officer, please contact the branch Vice Chair, Ian Dickinson, for details.

Skinner's Betty Stogs, Porthleven, Lushington's and Cornish Knocker beers have started to reappear in The Trade in Plymouth. However, it is believed that the former brewster has now left the company, reasons unknown.

Stannary Brewery (BLO Ian Daniels), Tavistock, will shortly be moving to larger premises within the Pixon Trading Centre in Tavistock.

New Lion Brewery, of Dartington, suspended brewing back in May and now appear to have ceased brewing beer due to the huge costs of utilities and raw ingredients.

Bulletproof Brewing (BLO Alan Warden) are actively seeking a new brewing site, the premises of the former Octagon Brewery, just off Union Street in Stonehouse, subject to planning approval. They also plan to open a new Tap Room on that site, whilst maintaining their Tap Haus in Mutley.

Summerskills (BLO George McCarron) are supplying the last cask of their excellent beer, Bravo Zulu, to the Queen's Arms, Brixham, for their beer festival soon.

The Origins of Selected Beer Names Five

Great Cock-Up Porter (**Hesket Newmarket**) – Cumbrian fell

Heart of Oak (**Oakleaf**) – Royal Navy marching tune

Hemlock (**Castle Rock**) – an ancient rock formation near Nottingham

Humpty Dumpty (**Humpty Dumpty**) – a class of steam locomotive

JHB (**Oakham**) – Jeffrey Hudson, a favourite of King Charles I, who hailed from Oakham, original home of the brewery.

Kiss (**Harvey's**) – a sculpture, by Auguste Rodin.

The Leveller (**Springhead**) – radical, reforming Parliamentary group during the English Civil War.

Melton Red (**Belvoir**) – Marquis of Waterford, who "painted the town (Melton Mowbray) red" in 1837.

Monkman's Slaughter (**Cropton**) – Colin Monkman (barley farmer) and Colin Slaughter (brewer).

Old Freddie Walker (**Moor**) – veteran mariner in the brewer's village.



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 November 2023.

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 Edgumbe 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
Prince Maurice, 3 Church Hill, Eggbuckland PL6 5SR
Providence Inn, Providence Street, Greenbank PL4 8JQ
Pub On The Hoe, 159 Citadel Road, The Hoe PL1 2HU
Stoke Inn, 43 Devonport Road, Stoke PL3 4DL
Swan Inn, 15 St Andrews Street, City Centre PL1 2AX
Tamar, 1-7, Morshead Road, Crownhill Plymouth PL6 5AD
Thistle Park Tavern, 32 Commercial Road, Coxside PL4 0LE
Union Rooms, 19 Union Street, City Centre PL1 2SU
West Hoe, 24 Bishop's Place, The Hoe, PL1 3BW

Plympton

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

Plymstock

Drake's Drum, 19 Radford Park Road, PL9 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



Public Transport



Local Bus Companies

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

Plymouth CityBus

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

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

Please email customer.services@plymouthbus.co.uk

Stagecoach South West

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

Telephone 01392 427711,

disability helpline 01392 889749

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

Please email southwest.enquiries@stagecoachbus.com

Tally Ho Coaches

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

Telephone 01752 893480 or 0333 456 0231

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

Please email info@tallyhocoaches.co.uk

Country Bus

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

Telephone 01626 833664

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

Please email info@countrybusdevon.co.uk

Train Companies

Great Western Railway

Write to:- Freepost, GREAT WESTERN RAILWAY CUSTOMER SUPPORT

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

Cross Country Trains

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

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

Traveline South West Journey Planner

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

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

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



Branch Contacts

Branch Contact	Ian Daniels, 01822 616861 contact@plymouth.camra.org.uk
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Secretary	Ian Daniels, secretary@plymouth.camra.org.uk
Pub Campaigns Coordinator	Post Vacant – please contact Vice Chair pubnews@plymouth.camra.org.uk
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DD Editor	editor@plymouth.camra.org.uk

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Plymouth Trading Standards

Tel 01752 304147

trading.standards@plymouth.gov.uk

Devon and Somerset Trading Standards

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

tsadvice@devon.gov.uk



What? Pub

To help the unpaid volunteers to try and keep up with news about what pubs may be able to provide during the current difficult trading 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:-

“The pub is now open on Tuesdays to Sundays only, from 1200 until 1400, and 1700 until 2100. See Facebook/Pub Website for full details”.

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

About | Location | Submit Updates | Nearby

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

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

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

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

Features

- Real Ale Available
- Cask Marque Accredited

Beer Brands Owned By Heineken.

Adelscott, Affligem, Amstel, Beamish, Bintang, Caledonian, Ciney, Cruzcampo, Dos Equis, Dreher (Italy), Edelweiss, Fischer, Furstenberg, Gosser, Hacker-Pschorr, Hapkin, Heineken, Krusovice, Kulmbacher, Lapin Kulta, Maes, Moretti, Mort Subite, Murphy's, Newcastle Brown, Paulaner, Pelforth, Sagres, John Smith's, Sol, Starobrno, Tatra, Tecate, Tiger*, Warka, Wieckse Witte, Zipfer and Zywiec.

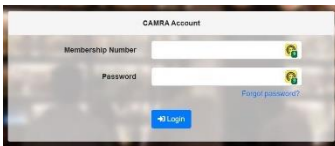
* joint venture

CAMRA Members

Could You Be Missing Out?

As a CAMRA member, are you receiving updates and information about what's going on in your local branch area? Plymouth CAMRA regularly send out emails with news of branch events, such as branch social meetings, tasting panel social events, pub crawls and days out by public transport. If you're not receiving these, there could be a few reasons why.

1. Is the email address CAMRA has for you, correct?

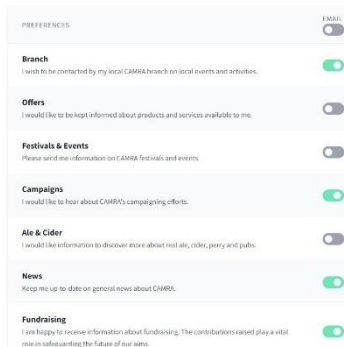


To check, go to the main CAMRA website, <https://camra.org.uk/> and click on LOGIN in the upper right-hand corner where you sign in with your CAMRA membership number and your password. Then click **My Membership** and then **Personal Details** to check which, if any, email address is listed. If you do not know your password, enter your membership number and then click "Forgot Password". Alternatively, you could navigate directly to <https://password.camra.org.uk/>. If you have logged an email address, a temporary password will be emailed to you. If you have not logged an email address, you will need to contact CAMRA Membership by phone.

2. Have you opted out of marketing emails?



Many of us tend to opt out of receiving these when we sign up to a new site, but in this case, it could mean that you're not receiving our news. To check, log in to your CAMRA account as above, and click **Marketing Preferences**.



Make sure the top email button for Branch Communications – "I wish to be contacted by my local CAMRA branch on local events and activities" – is green and check down the list to check what other news is available from CAMRA HQ. Please note that we do not currently send out any postal or SMS communications.

3. Finally, if both of these are correct and you still think that you are missing emails, don't forget to check your Spam Folders or any blocked senders.

If you have any questions, please contact our membership secretary, Dan Scott, on membership@plymouth.camra.org.uk



Real Cider & Perry Producers

The following producers are known to produce real cider and perry, as defined by CAMRA – see definition on page 9. One of the producers – **Countryman Cider** – is located in our branch area. Go on, give Countryman a try the next time that you're in the pub!

Devon (35 producers)

Axminster Craft Cider, Bollhayes Cider, Brimblecombe's Cider, Bulkamore Orchard Cider, Chucklehead Cider, Cockeyed Cider, **Countryman Cider** (Milton Abbot, Tavistock), Courtney's, Crispin's Cider, Farmer Jim's, Find and Foster, Four Elms Cider, Gray's Devon Cider, Green Man Cider, Hancock's Cider, Heron Valley Cider, Honey Wood Orchard, Hunt's Cider, Indicknowle Cider & Farm Shop, Lyme Bay Winery and Cider, Mortestone Drinks Co – Shipwrecked Cider, Reddaway's Cider, Ridge and Furrow Cider, Rock Hill Cider (TBC), Rull Orchard, Sampford Courtenay Cider, Sam's Cider Produced By Winkleigh Cider, Sandford Orchards, Silly Buckers Cider, Smith Hayne Orchards, Sprywood Cross Cider, Tucketts Farm Cider, Venton Devon Cyder, Wallen Down Farm – Cosdon Cider, and Yarde Cider.

Cornwall (18 producers)

Cornish Orchards, Crackington Cider Co, Cuckoo Valley Cider, Fowey Valley Cidery & Distillery, Gould Ciders and Perries, Gulval Goose Cider, Haye Farm Cornish Cider, Haywood Farm Cider, Kernowek Bevvies – Davvers Cider, Polgoon Vineyard and Orchard, Ripe Cider, Skreach Cider, St Ives Cider, Touchwood Cider, Trevibban Mill Vineyard and Orchards, Trevor's Farmhouse Cider, Wasted Apple Co and Westward Farm Dry Cyder (Isles of Scilly).

Somerset (61 producers)

Ad Astra Cider, Barley Wood Orchard, Beard & Sabre, Bennetts Farmhouse Cider, Bere Cider Company, Blackmore Vale Cider, Branch Cider, Bray's Cider, Bridge Farm Cider, Burrow Hill Cider Farm, Chant Cider, Cider Syndicate (The), Crafty Nectar – own brand ciders, Crest Cider, Crossman's Farmhouse Cider, Dick Willows Farm, Dowding's Cider, Ex-Press Cider, Ganley & Naish, Ham Hill Cider, Harry's Cider Company, Heck's Cider Farm, Honey's Cider, Iford Cider, Impens 8 Cider, Kicking Goat Cider, Lawrence's Cider, Letchford's Cyder, Loader's Cider, Moons Cider, Nempnett Cider – Piglets Choice, Newt in Somerset (The), Parrett Cider Company (The), Parson's Choice Cider, Pennard Organic Wines and Cider, Perry's Cider, Pilton Cider, PULPT Cider, Rawlins Family Cider, Rich's Farmhouse Cider, Ridgeway Cider, Secret Orchard Cider, Sheppy's Cider Farm, Smith and Evans Wine – Half Moon Cider, Southdown Cider, Stone Broke Cider – Hewletts Mill, Taunton Cider, Tor Cider Company, Torre Cider Co, Tricky Cider, Wadys Cider, Watchet Cider Company, Wattles Cider, West Croft Cider Farm, Wilcox Cider, Wild Cider, Wild West Cider, Wilding Cider, Wilkins Cider and Worley's Cider.





Plymouth CAMRA POTY

Plymouth Pubs of The Year 2024

Voting for the Plymouth branch Pub Of The Year (POTY) 2024 will open on Friday 1st December 2023. This competition is only open to Plymouth CAMRA branch members. Members may submit their votes either by post or via email to the addresses shown on the voting form. Please use your full name and your membership number to validate your vote. Joint members are asked to state "Joint Member" on the voting form. Voting will close at 1800 on Friday 29th December 2023.

Branch members can vote for their top three pubs serving good cask conditioned live beer, their top pub serving good real cider and perry, and a club serving good cask conditioned live beer and/or cider and perry.

We run the City POTY, the rural POTY, the Cider POTY and the Club of The Year competitions. Pubs administered by Plymouth City Council are within the City area for competition; pubs administered by councils other than Plymouth City Council are in the Rural POTY competition area.

Once voting is closed, we will have the top pub from the City area and the top pub from the county area, which will be joined by the highest average beer scoring pubs from those areas, plus the top two cider pubs (straight vote by members) and top two clubs (also straight vote by members) will go forward to the final judging. These eight finalists will be announced on the official Plymouth CAMRA Facebook page from New Year's Day.

Final Judging

We try to be as fair as possible to all pubs; pubs within the city are likely to receive more customers than a village pub, for example. To help us to do this, we will use the official CAMRA Pub of The Year judging forms. Any Plymouth CAMRA member can help us to judge the finalists. All we ask is that volunteer judges visit both pubs in a category, ie both City pubs or both cider pubs. You do not have to visit all eight pubs, although that would be really helpful to us!

We will total up all judges scores for each finalist and divide the total score by the number of judges to give an average score for that pub. The pub with the highest overall average will be the branch POTY. We will also gain the City, Rural, Cider and COTY winners and runners up.

POTY Voting and Judging Forms

Branch Members MUST sign in to be able to download the Voting Forms. Sign in with your CAMRA Membership Number and your password. Voting Forms will be available from Friday 1st December. Completed voting forms must be returned to branch officers by 1800 on Friday 29th December 2023, by post or via email.

Judging Forms will be available from Monday 1st January 2024. Completed Judging Forms must be returned to branch officials by midnight on Wednesday 31st January 2024.

Full details of our POTY Competition can be found [HERE](#) , with links to the voting and Judging Forms. There is also a link should you have forgotten your password.

CAMRA campaigns for real cider and perry



Campaign
for
Real Ale



Real cider and perry grows on trees

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

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



Traditional British Beer Styles No 26

48. 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.

49. 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).



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

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



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

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

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


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

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

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

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

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



WHAT?UB

Welcome back, Steve | [Logout](#)


[Home](#) [About](#) [Search](#) [Beer Scoring](#) [Branches](#) [Add Pubs](#) [Feedback](#) [FAQs](#) [Plan](#)

[Search](#) > Fortescue Hotel

Fortescue Hotel

37 Muley Plain
Muley Plain
Plymouth
PL4 6JQ

View on [Map](#)

 (01752) 660673




Opening Hours
11-midnight; 12-11 Sun

Meal Times
12-3.30 Sun only

Owner
Original Pub Company



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

Regular Beers
This pub serves 4 regular beers.




View on [Larger Map](#)

Location

-  Close to Railway Station
-  Close to Bus Routes

[Get New References](#)

Submit Beer Scores

Date of visit:
 / / 

Score (0-5):

Brewery:


Beer:

[Show advanced options](#)


[Submit Score](#)

Nearby Pubs


[See All](#)




[Dog & Duck](#)
Plymouth
[Read More](#)



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



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



[Boomerangs](#)

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

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

35



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 November 2023.

DISCOUNT	PUB NAME	ADDRESS
	Boringdon Arms	13 Boringdon Terrace, Turnchapel PL9 9TQ
	Bread 'N' Roses	62 Ebrington Street, City Centre PL4 9AF
	Dolphin Hotel	14, The Barbican, PL1 2LS
	Fortescue Hotel	Mutley Plain, PL4 6JQ
	Gipsy Moth	159 Citadel Road, The Hoe PL1 2HU
	Golden Hind	Mannamead Road, PL3 5RJ
	Horse and Groom	Exeter Road, Bittaford PL21 0EL
	Jack Rabbit	7-9 Howeson Road, Derriford PL6 8BD
	London Inn*	8, Church Rd, PSM, Plympton PL7 1 NH
	Minerva Inn**	31 Looe Street, Plymouth PL4 0EA
	Olde Plough	Fore Road, Bere Ferrers PL20 7JG
	Tamar	Morshead Road, Crownhill, PL6 5AD
		10p/pint
		10%/pint
		15p/pint
		10% pint & half
		20p/pint real ale
		10%/pint & half
		10p/pint, 5p/half
		20p/pint
		See below
		See below
		10%/pint, real ale and cider
		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, TBC.

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

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

Key:

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

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



Traditional British Beer Styles No 27

50. English Porters, ABV 4.0% and above

The original choice of London's market and dock workers was a blend of three beers. The style has changed constantly since its advent and remains ambiguous even today. **A varied style.**

From a light-chestnut to a black-edged deep brown, English porters have a vast and varied style guideline. Generally, less full-bodied than a stout, some push even this boundary. Typically, an off-white head may approach tan, and generally has decent weight and retention. The texture is soft and smooth, with just enough carbonation to leave a dry, malty, bready finish. In many examples, there are caramel, toffee, chocolate, and light coffee notes – all blended eloquently with the malt core. With its reasonably light alcohol content, this is a perfect partner for hearty dinners of grilled and roasted meat.

Three examples of this style:

Elland Brewery 1872 Porter ABV 6.5% – a sweetish roast chocolate malt taste leads to a long-lasting roasted, slightly bitter, dry finish. Winner of many awards.

Summerskills Brewery Plymouth Porter ABV 5.0% – strong sweet chocolate aroma, flavours of chocolate and toffee. The aftertaste dies off quickly, but this is a nice drinkable sweet Porter.

Tintagel Brewery Poldark Ale ABV 4.5% – brown strong mild with malt aroma. Assertive malty flavour with stone fruits, dates, sweet caramel, smokiness, and a citrus edge.

51. Baltic Porters, ABV 5.5% and above (to approx. 10.5%)

Originally brewed in England, this beer was exported to countries in the Baltic and Scandinavia, and then adopted by its recipients and crafted into what it is today. **A hardy traveller.**

This dark smooth beauty was brewed bigger and bolder in order to survive the journey from England to the Baltic countries. Since the original journey, however, it has become a distinct, stand-alone style. Dark mahogany to black in colour, it is smooth, full-bodied and almost coating – nearing stout in character. The malt-forward introduction can be a bevy of flavours: caramel, chocolate, roasty notes, liquorice, raisins, prunes and molasses. There is no flavour from the hops, but a balance and a bitterness is attained in their presence. It is sweet on the finish and, overall, a velvety treat. Unknown to many, Baltic porters are worth discovering.

Three examples of this style:

Green Jack Brewery Baltic Trader Export Stout ABV 10.5% – based in Lowestoft, a major port for the Baltic. This beer uses roasted barley and chocolate malt and has dark fruits, chocolate and peppery hop notes (bottle).

Teignworthy Brewery Russian Porter ABV 10.5% – an extra rich, dry, liquorice flavour, with a smooth marble finish (bottle).

Hopshackle Brewery Baltic Porter ABV 7.0% – intensely fruity, with blackberry and lemon flavours, with dark chocolate and peppery hop notes (cask).

Pub Heritage Updates 3

CAMRA's Pub Heritage Group shares news and updates about pubs with historically significant interiors across the country, continued from page 19. Visit their website at <https://pubheritage.camra.org.uk> for more details.



West Midlands, ROMPING CAT, Bloxwich. The tenants of the Rumping Cat, who had been there for five years, left on 13th August after being forced to quit with 7 days' notice by owners Marstons in what appears to be a particularly acrimonious split. The Rumping Cat remains open under temporary management with Marstons seeking a new licensee.

North Yorkshire, TAP ON THE TUTT, Boroughbridge. A new 3* star pub? Fear not, this is the new name of the Three Horseshoes, a well-preserved inter-war roadhouse, which has now opened under new management - the Tutt being the river on which the town sits. Always a bit worrying when the name of a pub is changed as can herald other changes! – so any updates welcome. Good news that they now serve four real ales, all locally sourced.



Greater London North, ISLAND QUEEN, Islington. The Island Queen, which was built in 1851 and has a late Victorian interior, has reopened following a refurbishment. Will Johnson reports that it is looking marvellous, and they now have two real ales on!

Pub Heritage Updates 3

Pubs with historically significant interiors from across the country. Visit the PHG website at <https://pubheritage.camra.org.uk> for more details.



Derbyshire, EYRE ARMS, Hassop. The Eyre Arms has remained closed since lockdown. After attempts to find out what was going on we have finally received the encouraging news that the owners do indeed want to reopen the pub - the problem being that the tenant is not so inclined and currently remains in situ, so we understand they are starting eviction action. Thanks to Paul Ainsworth for this update.

Derbyshire, CROWN, Glossop. The Crown, a traditional end of terrace local built in the 1840s and with late Victorian and interwar refits, has closed due to the licensee retiring. The pub is owned by Samuel Smiths, so in line with their other recent closures, it may take a while before a new licensee is found.



Greater Glasgow & Clyde Valley, LAURIESTON BAR, Glasgow. The Laurieston, a Glasgow institution, is for sale. Well known for various film & TV appearances, it is also very popular with tourists and locals alike. The pub has been operating since 1836, but it is the extremely rare 1960's interior that makes it so special from our perspective. The Clancy family, who have run it for 40 years, have made the decision to sell up with the reassurance that it will remain open until the right buyer is found. The freehold is on the market for £750,000 through Christie & Co. It is grade C listed and let's hope a sympathetic owner is found. Thanks to Mark Finney for this news.



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 £30.50. Take a look at some of the Membership Benefits.

Stay Connected



BEER MAGAZINE

Award-winning member magazine



WHAT'S BREWING

Monthly online beer, pub and events news



CAMRA PODCAST

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

Learn and Discover



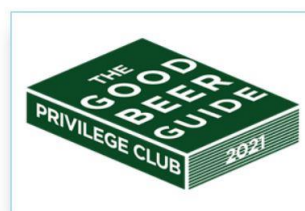
LEARN & DISCOVER

Discover more about your favourite drinks with our online resources



WHAT PUB?

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



GOOD BEER GUIDE PRIVILEGE CLUB

Join the club for early access to the new *Good Beer Guide*

Discounts



CAMRA REAL ALE DISCOUNT SCHEME

Discounts on real ale in over 3,500 pubs



REAL ALE VOUCHERS

£30** worth of CAMRA real ale vouchers



BOOK DISCOUNTS

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

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



CAMRA Memberships

Your membership helps CAMRA campaign for real ale, pubs, and drinkers' rights.

What your membership includes:

- A welcome pack to help you make the most of your membership.
- Opportunity to campaign to protect pubs and save those under threat from closure.
- Award-winning Beer Magazine four times per year.
- Discounts on CAMRA books, including our best-selling Good Beer Guide.
- Learning resources to help you discover more about beer and brewing.
- Free or reduced entry to over 180 beer festivals.
- £30 (single)/£40 (joint) of CAMRA real ale, cider and perry vouchers (accepted at all participating pubs including JD Wetherspoons, Proper Pubs, Classic Inns, S. A. Brains and more).
- The Real Ale Discount Scheme where you receive discounts on pints at over 3 500 participating pubs with your membership card.
- Exclusive member discounts from retailers and other outlets.

Membership Rates

	Direct Debit	Non-Direct Debit
Single (UK)	£30.50	£32.50
Under 26	£22.00	£24.00
Joint Membership	£38.50	£40.50
At same UK address		
Joint U26	£30.00	£32.00

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

Some Beer Cocktails One

Bee Sting	stout & orange juice
Black & Tan	stout & bitter or mild
Black Velvet	stout and champagne
Boilermaker	beer and a shot of whisky
Broadway	beer and cola
Cooper	stout & porter
Depth Charge	beer with a submerged glass of whisky
Dog's Nose	bitter and a shot of gin



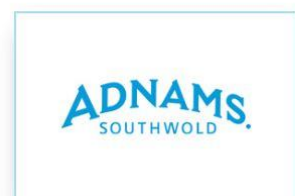
Membership Benefits

We have a range of exclusive partner discounts for our members, from Food and Drink offers, to Lifestyle and Travel Discounts. These are reviewed and added to annually.

To take advantage of these benefits, members should navigate their browser to the main CAMRA website. Members should then sign in with your membership number and your password. Then navigate to [Membership Benefits](#) and scroll down to the discount that you wish to utilise. Follow the onscreen instructions.

Non-Members should navigate to the CAMRA website and click on Join CAMRA. Complete all joining details.

Food & Drink



ADNAMs
10% OFF*



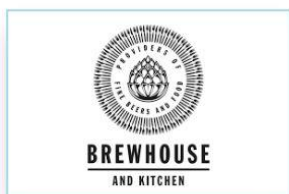
BEER 52
FIRST CASE FREE/20% OFF*



PINT365
10% OFF*



SCHOOL OF BOOZE
15% Off Online Courses*



BREWHOUSE & KITCHEN
10% OFF*



LONDON CRAFT BEER CRUISE
15% OFF CRUISES*



VIRGIN WINES
SAVE OVER 50%*



FINE CIDER COMPANY
10% OFF*



HENLEY SWEETS
10% OFF*



BEER & CIDER ACADEMY/THE CIDEROLOGIST
10% OFF CIDER COURSE*



BEST OF BRITISH BEER
10% OFF BEER BOX*



YORKSHIRE HAND MADE PIES
10% OFF*

Membership Benefits

Lifestyle



HMCA

Up to 40% OFF*



CORNERSTONE

£10 OFF*



**MERLIN
ENTERTAINMENT**

up to 49% OFF*



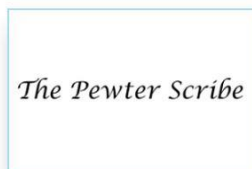
RED LETTER DAYS

20% OFF*



DEBRETTS

50% OFF*



THE PEWTER SCRIBE

10% Off Online*



ABC BOAT HIRE

15% Off*



DELL TECHNOLOGIES

Up to 20% off*

Travel



RHINO CAR HIRE

10% OFF*



ISLE OF WIGHT FERRIES

20% OFF*



INSURE MORE

Up to 45% OFF*
Free Covid-19 cover
Free cover for kids



NATIONAL EXPRESS

20% OFF*

Beer Brands Owned By Molsen Coors.

Blue Moon, Carling, Cobra, Coors, M & B, Molsen, Sharp's, Stones, Worthington's.

Beer Brands Owned By SAB Miller.

Castle, Dreher (Hungary), Gambrinus, Grolsch, Hansa, Kozel, Lech, Leinenkugel's, Miller, Peroni, Pilsner Urquell, Radegast, Snow, Tyskie, Weinhard's.

Be part of the **CAMRA** story

Real ale is just the start...

Our story is your story.
So join us in supporting
everything from pubs, clubs
and drinkers' rights, to licensees
and breweries, uniting us in the
story we all love.

As a thank you for being a hero
in our story, you receive great
membership benefits, such as
£30 of beer vouchers, quarterly
BEER magazine, access to the
online news platform **What's
Brewing**, partner **benefits and
discounts**... just a few perks of
joining us.

Join the CAMRA story
camra.org.uk/join



Campaign
for
Real Ale

Real stories, real people, **real ale**

Pub Heritage Updates 3

Castle Inn, Lydford. CAMRA Pub Heritage Group Listing – One Star – A pub interior of special national historic interest.



Multi-roomed pub with one of the largest collections of high-backed settles in the country (see photo below left). The main door leads into a lobby with what looks like an off-sales hatch with colourful stained and leaded window. Doors to the left and right also have stained and leaded panels in them (possibly from the 1930s?) - the one on the left is of three hares, that on the right is of a king's head. On the left the Tinnars Bar retains an old bar counter, old wall seating, old stone fireplace but the bar back fitting is modern, and the room was clearly two small rooms at some time in the past - was amalgamated with a former kitchen in the 1980s.

The right-hand bar has a counter which may be 30/40 years old - the bar back fitting is difficult to date being a mixture of old and new wood. This bar is opened-up to a room to the right with an old stone fireplace. Beyond this is the 'lounge area' - a separate room which appears to have been brought into use in c.1990. It has a Delabole slate floor and old stone fireplace. Finally, a tiny snug at the rear has old wall seating and another two high backed settles which are loosely fitting so may have come from elsewhere. Outside gents now accessed via the patio. On the wall of the right-hand bar are examples of Lydford pennies - silver pennies of AD 1000 from the Lydford Mint.





THE ORIGINAL INDEPENDENT GUIDE TO GOOD BEER AND GOOD PUBS

The Good Beer Guide is the UK's best-selling beer and pub guide, and it continues to represent the best of the best in the brewing and hospitality industry.

With 4500 pubs, bars, and clubs selected by unpaid volunteers up and down the country, this is the best guide for pubgoers interested in being served a good pint of real ale as well as those who wish to find a local near them that is welcoming and has many other benefits that may appeal.

Each entry contains a short description as well as details of regular beers that can be linked to the brewery section to discover

local beers, as well as some treasured national favourites.

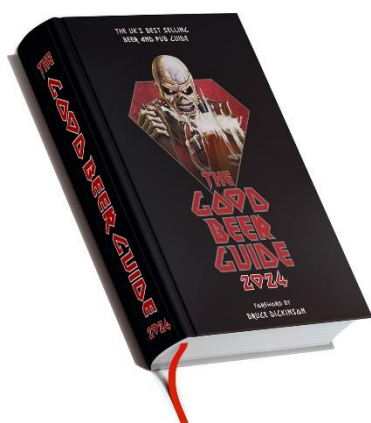
This guide is compiled by consumers for consumers and is the most independent and complete guide to find good beer.

We are excited to have an iconic cover design and a forward by Bruce Dickinson. Bruce is an English singer, songwriter, musician, airline pilot, entrepreneur, author and broadcaster. He is best known for being the lead singer of Iron Maiden as well as being an avid drinker of real ale, so much so that his collaboration with Robinson's Brewery has produced one of the most iconic and well-known beers in the UK – Trooper.

The Good Beer Guide 2024 – standard edition RRP: £16.99, Member price £14.99

The standard edition of The Good Beer Guide 2024 will feature the iconic image of Eddie pulling a pint and the lettering from the world-renowned band Iron Maiden.

'Every beer has a story to tell, and every Pubwell...if the walls could speak- what dramas have unfolded under the oak beamed roofs? It is easy to forget that the roots of our Pub culture go back for centuries, and perhaps we have been guilty of taking them for granted. This guide is a clarion call to get involved, to go local, to preserve humanity and courtesy in our Pubs, not have them turned into mere alcohol cash machines.' – Bruce Dickinson.



The Good Beer Guide 2024 – Exclusive hardback edition – only available on pre-order, **£25.00**

With such an iconic image on the cover we felt it was necessary to offer people an opportunity to collect something that will be remembered for many years to come. In stark contrast to the 50th anniversary edition, this copy is printed black with the unmistakable lettering from Iron Maiden and the iconic figure of *Eddie* pulling a pint of real ale. With the addition of a red bookmark and silver foiling on the lettering to emphasise the 'metal' influence this copy will appeal to collectors and beer enthusiasts.

Only available as a pre-order, this one-off hardback will be extra special.

To purchase your copy of the Good Beer Guide 2024 book, please click the link [CAMRA's Good Beer Guide - CAMRA - Campaign for Real Ale](#) . It is available for just £16.99 – 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.

A Pint Of The Usual, Please!

With the Autumn now with us, it's the time year where our wonderful dark porters and stouts make a welcome return to our pubs. Stout beers tend to be packed full of roastiness, coffee and bitter chocolate flavours, and dark fruits like plum, for instance, but it can vary. 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.

Porters, on the other hand, are slightly different, being dark mahogany to black in colour, it is smooth, full-bodied and almost coating – nearing stout in character. The malt-forward introduction can be a bevy of flavours: caramel, chocolate, roasty notes, liquorice, raisins, prunes and molasses. Generally, both of these sub-styles show signs of coffee, bitter chocolate and little or no hop flavour.

Let me try to entice you with this:



We know that it may be difficult for people to have spare money to go to the pub with the ongoing cost of living crisis. However, for those who can, 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 pubs and facilities, and they now need us, their customers, more than ever to help get back to trading profitably. And they continue to face the double whammy of extremely high energy bills to contend with, following the pandemic.

Please Support Our Pubs and Breweries!