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Autumn
2014
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PLYMOUTH CAMRA



First Edition

Magazine of the Plymouth Branch of CAMRA

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Events

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Please check our branch website for
any up and coming events happening soon.

www.plymouthcamra.co.uk

Sudoku

		6	2	4			3	
	3						9	
2							7	
5			8				2	
		1				6		
	2				3			7
	5							3
	9						8	
	1			6	2	5		

Plymouth CAMRA LocAle Scheme

The Campaign for Real Ale has a scheme called CAMRA LocAle. This initiative promotes pubs which sell locally-brewed real ale, builds on the growing consumer demand for quality local produce and an increased awareness of "green" issues. It is coordinated by local branches of CAMRA, in this case the Plymouth branch. In Devon and Cornwall, the distance from the pub to the relevant brewery must be 30 miles or less to qualify. County boundaries and CAMRA branch boundaries are totally irrelevant.

Why not try some more LocAle beer at any of these pubs:

- Avon Inn, Avonwick*
- Turtley Corn Mill, Avonwick*
- Olde Plough Inn, Bere Ferrers*
- Horse & Groom, Bittaford*
- Foxhound Inn, Brixton*
- Drake Manor Inn, Buckland Monachorum*
- Copper Penny Inn, Chipshop*
- Burrator Inn, Dousland*
- Miner's Arms, Hemerdon*
- Leaping Salmon Inn, Horrabridge*
- Mountain Inn, Lutton*
- Mary Tavy Inn, Mary Tavy*
- Royal Oak Inn, Meavy*
- Dartmoor Inn, Merrivale*
- Who'd Have Thought It?, Milton Combe*
- Artillery Arms, Plymouth*
- Brass Monkey, Plymouth*
- Bread And Roses, Plymouth*
- Britannia Inn, Plymouth*
- Clifton Inn, Plymouth*
- Fawn Private Members Club, Plymouth*
- Fortescue Hotel, Plymouth*
- Gog & Magog, Plymouth*
- Kitty O' Hanlon's, Plymouth*
- Mannamead, Plymouth*
- Minerva Inn, Plymouth*
- Porters, Plymouth*
- Prince Maurice, Plymouth*
- Providence, Plymouth*
- Pub On The Hoe, Plymouth*
- Stoke Inn, Plymouth*
- Thistle Park Tavern, Plympton*
- Union Rooms, Plympton*
- Waterloo Inn, Plympton*
- Colebrook Inn, Plympton*
- London Inn, Plympton*
- Stannary Court, Plympton*
- Union Inn, Plympton*
- Blue Peter, Plymstock*
- Royal Oak, Plymstock*
- East Dart Hotel, Postbridge*
- Warren House Inn, Postbridge*
- Plume Of Feathers Inn, Princetown*
- Prince Of Wales Hotel, Princetown*
- Trout 'N' Tipple, Tavistock*
- Boringdon Arms, Turnchapel*
- Clovelly Bay Inn, Turnchapel*
- Walkhampton Inn, Walkhampton*
- Odd Wheel, Wembury*
- Devon Tors Bar & Restaurant, Yelverton*

HOP OFF THE PRESS

A Word from the Editor



Hello, and a very warm welcome from Plymouth CAMRA.

A few months ago I mentioned to our chairman, that I thought it was about time Our branch had a quarterly newsletter. His reply was that it was tried many years ago, but only ever had one edition. This newsletter was named "Guzzale". So an idea was born. At a branch meeting a selection of possible names were put into the hat, and after a little bit of debate, a name was selected. Matelot Marketing contacted our chairman and almost telepathically a newsletter was to be created.

As a branch of CAMRA our interest is to promote real ale and real cider, support pubs, and campaign about relevant issues. Currently there is a huge push made by the campaign for real ale, on the topic "pubs matter". I am urging you to get behind this project, as with up to 31 pubs per week are now closing nationally. There is plenty of information on the website www.pubsmatter.org.uk

Let's get our MP's supporting this very important campaign, our councils and our members. Did you know that pubs in England can be demolished or converted into supermarkets, and many other uses without planning permission? It is time we made our feelings known and support this very important campaign.

At Plymouth CAMRA we are a friendly collective of souls, who all have a common goal. Good beer. We have regular branch meetings and regular social events. Check out www.plymouthcamra.co.uk for dates and timings of our get together. It would be wonderful if you can come along and join in with

our debates and social events. Everybody is made to feel very welcome indeed.

So finally it is just for me to say thank you for taking the time out to read this publication. I hope you enjoy reading it as much as we enjoyed putting it together. Also keep an eye open for our second edition which should be out before the end of 2014.

Cheers

Matt Chapman

Pub Quiz

1. In the television series "Scrubs", what is Dr. Cox's first name?
2. What was the first registered trademark?
3. In Ancient Babylon what was the punishment for making a bad batch of beer?
4. What is *saccharomyces cerevisiae*?
5. How many pints are there in a kilderkin?
6. Where did the IPA beer style originate?
7. What is the *censoilliaphobia*?
8. Why did the Pilgrims on the Mayflower stop at Plymouth Rock rather than continuing on to Virginia?
9. Who carried cider on his ships to treat the crew for scurvy?
10. What is the most expensive beer produced?

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Drinking Like a (Sun)Fish

Local member Lee Norton describes a recent city crawl involving 16 pubs, much mirth and much beer.

A few months ago I was sat in the Eddystone Inn beer garden, taking in the glorious scenery and wonderful sunshine. Suddenly one of our party (surprise, surprise, a CAMRA member) produced a rather interesting leaflet entitled "Plymouth Making Waves Tourist Trail." 16 sunfish statues had been placed in various parts of the city in order to raise awareness of apprenticeships and also to showcase the young talent of Plymouth. My friend suggested we base a pub crawl around these statues. What a good idea!

It happened on 23rd August. Six brave souls met for 11:15 at the Union Rooms. It seems to me that Wetherspoon pubs are a good place to meet in the morning, as most people know where they are located and, even if it is quite early, there is always the option to have a beer as well as a hearty breakfast.

After a quick drink, we headed off to the first sunfish and first "official" beer of the day. This was to be found at Mount Wise. After giving the sunfish statue the obligatory three knocks, we found ourselves in the pavilion of the cricket club. The beers on offer were all in bottles: Devon Storm and Devon Coast (both produced at Red Rock Brewery) as well as Doom Bar and Old Speckled Hen.

It was a lousy start to the Plymouth innings, with one of the openers going for a duck. We left with Plymouth 12 – 1, with each of us hoping for a better innings over the course of the day. It didn't help that our opposition was Exeter.

Pub number two was, in a similar way to number one, not really a pub at all. This was the Seco Lounge at the Royal William Yard. A bustling, family friendly restaurant with a distinct aroma of affluence. Not one for the purists, perhaps, but interesting keg beers (Bath Ales Dark Side and Bristol Beer Factory Cruiser) plus a range of continental beers and

bottled ciders.

Number three: the Artillery Arms, just around the corner from Stonehouse Barracks. Bass, South Hams Stumble Bee and Devon Pride plus Thatcher's Heritage cider. The landlady was friendly and a couple of us danced to Mad Dog Mcrea on the jukebox.

It felt like quite a long walk to the next one; the Mount Pleasant, opposite Plymouth Pavilions. A roomy, traditional pub with Dartmoor Jail and Legend (I don't think the barmaid quite understood my "Leg End" reference) alongside St Austell Tribute. At this point in any pub crawl attended solely by chaps, the conversation will inevitably veer towards which particular evening venues, in the mists of time, offered one the opportunity to "grab a granny." And it did.

Then it was on to the Pub on the Hoe. This used to be a place where you would usually find Skinners beers. Exmoor Ale and Doom Bar were available. We did not spend very long here. Not because we didn't like it but because we were aware that time was getting on and we were not even a third of the way through the day's route.

Pub number six was due to be the Admiral MacBride but one of our party thoroughly objected (perhaps with some justification) that spending £3.75 on a pint was not the most attractive proposition, so instead we settled on the Crown and Anchor. This offered Caledonian Golden XPA and a best bitter house ale. We made the mistake of sitting outside and allowing ourselves to be seduced by the lure of the fish and chip fragrances.

After stuffing our faces, the next stop was over the bridge to the Thistle Park Tavern. The beers were Shepherd Neame Spitfire and South Hams XSB. Also on offer was Eddystone, a fine ale which is a little more difficult to find these days. The pub was

Drinking Like a (Sun)Fish

not very busy but the barmaid was friendly and the place retains its fairly "spit n' sawdust" approach.

Pub number eight was the China House, which for some reason I thought had closed a few months ago. The pub offered Butcombe and Wadworth 6X. Decent beers but the main attraction (in good weather) of the China is the wonderful outdoor seating area which overlooks Sutton Harbour. On this day the sun was shining and all was good with the world. The next time you visit, be careful when entering the outside area as there is a small step. One of us was nearly knocked over by a stumbling punter.

A fifteen minute walk took us to the Bread and Roses on Ebrington Street. This is the kind of pub you don't usually find in Plymouth in the sense that it feels a little bit cosmopolitan and a little bit edgy, in a good way. As well as a decent selection of continental beers and bottled ciders, there was Dartmoor Summer Best, Tavy Ales Solstice, Exeter Brewery Avocet and Harry's Cider on draught. Yes, it's not cheap and the condition of the ales is perhaps not yet as consistent as it could be but this is a place worth checking out if you haven't yet.

And so on to the Eagle in Cornwall Street. Undoubtedly a locals pub, I was surprised by the fact that many of the drinkers were of a more senior age than I was expecting. (If you are a Saturday evening regular, no offence intended!) Sky Sports was showing Arsenal fight back at Goodison Park and there was some lively 1960s music beating out from the speakers. The Tribute ale was on good form.

By this time, the Plymouth city centre pavements were becoming distinctly uneven. We arrived in the Brass Monkey to the usual sound of lively patrons and a DJ, who had just started his evening's work. The beers were Legend, Brass Monkey and Brass Monkey's Big Brother from Hunters, Skinners Betty Stogs as well as Lyonesse cider from the Cornish Cider Co. As soon as we had received our beers we noticed that, tucked away in the corner, was actually a beer festival! We resigned ourselves to having to stay for another (straight from the cask) before moving on. The Waggle Dance was fantastic.

The beer, not my moves.

The slightly under-rated (in my opinion) Noah's Ark afforded us the opportunity to slump and watch the international rugby. The selection available was Betty Stogs, Dartmoor IPA and Legend and also Otter Ale. This pub tends to divide opinion but I think it's an unpretentious, traditional boozier.

By the time we landed at the Berkeley, we were beginning to feel a little tired and emotional. We found ourselves at the mercy of an encircling murder of ladies out on a hen night. One of us was suddenly on the floor doing press ups after being ordered to "give me ten" by the bride-to-be. The lights and the music were intoxicating. The beers were Butcombe, Tribute and Doom.

We made our way out into the cool night and were very quickly at our last pub, the Gog and Magog. The usual Wetherspoon range was on offer, plus a few guests. I had the very refreshing Aspall's Waddlegoose Lane cider. I have no idea what we talked about but I'm sure it was extremely fascinating, profound and indeed enlightening to the casual onlooker. Before I got my last bus home, there was just enough time to molest a kebab and have another crack (in the form of a half of Black Rat cider) at the Brass Monkey festival. The bus journey was very pleasant. The next day was not.

We lost some good men that day. Of the six that started, only two survived. This article is dedicated to the memory of the four that perished. Any readers familiar with the Making Waves trail will probably have noticed that we did not visit the sunfish (and therefore, Britannia) at North Prospect. This is simply because it would have taken us out of the way of the others. Too much of a detour is never a good thing on an all day crawl.

I hope that this article reminds us that the beer scene in Plymouth, in terms of the range of ales available and the variety of places where you can have a drink, continues to improve. There is still a long way to go compared to other cities and towns in the region but we are heading in the right direction.

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CAMRA National Beer Scoring System

what is this?

CAMRA, as a national voluntary organisation with over 160,000 members, has been the pub-goers Champion since 1971. As a consumer group, we try to encourage pubs to serve cask conditioned real ale in the best possible condition. As individuals, we will always have differing opinions about what real ales we like, or don't. However, to try and support all real ale pubs with a level playing field from John O'Groats to Lands End, we have the national beer scoring system (NBSS).

Why do we have NBSS? We use it to demonstrate to the pub goer, who may not be a CAMRA member, that we care about beer quality, irrespective of the actual brand (it's not used to say we don't like Brand X). We also have NBSS to try and encourage CAMRA members to play an active role within the organisation for selecting pubs for the CAMRA Good Beer Guide. This guide contains 4,500 of the best real ale pubs in the country. Therefore, this is also a way of encouraging people to join CAMRA.

The NBSS scale is as follows:

0 No real ale

No cask-conditioned real ale is available

1 Poor

Beer that is barely drinkable to drinkable with considerable resentment.

2 Average

Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub, but you drink the beer without really noticing.

3 Good

Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 Very Good

Excellent beer in excellent condition.

5 Perfect

Probably the best you are ever likely to find. A seasoned drinker will award this score extremely rarely.

So how do we enter beers scores, I hear you ask? The easiest way to do so is to visit www.whatpub.com and log in (it is only available for CAMRA members). In the search box, type the name of the pub/town/village/post code and then select the pub which you wish to score. On the right hand side, select the date of your visit, name of brewery and beer brand, score, add the price and any comments (optional), and then click submit. This is available for PC, laptop, I-phone and Android devices.

For those who prefer the tried and trusted pen and paper, please visit the CAMRA Membership Stand for a free copy of our tasting booklet.

Homebrewing

A lot of people believe that homebrewing is a very expensive hobby. And it can be, if you decide to buy that shiny mash tun or hop rocket. However it is very cheap to start off this wonderful leisurely pursuit. All you need is a fermenting vessel and airlock (roughly £20) and either a pressure barrel (roughly £20-30) or a lot of bottles and a capper. You can re-use bottles and recycle those that used to contain your favourite commercial brews, so they contain your own personal recipe. Of course, you will need some basic tools such as a tin opener, steriliser, hydrometer and a long handled spoon. This batch of essentials will usually be less than £10-15. Once everything is ready then it is time to add a beer or cider kit.

Kits start at approximately £10 with the top ranges reaching £25. They normally come with a tin of hopped malt extract or concentrated apple juice and a sachet of yeast. The cheaper kits need the addition of sugar. You can either use household varieties, brewing sugar or malt extract which are all comparatively cheap. The more expensive kits



come with two tins of hopped malt extract and do not require sugar to be added. Just remember to read the instructions in your kit. Most kits will produce approximately 40 pints of beer/cider with an alcoholic content of 4-5% ABV. At an approximation of £3 a pint in your local pub, you have made £120 worth of beer for 25-60p a pint.

Homebrewing takes very little effort when you're starting out. All you need is less than an hour to sterilise the equipment and start a kit followed by another hour at the end of the brew, to transfer your brew into your choice of dispensing. Apart from that, it is advised to leave the brew alone even after you have transferred it. Although it can be enjoyed young, beer and cider needs time to mature to reach its best. Breweries do this too, usually through cask conditioning, bottle conditioning or using conditioning tanks. Another effect of this maturation period is the beer will start clearing as yeast drops to the bottom of the vessel. Fining agents can be added to the beer to make it clear but most homebrewers prefer not to. There is usually nothing wrong with a cloudy pint. In fact many breweries are starting to market naturally hazy beers.

This handy glossary will help any beginner homebrewers:

- Liquor – Water that goes into the brew.
- Racking – The transfer of beer and cider.
- Gravity – The amount of sugar in your brew. This can then be converted to ABV using a simple formula.
- Wort – Beer before it is fermented.
- LHBS – Local Homebrew Shop
- RDWHAHB – Relax! Don't worry, have a homebrew!

The great thing about homebrewing is that you can make all sorts of things, not just beer and cider. I would like to share this recipe for Raspberryade. It is simple to make and a perfect drink for this time of

WHO INVENTED BEER?

the year. This will make 23L and is definitely one to enjoy with any female friends.

- Take 7 bottles of Lowicz Raspberry Syrup (usually £1.30 or under) and add to the fermenting vessel.
- Add 1kg sugar (either household or brewing sugar).
- Top up to 23L with liquor and stir.
- Pitch yeast and add yeast nutrient. Gervin GV10 wine yeast is highly recommended. Yeast nutrient is essential to start fermentation.
- Leave to ferment and when complete rack off into your dispensing choice.

Finally, please don't forget your local pubs. Brewing at home is a fun and rewarding hobby but local pubs and breweries always need your support. Brew and drink responsibly!

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Cheers!

If you're searching for an original Brewmaster to toast the next time you knock back a real ale, you might be out of luck. Its difficult to attribute the invention of beer to a particular culture or time period, but the worlds first fermented beverages most likely emerged alongside the development of cereal agriculture some 12,000 years ago. As hunter-gatherer tribes settled into agrarian civilisations based around staple crops like wheat, rice, barley and maize, they may have also stumbled upon fermentation process and started brewing beer. In fact some anthropologists have argued that these early peoples insatiable thirst for hooch may have contributed to the Neolithic Revolution by inspiring new agricultural technologies.

The earliest known alcoholic beverage is a 9,000 year old Chinese concoction made from rice, honey and fruit, but the first barley beer was likely started in the middle east. While people were in no doubt brewing it much earlier years to the Sumerians of ancient Mesopotamia (Iraq/Iran). Brewed by Sumerian Priestesses (yes females). These were a big part of the diet, and were likely a safer alternative than drinking water from rivers because the water was boiled during the brewing process.

Beer consumption also flourished under Babylonian empire but the biggest drinkers were the Egyptians. Workers working along the Nile were often paid with an allotment of the nutritious sweet brew. It was part of everyone from Pharaohs to peasants and children everyday diet. These beers were flavoured with Mandrake, dates and Olive oil. The style of ale today came much later in the Middle ages when Christian monks and other artisans began brewing ales with Hops.

Still don't know who invented it, never mind have another ale, cheers.

BURGH ISLAND CAMRA TRIP 14

June 14

After a busy week, Saturday morning eventually arrived. Today was the day for our CAMRA trip to Burgh Island and the South Hams area. We waited for the mini bus at our usual place, opposite the Treasury in Plymouth, which promptly arrived at 1100. I ticked off all 11 names on the list and we set off for our first pub of the day. This was the Fishermans Rest at Aveton Gifford right on the boundary of our area. We pulled up at 1130 to an empty car park and a closed pub, bugger I thought! The rest of the bus volunteered that I go and investigate. Luckily as I approached the front door to the pub it opened and a very surprised landlady looked at me. "That was well timed" I said, after giving everybody the thumbs up we eagerly crowded the bar for our first pint. On offer were Otter Ale or Bitter and Quercus Prospect. I settled for Otter Bitter which was very nice. All the choices on offer were tried by everybody with good results. Then it was off to Burgh Island. After realising that the Dolphin Inn closed at 1500 and that we would

not make it if we went to Burgh Island, I hastily re-routed our trip so we could get in as many pubs as possible.

Norm (Summerskills) gave us a master class at navigation in getting us to the Dolphin Inn at Kingston, as once you get off the main road the South Hams can be a little confusing to say the least. Once safely at the Dolphin the beer on offer was Exemoor ale, Jail ale and Doombur. We also took the opportunity for a lunch break.



Our third pub was the Journey's End Inn at Ringmore which is equally as difficult to get to as the Dolphin but worth it with a good selection of beer, Teignworthy Googley ale, Hanlons Yellow Hammer and Copper Glow. After a good natter with the Landlady it was time for the short walk back up the hill to our awaiting minibus. On checking the tide times it was time to head off to Burgh Island and the Pilchard Inn.



The tide was out so it was a short walk across the sand to Burgh Island. The Pilchard Inn is one of the oldest pubs in our area, and also one of the smallest! It has two sides with the bar in the middle, one side is reserved for hotel guests and the other is the public bar. On offer were South Hams Wild Blonde and Pilchards own brand beer.



On our return leg we stopped in Yealmpton, where some of the group went to the Volunteer and the rest to the Rose & Crown, the beer on offer in the Volunteer was Fullers London Pride. Our last pub of the trip was the Plymouth CAMRA Country Pub of the year the Foxhound Inn at Brixton. With its usual good mix of ale there was something for everybody.

For more information on future trips please visit: www.plymouthcamra.co.uk and click on the diary page.

Si Claringbold
Social Secretary

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Plymouth Beer Festival

11th and 12th July 2014 saw the 21st Plymouth Beer Festival at Plymouth Pavilions. It is very much a showcase of some outstanding real ale and real cider available.

We also continued with the continental foreign bottled beer section which was situated out in the foyer. We had well over two thousand people through the doors this year, at the festival. All eager to sample some fine real ale and cider.

With around 100 volunteers from start to finish our festival was a great success this year and a very big thank you goes out to each and every single one of you.

Also we had brewery bars from St Austell Brewery, Dartmoor Brewery and Plymouth's longest currently operating brewery Summer skills Brewery.

With the success of the 2014 under our belts, we look forward to 2015, and hopefully yet another fabulous showcase of fine beers.

Matt Chapman



Rebel Brewery Visit

Saturday 19th April

Plymouth Camra members took a trip into Cornwall to visit the rebel brewery in Penryn and have a pub run also in Penryn and Falmouth. Our leader for this trip Mr Norton directed us to the brewery on time for our brewery visit. We were greeted by staff of rebel brewery upon arrival and served a refreshing glass of Cornish sunset. We were shown around the brewery site and given a fine tour, and given an insight on how the brewery operate. Which was very informative indeed. All in all our hosts at rebel brewery were very friendly and I look forward to heading back there sometime in the future.

We headed out of the brewery after the tour and walked to our first pub of the day, the seven stars.

Ales available on the day were Middle 5% by Spingo ales, Jailale by Dartmoor and Castle Gold by Tintagel brewery. All were in very fine condition and we thoroughly enjoyed our visit to the pub. We decided to walk into Falmouth from the seven stars pub as it was a dry and bright day and after a good 30 minutes we arrived at The Hand Bar. I tried the Camden Ink keg beer which was outstanding, with others in our party trying the Anchor Steam from San Francisco. After our walk to get here, these beers were very welcoming indeed and very much needed.

A short walk down the hill took us to the pub we all wanted to try, The Seven Stars at the moor in Falmouth town centre. We were given a very warm welcome on arrival by the staff and had a fine choice of Tintagel IPA 5.8%, Otter Head 5.8%, Special by Sharps Brewery 5.0%, Otter Ale 4.5%, Bass 4.4%, and Six Hop IPA 5.8% by Sharps Brewery. For those of

you who have not been to this wonderful pub it is highly recommended indeed, a pub with so much character.

A 5 minute gentle stroll took us to Beerwolf Books, this place is very stylish in my opinion and a joy to drink in. On the day they had on Dark Star Brewery Revelation 5.7% and Critical Mass 7.4%. Gold Top Stout from Rebel Brewery 4.5%, 41 degrees south 4.1% by Roosters. Penzance Brewing Company Potion no.5 beer at 4.0% and Brisons Bitter 4.5%. A superb array of beers on and we stayed a good hour or so so we could enjoy these fine ales.

Our next port of call was to be The Oddfellows Inn, they had 4 very good ales available on this day, Sharps Own 4.4% and Sharps Special 5.0%. Otter Ale 4.5% and Deep by Black Rock Brewing which I really enjoyed at 5.0%. The barman made our visit with lots of knowledge about the town and surrounding area, and pointed us towards our next pub.

A steep downhill walk took us to The Chainlocker & Shipwrights and a warm welcome we received.

Our choice of beers were very fine indeed, Sharp's Doombar 4.0% & Special 5.0%. Topside 4.0% from Bays Brewery. 3 beers from Skinners Brewery of Truro, Betty Stogs 4.0% & Cornish Knocker 4.5% & Porthleven 4.8%. Also Pale Ale 4.2% from Black Rock Brewing which I had and was superb. Everybody in our party was enjoying our day out at this time and our leader said it was time to move on. So we did the short walk to The Front which was serving River Cottage Epa by Skinners 4.0%. Sharps Special 5.0%

and Black Pearl by Wooden Hand Brewery.

This was a very good choice of pub to go to and I have enjoyed my visits here in the past. However with time now running out rapidly we still had one final pub to call into, The Five Degrees West is but a short walk to the train station and we called in here. Serving Porthleven by Skinners 4.8%, Tribute by St Austell 4.2%, Penryn Pale Ale by Rebel Brewing Company 4.3%, Special by Sharp's at 5.0% and Pale by Black Rock Brewing 4.2%.

All in all our fantastic day out visiting some lovely pubs and bars was equalled by some superb weather, we were very lucky indeed, and it's fair to say we all look forward to another Falmouth and penryn visit in the near future.

Story compiled by M Chapman.

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Pub Quiz

Answers

1. *Perry.*
2. *The Bass red triangle.*
3. *The brewer would be drowned in the beer.*
4. *Brewers' yeast.*
5. *144 pints.*
6. *Burton-on-Trent*
7. *The fear of an empty glass.*
8. *They ran out of beer.*
9. *Captain Cook*
10. *Sapporo's Space Barley. It retails for \$110 for a six-pack.*

Sudoku

9	8	6	2	4	7	1	3	5
1	3	7	5	8	6	4	9	2
2	4	5	3	1	9	8	7	6
5	6	9	8	7	1	3	2	4
3	7	1	9	2	4	6	5	8
4	2	8	6	5	3	9	1	7
7	5	4	1	9	8	2	6	3
6	9	2	4	3	5	7	8	1
8	1	3	7	6	2	5	4	9

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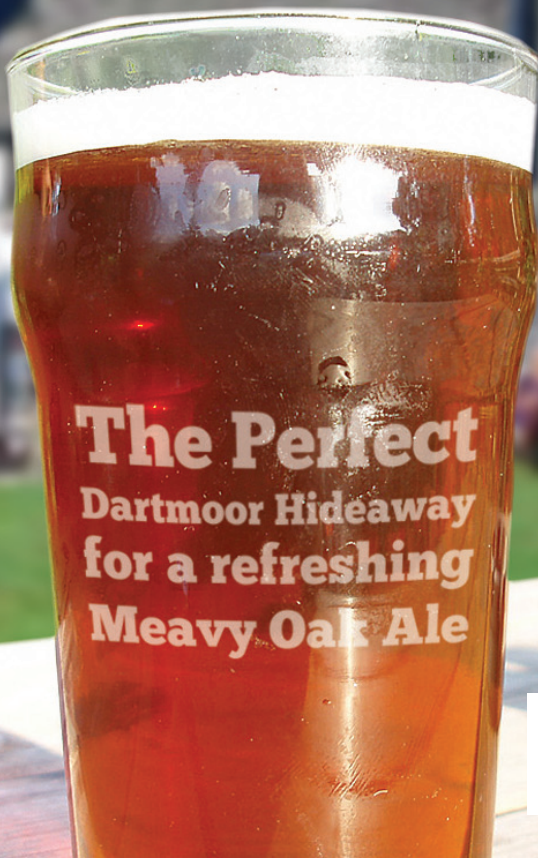
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