
Drake's Drinker



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FOR
REAL ALE

Winter 2014

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Magazine of the Plymouth Branch of CAMRA

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Events

December

Sat 27th

Christmas Barbican Bimble. Shake off that turkey and go for some exercise!!! Meet at the Minerva Inn, Looe Street, Barbican, PL4 0EA, at 13:00. Route - who cares, it's Christmas!!!! Christmas jumpers optional!

January 2015

Wed 14th

Branch Social Meeting at 20:00 at Hyde Park, Mutley Plain, PL4 6LG, followed by a social.

Sat 17th

Exeter CAMRA Winter Ales Festival.

Meet at train station at 09:45 for the 10:02 train to Exeter (group saver tickets / railcards).

February

Wed 4th

Branch Social Meeting at 20:00 in the Clovelly Bay Inn, Turnchapel, PL9 9TB.

Sat 21st

Good Beer Guide 2016 Selection Meeting in Stoke Inn, Devonport Road, Stoke, at 12:00. Membership cards will be required.

Sat 28th

South West Regional Meeting at Fortescue, Mutley Plain, Plymouth, PL4 6JQ at 12:00 for prompt 12:30 start; followed by social pub crawl. Pre-ordered food is available - contact Chairman.

March

Wed 4th

Branch Social Meeting, in the Woodside Inn, Gasking Street, City Centre, PL4 8DQ, at 20:00, followed by a social.

April

Sat 11th

Branch Annual General Meeting to be held at Raffles Club, Ermington Terrace, Mutley, PL4 6GQ, (TBC) at 12:00 for prompt 12:30 start.

Membership cards are required.

Please contact branch Secretary with any items for the agenda, and to book food. To be followed by a social pub crawl.

Sat 18th

SIBA Tucker's Maltings Beer Festival 2015.

Meet at train station at 09:45 for the 10:02 train (group saver tickets/railcards).

May

Sun 31st

Annual outing to the **Tom Copley, Spreyton** and mystery tour back into Plymouth (arrive at 18:00 approx). Meet Treasury car park, Royal Parade, 10:00. Cost £14.00.

THIS DATE WILL CHANGE!!!

HOP OFF THE PRESS

A Word from the Editor



With the topic of pubs closing on many people's minds, I would like to bring this to your attention. Several weeks ago I was contacted by the Ermington save the Crooked Spire campaign. It was a story I felt I needed to bring to your attention.

The pub is currently up for sale by its owners, but many of the patrons of the Crooked Spire in Ermington would like to save it from redevelopment. This pub is the heartbeat of the community, and a place where the locals can socialise and local businesses can attract new business.

If you are out and about in the area, I am sure the good people of Ermington would make you feel very welcome indeed. Communities like these need a local pub, and I hope we can all get behind this very worthwhile campaign. I hope in the near future we can report to you the secured future of the crooked spire inn at Ermington.

To all our readers and contributors to Drake's Drinker I would like to wish you a very Happy Christmas and a prosperous new year.

Matt Chapman

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Sudoku

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

Pub Quiz

- George Washington had his own brew house, but where?
- Egyptian pyramid workers were paid with beer. How much did they receive per day?
- How are hops and marijuana related?
- How much of the world's population are intoxicated at any one point?
- How long is the world's longest recorded hangover?
- What is the world's strongest beer ABV?
- What is the official name for the study of beer and beer-making?
- There are approximately 400 types of beer in the world. Which country holds the largest number of individual brands?
- Oktoberfest in Munich, Germany, is the biggest beer festival in the world. How long does it run for?
- Beer strengthens bones, being rich in what material.

Pub News

The branch have been informed of the following pub news items since **4th June 2014**: Friendship Inn, Greenbank, was closed on 4th June and boarded up soon afterwards; Union Inn, Tavistock, has new licensees and now sells Doom Bar and Bombardier – we wish them all the very best for the future; Lopes Arms, Roborough, now sells Otter Bitter and Doom Bar; Queen's Arms, Tamerton Foliot, is holding a Families Day on Sunday 8th June; Grenville Hotel, St Judes, has new licensees and is now sells food and is open all day – good luck to them.

2nd July 2014 Brown's Hotel, Tavistock, is in the process of being sold to JD Wetherspoon (Hotel's division); Tamar Inn, Crownhill, now serves Courage Best Bitter and guest ales, as well as a 10% discount to card-carrying CAMRA members; Horse and Groom, Bittaford, held a beer festival 4th – 7th July; Nowhere Inn, City Centre, joined CAMRA LocAle scheme and held a beer festival 15th – 17th August; Colebrook Inn, Plympton, joined the LocAle scheme; Stannary Court, Plympton, has a house beer brewed by Black Tor Brewery.

3rd September 2014 Mountain Inn, Lutton, closed after August Bank Holiday, as did the Eddystone Inn, Heybrook Bay; Chambers Restaurant and the Notte Inn changed their name to Chambers Restaurant and Barbican Burger Bar; Boringdon Arms, Turnchapel, changed hands – good luck Ryan and the gang.

1st October 2014 Royal Standard, Mary Tavy, changed hands in early October – good luck to Larry and the Team; planning application submitted by Brown's Hotel, Tavistock, for alterations prior to becoming a JDW hotel; Duke of York, Tavistock, is still up for sale; Compton Inn, Plymouth, submitted planning application for change of use to dwellings; planning application submitted by **Friendship Inn, Greenbank**, for change of use to three dwellings, despite being an **Asset of Community Value (ACV)** – this was **successfully objected to** by Plymouth CAMRA! Noah's Ark, City Centre and Nowhere Inn, City Centre, both joined the CAMRA Discount Scheme.

5th November Porter's, Barbican now sells all real ale at £2.50/pint Mon – Fri between 12:00 – 18:00. The Union Inn, Plympton, also sells all real ale at £2.50/pint Mon – Thurs between 16:00 – 20:00. Notte Inn, Barbican, has reverted to its' former name. Building work has been observed at the Victoria Inn, Hooe. Exeter Inn, Modbury, has new licensees – we wish them well. The VOT, Stonehouse re-opened. Sadly, the Boringdon Arms, Turnchapel, closed. Sam's Bar (ex Joint Cafe Bar), North Hill, closed when the lease expired. Queen's Arms, Tamerton Foliot, also closed when the manager left.

If you have any pub-related news, or require any information on protecting your local pub, please contact our Pubs Officer, Andy Richardson, at pubnews@plymouthcamra.co.uk



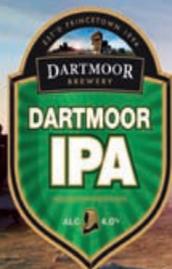
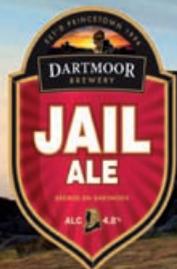


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Muncheu Oktoberfest? Nein Danke

We cancelled the hire of our Lederhosen – sometimes described as leather hot pants. Notice the word “hire”; who would admit to actually owning them? The intended purchase of a Munich street guide was put on hold, as was an investment in a book entitled *The Best of German Humour* – albeit a very small publication. Although good Europeans to a man, the reason for our stay in Plymouth in October was that the city became the centre of the nation’s ale festivals: OK a slight exaggeration, but this is the beginning of a new Plymouth branch magazine, the first since Plymouth Camra produced the magazine “Inn Touch” in the late 1970’s.

The first festival of the month was at a venue new to the world of beer festivals, the imposing Devonport Guildhall. This event was organised in conjunction with Plymouth’s oldest brewery Summerskills and was open for one day, on Saturday 4th October.

Nineteen beers from nine Devon brewers, including new innovative breweries such as Tavy Ales from Roborough and New Lion Brewery from Totnes were available alongside half a dozen traditional ciders. Ample seating was available. Tasting notes and knowledgeable bar staff provided assistance to those of us unfamiliar with the ales on offer.

This impressive Grade 1 listed building, completed in 1824, proved a perfect venue and in the Column Bakehouse, situated on the lower floor, sandwiches were available made with their freshly baked bread. The Bakehouse is open Monday to Saturday 10am to 4pm all year round for coffee, snacks and artisan breads, all to eat in or take away. Next to the bakery you will find what was once the Devonport cells, which now feature local artwork.

Credit must go to the management of Devonport Guildhall and David Lewis, proprietor of Summerskills brewery; he is more often known as “Norm” or by some wags in the branch, affectionately, as “One Hop Norm.”

The Minerva beer festival held on the second

weekend has been established for many years on the Festival calendar holding two a year, details of which including beer selection are available on the regularly updated Minerva website. Five beers appear on hand pump when entering the pub and a further ten were available in the back outhouse. A selection of cider was on show and there were many more beers waiting to come on over the course of the four days.

One of our party, who had obviously read too much Shakespeare, was jocularly concerned that, given the historical contemporaneity of the Minerva and The Boar’s Head Tavern in Eastcheap, that Falstaff might magically appear and completely block the passageway from the back of the pub to the main front bar; an annoyance at the best of times.

Eschewing the plethora of dark ales we worked our way through the blonder, hoppier ones which suited our taste. Our two stand out beers were Arbor NS Bomb, a 4.7% hoppy beer from Bristol and Yella Belly Gold, a 3.9% golden beer from Batemans. Both of these were on handpump and in superb condition and relieved us from having to negotiate the passageway and the throng of people that naturally surround the outhouse where the main festival is held. A few more hoppy session beers would be welcomed by us, but that doesn’t stop us recommending and looking forward to The Minerva spring festival to be held on the 5th to 8th March 2015.

The most eagerly awaited event of the month was the first beer festival organised by the new licensees of The Prince Maurice at Eggbuckland over the third weekend. Recently taken over by Gary and Kate Brookes, this iconic pub has undergone an impressive renaissance; at a time when a depressing number of outlets in the city are closing. A rare pub indeed in that it provides a two bar village ambience within a modern city. A terse comment by a more traditional member, perhaps best summed it up: “A proper pub.”

Munich Oktoberfest? Nein Danke

The festival programme showcased an eclectic mix of many award winning beers among its 22 festival ales, served alongside the eight regular local ales within the pub itself. Headlining were the Champion Gold and Silver medal winners from the 2014 Great British Beer Festival at Earls Court in August: Boltmaker from Timothy Taylor and Citra from Oakham, respectively. Above all, the beer range provided quality, superbly conditioned, with the notion of balance: blond beers, best bitters, milds, premium ales and winter warmers. Something for everyone.

The omens before the weekend, however, were not good. An article in the Herald promoting the launch of Camra's Great British Beer Guide found a committee member informing the readership that The Prince Maurice was included in this prestigious publication. Great timing you would think with those involved with the festival. Embarrassingly, the information was incorrect. This setback, however, was followed by another: the weather forecast. No Michael Fish this time but the tail end of Hurricane Gonzalo was due to arrive Friday lunchtime. This time the information was correct.

Never mind, imbibed (surely you mean imbued – Editor) by a Churchillian spirit and supported by fine ale we persevered to a man. Only quick action by some of the regulars prevented the canopy for the BBQ heading toward the Hoe. By late afternoon, however, the fractious wind had abated and the gathering gloom was relieved by the swaying synchronicity of the chain of coloured lights on the verandah. The enticing smell of the BBQ permeated the now gentler air and the faint strumming of a guitar could be heard; enhanced, as it was by that most wonderful of sounds: human laughter. All was well with the world.



CAMERON DIAZ AND ANGELINA JOLIE TAKE TIME OFF FROM THEIR HOLLYWOOD COMMITMENTS TO HELP TWO OLD MEN ENJOY THE FESTIVAL

Driving past The Golden Hind at Hartley Vale we noticed a large banner advertising their October Beer Festival. Adding it to our list we visited the following day. Just three beers from Hunters of Ipplepen, however, were on hand pump, all of which are readily available in the area. The following week two had been replaced by Dartmoor Jail Ale and an excellent pint of Young's Special. Not so much a festival compared to others but this pub has three regularly changing beers over the course of the event with tasting notes provided. This is a pub worth visiting these days, not least for the pub fayre and the beer range. It is also one of the growing number of pubs offering a generous discount for Camra members.

With a visit to Cornwall, or as the indigenous population would call Kernow, the fourth weekend in October arrived. Some rumblings were heard in our ranks about missing that trip abroad to foreign soil. We compensated with a journey some would say was a trip to a foreign land, with a visit to the annual Camra Falmouth Beer Festival.

Laden with sandwiches made with smoked ham and Edamski cheese from the Polish Shop on Mutley Plain, bottles of Proper Job from Plymouth Station and a bottle of Puglian Red, three of us started our sojourn to Falmouth on the 11:20 train for the 2014 Festival. After a short walk from the station up to the Princess Pavilion the Beer Festival was in full swing. A £2.50 entrance including 2014 commemorative glass, programme and half a pint for Camra members was a bargain.

Over 200 real ales, ciders and perries welcomed us into this atmospheric venue. We felt the beer range and quality was as good as any festival we have visited recently, so huge credit must go to Cornwall Camra for staging a great annual event. The ticketing system allowing third of a pint measures was useful and enabled drinkers to sample a few more beers.

Checking our tasting notes the next day our top marks went to the two beers from Hopshackle in Lincolnshire, "Ballast" and "Humopulus"; Three Blind Mice Brewery "Lonely Snake" from Ely and the 2.8% "Poquito Pequino from Bexar County Brewery in

Peterborough. Also two of our favourite breweries were well represented: Brewsters of Grantham and Oakham, also from Peterborough.

Obviously we tasted a small percentage of the ales on show but we can only comment on the ones we did. Apologies for not mentioning Cornish beers but being local we are familiar with some of them already. If memory serves me correct most of the award winners were from Cornwall.

And so after three hours, armed with a two pint carry out each, including a 7.2% Big Job from St. Austell Brewery, we walked down to the station for the journey back to Plymouth. A very reasonable first class upgrade on the Great Western service and ales complemented by cheese, olives and nuts made the journey and a day that will be remembered for a long time.

Just when we thought the month was over (like this article! - Editor), we visited a gem of a pub: The London Inn at Plympton. The Camra Jungle telegraph was right, as they were holding their

own festival. Again, a well-balanced range of beers, in good condition, was enjoyed by all in our party. Further visits to this delightful pub are planned.

Finally we must mentioned Wetherspoons International Real Ale Festival which ran from Friday 17th October to Sunday 2nd November. The Mannamead, one of our locals, offered the full range of 50 beers, and owing to a high demand, was increased by twelve extras, on the initiative of Willy, the manager.. Many of these were brewed exclusively for the Wetherspoon chain, by leading UK breweries, supplemented by beers from internationally acclaimed brewers.

What a month. Congratulations to everyone mentioned in this article, and to everyone who worked hard to promote real ale through these festivals.

PROSIT!

Herr Allen and Herr Franklin



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Two Festivals In Buildings Of Renown

Devonport Guildhall Festival

The light streamed into this magnificent historic building, greeting a small but growing number of enthusiastic quaffers of ale and cider. The beer selection was small but good, great to see just local Devon beers from a number of small breweries including established breweries such as Summerskills, (who organised the festival) Teignworthy and Dartmoor, through to breweries with growing reputations, such as Tavy and newcomers, New Lion Brewery, from Totnes. Even though this was an autumn festival, it was not overrun with black or brown beers. A great balanced menu. Similarly, the cider selection, although compact was complete. For me there were too many flavoured ciders and no perry so it was ultimately disappointing. The building itself, built 1822 by renowned architect John Foulston, features a large main hall which was conducive to conversation and relaxation. The quiet area of the Mayor's parlour was a useful hideaway from the hubbub of the main hall. This festival was aided by the food from the on site artisan baker, who offered great and different drinking fodder: real pizza and great olive breads. If a break from beer was needed, it was nice to see tea and coffee being made available. The festival had an afternoon full of happy, chatting people and in the evening local bands provided music. All in all a great first effort at an independent festival in a good venue. Encouraging to see just local produce. Going forward, a bigger selection of beers would help (but please maintain the well balanced selection). The ciders need serious thought with some perry and less flavoured ciders. Simply, a great venue, well priced and full of happy people.

Minerva Inn Winter Festival

The oldest public house in Plymouth. A building steeped in history, featuring the panels salvaged from an ancient galleon and said to have been frequented by Drake. One of my favourite pubs which always features well-kept beer. As you enter the main bar I was greeted with a range of unusual but well-conditioned beers from the cellar, on hand pumps and a range of cider. Squeezing past the bar through the cosy backroom (like many buildings of the period it seems narrower at the front than the back) and towards the hubbub of laughter and chatter and into the shed where the main part of the festival was being held. I love the shed with its rustic charm, its hay bales and diffracted light. From here was being dispensed a range of little known and unusual beers from around the country. I like the idea of this. Sadly on this occasion unusual does not always mean good. The beer seemed to be mainly dark beers and beers with only a few hops. Although enjoyed by many, these beers are not always to my taste. There seemed to be no balance in the selection. The cider selection was good, rounded, with many different strengths and featuring a few perry's. As always I enjoyed visiting this pub and will continue to do so. I like a beer festival in a pub and particularly in this pub. For me on this occasion the beer selection was a real letdown as I found few beers that I enjoyed. I know this will change for the next festival. The cider selection was very drinkable. Glad this festival exists but I just want it to improve.

Greg Baser

Homebrewing

The choice of dispensing homemade beer is up to every homebrewer. A number go with polypins, pressure barrels, mini-kegs (actually miniature casks despite the name), bottling and kegging. CAMRA describes real ale as "beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide" meaning that serving real ale at home can be a tricky business.

Bottling is self-explanatory. Beer is dispensed into bottles and sealed with a small amount of priming sugar inside. Some brewers prefer to prime every bottle individually while others prefer to decant their beer into a bottling vessel, containing the priming sugar for the entire batch, before filling each bottle.



The positive side of this method is that the beer can mature and secondary fermentation can proceed at a natural rate and a mature beer can be poured after fermentation is complete. The bottles can be kept longer and consumed at an individual rate. The negative side of dispensing from bottles is that the bottling process is time consuming and the resulting bottles can take up a lot of space.



Mini-kegs act as small casks, allowing air into the top of the vessel at a natural rate. A tap at the bottom allows the contents to be consumed at a leisurely pace, giving similar results as a pint provided from a cask dispensed by gravity. These vessels usually contain nine pints and will keep for approximately one week once opened and stored in perfect conditions. However, not many homebrewers will have equipment providing

suitable cellar conditions. This will usually result in the mini-keg being kept at room temperature and a life of approximately five days. This is not an excessive amount to consume over a week (depending on the ABV of course!), especially when shared. The average kit brew contains 40 pints and will fill six mini-kegs with a few spare pints or "tasters".

Pressure barrels are another suitable way for beer to be dispensed. The vessel can contain an entire 40 pint batch and come with a screw-top lid and a tap for dispensing. The lid is unscrewed during consumption and tightened when beer is not being poured. This will have an average life of approximately ten days before turning. The lifetime of the beer can be extended through the addition of further priming sugar to encourage secondary fermentation to continue. The fermentation process produces carbon dioxide that forms a protective blanket over the beer. However this results in a higher ABV content and a thinner finished product, reducing the quality of the homebrew.



Collapsible polypins are a good way to keep a batch of beer in good condition for almost two weeks, if done carefully. After filling the container with the brew, add a good amount of priming sugar and let the secondary fermentation allow the polypin to balloon out. Start to consume the product and enjoy. However, be careful with this method as the

DRAKE'S ELDER BROTHER

vessel will need to be gently rolled back and vented due to the pressure build-up from fermentation. There is a fine line between a round polypin and a burst vessel. After approximately one week further venting should not be required.



Every homebrewer has their own chosen method for dispensing beer. I encourage all brewers to go out and experiment with every method, finding the perfect one for their product.

Recipe – Ditch's Stout

- Treat 5 gallons of water with a crushed campden tablet in a suitable vessel.
- Take one Cooper's Stout, strip the paper off the outside and pour boiling water over to soften the contents.
- Pour into the fermenting vessel using suitable gauntlets with 1kg Dark Dried Malt Extract and one cup of raw cane sugar.
- Fill up with the FV with the treated water and stir until all contents are dissolved.
- Pitch the yeast and wait. Use an aquarium heater to keep the temperature at a steady temperature.

Thanks go to Dennis Smith, Seymour and MTW off Jim's Beer Kit homebrew forum for picture contributions and Ditch, also from Jim's, for sharing the stout recipe he uses with the world.

Dan

Daniel Scott is the Plymouth CAMRA Social Secretary, a seasoned homebrewer and brews professionally under David "Norman" Lewis, the head brewer at Summerskills Brewery – Plymouth's Oldest Brewery.

Drake's long lost elder brother has been discovered in a Plymouth loft. Looking in the attic for The Picture of Dorian Gray, (a common misconception – his portrait was hanging in the schoolroom – Editor) I chanced upon issues of the erstwhile CAMRA newsletter "Inn Touch." This purported publication from the late seventies and early eighties has surfaced on coloured paper, photocopied by whoever had access to a printer at work, complete with original, though now rusty, staples.

Volume 1 Number 1, as it was named, was one double sided sheet of A4 but still managed to include an editorial, three articles, branch meeting details and pub news. It's difficult to date exactly this particular but it includes an article titled "Amendments to the 1977 Devon Real Ale Guide." It was, to quote the front page; "issued free to local members of The Campaign For Real Ale and all local landlords for display to their customers." Subsequent editions were more substantial, eight sides in the largest of those found.

Plainly not to the quality of production of the latest Plymouth Camra publication, it nevertheless was relevant and informative. It even had an advert from the Lounge Inn at Stoke in several editions. The cost of advertising ranged from £2 for a full side to 25p for an eighth of a page.

Over the coming weeks we will be dusting down these annals and reproducing articles in Drake's Drinker.

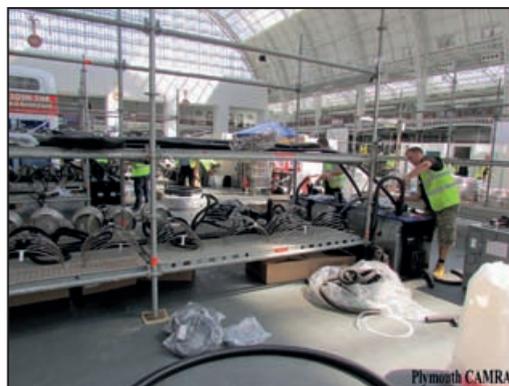
Neil Franklin

A Visit to The Great British Beer Festival 2014 Olympia, London.

A number of Plymouth branch members volunteered to work at the GBBF this year, and a few also visited as customers.

For those of you who haven't been before, there were 29 different bars serving over 900 different beers, ciders and perries, and foreign beers. There were also over 350 different breweries represented.

scratch and build it. The first two photos show the Grand Hall, from both ends of the Gallery, a couple of hours or so into the build. Once the bars were built, we then had to sort the beer out and the cooling systems. After a few days of hard work, we're nearly there (photo 4), with the glasses stand in the foreground where commemorative third, half and pint glasses can be purchased.



The festival opened to the public on Tuesday 12th August at 17:00 (12:00 for members of the Trade) and ran until Saturday 16th. As Olympia is not normally a public house, we had to start from

From the glasses stand in the Grand Hall, you can either turn left and head into the National Hall, or carry straight on into the West Hall for the stage and live entertainment (or avoid it if you don't want

music).

During the four and a half days open to the public, we had over 50,000 customers through the doors! Phew! The last two images show the Grand Hall and the National Hall whilst we were open. What a very enjoyable 11 days of work (we had to pack everything away again after we closed). If you haven't been to GBBF before, I would certainly recommend that you do - CAMRA can provide you with accommodation if you volunteer to work.



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Opinions and views in 'Drake's Drinker' are not necessarily those of the editor or of the campaign for real ale.



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Cunningly crafted from a blend of several hops and malts to produce a mild-brown beer of unusual subtlety and taste. Slight malhous on the tongue is followed by a burst of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.5%
The original and first single malt "Golden Ale". Golden in colour with a malty aroma and flavour, a slight sweetness is complemented by its long hoppiness resulting in a remarkably well rounded beer.

EXMOOR STAG • ABV 5.2%
Strong copper-coloured premium bitter, with a good malty taste, full hopped aroma and long dry finish. Originally brewed for Somerset County Cricket Club's Centenary celebrations, so popular the brew became permanent.

EXMOOR BEAST • ABV 6.6%
Remarkably drinkable strong "Porter" style ale. Once a "Winter Warmer", now year round. Brewed making liberal use of chocolate and crystal malts. A smooth and complex beer with hints of fructose, rum, coffee and chocolate.

T: 01984 623798 • E: info@exmoorales.co.uk • www.exmoorales.co.uk

The Minerva Inn

01752 223047



Christmas Eve

Entertainment "JD & Coke" at 8pm

Christmas Day

Opening, Noon til 3pm 7pm til 10:30pm

New years Eve

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31 Looe St, Plymouth, PL4 0EA
theminvainn@blueyonder.co.uk

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**Our next Charity Real Ale Festival will be
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01752 892358

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Beer garden

Cask Marque



20 Looe Street, The Barbican, Plymouth, Devon. PL4 0EA

01752 657796

Brewing The Bones

A Day At Summerskills Brewery



In the summer of 2014 I spoke to Norm of Summerskills Brewery and told him my favourite winter ale is Indiana's Bones 5.6%. I told him I would love to come down the brewery and help out on the first brew of winter 2014. Well after a couple months passed by, I received a text from Norman stating the first brew would take place on the 23rd September. So with the advanced notice of the date, I booked leave from work to attend the Brewery.

I arrived at the Brewery at 8 o'clock in the morning, Dan the Brewer then took me in as his enthusiastic helper for the day. First job was switching on the boiler for one of our ingredients, hot water (sorry liquor). Then we started weighing off all the various malted grains (barley) which included pale, crystal, dark and chocolate malts. These were all placed into the hopper, which connected to mill dangles over the mash tun (big round cooking pot). Once the water was up to the right temperature, the valve was opened so the liquor flowed through the milled malts which dropped into the mash tun. When filled up, a gypsum mix was added, this helps the liquor become better for brewing with the mineral consisting of hydrated calcium sulphate (known in the trade as Burtonising after the underground spring water at Burton on Trent). It was stirred and covered up with a two piece lid it then boiled away for about a hour. Dan then opened a valve so the brown liquor passed into Lauter Tun which separates spent grain extracts before going into the copper boiler. Once all the lovely brown liquor is in the boiler the secret ingredient plus two different Hops are added and then the lid goes on for the boiler for between hour to a hour and a half.

All through the Brew a chart is written up with times with readings on, temperatures, alcohol content and

sugar content (Its a science this brewing). Yes there is a separate log sheet for every brew. Anyway back to the brew, Dan then transferred the brew through heat exchangers into the fermentation tank. The heat exchanger helps to cool the brew down ready for the fermentation tank, readings were taken for alcohol, sugar and temperature levels and then finally the yeast was added. I left the Brewery at 4.30pm having had a better insight into brewing, I would like to thank Norman, Dan and Rob at Summerskills for my day at the Brewery and if do make the effort to red this article, then please try an Indiana's Bones pint.

Bob Holmes

Plymouth Camra branch member

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What Pub

What is it?

What Pub, the Campaign for Real Ale's (CAMRA's) first-ever online pub guide, is our repository of current known information about over 35,000 real ale pubs nationwide. It lets you search for pubs selling real ale (of course), pubs that do food, or show sport, and any of over 30 different criteria that you might need to know.

Pictures, directions, handy maps, opening hours, real ales and traditional ciders sold, and contact details. It's all covered. For those of you with mobile devices, you can even check what pubs are open and selling good real ale wherever you are in the UK. No more guess work! And you, too, can get involved by updating the details of the pubs you visit to make sure that www.whatpub.com remains the most up-to-date and complete on-line pub guide out there!

The crowd-power of a voluntary organisation with over 165 000-strong membership will ensure that What Pub will be kept as up to date as reasonably

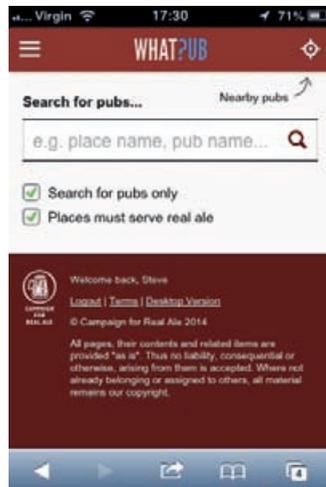
possible, and that it will be the country's leading source of pub information on an enduring basis. Readers are encouraged to visit www.whatpub.com for details on all public houses, hotels and clubs in the Plymouth branch area locally, and further afield nationally. In the "Search" box, type either the pub name, town or village, or postcode, and click "search". The results will be listed in pages of a maximum of 10; searches for "Plymouth" will result in results of several hundred, including Torpoint and Saltash, so please try to refine your search by adding an area such as Barbican!

Update the Details!

- Log in to **WHATPUB.COM** using your CAMRA membership number and your password. If you don't know your password, just visit www.camra.org.uk, and click the "forgotten password" button at the top.



Desk top view of a pub



Mobile App view

- If you're not a CAMRA member, we'd love you to join (please use the form in this issue, or go to www.camra.org.uk/join), but in the meantime go straight to the FIND THE PUB section.
- **FIND THE PUB** you wish to update. If you are using a mobile device, hit the "NEARBY PUBS" button and the pub you're in will magically appear. Otherwise type the pub name and town (area) to narrow the search.
- **HIT "SUBMIT UPDATES"** On a mobile device you can just tell us what you want to correct

in the box provided, whilst the desktop version adds some simple instructions to help. Then confirm the updates and you're done (for non-members, there is a link to "send an email to the branch" at the bottom of the page, so you can update details that way).

Readers are encouraged to visit www.whatpub.com and, if they have any information that they feel is missing, or indeed is incorrect, please use the "Submit Update" button. This information will be submitted to the Branch What Pub Webmaster, who will confirm the information with the pub before updating the system.



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 or restricted when special promotions are on offer. List correct as 21st November 2014.

PUB NAME	ADDRESS	DISCOUNT
Brass Monkey	Royal Parade, City Centre, PL1 1DS	10% / pint
Clifton Inn	Clifton Street, Greenbank, PL4 8JB	10% / pint
Fortescue Hotel	Mutley Plain, PL4 6JQ	10% / pint and half
Golden Hind	Mannamead Road, PL3 5RJ	10% / pint and half
Horse and Groom	Exeter Road, Bittaford PL21 0EL	10% / pint
Nowhere Inn	Gilmore Street, City Centre PL4 8BU	10% / pint
Porters	Looe Street, Barbican, PL4 0EA	10% / pint *
Stoke Inn	Devonport Road, Stoke, PL3 4DL	10% / pint
Tamar	Morshead Road, Crownhill, PL6 5AD	10% / pint
Union Inn	Underwood Lane, Plympton, PL7 1SY	**
Who'd Have Thought It Inn	Milton Coombe, PL20 6HP	6% / pint
W Britannia Inn	Milehouse, PL2 3BH	50p off vouchers
W Gog And Magog	Southside Street, Barbican, PL1 2LA	50p off vouchers
W Mannamead	Mutley Plain, PL4 6JH	50p off vouchers
W Stannary Court	Ridgeway, Plympton, PL7 2AW	50p off vouchers
W Union Rooms	Union Street, City Centre, PL1 2SU	50p off vouchers

Key:

*

Porter's also offers all real £2.50/pint between 12:00 and 18:00 Mon – Fri to all customers
 Union Inn offers all real ale £2.50/pint between 16:00 – 20:00 Mon – Thurs to all customers.

**

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!

Public Transport

Plymouth Citybus Limited

1, Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA
Tel 01752 662271
General enquiries: 32, Royal Parade, City Centre,
www.plymouthbus.co.uk

First Bus Limited

First Devon, Cornwall and mid-Somerset Customer Services, Empress Road, Southampton, Hampshire, SO14 0SW
Tel 0870 010 6022
(calls cost 10p/min from a BT landline)
www.firstgroup.com/devon_cornwall

Stagecoach South West Limited

Stagecoach South West, Belgrave Road, Exeter, Devon, EX1 2LB
Tel 01392 427711
www.stagecoachbus.com
Email southwest.enquiries@stagecoachbus.com

Western Greyhound Limited

Western Greyhound Limited, Western House, St. Austell Street, Summercourt, Newquay, Cornwall, TR7 5DR
Tel 01637 871871
www.westerngreyhound.com
Email info@westerngreyhound.com

Tally Ho Coaches

Tally Ho Coaches, Station Yard Industrial Estate, Kingsbridge, Devon, TQ7 1ES
Tel 01548 853081
www.tallyhocoaches.co.uk

Target Travel

Langage Business Park, Plympton, Plymouth PL7 5JY
01752 242000
www.targettravel-devon.co.uk

Traveline South West Journey Planner

Combine journey's by bus, train, coach and ferry for travel in the south west.
www.travelinesw.com
Tel 0871 200 2233
(calls cost 10p/min from a BT landline)

Pub Quiz

Answers

1. Mount Vernon
2. 1 Gallon
3. They are in the same family of flowering plants.
4. 0.7%. 50,000,000 people are drunk at this very moment.
5. Four weeks. This occurred after a Scotsman consumed 60 pints of beer.
6. It is held by Brewmeister Snake Venom with a 67.5% ABV.
7. Zythology.
8. Belgium.
9. 16 days.
10. Silicon

Sudoku

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



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 _____ Postcode _____

Email address _____
 Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Email address (if different from main member) _____

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Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

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Instruction to your Bank or Building Society to pay by Direct Debit

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Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society _____ **9 2 6 1 2 9**

Address _____

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Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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Name

Postcode

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