
Drake's Drinker



CAMPAIGN
FOR
REAL ALE

Spring 2015
FREE



Mr Roger
Hulbert

09/08/1962

-

24/11/2015

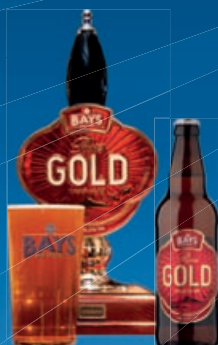
Magazine of the Plymouth Branch of CAMRA
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To Advertise
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Events

March

Sat 28th

Annual outing to the TOM COBLEY, Spreyton, Devon. Back into Plymouth (arrive at 1800 approx).
Via Whiddon Down, Chagford, Moretonhampstead & Princetown.
Meet Treasury car park Royal Parade 10.00. Cost £14.00 per person. Book with Social Sec Dan.

April

Fri 3rd

BEER FESTIVAL at The Miners Arms, Hemerdon, Nr Plympton. PL7 5BU 01752 336040.
Live music, hogroast and an Easter Sunday egg hunt for children.

Sat 11th

Branch ANNUAL GENERAL MEETING to be held at Raffles Club, Ermington Terrace, Mutley. PL4 6GQ.
12.00 for a prompt 12.30 start. MEMBERSHIP CARDS ARE REQUIRED. Please contact our branch secretary with any items for the agenda in writing at least 7 days before the meeting, and to book food.
To be followed by a social pub crawl.

Sat 18th

SIBA Tucker's Maltings Beer Festival 2015
Meet at the train station for 09.45 for the 10.02 train. (group saver tickets/railcards)

May

Wed 6th

Branch Social Meeting. The Union Inn, 17 Underwood Rd. Plympton. PL7 1SY
01752 336756
At 20.00 followed by a social evening.

June

Wed 3rd

Branch Social Meeting, The Devon Tors, Yelverton. PL20 6DW.
At 20.00 followed by a social evening afterwards.
Public transport timings see website.

Sat 6th

South West Regional Meeting at the Fortescue Hotel, Mutley Plain. Plymouth. PL4 6JQ.
12.00 for a 12.30 prompt start.
Pre-ordered food will be available.
Please contact Chairman at least 7 days in advance.
Followed by a social pub crawl.

HOP OFF THE PRESS

A Word from the Editor



With beer festivals becoming increasingly more popular in recent years, I may take this opportunity to highlight just a few for you. I attended the fantastic Exeter and East Devon branch annual winter ales festival. Mr Ray Dwan and his collective, yet again, assembled a fantastic array of beers. My sincere congratulations go to their branch for their outstanding efforts.

Then in our own boundary the fabulous Nowhere Inn on Gilwell Street held its 150th birthday, holding a majestic beer festival. Phil, Piers and Paul all deserve a massive pat on the back for what I felt was an exceptional effort. Showcasing some beers we very rarely see in the west country.

Shortly after we saw the Minerva Inn beer festival, with 28 beers and 10 ciders on during, this wonderful 4 day event. Martin and Shelly really do know how to hold a great event, and yet again it was a delightful triumph.

Also in March there is the JD Wetherspoons beer festival to enjoy. Always very popular and a great range of light golden hoppy beers to the extreme dark malty ales.

Then to top it off, the annual SIBA Tucker's Maltings Beer Festival at Newton Abbot. 250 ales over 3 days, a festival that attracts drinkers from all over the country.

With beer sales up 1.3% last year, it is well run, well organised events such as these that are getting people out drinking again. So this surely must be good for the industry as a whole?

Matt Chapman

Sudoku

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

Pub Quiz

1. What core ingredient of beer provides it with the most flavour?
2. The Pilsner style of beer is named after the city of Pilsen. In what country is Pilsen?
3. How much alcohol is a homebrewer legally allowed to produce in the UK?
4. The music of "The Star Spangled Banner" originated from which British drinking song?
5. Nickelback wanted to feature a brewery's beer in a music video but were turned down as the staff did not like their music. Which brewery declined the endorsement?
6. Beer is the second-most popular drink in the world. What is the most popular?
7. A laborphilist collects what item?
8. Who is the patron saint of brewing?
9. A pint contains 568ml. How much does it weigh in pounds and ounces?
10. What is another name for smoked beer?

Drake's Drinker Letter

Dear Editor

Having read the Winter volume of "Drake's Drinker", I feel it is right to respond on behalf of all Beer Festival ale "selectors" following the somewhat ill-judged (and somewhat ignorant) criticisms/comments in the issue concerning beer selecting at festivals.

When selecting beers, selectors do try to strive for a balanced festival – however, for just some of the reasons I list below, sometime this does not result in the perfect festival in the opinion of the "reviewer"/critic at the time the "reviewer"/"critic" visits the pub.

The timing of the festival can also influence the balance of the beers available (in the Minerva's case it was a WINTER festival, so darker beers tended to predominate). Note - I deliberately differentiate between "dark beers" and "black" beers - milds, stouts & porters. They are completely different styles. Check other beer festival programmes throughout the year. It is easy to spot (especially in summer-based festivals) different styles of beer dominating the range of beers available.

It is also worth remembering that the landlord of the pub involved will know the drinking habits of his regular locals far better than those of the festival visitor – remember a pub is a business, after all. This is not quite so much a problem in large CAMRA festivals where virtually every beer is on sale at the same time – obviously giving customers a far wider choice – although from examination of some beer festival programmes one would enquire if the beer balance has been fully thought through.

It may not be possible to put all the beers for sale at the same time. For example, while pubs may order 20-30 beers for the festival, space may dictate that not all can be sold at the same time. Perhaps a beer may have been drunk before the drinker attends the festival – or a beer advertised may not be fit to be sold - but still the attempt is made to try and sell all types at the same time. Thus, I would certainly

recommend more than one visit to any festival for any would-be "reviewer".

Whilst some pubs take the easy route and order straight from a distribution list from a major brewery/distribution company, most beer selectors will use the Good Beer Guide in order to try and source unusual or rare beers. This presents its' own problems – there are times when the description of the beer received is somewhat at variants to what is eventually dispensed out of the barrel.

Frequently a beer ordered is not delivered – quite often a brewer, (assumedly) rather than telling the beer selector that the beer requested is not available (and thereby losing a potential sale) will often send a beer of their own choice as a replacement. The beer arrives at the pub far too late for the festival to do anything about it. Often the style of beer consequently received is not the one required and this, if it happens to more than one order for a particular festival, can throw the whole balance of the festival out. The smaller the festival, the worse effect this can have on the overall balance. Even a large CAMRA festival can sometimes be affected if, for whatever reason, a swathe of beers are arbitrarily removed from the original beer list selection and the remaining beers not rebalanced.

In conclusion I would suggest that amateur "critics" refrain from writing somewhat negative, ill-thought out reviews – certainly before actually asking the pubman/beer selector involved about any imbalance they perceive there to be in any festival they happen to visit. From experience I can safely say that beer selectors are always happy to discuss the choice of beers available at their festival.

Finally, remember publications like this reach a far wider audience than you may think, so what you say (or imply) might have wider ramifications than you think....

Grizzly

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PUB OF THE YEAR

& OUR WIN AS

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TIMES** CAMRA CIDER
PUB OF THE YEAR


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Fireside Chat

Drinking "Barley Mo" from Palmer's in Movember, and "Fall's Over" from the Exeter Brewing Company, it occurred to me how much time and effort goes into thinking up suitable names for beers and designs for pump clips. So, with the Christmas period upon us, that notorious time for bad puns, and enjoying my first Christmas Ale in the Mannamead, the wonderfully named "Headmaster's Xmas Sermon" from Mordue Brewery, I thought it would be interesting to explore and give a mention to those brews that had a bit of thought put into their name. I expected to see a plethora of beers suggesting Santa's nose, sleigh, sack, even sac (take a bow, Coastal Brewery from Cornwall – just give the pump clip a wide berth), little helpers, sleighbells, jingles, jangles, baubles, puddings, fairies, Rudolph getting his revenge, piddling in the snow.....and I wasn't disappointed. Or rather I was.

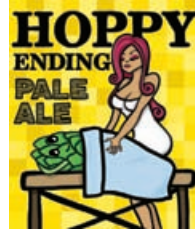
Apart from Yeovil Ales "Yeo Ho Ho," a guest at the Prince Maurice, very little wit was on show, so I widened my search for originality. Christmas ales from British breweries were a particular source of disappointment so I explored further afield. "Nanny State" from Brewdog seemed particularly apt as it was 0.5% ABV. Founders Brewing Company "All Day IPA" was of particular interest. Palmer's, mentioned earlier, brewed a one-off "A Big Thank You For Looking After The Cat." I once posted a letter for the then head brewer of Summerkills and Plymouth Camra chairman Carl Beeson, and to my knowledge he sadly never brewed a beer to mark the event. And while we have a tenuous link to pump clips, it has been widely rumoured that Carl posed for the "Whistle Belly Vengeance" pump clip. This is not the case, nor apparently, as also widely rumoured, did any other former chairmen. The identity of the model remains, as do Norm's recipes, among his hotly guarded secrets.

Finally my top three:



3. "Collaboration not Mitigation" created by Avery Brewing and Russia River Brewing in the United States, when both breweries discovered they shared a brew of the same name; "Salvation".

Owners of the name "Budvar" please take note.



2. "Hoppy Ending," a Pale Ale created by Palo Alto Brewing Company, the label of which depicts a masseuse massaging a giant hop.

1. "Fireside Chat." Brewed by the "21st Amendment Brewery," San Francisco. The 21st Amendment



repealed the 18th amendment to the Constitution which began prohibition and gave the states the right to determine alcohol laws for their own states. "Fireside Chat" is named after Franklin de Roosevelt's addresses which were apparently "a kick in the teeth and a warm hug at the same time." The Christmas 2015 artwork depicts FDR having a fireside chat with an elf.

Off for a pint of "Hibernation Ale" (brewed by The Great Divide Brewing Company)

N. Franklin

The Fortescue Hotel

An interview with Steve Smith, licensee of the Fortescue, arguably the city's premier real ale pub, after winning the Plymouth CAMRA Pub of the Year Award a record five times. Mike Allen asks the questions.

1. What initially prompted you to enter the pub trade?

It was an accident really. I had a market stall in Bristol and trade was a bit slow after Xmas, so for a bit of extra income, I took my local landlady up on a job offer. After three shifts she fell off a stool and broke her leg so I ended up running the pub for the next ten weeks and that was that!

2. What advice would you give now to anyone thinking of such a career?

Find a pub already or one that you can turn into your ideal pub and go for it. It doesn't matter what level you go in at ; if you work hard, have enthusiasm and ability, you'll soon be running it!

3. What was your C.V. like before taking over The Fortescue?

I started in the trade with Hardingtons (Bristol) as barman then relief manager; then moved to the Thistle Park Tavern as manager where Quintin and I rocked it for three and a half years. I then joined Punch Taverns (who owned the Firkin Chain) as I wanted a pub with a microbrewery. However, all the microbreweries got shut down so I ran a pub just outside Newport for eighteen months before the Fortescue came up. That was over fourteen years ago!

4. I've always been impressed by you and your staff. Obviously Betty was a legend but what do you look for in your team?

I've got a simple rule – I never employ anyone I don't know. This way I've seen them in a true social context, not just in an interview situation so I can judge how they relate to people, if they're smiley and friendly, and most importantly, will they work hard.

5. I was amazed, when in 2012, the local CAMRA committee decided not to allow your pub to compete for the Pub of the Year award. At the time I thought it was like: "Let's have the European Footballer of the Year but you can't vote for Messi." What was your reaction?

In 2011/12 we had we had won CAMRA Pub of the Year three times in a row and the CAMRA committee decided to limit the amount of time consecutively to three. We were a little disappointed as it's not really a "Pub of the Year" competition if all the pubs cannot enter. We did get presented with an achievement award for continued excellence.....but it's not the same. That decision did get rescinded later on so all's well.....



6. The local pub is often referred to as the "heart of the community." What's your attitude to you pub in this context?

It's a wonderful phrase, and truly reflects what we, and many other pubs try to achieve. I feel that pubs that serve food (restopubs) really struggle to achieve this, or late night bars (fightopubs) due to the transient nature of their clientele.

A proper pub has:

A settled team who've been there for years and

know what and why they're doing what they do. A great set of welcoming and regulars who know the team and each other. They come in to relax in a safe yet fun environment created by the team. Quality products served by a knowledgeable team. Add to that events (quizzes, live music, sport on TV & in-house sports teams) and you've pretty much got it. Easy eh? But how many pubs in Plymouth can honestly say they tick all the boxes?

7. The subject of the giant that is J.D. Wetherspoon raises mixed emotions. What is your view of their impact?

Ahhh Wetherspoons! I think like most people it's a bit mixed. The Wetherspoons' in Plymouth probably take around £140- 160k a week; that's a lot of money that used get spent in a lot of other establishments. (many of which are now shut!) But this is only the same as Argos closing retailers around it and McDonalds closing cafes. I smiled when Wetherspoons targeted the McDonalds breakfast trade – can McDonalds fight back? And which one will start selling cheap laptops first? I've got the Jannermead ten doors away and have had more than ten years. We co-exist quite happily (but we always beat the in the staff v staff darts and ten-pin bowling. Variety is the spice of life I guess.

8. What changes in taste fashion have you seen recently?

There has been a big change in taste over the last three or five years. When I started here our big seller was Tanglefoot. Then after they changed the recipe it became Abbot. Now it's light coloured Ales with a hoppy finish around the 4.8%ABV mark, such as : South Hams Eddystone, Skinners Potrhleven, Tavy IPA, Hunters Premium, Jail Ale & many others (oh and Spingo which is the opposite of these!)..... We are blessed to be a part of the country that has so many wonderful local breweries producing such awesome ale.

9. What's the next change on the horizon?

Definitely the "Inn" thing at the moment are craft beers. However I'm not sure how long this bubble will last. Most craft beers are simply more complex and interesting lagers filtered and pasteurised and

served from a keg in the same way as your Fosters or Carlsberg with a hefty premium price tag on top! KeyKeg is an interesting dispense system that allows small breweries to get their beers around the country without the use of traditional kegs. This incurs a premium price as well but at least you are getting a small batch, hand crafted ale as opposed to a mass produced Keg product which is lining the pockets of multinational plcs!

10. What inspires you?

On a personal note, I would like to recognise the inspiration Quintin Style (Thistle Park Tavern and Sutton Brewery legend) gave to my career. Years late, in beating the serious cancer he suffered, he is still providing inspiration for me as I go into my own battle with Cancer. Many thanks to him and Leighton Jones (legendary barman of the Fort).

Mike Allen: Steve. I am sure many readers will find your recollections interesting, informative, and without doubt, inspirational. Thank you.

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Let Us Help You Vote

In January I made one of my frequent visits to one of my favourite pubs: The Fortescue on Mutley Plain. My attention was drawn to the notice on the bar.

“Vote for Plymouth Pub of the Year”

If you are a current CAMRA member, have your membership card with you and have not already voted we invite you to vote for your “Pub and Club of the Year”.

Ask for a voting slip from behind the bar, complete your name and membership number and vote away. **We will send your form off** if you like (no matter who you voted for), you can even put it into an envelope and deal it yourself for confidentiality if you wish.

You can also vote for your **favourite Cider Pub** and your **favourite Club**. The address of the Pub/Club is only important if there are 2 venues with same/ similar names.

You do not need to complete all 3 votes if you not wish.

Happy voting!

My first thought after reading the offer, was about the 1832 Reform Act. Yes, I know: 1. Get out more often. 2. Stay in. 3. Get a life. Tick where appropriate. In our Last of the Summer Wine Bubble, where old men drink and discuss beer, opinion was divided, usually along polar opposite lines, as to the propriety of the notice.

The “anti’s” thought there was an implicit understanding, that if you were to avail yourself of this offer, then surely you would look favourably on the donor. Moreover, the gratuitous information that you only need to vote for one pub would surely undermine the opposition.

The supporters were keen to be relieved of the tedium of buying an envelope, stamp and having to find a post box. Moreover, any measure that is designed to encourage members to vote, confidentiality assured, is to be encouraged. Having campaigned for the committee to change its previous voting system – don’t ask, it’s unbelievable – to a one man / one vote postal ballot, I had some sympathy for this point. However.

What do you think? Letters to the Editor?

M.J.ALLEN

DISCLAIMER

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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Homebrewing

Recipe Design

There are many styles of beer in the world and many variations for each style. So how do you find the recipe for that perfect IPA or that best bitter you have wanted to brew for so long? The first thing that needs to be decided is the style of beer. That should be easy to do. Pick your favourite style and run with it! Don't be too faithful to beer judging categories either. After all, this is your beer.

The next thing to ask yourself is what ingredient should the recipe be based around. If you are homebrewing using malt extract then I would suggest the hops or steeped speciality malts should be the main focal point of designing a recipe. If an all-grain setups is being used then focus should be on the flavours that need to be prevalent in your recipe. A Barleywine needs a strong malty flavour compared to a Belgian Tripel where a moderate spiciness is desired.

Choosing ingredients can be very interesting when one takes into account the colour imparted to the final product. Even the dark beers have fairly low percentages of dark malts within their grain bills, preferring to rely on varying amounts of crystal malt to get the desired colour. A small amount of chocolate malt will provide a lot of colour and flavour.

The hops are important when it comes to providing aroma and bitterness with these qualities changing over time as a beer is matured. For beers meant to be consumed fairly young a small amount of a very strong hop should be used for aroma, such as Sorachi Ace with its lemon nose. However, in a beer meant to be consumed after a long maturation period, the same hop would produce a very different aroma with an increased bitterness. The higher the Alpha

Acid content, the more bitter the beer. Choose the appropriate hops for your style and maturation period. The flavour of fruity hops is usually more suited to pale and golden ales compared to the spicier hops of bitters and continental beers.

Water chemistry is very important with the soft water of Devon more suited to the lighter ales compared to hard water areas, such as London, that are more suited for darker ales. The liquor going into the brew will need to be treated, usually with gypsum and Epsom salts. This adds more minerals into the liquor.

The final ingredient, which can flavour the beer the most, is the yeast. There are a number of yeast varieties with different attenuation rates. Nottingham is a popular variety due to its high attenuation that results in a crisp, clean beer. However, this imparts comparatively little flavour compared to yeast used for Belgian styles. Carefully consider your yeast variety before brewing. The same recipe can taste very different with this one change.

Happy brewing!

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.



Plymouth Homebrew Competition

Sat 13th June

Judging from 1400

The Fortescue, Mutley Plain,
Plymouth



Entry Requirements: 2 x 330ml-1L bottles (PET or Glass accepted).
Entry forms will be available on the day

If you are unable to attend on the day, brews can also be submitted beforehand to:
The Hop Shop, Dale Road, Plymouth, PL4 6PE.
Please e-mail homebrewersplymouth@gmail.com for an entry form.

Entry Categories

Beers will be entered and judged in line with SIBA Classification:

Standard Mild & Brown Ales
Porters, Stouts, Old ales, Strong Milds, & Strong Brown Ales
Bitters and Pale ales
Lagers and Pilsners
Speciality Beers

All homebrews welcome, from kits to full mash!



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Booze Cruise (By Canal)

Captain:- George McCarron

Crew:- my wife Sue, mother-in-law Edith
and our two dogs

The idea started when I was asked by Louise from Black Prince Holidays if I could move a narrow boat for them from Stoke Prior (near Bromsgrove, Worcestershire) to Chirk in north Wales.

This then started an epic pub crawl of 113 miles and 109 locks with about 65 hours of work to find as many good pubs as possible.

Mon 6th October 2014

We left Plymouth at 10am and drove up to Stoke Prior arriving about 2pm where we stowed all of our gear and supplies onto a 58' Shakespeare class narrow boat called Siobhan. Casting off at 3:30pm we then went up the 5 Stoke locks on the Worcester and Birmingham canal past the Queens Head. (now all chrome and glitter gastro pub) and into the Tardebigge flight of 30 locks stopping for the night at 5pm – **1.8 miles 17 locks.**

Tues 7th October:

With an 8:30am start we carried on with the remaining 18 Tardebigge locks arriving lunchtime at Alvechurch, Worcestershire and the 2014 POY Regional Runner-up Weighbridge pub. Five superb ales on sale including locally brewed Tillerman's Tipple by Weatheroak. This pub originated as a cottage over 200 years old before becoming a club for the marina next door. Converted to a pub March 29th 2002 instantly gaining certificates from CAMRA including Poty 2005, 2007-10 & 2012-14. Suitably refreshed we carried on and moored for the night 4:15pm near the Hopwood House Inn



(Marston's)
I did not go in as I didn't want to spoil the memory of the Weighbridge. – **7 miles 18 locks.**

Wed 8th October:

Casting off at 8:10am we continued onwards and through the very long West Hills Tunnel of 2726 yards long (for our younger readers 1760 yards = 1 mile) towards Birmingham passing Cadbury's World at Bournville and Birmingham University at Edgbaston before arriving at Gas Street Basin in the centre of Brum. After lunch and restocking at the local Tesco's we continued through Birmingham on the Birmingham Canal Navigation to Dudley and moored in the Black Country Living Museum at 3:30pm. I nipped into their pub before in closed at 4pm to quench my thirst in front of a roaring fire. The Bottle & Glass Inn (formerly The Bush, belonging to the Hereford and Tredegar Brewery) built about 1776-1779 was relocated to the museum following its closure in 1979 and the interior depicts the era of 1915.

H o l d e n ' s draught beers were on sale, a light bitter, dark bitter & a dark mild all very moreish. In the evening



I visited The Fountain Inn at Tipton and sampled a pint of Enville Ale 4.5%, 5 other ales on offer and a 2015 GBG entry. – **18.3 miles 3 locks.**

Thurs 9th October:

8:05am Now on the Wolverhampton Level of the BCN we continued for 5 ½ miles into Wolverhampton and then faced a decent of 132' via 21 locks. This was achieved in 3 hours of hard work with lunch and a bottle of beer at the bottom. We travelled for ½ mile on the Staffs and Worcester canal before turning onto the Shropshire Union canal this was our target for the night but as there was no pubs nearby we carried on. Five miles later we moored up at Brewwood at 3:50pm. This was my queue to go and sample the local watering holes. I went into the village and found the delightful Swan Hotel. This former



coaching inn formed from three cottages is a 2015 GBG entrant. With six ales available I had a pint of Ludlow Gold 4.2% before moving back to the canal and the Bridge Inn. This Marston's pub had a roaring fire and is full of old canal pictures. With five ales on offer I sampled Banks Sunbeam 4.2% and Jennings Cocker Hoop 4.6% before returning to our narrow boat. – 12.6 miles 21 locks.

Trading Standards

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Devon County Council

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www.devonsomersettradingstandards.gov.uk



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We opened under new management in July 2010 after the pub underwent a complete refurbishment. Inside the modern décor and furniture give a warm and cosy feeling in both of our bars. The first bar has more of a pub feel, with a pool table, juke box, sofas and a log burner to keep you warm through the winter. You will be welcomed in by friendly faces both sides of the bar, where we offer a selection of real ales, lagers, spirits, ciders and wines. Our real ales are all local, being supplied by St. Austell brewery, Summerskills Brewery, Sharps and Dartmoor to name a few.

We have several guest ales which we change from time to time to offer our customers the best possible selection of local beers (usually 5 or 6 ales depending on the time of year).

We have also been lucky enough to be included in the Good Beer Guide three years running 2013, 2014 & 2015.

We also have a large car park and outside sitting and dining area that can be used all year round.

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The Rat Race Ale House

The Rat Race ale house at Hartlepool railway station was the second brew pub to be opened in England. It opened in November 2009.

This was my fourth visit to the Rat Race over the past few years and it is always a pleasant experience. It was opened by Peter Morgan who used to be a regular commuter to and from Hartlepool and was made redundant. He used his redundancy pay to convert the old storeroom into his own thriving brewpub. So far he has served 986 different beers from 312 breweries and counting with 359 being duplicate ales. His philosophy is simple, you must be able to relax and interact with customers, and keeping everything small and simple.

On the menu board you will see the various ales on offer. On my visit there were three ales and a porter. Walls-keepers gold 3.9%, XT-xt 13 4.9%, Mordue-IPA 5.1%, Partners-Shoddy (porter) 4.5%.

As well as ales he had Chants-Badgers spit (dry cider) at 7.5% and Olivers (draught) perry at 6%. Also on offer were a selection of Belgium bottled

beers ranging from 6% up to St Bernadus (dark) AIT12 at 10%.

Carry outs are also available.

It is a popular spot with a mixture of regulars and also passing trade from people just popping in for a drink after their train trip. A few people visit who are going around the country following the good beer guide. It is also a stopping point for football supporters going to see the football game at Hartlepool United.

The Rat Race was North East pub of the year in 2013, Reginal cider pub of the year 2012, Pub of the season (Autumn) in 2012 as well as pub of the season (summer) 2010.

As well as having a variety of newspapers available there are dominoes and cards. All come with free banter with no lager or music.

www.ratracealehouse.co.uk



The Pub

What makes a pub? This is a very difficult question to answer. However, the word 'pub' means so much to many people. In the liquor trade, evolution comes and goes and the pub is no exception. In the past, the pub, or to give it its proper title, the Public House, is exactly what it says – a house to which the public is invited to drink, eat and to socialise and was very strictly controlled by law. It very often had many rooms such as bar, lounge, snug, smoke-room etc. with differing prices in each one dependant on the facilities offered. The bar is where people in every-day working clothes can go and enjoy a drink without the plushness of carpets and very often curtains and is generally the cheapest part of the pub with the basic offering of beers. Wo betide a landlord who dispenses indifferent ale in this environment! The other areas usually have plusher furnishings and the products offered reflect this in their prices.

Over the years, the pub has change very little and it appears to be unique to the British Isles. Breweries were usually sited nearby owing to the limit of dray horses to deliver the beer to the outlets which gradually evolved into the pub that we know today. One of the main problems of the trade is to ensure that the output from the breweries had a guaranteed market for their products and thus the 'tie' became fashionable. This meant that an individual with a business sense could enter the trade with little capital of his own but could run his own business subject to paying a notional 'rent' to the brewery, which held the freehold, providing a guaranteed market for the brewery. Initially, this arrangement appeared to work quite well because the prices on offer differed little to that which a Free House would have to pay. However, when interest rates became low, outsiders became interested in these freehold premises, not for their historic social status, but purely as a business venture. These so-called Pubcos then proceeded to borrow huge sums to buy these freeholds and at the same time became agents of the breweries. In order to repay

all these borrowings, landlords were restricted to where they could buy their products at usually inflated prices to the market. This, not only caused resentment within the trade, but made the landlords look to other avenues of income as the volume of beer products declined. Hence the pub is, in many areas, a restaurant which happens to sell alcoholic products to which any member of society, children included, can visit at any time of the day.

What future for the 'traditional' type of pub who don't serve food or offer sky sports. Some say their days are numbered but other people yearn to a return to where a chat is more important.

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 Dolphinhotel

The Rise of the Brew Pubs

Brew pubs are a relatively new concept that is beginning a new revolution in many parts of the country.

Brew pubs in the whole tend to be small independently owned free houses that mainly serve cask or real ales, promotes conversation, shuns any form of electronic entertainment and very rarely have any kind of food other than traditional pub snacks. Mainly on the whole they tend to be small and simple.

The passing of the 2003 licensing act which became effective in 2005 made it much easier to set up an independent public house.

The original micropub was The Butchers Arms in Herme, Kent opened in 2005 by Martyn Hiller. He later addressed the AGM of CAMRA in Eastbourne showing the simplicity of the micropub model.

When one opens others tend to follow, more and more are opening around the country. The county with the most are in and around Kent.

In June 2012 the Micropub association was set up to give advice and information to people thinking of opening their own pub. The main ingredient is good ale and banter.

For more information check out www.micropubassociation.co.uk



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 17th February 2015.

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!

Please Note

Both Porters and Fortescue Hotel accept JD Wetherspoons Vouchers.

Public Transport

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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

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Pub Quiz

Answers

1. Water. As sources vary around the country so does the beer, even if brewed to the same recipe.
2. Czech Republic
3. A homebrewer can produce an unlimited quantity of alcohol, as long as it only by fermentation and for domestic consumption only. A license is needed for distillation.
4. Anacreon
5. The Dark Horse brewery in Michigan.
6. Tea.
7. Beer bottles.
8. St. Arnold.
9. 1lb 4oz.
10. Rauchbier or Bamberg Beer.

Sudoku

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



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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.

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Date of Birth (dd/mm/yyyy) _____
Address _____
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01/15

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