
Drake's Drinker



CAMPAIGN
FOR
REAL ALE

Summer 2015

FREE



Fortescue Hotel our Branch Pub of the Year Winner

Magazine of the Plymouth Branch of CAMRA

5000 Copies printed for readership

OUR AWARD WINNING BEERS



BAYS GOLD

Alc 4.3% Vol

Our Head Brewer's favourite. An easy drinking, light golden ale with a unique blend of hops that create refreshing lemon citrus overtones.



DEVON DUMPLING

Alc 5.1% Vol

A strong premium beer with a fresh hop character. This ale has a smooth taste with a balanced sweetness. Devonshire through and through!

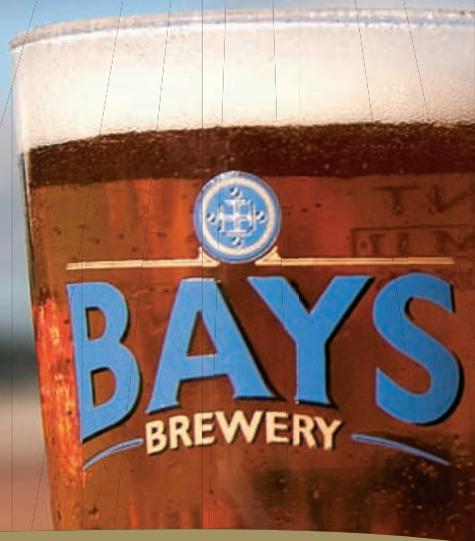


TOPSAIL

Alc 4.0% Vol

This exceptional ale is the brewery's flagship product. It is well balanced, deep amber in colour with a subtle sweetness throughout.

DEVON'S OF BEER CHOICE



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HOP OFF THE PRESS

A Word from the Editor



Summer is here.....finally. So for Plymouth campaign for real ale members this means it is the branch beer festival time. Plymouth Pavilions will stage our festival again. We aim to showcase real ales from all over the united kingdom, around 140 in total. Some 60+ ciders and perry with an impressive bottled beer section as well. We have listened to some of the feedback we received from last years festival, and tried to include festival attendee ideas.

I look forward to seeing you all at this years festival. It was pointed out by a couple people to me, that Drake's Drinker edition 3 had a slight 'typo' error of the front cover. It should of stated 'Roger Hulbert' 09/08/1962 - 24/11/2014. My apologies go out to anybody who noticed this. Roger would of loved that slight slip up.



Have a happy, safe and pleasure summer everyone.

Matt Chapman

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Events

Wednesday 1st July

Branch Meeting at 8.00pm at The Fisherman's Arms, Lambhay Hill, Barbican PL1 2NN. A social evening will take place afterwards.

Friday, Saturday & Sunday 3rd 4th 5th July

The Horse & Groom Beer Festival at Bittaford.

Friday & Saturday 10th & 11th July

Plymouth Pavilions PL1 3LF Beer Festival.

Saturday & Sunday 18th & 19th July

Totnes Civic Hall, Totnes Beer, Cider and Cheese weekend.

Wednesday – Sunday 29th July – 2nd August

The Rising Sun at Gunnislake Beer Festival. All ales will be sourced from Cornwall for this beer festival.

Tuesday – Saturday 11th – 15th August

Great British Beer Festival, Olympia, London. All information regarding this event can be found at www.gbfbf.org.uk

Friday – Monday 28th – 31st August

South Devon Railway ale festival, Held at Staverton near Totnes 'Rails & Ales'.

Wednesday 2nd September

Branch Meeting at 8.00pm at The Lounge, 7 Stamford Place, Stoke PL1 4QT. including the beer festival wash up meeting. A social evening will take place afterwards.

Thursday – Sunday 24th – 27th September

The Nowhere Inn, Gilwell Street PL4 8BU Beer Festival.

Pub Quiz & Sudoku

- Chicha is a traditional Peruvian corn beer that is said to date back to Incan times. What is the secret ingredient?
- Hops have had a wide variety of uses throughout history. What did the Romans use them for?
- What was the first consumer protection act ever written?
- King Fredrick the Great banned another beverage to bolster beer sales. What was that beverage?
- A widget inside of a can of beer is an aid in producing a good head of beer. What is inside the pressurised pellet?
- Since 1810, the largest fair in the world, Oktoberfest, renowned for beer consumption, has been cancelled 24 times, usually due to war. Why was it cancelled in 1923 and 1924?
- Complete the following line from Monty Pythons 'The Philosophers Song' with the last name of a philosopher. "And Wittgenstein was a beery swine, Who was just as schloshed as"
- Which Manchester brewery was acquired by Whitbread in 1989?
- Which bill of the US currency contains three brewers' images on it?
- What is the longest pub name in the UK?

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

We produce a range of core, seasonal and occasional cask and bottle conditioned ales using top quality ingredients sourced as locally as possible. In addition we stock traditional ciders from Countryman, Green Valley, Harry's and Hunts and can supply guest ales from around the country

Telephone:
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Back in nineteen seventy something, the Plymouth Branch of CAMRA decided in to enter the world of pre-social media and produce a newsletter. These were the days of a near Courage monopoly, Best and Heavy brewed in Plymouth, Ind Coope, later to become Halls (Oxford and West), brewing in Plympton, Whitbread Best Bitter, compulsory pub swaps and beer festival workers racking their own beers as they arrived.

Volume 1 No 1 of Inn Touch was produced and edited by L. Moore and P. Harris of the College of St Mark and St John. Hardly the quality of the present publication, but less typos. Reprinted here is the first article. To my mind, not particularly funny, nor particularly controversial, but historically accurate.

""No Demand"" for stronger Courage beer

Courage, the supplier to the majority of Plymouth pubs, have said that there is "no demand" for their strong draught beer, Directors Bitter, in the South West.

Directors Bitter or ADB, brewed in London for decades and decrbed in the Good Beer Guide as a "distinctive malty brew," is now also being brewed in Bristol. However, Courage's dismissal of the demand is viewed with scepticism by many drinkers.

Firstly, "lack of demand" was the plea in the county of Avon before its recent introduction. Secondly, the pallid keg version of the beer, John Courage, is sold widely in the area. Thirdly, three landlords in the city have already expressed interest in selling Directors Bitter. It has been suggested that many more landlords may be interested in selling this popular real draught beer if Courage were prepared to supply ADB to their public houses in Devon and Cornwall."

The next agenda meeting, interestingly, is advertised on page 2 as on the 7th September at the "George, Plympton – Courage BB and hopefully Directors".

Neil Andrew Franklin
27th April 1959 to the present day

The Crooked Spire at Ermington has now been sold, and is now free of tie. Also thank you for the very warm welcome we received there on our recent mini bus trip out to the pub. We hear that the Morley Arms at Billacombe will soon have a real cider on the bar. Both the Foresters Arms at Plympton and the Maritime Social Club have recently closed its doors. The Halfway House at Grenofen has reopened as Drake's Café, and is fully licensed.

The Tap and Barrel at Lipson has been refurbished and has recently been reopened under its previous name 'The Penguin'. St Austell brewery have spent quite a lot of money on this venture and it is very nice inside. We also hear that it has been very difficult to find a new tenant for the Royal Naval Arms at Keyham. Tavy Ales is currently up for sale, hopefully they will find a new owner very soon indeed. Also the Kings Head at Bretonside has recently been nicely refurbished.

The Dartmoor Trans link Express bus service is currently under review, and could possibly at some stage be withdrawn. A great service that goes past some beautiful pubs within the Plymouth Camra boundary.

Finally, continuing with the cider theme, there are 57 pubs in our branch area now selling real Cider and Perry. This is far too many to list here in pub news. Please see www.whatpub.com for full details. Type in Plymouth in the search box, select Plymouth Camra, then use the filter for real cider on the right hand side of the page.

Cheers!

THE FOXHOUND INN

Please call now to reserve a table 01752 880271

Plymouth CAMRA Pub of the Year 2012

Steve and Sharon look forward to welcoming you all, old friends and new, to enjoy our selection of real ales, draught beers and ciders together with a wide selection of excellent wines, together with good home cooking, *using locally sourced produce*, and an ever changing 'Specials Board'.

WEDNESDAY PROMOTION NIGHT'S
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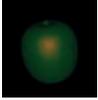
The Odd Wheel Inn is situated at the Northern end of the picturesque coastal village of Wembury in South Devon near Plymouth. With Wembury beach just a short distance away and mainly public footpaths and walking routes around the scenic countryside or alternatively the coastal path, The Odd Wheel is a great place to visit all year round.

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.

The Amazing Cider-Man



An occasional series of nearly relevant ramblings from one of the branch's biggest cider fans.

We are languishing in the chill of winter. Jack Frost is fervently gnawing away at our genitalia. Whilst a strong and dark ale can warm the cockles, I like to banish the season's blues by reminiscing about the hot summer days of yesteryear. And the part that cider had to play.

Apparently in August 2004 I was living near the tucked away village of Holbeton in South Devon. Although not 100% verified, this is probably true as I distinctly remember an episode one balmy afternoon which began, as episodes often do, in the pub.

I had taken a leisurely stroll down to the Mildmay Colours Inn and was delighted to observe a hand written sign stating that local farm cider was available. I asked for a pint of Symons, for that was its name, whereupon the jolly lady of a certain age promptly bent down and disappeared from view.

At first, I wondered if she had experienced a heart attack and had collapsed in a heap onto the cold stone floor but in fact she had merely bent down to pick up a glass jug of sweet smelling, cloudy cider. The lady poured this wonderful nectar into my pint glass and I made my way into the heat of the beer garden.

Whilst desperately trying to fend off the ravenous wasps with a copy of What's Brewing, I was suddenly joined by a stout and red-faced farm hand. He sat opposite me and we exchanged pleasantries. He was an odd looking fellow whose teeth appeared to move independently of his mouth. After discussing the weather and the price of oilseed rape, his demeanour appeared to darken and he offered me the following, rather stark, warning:

"I'd be careful with that cider. One o' those will give you a pleasant smile, two will give you pleasant dreams..... and three will give you a pleasant death."

I ended up having seven.

Long after my new found friend had lurched away into the sunshine, I decided that it was time to explore more of the local area. I must admit to being a little "tired and emotional" by now and, in retrospect, the idea of staggering around unknown country lanes was a very silly one. Still, at the time it seemed quite logical.

It now felt even hotter as I approached an area of woodland. All was silent; even the birds were stupefied by the heat. A wonderful smell surrounded me and I became further intoxicated by nature's perfume.

Then the inevitable happened, I looked up at the trees and lost my balance. The scenery began to revolve around me as I descended, ever so gently into the spiteful embrace of a stinging nettle bush.

Who knows exactly how long I was in there. It could have been three minutes or an hour. The sun was still shining as I delicately extracted myself from the pernicious plant but I knew that time was of the essence as the sky was just beginning to bruise. I was in no pain as I had become exquisitely numbed by the cider.

The stumble back home was an odyssey of lost pathways, red herrings, misunderstandings and harrowing searches. I got back to my farmhouse just as the moon was rising.

A wonderful day indeed. Let's all hope that this summer is kind and that we all have an episode or two. In a good way.

If you managed to read all of this, thank you for your patience and I offer my sincere apologies that it wasn't really worth all the time and effort.

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

The Amazing Cider-Man

A Gentle (downhill) Stroll

Picking a dry sunny day for a pub crawl can be difficult in Plymouth, as is choosing a suitable route for it. So, with a pin and a calendar the date was set. The weather was its' usual "I don't know what I'm going to do" so the wet-weather clothing was taken out, just for the sun to come out in great intensity! Oh well, I'll put it in my bag with the umbrella, then!

After alighting from the bus on Mutley Plain, we went into the Mannamead to start the day off with Butcombe Bitter, a well-balanced malty beer with hops and fruit and a long and bitter taste. This is one of the better JDW pubs in the country, and usually has a good range of both local and national beers. From there, it was round to the Fortescue, a couple of hundred metres down the road.



Mannamead

I now had a dilemma: Harviestoun Bitter & Twisted or Tavy Ideal Pale Ale? As it was still early in the day, I went for the Bitter & Twisted, a refreshingly hoppy and fruity beer and only 3.8%. I love Tavy Ideal Pale Ale, with its' strong floral and hoppy aroma and citrus taste, but at 4.8%, its' a little too strong for a lunchtime session! The range of both local and national ales is great, and the quality excellent. You need to choose your beers carefully in here, as they may not be on for long!



Fortescue

After leaving the Fort, the next pub was just up the hill on the way into town. Located in Clifton Street, the newly-refurbished Clifton Inn has re-established itself

with three well-kept real ales and a couple of real ciders. With the sun still blinding us, we took our beers outside onto the terrace to enjoy "al fresco"! I had the Dartmoor IPA. This has a flowery hop aroma and taste, with a lovely bitter aftertaste in this amber-coloured ale, in contrast to the Jail Ale, which is hoppy and fruity (and 4.8%).



Clifton Inn

On leaving the "Cliffy", we went to "George's front room", the Providence in Providence Street. This one-roomed, back street pub is quite plain and simple, and old fashioned. You come in here for a drink and a chat – no gaming machines, no pool table (it's not big enough!), no dart board, no food. There are tree real ales and a real cider "from out the back" to choose from. I had a pint of Purity Pure Ubu, a distinctive premium ale with a full and balanced flavour. And so drinkable! So much so, that I had another one!



Provi



Fawn Club

Down the road we waddled (well I did, anyway!), zig zagging through the terraced housing, until we came to the Fawn Members Club. Again, this is a small one-roomed

establishment, but supports numerous dart and

Real Ale University Chapter 1

A Chance Encounter

euchre teams. There are five handles on the bar, with beers sourced from all over the country, with Bays Topsail (4.0%) usually available. This is a lovely malty beer, and is great for a session beer.



Nowhere Inn

Back-tracking through zagging and zigging, we arrived at our final port of call, the Nowhere Inn. Five handles are on the bar, with one usually taken up with Likely Bitter

(4.2%), specially brewed for the pub by Noss Beer Works. Beers are sourced both locally and regionally.

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Large variety of Beers, Lagers on tap
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One of the most exciting aspects of British life for many American transplants is the chance to imbibe in famous British beer culture. Americans hear a lot of really great, really vague things. We know there's beer in pubs with low ceilings, funny characters, warm interiors, and bartenders who might treat you like next-of-kin (which can be positive or negative). Unfortunately, most of us do not know the difference between an Irish pub and British pub. And it's highly unlikely that we regularly, if ever, taste bubble-less beer.

The night I arrived in Plymouth, my new flatmates (a group of seven professionals living off Mutley Plain) were prepared for me. Drunker than skunks, they sipped cans of Carling and flavored cider. They sang *footy* chants graciously altered to include "America!" I was awarded an immediate headache by my first fruit-flavored Kopparberg cider, a sugary concoction far from my expectations of British beer. Having previously lived in Northern Ireland, I harbored memories of warm Guinness. I also remembered the Irish club scene, where disgustingly drunk 20-somethings sipped bright blue concoctions. I really hoped for a different scene in Plymouth.

The next day my Irish flatmate carted me to Kitty O'Hanlon's for an England-Ireland rugby match. It was my first real British pub experience and a worthy one indeed. Overwhelmed by the standing-room-only match atmosphere, I thoughtlessly drank what was bought for me. Luckily, The Fortescue was just across the street from my place. It was there I tried my first *scrumpy*, local cider, and real ale. I wondered if the scrumpy and cider were the reason so many British blokes in the pub

lacked front teeth? The sweet concoctions didn't seem to match drinker's hard demeanor. Sadly, real ale was the biggest let-down of the bunch. Locals cooed about CAMRA, the Campaign for Real Ale, which was explained to me as a volunteer-based organization that held British beer to certain standards. The CAMRA website told me it had been "campaigning for real ale, pubs, & drinks rights since 1971." Drinker's rights?! People here walked the streets carrying beers, waited for the bus carrying beers, drank beer for lunch with their bosses. What more rights' could they possibly need?!



The first ale I really loved.

For months I committed myself to building a taste for British beer. I tried every real-ale and cider I found. I asked questions about flavors and breweries. I think it's important to contextualize my beer perspective. I hail from Colorado, a state renowned for its craft culture. On Friday evenings my friends and I hop between micro-brewery tasting rooms, where we order upwards of 12 speciality brews in 2-3

ounce taster trays. Often, we are provided print-outs explaining brew origins, ingredients, and flavor profiles. Some of the beers taste atrocious, some divine. We purchase growlers of the ones we like to take home and refill regularly, paying less than \$10 for a pour from the tap. We love the creativity. We love the conversation.

Comparatively, British bartenders were happy to pour me tasters. But I felt expected to order a pint of whatever I liked. If I didn't like anything or couldn't exercise my liver more, I felt guilty. So I drank a lot of things I didn't particularly enjoy. While all pub-goers were happy to discuss beer, dialogue was usually limited to their preferred handful of brews. How could I appreciate and ultimately enjoy tepid, seemingly one-dimensional real ales? Who you gonna' call- Beer Busters?

One night, about a year after my arrival to the UK, I found myself conversing over local rock artists with Norm, owner of the Summerskills Brewery. We were at The Nowhere Inn, a true British pub serving all

walks of Plymothians. I was clutching the Shamrock Stout, my new favorite beer. I couldn't believe it: Here was a rich, multi-dimensional, malty, smooth, and totally drinkable real ale. It tasted good served at room temperature from barrels perched on the bar. Surrounded by damp drinkers ducking to move among the eaves, the sound of rain drumming between sets, this was exactly what I thought a British beer should taste and feel like.



What Norm calls one of the only true British pubs in Plymouth City Centre.

Norm had overheard my excited ale shouts and introduced himself to me by displaying the Summerskills emblem on his shirt. When I realized that he was the brains behind the Shamrock

Stout I felt like a little girl meeting Cinderella at Disneyland. Norm willingly listened to my beer woes. He explained that real ale is odd for new drinkers because it lacks carbonation. But this is part of the CAMRA-sanctioned process. Real ale carbonates to a low level naturally in the barrel and transport process. It is unpasteurized, meaning it loses carbonation quickly when poured. During Britain's periods of heavy industrialization, a large number of public houses sprang up in densely populated industrial areas to serve farmers now working in towns and cities. The beer provided nutrition, barley complementing the worker's meals with necessary vitamins. With a very low alcohol content and lacking carbonation, real ale was drank quickly and in large quantities. As towns and cities became densely populated there emerged a major problem in providing safe drinking water. The process of making beer, boiling in particular, meant that it was often safer to drink than water (in the short-term, at least!).

Alas, the Nowhere Inn's live rockers barred Norm and me from discussing much more. I did learn that Summerskills is the oldest brewery in Plymouth. Norm inherited it from its most recent leaders, Carl and Rick, just a few years ago. They inherited it from Adam Summerskills, its founder. All generations of owners used local ingredients. Today Norm expands



Carl and Rick cheers with an early Summerskills concoction

the offering to many varieties and the reach to a myriad of pubs. I wanted to know more about Summerskills, brewing in Devon, and the beer culture. "Would you like to come to the brewery?" Norm offered. Slamming my beer back, I shouted, "Absolutely!" We arranged a weekday brewery tour and a pub-crawl tasting session the

following weekend. Finally, I was going to become a real ale connoisseur, learning from one of the people who knew it best.

Stay tuned for Chapter 2 in the Real Ale University series: Location, Location, Location.

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

Pub of the Year 2015



Back in December 2014, Plymouth Camra committee members posted out over 800 letters asking branch members to vote for their pub of the year choices. We had a return of well over 150 completed forms by campaign for real ale members. Below is the results of pub of the year, country Pub of the year, cider pub of the year and club of the year.

May I take this opportunity to thank everybody who took the time to vote, and we will do this all over again in another 6 months time.

Pub Of The Year

- 1st. Fortescue Hotel *Plymouth* 277 Votes
- 2nd. Dolphin Hotel *Plymouth* 60 Votes
- 3rd. Minerva Inn *Plymouth* 55 Votes
- 3rd. Prince Maurice *Plymouth* 55 Votes
- 4th. The Nowhere Inn *Plymouth* 39 Votes
- 5th. Royal Oak *Meavy* 37 Votes
- 6th. The Foxhound *Brixton* 35 Votes
- 7th. Britannia *Plymouth* 21 Votes
- 8th. Mannamead *Plymouth* 13 Votes
- 9th. London Inn *Plympton* 12 Votes
- 10th. Clovelly Bay Inn *Plymstock* 11 Votes

Country Pub Of The Year

- 1st. Royal Oak *Meavy* 13 Votes
- 2nd. The Foxhound *Brixton* 11 Votes
- 3rd. Warren House Inn *Postbridge* 5 Votes

Cider Pub Of The Year

- 1st. Fortescue Hotel *Plymouth* 59 Votes
- 2nd. Royal Oak *Meavy* 8 Votes

Club Of The Year

- 1st. Fawn Private Members Club *Plymouth* 31 Votes
- 2nd. Plympton Conservative Club *Plympton* 2 Votes

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 Oct 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 narrowboat 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 Oct: 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 Oct: 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. Holden'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 Oct: 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 Brewood 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 narrowboat. – **12.6 miles 21 locks.**

Fri 10th Oct: A late 8:30am start and continuing up the Shropshire Union canal and stopped at Norbury Junction. We went into the Junction Inn for lunch and found excellent food at good prices and beer was excellent too. I sampled Junction Inn Best Bitter 4.2% brewed by Coach House Brewing Co, also on offer was Wychwood Hobgoblin 4.5% and Pile driver 4.3%. There was a good selection of pictures and a boat mural on the bar wall. We were recommended to visit the Anchor a little further on but it was closed as we went past. We moored for the night at Cheswardine, surprise, surprise right opposite the Wharf Tavern! I wandered over after our evening meal and tried Market Drayton Brewery's Joules Pale Ale 4.1% - so so! Also had a pint of Thwaites Wainwright 4.1%, also on offer was Wells Bombardier 4.1% and Wadworth 6X 4.1%. – **18.4 miles 1 lock.**

Sat 11th Oct: A foggy 8:20am start and five locks down to Market Drayton where we restocked the larder. A quick lunch and then the hard work! Five locks down the Adderley flight followed by a further



fifteen of the Audlem flight stopping for the night below the bottom lock at 5pm. Then began a very quick tour of the pubs before our evening meal.

First a visit to the Shroppie Fly, this was formerly a wharf warehouse and converted to a pub 20-30 years ago, it has a bar built like the fore end of a working narrow boat. Beers sampled was Shroppie Ale 3.6% brewed by Woodlands & Leggacy 4.4% by Mobberley. Other beers on offer were Castle Rock Harvest Pale 3.8% and Timothy Taylor Landlord

4.3%. Onto the Bridge Inn a Marsdon's house for a quick pint of New Working Pale Ale 3.8% with Burton Bitter 3.8%, Pedigree 4.5% and Hobgoblin 4.5% also on offer. A quick gallop into the village of Audlem to the Lord Combermere a 2015 GBG entrant to sample Salopian Shropshire Gold 3.8% and Cottage Birdies & Eagles. Also available Greene King IPA, Wells Bombardier & Timothy Taylor Landlord. A visit to the chippy now and back to the boat before they got cold. – **10 miles 25 locks.**

Sun 12th Oct: 8:10am start and on past Nantwich to Hurdleston Junction and turned onto the Llangollen Canal. We then swiftly climbed the five Hurdleston locks rising 34'3" and had lunch just before the two locks at Swanley. A further three hours or so and we stopped below Marbury Lock at an early 3:55pm. This early stop was a good excuse to visit The Swan at Marbury a 15 minute stroll from the canal. The pub is set on the village green in a very beautiful village. Only one real ale was on offer, normally 3 in summer and 2 in winter, this being Station Bitter 3.9% from Stonehouse Brewery. This was by far the best beer (for my taste) of the whole trip so I had another pint before returning to the boat to a fantastic sunset (pics 29-31). – **16 miles 11 locks.**

Mon 13th Oct: 8:10am start and up the Marbury lock continuing on up the Llangollen canal to Grindley Brook. Here there are three locks plus a further three locks in a staircase rising up 38'11" then on to Platt Lane for lunch. A quick trip to the Waggoners while lunch was being got ready but it was a fruitless journey. The pub was closed having been burnt down the previous year. A further 8 ¼ miles brought us to Ellesmere where we moored for the night at 4:35pm. This early finish gave me a chance to go exploring for watering holes! The Black Lion Hotel & the Market Hotel did not look inviting so I settled on the White Hart. This pub was recommended to me by the landlord of the Swan at Marbury and I was not disappointed. I started with Salopian Oracle 4% before moving on to Blackwater Voodoo 4.5% and Rowton Moonstruck Mild 3.3%. also on offer was Salopian Shropshire Gold 3.8%. – **17.7 miles 10 locks.**

Tues 12th Oct: An 8:20am start and with only two locks to go up it was an easy day, just standing on the back of the boat steering for 11 ½ miles! We stopped for lunch at Chirk Bank and I went to the pub. The Bridge Inn was a disappointment, it was



closed lunchtimes! Onwards and across Chirk Aquaduct with the railway viaduct high alongside, and then through Chirk Tunnel (459yds) before arriving at our destination of Chirk Marina at 2:30pm. We then swapped over all of our belongings to another identical, but older boat called Zara which we were taking back to Stoke Prior to be sold. (This could be another story). We then went to The Boathouse just above the marina for a meal and the beer. The food was excellent as was the beer, a pint of Stonehouse Brewery's Station Bitter 3.9% followed by a pint of Bishops Castle (Oldest licenced brewery 1642) Three Tuns Mild 3.4%. also on offer was Stonehouse KPA. – 11.5 miles 2 locks.

Totals for trip: 113.4 miles, 109 locks, 65 hours of work and 13 pubs.

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Saving Your Local

Introduction

If your local pub is threatened with closure or damaging alteration, and you want to do something about it, then we hope this guidance will help and inform you. It focuses on the practicalities of campaigning to save a pub and, especially, on how to use the planning system to combat unwanted changes. The full guidance, which is by necessity quite long and detailed, can be downloaded from www.camra.org.uk/saving-your-local-pub. What follows summarises, and provides reference to, the various sections of the detailed guidance.

Community Support

Being able to show widespread community support for the pub is essential to the success of any campaign. This section advises how best to identify who will support you in your campaign and how to get them on board.

Getting Started

The first steps in your campaign will mainly be around intelligence gathering e.g. who owns the pub and what plans they have for the property. Also considered here is the possible value of registering the pub as an Asset of Community Value and how to go about doing this.

Planning Permission

The guidance explains which developments don't require planning permission – primarily, changes of use from pub to restaurant, shop and most kinds of office plus demolitions of pubs not in listed buildings or conservation areas. It then sets out where planning consent is needed e.g. change of use to dwelling house, most extensions, many alterations.

Strategy for Action

The next part looks at planning an effective campaign. Publicity is key and ways and means of achieving this are weighed up. The potential for protecting the building through statutory listing is examined as is the importance of pursuing dialogue with the owners, if at all possible.

Campaigning Where Planning Permission is not Needed

Such campaigns are more challenging but by no

means sure to fail. The most common scenario recently has been change of use from pub to local supermarket and the guidance suggests tactics which campaigners can employ to resist such unwanted developments.

Campaigning Where Planning Permission is Needed

This is the longest part of the guidance and is in three main sections:

1. Contacting the Council The Council's planning officers decide whether to approve, or recommend approval of, any application so early contact with them is desirable to find out when and where the decision will be made and, if possible, how they view the application. If elected members are to make the decision, you should try to get local Councillors on your side.

2. Making Your Objections The guidance offers detailed advice on how to frame your objection to the application, especially arguments around planning policy, viability, community value, marketing and heritage.

3. Post-Decision Follow Up Even if the decision is to refuse the application, that might not be the end of the story e.g. the applicant could put in an appeal or just "sit on" the closed pub hoping the Council will eventually give way. The guidance considers follow up actions which might be appropriate, including the local community buying the pub itself.

Other Planning Issues

This section covers a wide range of background issues which may well be relevant to any campaign you are fighting. There is information about both national and local planning policies concerning pubs, enforcement action and demolition plus coverage of less usual scenarios such as applications which seek to reduce the size of a pub.

Public House Viability Test

The final section describes CAMRA's this document whose purpose is to counter the often-made argument that a pub is no longer financially viable and should therefore be allowed to become something else, usually a house. The Test aims to establish whether the business would be viable in the right hands.

The Pub

To honour the passing of our old branch treasurer, ex-matelot and overall beer festival bar manager Roger Hulbert, Summerskills brewery has rebadged the old Cellar Vee recipe as Sailor Vee. Instead of my usual home brewing article I have been asked to describe how this memorial beer is made.



The brew day starts at 8am, beginning with firing up the steam boiler and topping up the hot liquor tank. As the tank fills a combination of speciality malts are added to pale malt in the grist case. Sailor Vee contains Crystal, Black and Chocolate malts for colour and flavour alongside

Torrefied and Malted Wheat for body and head retention. Unlike most breweries of a similar size, Summerskills is unusual in the fact we have our own grist mill. This allows us to use uncrushed malts and crush them to our own consistency. As the malts are weighed out (still using Imperial measures) the false bottom is fitted into the mash tun. Other cleaning procedures, such as the sterilisation of the hop back and fermenter, also take place at this stage.



Once the water in the HLT reaches approximately 65°C hot water is added to the mash tun through the sparge ring to warm the false bottom before

being drained away. As the water in the HLT reaches strike temperature we move onto the next stage. Hot liquor is added to the mash tun, this time through the pre-masher, once again covering the plates. Once the plates are completely covered the pre-masher is turned on, activating a set of paddles. The



grist mill is turned on next, allowing malt to be milled between two rollers, crushing it and dropping the malt into the pre-masher.

The spinning paddles combine the crushed malt with the hot liquor to a consistency similar to porridge, with careful adjustments to the amount of hot liquor and malt entering the pre-masher. The mixture flows into the mash tun, where it will then sit for approximately an hour, starting at roughly 68°C. Over the course of the mash period enzymes convert the starch in the malt to simpler fermentable sugars.

The HLT is then refilled and heated up to sparge temperature, roughly 82°C. After the mash period is complete hot liquor is added to the mash tun through the sparge ring, washing the fermentable sugars from the spent grain. This produces a sweet mixture called wort that drains from the mash tun into the underback. Here any malt that has bypassed the false bottom drops into a small dip in the underback. Wort is transferred into the copper with a pump that is activated by a float switch.

The copper steadily fills with sweet wort. Inside the copper is a heating coil. Once the wort is fully covering the coil, steam is directed to pass through the coil to bring the wort to boil. As the copper is filling we weigh out and add the bittering hops. Sailor Vee contains a combination of Goldings and First Gold for bittering and a further addition of Goldings for aroma. As the wort reaches boiling the steam passing through the heating element is adjusted so that a rolling boil is achieved. The wort is boiled for one hour. Copper finings are added to the copper ten minutes before the end of the boil. These allow some of the proteins in the wort to drop out of solution. With five minutes to go the

aroma hops are added to the copper. These are added at this point to ensure that less aroma is lost during the boil. Five minutes after turning off steam to the copper the wort is dropped into the hop back.

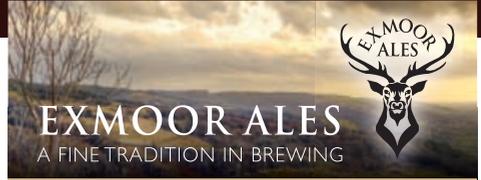
The hop back is a large vessel containing a sieve. Its purpose is to filter out the hops in the wort, as well as any protein that has been dropped out of solution. The hops filter out the protein. When the hot wort settles the contraflow wort cooler is activated and transfer to the fermenter begins. The wort is cooled to approximately 19°C. Liquor is added to the wort in the hop back if necessary to ensure that the target gravity is reached. The gravity of the wort is a measure of how much sugar is in the solution. This is measured using a sacchrometer. Once all the wort has been transferred into the fermenter and the target gravity has been achieved, the yeast is pitched.

Over the next number of days the yeast ferments the wort into alcohol, producing the beer brewed



to honour Roger. Once fermentation is complete the beer is chilled and racked off into casks before being sent out to your favourite pubs

where you will buy a pint and raise your glass to Mr Hulbert. May he rest in peace.



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Pub Quiz

Answers

1. Human saliva.
2. The Romans used hops as a table vegetable.
3. The first consumer protection law ever written was enacted over beer by Duke Wilhelm IV of Bavaria in 1516. It was a purity law limiting the ingredients of beer to barley, hops and water
4. Coffee.
5. Nitrogen.
6. Out of control inflation.
7. Schlegel.
8. Boddingtons.
9. The \$2 bill. It contains the images of George Washington, Thomas Jefferson and Samuel Adams.
10. The longest pub name in the UK is 'The Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn', Stalybridge, Manchester.

Sudoku

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

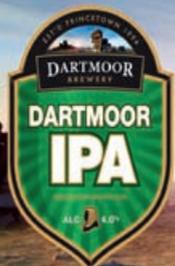
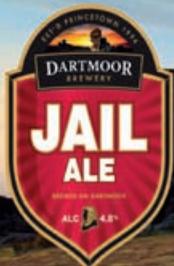


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