

Drake's Drinker



CAMPAIGN
FOR
REAL ALE



PLYMOUTH CAMRA



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Winter 2015

Magazine of the Plymouth Branch of the Campaign for Real Ale

5000 copies printed and distributed for readership

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BREWERY



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HOP OFF THE PRESS



In the next few weeks Plymouth Camra branch members will be receiving their pub of the year voting forms. I hope you take your time to carefully decide your choices. This will consist of Pub of the year, cider pub of the year and club of the year. We had an excellent return for the 2015 selection, and I thank you for your efforts.

With many of our members contactable by the use of email, the committee will send you a voting form soon. For many this will be the preferred choice to send or receive their selection. However we will cover all bases, for those branch members not with an email facility a postal form will be sent to you.

This topic always raises a debate or two among our members. I hope you have fun selecting your choices. This should be an important yet fun exercise for us all. With this though, please put your name and membership number on your form. We do not accept entries without a membership number and in the past some people have just put a nickname down. This will not be accepted I'm afraid.

May I take this opportunity to wish you all a happy and peaceful Christmas, and a prosperous 2016.

Editor - **Matt Chapman**

BEER KNOWLEDGE 1

5 Facts About Barley:

1. Barley has been cultivated by man for nearly 10 000 years, and has been used to make beer for much of that time.
2. Barley for brewing grows in two varieties, two-row and six-row, based on the number of seeds on the stalk.
3. The long whiskers that surround the seeds are known as awns.
4. Barley is also differentiated by the time of year in which it is sown – hence winter barleys (sown in the autumn and grown through winter to be harvested in summer) and spring barley (sown in spring and harvested in late summer).
5. There are numerous strains of brewing barley, the best known British strains include Maris Otter, Optic, Fanfare, Halcyon, Pipkin, Alexis, Chariot and Pearl.

BEER KNOWLEDGE 2

The Worlds Top Beer Producing Countries

	Million HL		Million HL
1. China	410.3	11. Ukraine	32.0
2. USA	230.1	12. South Africa	27.6
3. Russian Federation	114.0	13. Netherlands	26.5
4. Brazil	106.3	14. Venezuela	24.9
5. Germany	100.6	15. Canada	23.7
6. Mexico	82.3	16. Romania	20.8
7. Japan	61.3	17. Czech Republic	19.8
8. UK	49.5	18. Colombia	19.0
9. Poland	35.6	19. South Korea	18.6
10. Spain	33.4	20. Belgium & Luxembourg	18.0

Some Technical Brewing Terms 1

Adjunct	A cereal other than barley used in beer.
Aeration	Allowing oxygen into the wort* to aid fermentation.
Alpha acid	Acid in hops that provide the bitterness
Attenuation	The degree to which wort* is fermented.
Autolysis	The breakdown of yeast in aged beer, giving umami flavours.
Bottom-fermenting	Yeast mostly sits at the bottom of the wort* while fermenting (lager)
Bright Beer	Beer that has been filtered or fined, leaving no yeast in suspension.
Burtonization	Adding salts to the liquor** to replicate the water of Burton-Upon-Trent.

** the unfermented sweet, sugary liquid produced by the mash. **brewing water*

Who Was JD Wetherspoon?

Established in 1979, JD Wetherspoon is one of the UK's largest pub companies, with more than 800 outlets. The name of the group comes from two sources: the JD element comes from the popular TV series of the time, The Dukes of Hazard, with Jefferson Davis (JD aka Boss) Hogg, an adversary of the Dukes. The Wetherspoon element comes from the surname of a teacher that company founder Tim Martin knew while growing up in New Zealand.



Drake's Drinker Editor - **Matt Chapman**
mattchapman4142@gmail.com

Drake's Drinker Advertising Manager - **Dan Scott**
plymouthcamraddadvertising@outlook.com

Branch Secretary - **Ian Daniels**
festivaltreasurer@plymouthcamra.org.uk

Membership Secretary - **Alan Warden**
membership@plymouthcamra.org.uk

Social Secretary - **Dan Scott**
socialsec@plymouthcamra.org.uk

The following pubs offer discounts to card-carrying CAMRA members:

Brass Monkey, Royal Parade; Dolphin Hotel, Barbican; Fisherman's Arms, Barbican;
Fortescue, Mutley Plain; Golden Hind, Mannamead; Horse and Groom, Bittaford;
Nowhere Inn, City Centre; Porters, Barbican; Stoke Inn, Stoke; Tamar, Crownhill;
Union Inn, Plympton; Who'd Have Thought It, Milton Coombe; and all six JDW pubs accept
members' vouchers: Britannia Inn, Milehouse; Gog and Magog, Barbican; Mannamead, Mutley;
Stannary Court, Plympton; Union Rooms, City Centre; & Queen's Head Hotel, Tavistock.

***Details of the discounts vary from pub to pub and are at the discretion of the individual pub,
or may be withdrawn at any time without notice.***

DISCLAIMER

*The views or opinions expressed in Drake's Drinker are not necessarily those of the
campaign for real ale or the editor.*

GBBF Revisited



For some reason, probably by my decline into decrepitude, this annual visit to the national festival prompted a few memories of past events from the last century.

I had, as a young man, been introduced to the delights of so-called Real Ale, by an undergraduate friend of mine, called by the somewhat heroic name of Roman Smolski. There must be an irony somewhere that it took a Pole to educate an Englishman in the riches of English ale. Hitherto I had been blissfully deluded as a Double Diamond man; however even I was beginning to suspect that this beer was not delivering the wonders it promised - I can still remember their advertising slogan.

My first visit was in 1978, held at the affectionately named Ally Pally: the beautiful Alexandra Palace, opened in 1873 and rebuilt in 1978 after a fire. These were heady days for Camra members: the campaign was gaining energy and momentum. Above all, it was fun; not yet having acquired the political hue it has today. The peasants were revolting, picketing the mansions of the National Breweries, who were perceived as being intent on achieving monopolies, thirsty for huge profits, buying up small local breweries and subsequently closing them down – well something like that man. Peace Brother! I left Ally Pally a changed man: here had been a myriad of tastes and what appeared to be, endless choice. I have been a member of Camra ever since.

The other date which was to prove the antithesis of the splendours, excitement and sense of anticipation of Ally Pally: 1986 I think it was. It was to prove to be one of the hottest summers in recent history; people started to make arrangements for barbecues, six weeks in advance – in England! When we arrived in London we knew we were in trouble; people were frying eggs on pavements. Under the glass structure of Olympia and without the presence of coolers, the beers were under pressure. We ended up drinking Austrian lager in a nearby pub.

This year's visit, as usual, required some forward planning. The Advanced Savers from First Great Western were purchased ten weeks in advance; providing not an inconsiderate saving, even without the old fogey's card. On the day itself, in honour of my early mentor, we dined on the outward journey on Polish ham and cheese, supplemented by a bottle of Polish beer for each person. We did not, however, embark on this trip to the capital empty handed: packets of Burts crisps, probably the greatest crisps in the world and several copies of Drake's Drinker, possibly the greatest local Camra magazine in the world, were provided to the nation. Is there another famous advertising slogan somewhere in that sentence?

Leaving Paddington by the north-east exit onto Praed Street, you can catch a number 27 bus direct to Olympia for £1.40, or if you are as old as me, for free. There are few things more irritating



than sitting in a black cab in London traffic, watching the meter clocking up a fare equivalent to a three course meal for two.

The festival itself was, as always, magnificently organised. It took us eight minutes to clear reception, obtain our glass and programme, before the delectation of our first third of a pint. We find that as festival glasses are available in third, half and pint measures, drinking the minimum amount enables you to sample more beers. The efficiency of the organisation is to be applauded; even more so when you consider over 50,000 people attended this year.

The Gold medal winner in the Supreme Champion Class was Tiny Rebel Cwtch (yes the spelling is correct) ; the runner up being Kelburn Jaguar, both of which were later available at the Prince Maurice beer festival in October.

We planned our return to Paddington in good time to sample the delights associated with the superfluity of ethnic restaurants in the area. This year it was a Yemeni establishment , the Queen of Sheba, which looked promising: the ethnically homogeneous nature of the clientele and the total absence of unoccupied tables is usually the harbinger of dining delight. So it proved to be. The chicken and lamb curries all cooked on the bone, had an arresting depth of flavour. The service was friendly, efficient and given our train departure time, prompt. We left a deserved and substantial tip – think of the money saved by travelling by bus I said to my fellow diner.

A short five minute walk found us on the station concourse; one of us replete, even by Falstaffian standards. If you have never attended the GBBF, organise your own agenda and enjoy the experience. **You might even revisit.**

Mike Allen

CHARITY APPEAL

This newsletter is FREE and is written, produced and distributed by volunteers. If you have appreciated their efforts, please make a donation to your pub's charity appeal



BASEDtraveler Books & Media Article by Emily Stewart

Chapter 2 of a three-part series. Read more at www.BASEDtravelerplymouth.com

Real Ale University: Chapter 2 Location, Location, Location

Well, this isn't right, I thought as I looked at the construction works in front of me. My iPhone told me to continue to go straight on the Southwest Coast Path told Saltram, but my eyes told me Google Maps wasn't aware of road works. *I'll have to use my spidey senses*, I sigh, spinning my bike around. I was on my way to visit the Summerskills Brewery, just across Laira Bridge Road near the Plymstock Morrison's. It's my second lesson in Real Ale, graciously guided by Norm of Summerskills Brewery (check out Chapter 1, in case you missed).

I wasn't really sure what to expect of the brewery. I hark from the land of Molson-Coors, where breweries churn out millions of gallons of beer a year. In Colorado, big beer competes with the ubiquitous microbrewery, who invite customers to sit among brew kettles and sip flights of the day's special batch. I hadn't the faintest idea what form of Plymouth's oldest brewery.

Eventually I located the brewery not by the smell, which I kind of expected (the entire town of Golden, Colorado, smells like malt because of Coors Brewery). I found it by the Summerskills van parked prominently outside. Summerskills was at the end of a line of other warehouse-based companies, a familiar site in this part of the world. I lean my bike against the bikes of Rob and Dan, Norm's staff, and bound in the open warehouse door.

Very quickly I realize that Summerskills Brewery is not like American breweries because it was not

American. It was very, very Devonian. Pictures of beer drinkers and beer processes and beer awards and beer festivals line the walls. Smiling staff wear multiple layers to fight the cold. The whole place felt a little rustic, a little haphazard, and a quirkily disorganized. It felt exactly like I might have expected if I had thought to expect it.

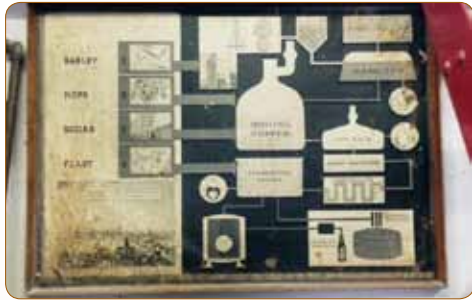
Norm barely hugs me before I begin whizzing questions to at him. He explains that one of the most important parts of Summerskills ales is its malt. Norm sources from **Tuckers Maltings** (Newton Abbot), quoted from the website as being one of only four malthouses in England that still produce malt in the traditional way. They use barley grown in southwest England. Tuckers Maltings is a Devon institution, offering guided tours and a huge Beer Shop. Plus, they host the industry and crowd favorite **Tuckers Maltings Beer Festival** in conjunction with the Society of Independent Brewers (SIBA). In fact, it was a partnership specifically between Tuckers and Summerskills that launched the first festival in 1991. This year's festival takes place this weekend, 16-18 April.

Before the barley ever reaches Norm at Summerskills it undergoes a germination process at Tuckers. Tuckers first soaks the barley in water. Then, it is spread across cool, wide floors, where the germination process begins. Sprouts that appear during the germination process are signs that starch, the seed's stored energy, has been converted to simple sugar. Yeast requires sugar in the fermentation process (more details below). Before the seeds have the chance to fully germinate Tuckers halts the process, drying the sprouted malt in a huge kiln. At this point malt is sent in big bags to Summerskills who continue add the next ingredients, water and hops.

One of the first things a visitor to Summerskills encounters is a large round stainless steel container used for mashing and draining malt. Dan is standing



on the outside of the masher, manually turning the malt with a small shovel and a big smile. Nearing the container I smelled the trademark scent of breweries: A musty, warm, hay-like comfort wafting around us. Dan's job that day was to dump Tucker's malt into the masher then add hot "liquor." I look at Norm incredulously when he used this term. "You add alcohol to malt?" I didn't know much about beer but I knew that didn't make sense. Norm laughed. "No, in brew terms 'liquor' just means water." That made sense to me for a few reasons...



The hot liquor mixes with malt to make "porridge." Norm insists that the porridge is edible. It smells so good, so working-in-a-barn nutritious, I am tempted to dip a spoon in. Summerskills leaves to porridge to sit, eventually draining a syrup called 'wort' through small holes in the bottom of the tun. The husks of the malted barley form a natural filter that keep the protein from the cell walls out of the finished product. This protein does get through in small quantities and will form a "chill haze" as it comes out of solution in cold beer. Wheat beer tends to be cloudy because it doesn't have this natural filtration property. I've been surprised to see "floaties" in my ales past; now, I hope for this cloudy quality verification. Wort moves through pipes and into copper "kettles." It is boiled there with hops, then cooled quickly to about 20 degrees centigrade and collected in a fermenting vessel.

According to www.rpi.edu, hops are the cone-like flowers of the female hop vine. They give beer its bitter flavor and trademark "hoppy" aroma. They also help inhibit bacteria from growing in the beer. Norm flavors Summerskills brews with dry-packed hops sourced from England, except for the "Ninja" brew which appropriately receives its

hops from Slovenia. Acting a little sheepish, Norm explains that he uses Slovenian hops for Ninja only because it really is a key ingredient with a flavor that cannot be achieved in the UK. He prefers to continue the Summerskill legacy. From his first day as brewmaster Adam Summerskill used only locally sourced ingredients, not because it was the cool, hip thing to do (as it is now) but because it just made sense. Tuckers Maltings barley taste the best. Tuckers is happy to put brewers in touch with their barley farmers if both parties are agreeable. The barley grown for malting has to be top quality so farmers are usually happy to show off their farms and fields. The English hops used at Summerskills are grown in Herefordshire and Worcestershire. The other main growing region in the UK is in Kent. Norm says, "We are invited every year by our hop merchant to go on a 'hop walk' to see the farms and the crops before and during the harvest." It seems to me that knowing your source just makes good business sense.

On yeast, another key ingredient, Norm has this to say: *Brewers yeasts are carefully selected strains that are suitable for the fermentation of wort to produce beer. Hops are generally only added at the liquid stages for example to the wort in the copper, and into casks when filled with finished beer. Some brewers run the wort through hops after boiling to capture the aroma that would otherwise go up the chimney during the boil.*



The methodology of brewing real ale means that not only does the beer have a lesser shelf-life but it also requires manual labor (versus the oft-machinated process seen for mainstream carbonated brews). A conundrum emerges. Pubs and bars think they ought to pay less for real ale because it won't last as long; they run the risk of it souring in the keg before cost is recovered in sales. On the other hand, real ale ought to be sold at a premium because of ingredients and labor. Premium, locally-sourced ingredients are used and staff manually ushers ingredients through every stage in the process. Norm, Summerskills, and other brewers in the region are constantly trying to educate new pub-owners about the reality of real ale. New producers with dramatically reduced prices constantly appear on the market, hoping to cash-in on real ale hyper. Competition is tough. A lot of producers go "tits-up" (to use one of my favorite British terms). "Is that why I see so many different real ales?" I query. Norm nods his head, frowning. "It's part of the reason, yes. A lot of those guys don't last that long."

During our tour Norm explains the unique traits of Devon's water. When he says, "Devon has soft water," I wonder if all the syrup has gone to his head. Alas, he's actually describing the chemical elements of Dartmoor's water, which has less minerals in it than water from other regions. Dartmoor water is perfect for producing stout, which might be one of the reasons why my first Summerskills love was the Shamrock Stout. When using soft water for his ales Norm has to manually "harden" it by adding minerals. In fact, this "hardening" processing is actually called "Burtonising." Apparently, the hardest water is found in Burton-on-Trent (Staffordshire). And here I was thinking Liverpool is "hard!" (Get it? Gangsta' reference? Come on, 'Mericans...)

When we start talking about mineral properties I feel like I've returned to high school chemistry courses. "Are you a chemist?" I ask. Norm attended Brewlab, a "beer university" hosted by the University at Sunderland, UK, proudly displaying his certificate on the wall. Norm highly recommends this course for any beermaster hopefuls. The

lessons he learned there are particularly important when experimenting with new flavors. Because of the required real ale process and ingredients, every time a new beer is produced an entire batch is made. "So you have to get it right the first time!" Norm says. "We haven't ruined a batch yet," he smiles.

While we've been milling about the brewery Rob and Dan have been hard at work, loading the recognizably simple Summerskills van with beer for delivery. Norm has an appointment to drop off his Devon Dew at Countryman's Choice in Ivybridge and in South Hams at Yealmpton Stores. He spends a portion of his days driving to breweries, picking up and dropping off kegs. "It's a lot of work," he says, referencing life as a brew master. "But there's nothing I'd rather do."

Except maybe drink the beer, I think. Stay tuned for the final chapter in this series: Pub Crawl for a Purpose.



A taster of the pub-based images to accompany Chapter 3 in this series. Can you guess the pub?



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CIDER

Landlord's Nightmare or Untapped Business Opportunity?

We've all seen a forlorn tub of cider balanced on the end of the bar – as the licensee tries his hand (again) at selling real cider – probably in the height of summer.

It's fine for a few days, with customers trying the odd pint or two (at 6.5% abv they aren't drink too much), but then it starts to turn a little sharp and then quickly becomes unpalatable, resulting in perhaps half a tub of cider being used as drain cleaner. *It's enough to make the cider maker weep – not to mention those who hand-picked the apples!*

In order to satisfy the demand for cider, The licensee is then enticed into the world of kegged and gassed apple-flavoured fizz. The world of the alcoholic fizzy apple-flavoured squash that is 90%+ of the kegged cider market presents a solution that ticks the 'cider' box for many publicans.

For many licensees therefore, the selling of real cider poses several problems – not the least of which is the concern that they won't sell enough, it will go off and they will have to throw it away – which is clearly not what they are in business to do!

However, with a basic understanding of a few salient elements, the selling of cider becomes, not a risky sideline, but an easy way to engage with the rapidly emerging demand for high quality, often locally-sourced products from small scale producers who care passionately about what they make. This is a market I have seen that brings a customer base into pubs who wouldn't otherwise go there.

All that is needed is an understanding of a few basic points – points incidentally that are very well understood by the kegged 'cider' producers.

Firstly, real cider is produced once a year – around September. Many cider makers keep cider back from previous years' production to blend with 'new' cider in order to keep consistency and to help give depth and roundness to their product. I know of one cider maker who has got cider he made 15 years ago. It is in exceptional condition. Cider therefore does not need to go off. It simply needs to be kept properly – and that is not at the end of the bar counter

Please also note that cider does not need to be 'fizzed' or pumped full of preservatives in order to be kept in good condition. If looked after properly it will quite happily keep for months, if not years.

Secondly, real cider is susceptible to the same elements that will make beer 'go off', namely air, heat and humidity. You wouldn't (I hope!) leave a tub of beer balanced on the end of the bar and expect it to remain drinkable for weeks, the same is true with cider. So, with these two points in mind, we need to transfer theory into practice.

In my pub, we don't use pumps – all ciders and ales are gravity fed from the Tap Room – which is air-conditioned (as are most pub cellars, thereby dealing with the heat and humidity problems). This works well for us, but I realise it would pose a problem for many to be going backwards and forwards to the cellar every time someone wanted a pint. There are methods out there to connect 'bag-in-a-box' to a pump – thereby providing an easy method to dispense real cider in good condition on a consistent basis. If you do go down this route, make sure you use micro-bore pipes and clean them regularly and frequently to avoid yeast build-up problems in the pipes.

We also use a lot of 'bag-in-a-box' ciders. Real cider kept in a 'bag-in-a-box' in an air-conditioned cellar at around 8-10°C will keep for between 6 and 13 weeks, which should be ample time to sell it. Alternatively, there are systems out there to keep tubs and 'bag-in-a-box' drinks at chilled temperatures, often seen at beer festivals.

Finally, real cider and perry in a 'bag-in-a-box' should be readily available from almost any wholesale beer supplier – with one or two 'brands' being available nationwide. However, with not more than a few minutes spent on the internet, you should be able to track down a local real cider producer, many of whom will be delighted to supply the local pub trade.

Ian Pinches, The Railway Arms, Downham Market

CAMRA National Cider Pub of the Year 2013 and one of the four finalists in the 2014 competition

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PUB NEWS • PUB NEWS • PUB NEWS

The Royal Albert Bridge Inn at Saltash Passage has reopened after a major refurbishment. We would like to wish the new owners all the best in there venture there.

The Golden Hind at Mannamead will be closed for almost two weeks as they plan on having a refurbishment there. Friday 4th December is the reopening date we have been informed.

New breweries have been established in the south west recently. **Bolthole, brewhouse & kitchen at Gloucester quays. Crane Beer, Crossed Anchors, Dynamite Valley and Leafy Hollow.**

The Mountain Inn at Luton went on the market back in July 2015. We are of the understanding that the purchaser would like to develop the property into houses. It is understood that a local group were very interested in making a bid for the pub also. Hopefully we will hear more regarding this situation in the coming weeks.

The Royal Oak at Hooe has a temporary manager in charge currently at the pub.

Tavy Ales are now very close indeed to being sold. We hear that subject to contract, it could go through in the coming weeks or early in the new year

Plymouth Camra wish them well with their new ventures

Pushing Boundaries

In all walks of life boundaries are being pushed every single day. That is especially true within the world of brewing with new hop varieties, new yeast strains, old beer styles having a modern twist added to them and so much more. The world keeps changing bringing a wondrous mixture of products, ideas and solutions to issues that have perplexed the mind for years. Ideas that are now being passed down through the industry into the glasses of consumers, that dance across the palate and cause yeast to ferment new wort recipes in the fermenting vessels of both commercial and homebrewers alike.

The current trend of rejuvenating of older styles of beer has mainly been brought about due to the increasing discernment of consumers, the growing importance of provenance and new varieties of hops from both foreign locales and closer to home. As the new varieties are developed so do new twists within recipes. In the current brewing climate all breweries are trying to carve out their own niche. Porters have made a comeback, joining American styles that have made it onto the market. This has led to a vast improvement in the range of ingredients making it onto the homebrewing market. Gone are the days when one could only get a variety of kits in tins of varying standards, now a full range of raw materials is on offer with homebrewers pushing boundaries further than ever before, unhampered by the need to sell their product.

There are many variants of the hoppy but humble IPA. In addition to the classic style the higher strength and greatly hopped Double IPA (also known as Imperial IPA) and the American IPA have joined the ranks, along with something that looks completely different. Black IPAs are a relatively new style of ale that make use of the darker roasted malts (chocolate, black and roasted barley) commonly found in porters and stouts whilst still preserving the hoppy characteristics of their lighter coloured counterparts. The relatively low amounts of roasted malts needed to impart a dark colour while not greatly changing the flavour allow some very strikingly coloured beers to be produced.

Reaper Black IPA (5.1%) - All-Grain Recipe

5.5kg Pale Ale Malt

1kg Crystal Malt

500g Black Malt

Bittering Hops: 60g Pioneer (~9.0%)

Aroma Hops: 20g Pioneer (~9.0%)

Happy brewing!

Daniel Scott is a seasoned homebrewer and also brews professionally under David "Norman" Lewis at Summerskills, Plymouth's oldest brewery.

Pub Quiz - General Knowledge

- 1) What does a numismatist study or collect?
- 2) In which 1979 film was the spaceship called Nostromo?
- 3) Who captained Jules Verne's submarine Nautilus?
- 4) What is the alternative common name for a Black Leopard?
- 5) What is an otter's home called?
- 6) Which Bond villain has been played by Telly Savalas, Donald Pleasance, Charles Gray, and Max Von Sydow?
- 7) What is the other name for Wildebeest?
- 8) What is the policeman's name in Noddy stories?
- 9) How many tentacles does a squid have?
- 10) Which river forms the eastern section of the border between England and Scotland?

Sudoku

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



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VIEWS OF A BEER SOMMELIER

Marc Bishop is the Trade Marketing Manager for St Austell Brewery and a fully qualified beer sommelier. I caught up with him, sober, at the Plymouth Camra beer festival and posed a few questions.

Q1. Marc, what got you started in the Brewery/Pub business?

Originally born in Oxfordshire, I fell into a job with Morland of Abingdon and discovered I had a flair for marketing. It was at the time of the 1988 Monopolies & Mergers commission report and whether that was good or bad I will leave for others to debate, but for Morland and myself it was certainly good. Luckily I grabbed the shirt tails of the then Marketing Manager, a very creative and clever thinking chap called Gerald but who was hopeless at the organisation bits necessary for any successful marketing campaign. We were somewhat opposite in strengths and weaknesses but that worked and together we developed and brought to fruition his plan to launch the famous Old Speckled Hen.

A wonderful beer, Old Speckled Hen was one of the first successful guest ales and it quickly established itself in the market. We had some great times in the early days marketing this beer and every lunchtime involved a couple of pints at least of our favourite, well you just would not do that nowadays! I'm very proud of my time with Old Speckled Hen and the beer's tremendous success, which rightly or wrongly, I have a small claim to fame for. Indeed at Morland I worked with some talented and fun people and it was such a shame when Greene King took them over, but.....to their credit, the Suffolk invaders have certainly taken the brand onto another greater and more successful level.



Q2. You are a Beer Sommelier, what does it mean?

Basically it makes me an Ambassador and expert for beer (but not in how to brew beer). I am an expert taster and sit on the St Austell Brewery taste panel, but I also enjoy bringing the beers and their stories to life with the general public. It's not just about how the beer tastes, it's about adding the perfume around it with a story that enhances its interest. I'm at my happiest talking about beer to a large group of people and helping them get enjoyment out of tasting beer. Training to become a beer sommelier is something you have to make happen yourself, but I do have to thank Waitrose in Saltash. I worked my way through their entire beer selection in a year, making tasting notes and holding my own private beer festival every weekend. I'm sure I became one of their best customers for that short period!

Q3. Of St Austell's many beer awards, of which are you most proud?

A difficult question because St Austell have so many awards and I don't brew the beer, so am not directly responsible for their excellent and consistent flavours. However I think I would pick Admiral's Ale award as the World's Best Bottled Beer in the International Beer challenge of 2008. I choose this because it's still one of the biggest awards St Austell have ever received and also because I came up with the name for the beer and worked closely on the branding and launch.

Q4. Proper Job & Big Job are both great successes Why?

Well the beer is great of course, but I would say that! However, Proper Job was a cutting edge beer in terms of its flavour when launched and was one of the first truly modern IPA's. The flavour is full of juicy citrus hops for a pineapple, lemongrass and resinous flavour with a solid bitter finish. Proper Jobs reputation continues to grow steadily as do sales. At St Austell we know Proper Job is something of a specialist beer and best sold by word of mouth, I would not see a time in the near future when it would receive large scale consumer advertising as Tribute does.

Big Job is Proper Job's bigger brother, a double IPA, which actually uses a different blend of hops rather than just more of the hops Proper Job uses. A great beer and at 7.2% not to be messed with. The name also helps, quite quirky and with a laddish, humorous connotation.

At St Austell we are proud of both beers but realise where they fit in our portfolio of brands and each has a different role to play.

Q5. Tell us about Proper Cool

St Austell's attempt to address the small but growing craft beer market meant that Proper Cool was quickly rebranded as St Austell IPA, a more credible option. It's a very small brand for St Austell but has established itself and is steadily growing naturally. We'll see how we go on that one as they say.

Q6. Will St Austell be investing in pubs beyond their Cornwall stronghold?

I think for sure we will. Buying new pubs is a difficult and competitive area but St Austell although still steeped in our Cornish roots, are very much a South West based business from Bristol and Bath down. It would be great to acquire some more pubs in Plymouth but I don't know of anything on the horizon at the moment. Watch this space though as you never know?

Q7. How does the relationship between Rattler Cyder and St Austell work?

Basically we have an agreement to wholesale Rattler and are their main route to market on draught in Cornwall. It's as simple as that really; just like we wholesale many other beers, ciders, wines, spirits and minerals etc. Rattler is an amazing cider and hats off to Healeys who have made a great success of the marketing through hard work and above all innovation. They are younger people who saw an opportunity, went out and just did it. Good luck to them.

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The UK's highest brewery at 1,465ft above sea level, Dartmoor Brewery creates handcrafted cask conditioned real ales with authentic Dartmoor character from its heartland in Princetown. Since its formation in 1994, Dartmoor Brewery has gone from strength to strength producing top quality ales using the finest local ingredients, which remain highly regarded across the South West by licensees and real ale drinkers.



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www.theminersarmspub.co.uk

01752 336040

Q8. How do you feel about European beers?

Most German beers are brewed to the Reinheitsgebot (German Purity Law) which means they have to be brewed traditionally and do not contain any adjuncts or additions i.e. barley, liquor (water) and hops and not much else. I recall in my Beer Sommelier exam the specialist subject turned out to be German beers – very difficult especially as I'd swotted up specifically on Belgium beers! None-the-less I passed and having visited Munich and Berlin in recent years I do have a real fondness for them.

Q9. Do you believe sparklers should be mandatory?

At St Austell we prefer them to be used, but mandatory is too strong a word. The beer presents itself really well if a sparkler is used and at circa £3.50 per pint or more, people want their beer to not only taste good, but look good as well. Personally I think it's down to personal choice. If I were a licensee I would certainly have a sparkler on all my cask ale taps but if a customer asked for a pint without the sparkler, I would have no hesitation in removing it. The customer is always right and this is a common sense approach that I know many licensees follow.

Q10. Tribute pasties are legendary in the Brewery Visitor Centre, any plans for Big Job pasties?

Ha, good question. None at the moment I think and I'm not sure Big Job would transport itself to make a good pasty. The really heavily hopped beers are not always great to cook with and let's face it, Big Job is over-hopped (in a good way). It would be fun to try but the flavour could be too strong and overpower the other flavours in a pasty. I think an HSD pasty would be ideal, a much better beer to cook with. Or, perhaps a Smugglers pasty, now that really would be a wonderful pasty! Rest assured, you will be on the judging panel when we make them.

Marc, thanks for your time, effort and insight.

Interviewed by Neil Franklin

TRADING STANDARDS

Plymouth City Council

Trading Standards, Plymouth City Council, Plymouth, PL1 2AA

Email trading.standards@plymouth.gov.uk

Tel 01752 304141

Devon County Council

Devon and Somerset Trading Standards, Citizens Advice Consumer Service, Post Point 24, Town Hall, Walliscote Grove Road, Western-Super-Mare,

Somerset, BS23 1UJ

Tel 08454 040506

www.devonsomersettradingstandards.gov.uk

BRANCH DIARY

Saturday 12th December 2015

Plymouth Camra Christmas Meal

At the Foxhound Inn, Brixton. From 7.00pm. Please contact Dan at socialsec@plymouthcamra.org.uk should you require any information.

Saturday 19th December 2015

Plymouth Homebrewing Competition

Taking place at the Fortescue Hotel, Mutley Plain, Plymouth, in the cellar bar from 2.00pm onwards. Please contact Dan at socialsec@plymouthcamra.org.uk for any information you require about this event.

Saturday 2nd January 2016

Plymouth Camra Barbican Bimble

Meet in the Minerva Inn, Looe St, Plymouth from 12.00 Taking in several pubs along the historic barbican area of Plymouth, a great way to catch up with old friends or make new ones.

Wednesday 6th January 2016

Branch Social Meeting

At The Providence Inn, Providence St, Greenbank PL4 8JQ Starting at 8.00pm and there will be a social afterwards.

Friday & Saturday 15th & 16th January 2016

Exeter Festival Of Winter Ales

Exeter & East Devon Camra Branch will host their annual winter ale festival at Exeter City Football Ground, St James Park from 11-11pm both days. Up to 76 real ales and real ciders available.

Wednesday 3rd February 2016

Branch Social Meeting

The West Hoe, 24 Bishop's Place, West Hoe Plymouth PL1 3BW Starting at 8.00pm and there will be a social afterwards.

Wednesday 2nd March 2016

Branch Social Meeting

The Plymouth Hoe Club. 1-2 Osbourne Place, The Hoe PL1 2PU Starting at 8.00pm and there will be a social afterwards.

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

Stagecoach South West Limited

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

Tel 01392 427711

www.stagecoachbus.com

Email southwest.enquiries@stagecoachbus.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

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www.travelinesw.com

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LESS IS MORE

Drawing on the experiences of the annual Camra trip to Spreyton this year, I organised a bank holiday getaway for those non-Camra members and those unlucky enough not to get on the trip. Two things we learnt from the last Camra trip was that Spreyton is not two hours' drive from Plymouth, and there is a delightful pub in Sticklepath, the Devonshire Inn. I also learnt that these events are not easy to arrange so thanks go to Dan for arranging it.

We armed ourselves with a sneaky bottle of St Austell Big Job, and a couple of boxes of assorted Hobgoblin, Guinness and Levi Roots' flavoured crisps, all partners of and kindly donated by Burts of Roborough, arguably the best crisp manufacturer in the country,

To quote Robert Browning's poem *The Faultless Painter*, "less is more", so we limited ourselves to just four hand-picked pubs, the aforementioned Devonshire Inn, The Tom Copley Tavern and the Plume of Feathers at Princetown before ending our journey at one of the best pubs in Plymouth, the Prince Maurice.

With twenty two thirsty travellers we pre-ordered some drinks to ease the congestion at the bar. Never having tried Holsworthy Ales Sunshine, this was many people's first beer of choice. A traditional village pub with three ales behind the bar on gravity and only bottled lagers. The pub boasted a cosy lounge which could be your aunties sitting room complete with historical naval pictures, an aga baking home-made pasties, a piano and a light fitting resplendent with car keys, all belonging to those that overindulged so no longer needed them. It could almost be described as more of a museum than a pub, but in a good way.

Our second stop needs no introduction. The National Camra Pub of the Year in 2006 and 2012, the 16th century Tom Copley Tavern boasted a dozen or so real ales and a similar number of real ciders. Again pre-ordering drinks and food helped the staff as well. To quote the pub's webpage, "It was from this peaceful, whitewashed pub, one day in 1802 that a certain Thomas Copley and his companions set forth for Widecombe Fair, an event immortalised in song." He is also buried just outside the south door in the local church.

A raucous journey back to the Plume which involved a reverse raffle, the winner of which I can't remember and also forgot to give the prize to. I am sure you'll make yourself known to me very soon. Next trip there will be no raffle on the advice of my learned friends. Another trip is planned for early next year, the vast majority of whom will be invited again. No problem in filling the minibus me thinks so watch out for news.

At the final stop at the Prince Maurice at Eggbuckland we were welcomed with sandwiches and a cheese board, though sadly no free beer. Well worth making the effort when in Plymouth, this pub serves a small but excellent range of meals at lunchtimes and all dayish Saturday and Sunday lunches alongside seven regular ales and a guest. They will also be running a beer festival and barbeque on the weekend of 16th to 18th October. Gary and Kate have a reputation for obtaining the GBBF gold and silver medal winners and this year's are again.

Thanks to all those who were prompt in committing and paying. It makes it so much easier to organise and reduces the number of no-shows. Also thanks to kind raffle prize donations from Burts Potato Chips and, St Austell Brewery, not least forgetting a big thanks to Target Travel, and in particular our driver Angela who was efficient and professional throughout the day.

Neil Franklyn



Plymouth CAMRA LocAle Scheme

The Campaign for Real Ale has a scheme called CAMRA LocAle. This initiative promotes pubs which sell locally-brewed real ale, builds on the growing consumer demand for quality local produce and an increased awareness of “green” issues. It is coordinated by local branches of CAMRA, in this case the Plymouth branch. In Devon and Cornwall, the distance from the pub to the relevant brewery must be 30 miles or less to qualify. County boundaries and CAMRA branch boundaries are totally irrelevant. List correct up to 26 August 2015. Newly admitted pubs are highlighted in **bold**.

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

Avon Inn, Avonwick, Turtley Corn Mill, Avonwick, Olde Plough Inn, Bere Ferrers, Horse and Groom, Bittaford, Foxhound Inn, Brixton, Drake Manor Inn, Buckland Monochorum, California Country Inn & Restaurant, California Cross, Modbury, Copper Penny Inn, Chipshop, Burrator Inn, Dousland, **Crooked Spire Inn, Ermington**, Miner’s Arms, Hemerdon, Royal Oak, Hooe, Leaping Salmon Inn, Horrabridge, Mary Tavy Inn, Mary Tavy, Royal Standard Inn, Mary Tavy, Royal Oak Inn, Meavy, Dartmoor Inn, Merrivale, Who’d Have Thought It Inn, Milton Combe, Exeter Inn, Modbury, Ship Inn, Noss Mayo, Artillery Arms, Plymouth, Brass Monkey, Plymouth, Bread and Roses, Plymouth, Britannia Inn, Milehouse, Plymouth, Clifton Inn, Plymouth, Fawn Members Club, Plymouth, Fortescue, Plymouth, Gog and Magog, Plymouth, Kitty O’Hanlon’s, Plymouth, Mannamead, Plymouth, Maritime Inn, Plymouth, **Masonic Inn, Plymouth**, Minerva Inn, Plymouth, **Noah’s Ark, Plymouth**, Nowhere Inn, Plymouth, Plymouth Hoe Club, Plymouth, Porter’s, Plymouth, Prince Maurice, Plymouth, Providence Inn, Plymouth, Pub On The Hoe, Plymouth, Stoke Inn, Plymouth, Thistle Park Tavern, Plymouth, Union Rooms, Plymouth, Waterloo Inn, Plymouth, Blue Peter, Plymstock, Colebrook Inn, Plympton, Stannary Court, Plympton, London Inn, Plympton St. Maurice, Union Inn, Plympton St. Maurice, East Dart Hotel, Postbridge, Warren House Inn, Postbridge, Plume of Feathers, Princetown, Prince of Wales, Princetown, Journey’s End Inn, Ringmore, Welbeck Manor Hotel, Sparkwell, Trout ‘N’ Tipple, Tavistock, Clovelly Bay Inn, Turnchapel, Walkhampton Inn, Walkhampton (closed Feb 2015), Odd Wheel, Wembury, Devon Tors Bar and Restaurant, Yelverton.

The Holy Grail of Beer Festivals

This year I decided to volunteer for the first time at the Great British Beer festival held at Olympia.

The first thing I did was to register my interest on the CAMRA website. Accommodation is a major consideration. Some people stay with friends and family. There are other choices. CAMRA can also help towards the cost of hotel or guest houses etc. I decided to take a chance and accept a university campus room. This involves giving a bond to cover any costs of damage. You can choose your preference of where to stay or just take pot luck which is what I did. Upon arrival at Olympia it is obvious this is going to be huge event. You are met by stewards who ask for your ID card (which of course you haven’t got yet). You are then taken to the admin office where you sign in. Everything is very well organised . Your name gets ticked off on the main board at the entrance to the office. You then collect your accommodation information pack which contains details of how to get to and

from your particular campus and of course your room key. T shirts are collected and bags dropped off. Every person gets a meal voucher to use for any meal of their choice breakfast, lunch or dinner. The food is of a very high standard and you will not go hungry. You can buy a meal of your choice. Lunches and dinners have at least 4 choices of main course for £4. The staff area is very big as there are about 1000 volunteers working there.

I opted to serve behind one of the many bars. Each bar has a supervisor and it is obvious things are a lot more serious than at your smaller local festival. Drinking in front of paying customers is not welcome although you can take your drink behind the bar which has a table and chairs. In the staff canteen upstairs you can have whatever you want to drink. I counted 24 beers on offer.

The actual beer festival itself is the only beer festival I have worked at where beer is bought by cash and vouchers or tokens are not used. Also funny enough the vast majority of beer ordered were for half a pint or thirds.

The volunteers themselves are a varied group. Some people use holiday leave from work to work there. Where else can you have a holiday with free accommodation and free beer? A lot of retired people work there and many have been going there for years and know many people who they have met before. If you go on a Thursday don't forget to take a hat as it is Hat Day.

So if you are wondering what to do for your holiday next year you can do no worse than volunteer for something such as this.

Phil Ward

Possible Headlines

The Volunteer, Your branch needs you, What can you do? Help!

Like many charities and volunteer led groups CAMRA relies almost entirely on a small volunteer army of willing helpers.

They give up their spare time and delay or even postpone other commitments to help their branch.

There are lots of jobs and activities you could do to lend a hand. The obvious positions are the branch committee members eg secretary, treasurer, chairman etc

The highlight of many branches is of course their annual beer festival. This is where a lot of branch members show their faces and get stuck in and help. The most obvious help is behind the bar serving members of the public. It is not only serving beer that is important. There are lots of jobs behind the scenes. People to take admission money. Glass collectors and glass washers. Depending on the type of venue some people have to be cleaners to clean up breakages, provide security, cook food the list is endless. Then of course there is the set up before and after the festival. The whole organization and planning starts months before a pint is even poured.

Every person has some sort of skill or interest they could bring to their branch. Do you have a computer or IT background then you could help with website design, emails, social media or even admin duties. Are you retired and have time on your hand then you could bring something to help. Do you work in advertising then again festival publicity material and ideas are always welcome. Business people have contacts with lots of different people, how about using your contacts to gain new members or advertising their business in the branch magazine or barrel sponsorship at the festival. If you like visiting new pubs in new areas then distributing branch magazine is a welcome help.

So what are you waiting for? Get on board and help your local branch grow.

Phil Ward

A Campaign

of Two Halves



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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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Pub Quiz - Answers

- 1) Coins and/or medals.
- 2) Alien
- 3) Captain Nemo
- 4) Panther
- 5) Holt
- 6) Blofeld (Ernst Stavro)
- 7) Gnu
- 8) PC Plod
- 9) Ten
- 10) River Tweed

Sudoku Solution

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



Plymouth Winter Homebrew Competition

Sat 19th December
Judging from 1400, Winners
announced from 1700



The Fortescue, 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.

All homebrews welcome, from kits to full mash! In association with Plymouth CAMRA



Homebrewers Of Plymouth



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

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