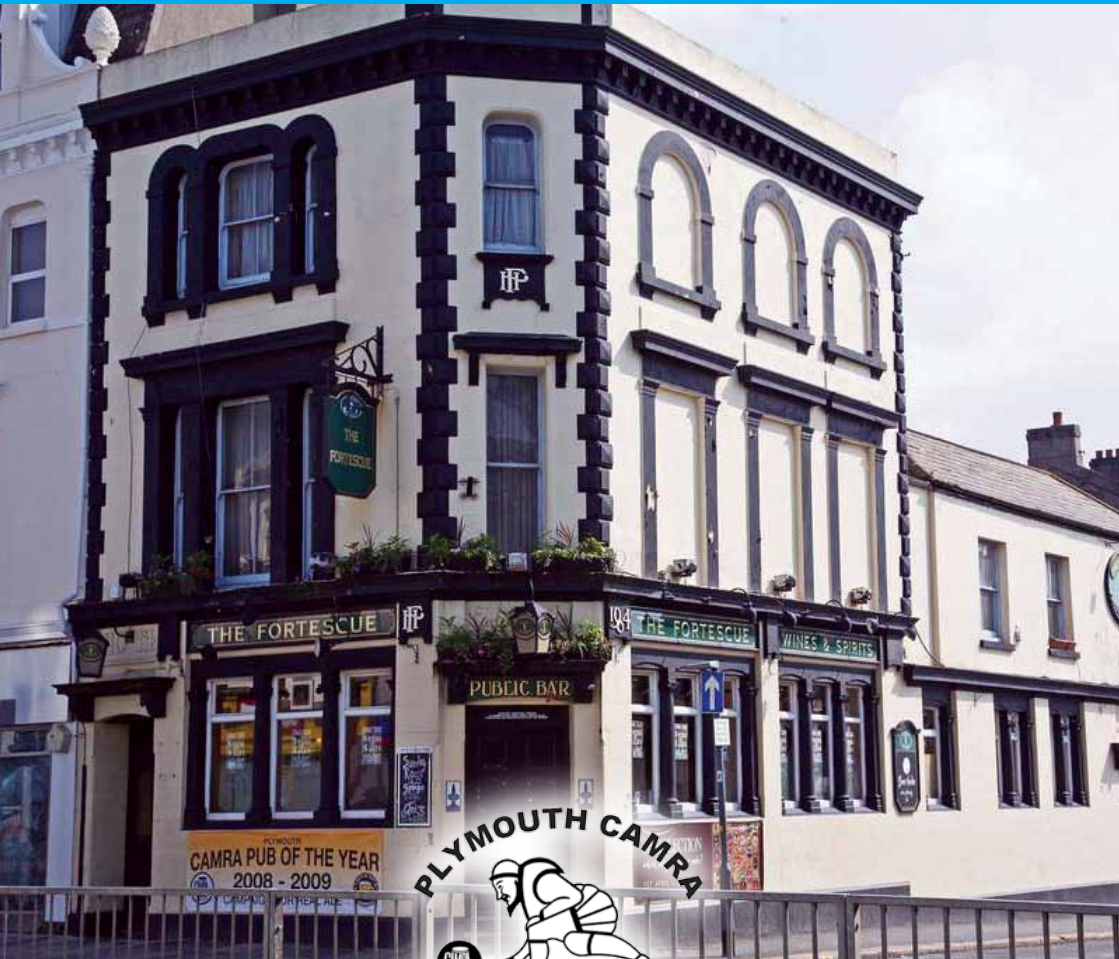


Drake's Drinker



CAMPAIGN
FOR
REAL ALE



PLYMOUTH CAMRA



www.plymouthcamra.org.uk

Spring 2016

Magazine of the Plymouth Branch of the Campaign for Real Ale

5000 copies printed and distributed for readership

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BRANCH DIARY & EVENTS

MARCH 2016

- Weds 2nd** Branch Social Meeting, Plymouth Hoe Club, 1-2 Osbourne Place, The Hoe, PL1 2PU, at 2000 followed by a social. Membership cards are required.
- Sat 19th** Minibus trip to Tom Copley Tavern, Spreyton. Meet Treasury Car Park, Royal Parade, at 1000. Return to Plymouth by 1800 approx. Cost is £15.00.

APRIL 2016

- Sat 9th** Branch AGM at Stoke Inn, 43 Devonport Rd PL3 4DL, at 1200. All items for the agenda and nominations are to be made in writing to the secretary 7 days prior to the meeting. For those requiring catering please contact social sec (cost £4.00 each).
- Sat 16th** Tuckers Maltings branch visit AM, followed by pub crawl of Newton Abbot – see website for travel details www.plymouth.camra.org.uk

MAY 2016

- Weds 4th** Branch Social Meeting, at Victoria Inn, 27 Hooe Road, Hooe, PL9 9QS at 2000, followed by a social.

JUNE 2016

- Weds 1st** Branch Social Meeting, Cornish Arms, 15 West Street, Tavistock, PL19 8AN at 2000, followed by a social.

To book a place on minibus trips, or to make suggestions for future meetings or social activities, please contact our Social Secretary Dan at 01752 603753, socials@plymouth.camra.org.uk or see our diary page www.plymouth.camra.org.uk for up to date information, as sometimes we may have to make changes due to circumstances beyond our control.

DISCLAIMER

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



HOP OFF THE PRESS

May I take this opportunity to thank everybody who took time to vote for the pub of the year (poty) recently. An announcement will be made soon to inform you all who actually won. We will cover this in the next edition of Drake's Drinker magazine, it will also be on the branch website.

Over the New Year period I got chatting to a friend about the aims of CAMRA. From the origins back in the 1970's to the present time. It really has moved on from a single issue pressure group, to the consumer rights organisation and beer drinkers champion it is today. It is without doubt an organisation that has moved with the times. Unquestionably beer drinkers have more quality and choice in the beer offer, than at any time in our history. I firmly believe that CAMRA and its aims can take a high level of credit for this. In the modern era pub campaigning is high on its agenda.

We all see on a frequent basis pubs closing for good, or regular movement of managers within our branch boundary. The recent pubco reform program hopefully will help to tackle this.

Finally Plymouth CAMRA will hold this year's AGM on **Saturday 9th April** at the Stoke Inn. Please ensure you bring your membership card with you, should you want to attend this meeting.

Editor
Matt Chapman

A Quiet Sunny Afternoon Stroll

We got up with anticipation on this nice, warm and sunny late September morning. We had the world at our feet and we're going to get up and go !!!! So we did!

We met at bus stop A13, outside Poundstretcher on Royal Parade, at 1045, and awaited the 1055 Stagecoach South West X38 bus to Exeter. There were seven of us, two with bus passes, leaving five of us to buy our bus tickets. With Stagecoach being new to most of us, we were aware of the Devon Explorer ticket (at £7.50 each), but not the Family Explorer at £17.00! This is a ticket for up to five people, so we went with this one, surprisingly !!!

And we left, arriving at Ashburton at just the right time, 1155, with the first pub just 50 m from the bus stop!

The Exeter Inn dates from around 1130, and is full of olde worlde charm. Two Dartmoor ales were on sale here - I went for the Dartmoor IPA, whilst someone else tried the Jail Ale. Both were in very good condition and got the day out off to a good start. The Dartmoor IPA was nice and light and very refreshing on a day like this. The Exeter is the oldest pub in town – Sir Francis Drake and Sir Walter Raleigh were reputedly regular visitors here. In fact, Sir Walter Raleigh was arrested here in July 1603 after “plotting against the King”.



On to the second pub, which was a swift 5 minute walk around the corner to North Street, where we walked past the Bay Horse to the **Victoria Inn**. Again, two ales were on sale here and I chose the St. Austell Ruck & Roll.

You enter the pub with the main bar straight in front of you, again with two ales to choose from. After getting my half, we decided to check the garden out as it was such a nice day. I hadn't quite bargained for

the strange sight that I encountered – a “plastic garden” complete with astroturf !! What a novel and simple way of providing outside facilities without the hassle of having to cut the grass. A superb sun trap was thoroughly enjoyed by all of us. The Ruck & Roll is amber in colour with a full yet dry palate balanced by fruity hops.

Reluctantly, we left the Victoria for the **Bay Horse**, which we had passed earlier and had been told “it was a youngster's pub”. Well, those of us the wrong side of 21 entered the pub with a little trepidation which was completely dispelled within seconds as we were



served by the barman who was about 95 (only joking !) and the other customer who was nearly 100 – closer to our ages than we expected ! As it turned out, the pub changed hands about four months previously, with the new licensees relocating from Barrow-In-Furness via Shropshire.

The two beers on offer were in excellent condition. I had Adnams Ghost Ship, which, at 4.5% abv, has a good assertive pithy bitterness and a malty backbone. It is brewed with a selection of malts – Pale Ale, Rye and Cara – and with Citra, and a blend of other American hop varieties, to create some great citrus flavours. The pub has been refurbished by the new licensees, removing the “sticky carpet” and replacing it with flagstones and wooden flooring. The gents is in keeping with the age of the pub !!!!



Yes, that is the tiled wall, with a separate room for the actual WC. I don't normally take my camera into the gents, but was encouraged by the group to do so on this occasion due to the novelty of the room. Also worthy of note are that a couple of the bar stools are actually saddles (yes, of the horse variety !!!!).

From the Bay Horse, we headed back to East Street to hit the **Royal Oak**, where, again, there were two ales on the bar. I had the Dartmoor Best, as I didn't want to sup the Jail at 1330 with the rugby world cup on TV later that evening. The pub dates back over 300 years and has loads of historic interest, with relics from the civil war being found during renovations in the 1990's. The Dartmoor Best is very drinkable with a dry hop citrus fruit character.



Back at the bus stop, we caught the Stagecoach 88 back to Buckfastleigh, where we had a 10 minute walk to the **King's Arms** in Fore Street. This is a lovely, friendly pub, recently changed hands and becoming a free house in the process. A couple of local ales were available, and I had a half of Teignworthy Scrum Down, which is an easy-drinking golden session ale. And very nice it was, too!

The pub has a small bar at the front, complete with sports TV and pool table, whilst the more spacious and comfortable lounge at the rear comes complete with Chesterfield sofas.



Opposite the King's is the museum, **Valiant Soldier**, which was once a pub until it closed its' doors for the final time in 1965. It is a superb example of what a pub was actually like in the 1960's and is well worthy of the £4.00 entrance fee. It is open daily from 1230 - 1630, and 1030 - 1630 on Weds/Saturdays.

From the King's Arms we exited left and headed for Plymouth Road for the **White Hart**. Again, the single bar pub had two beers on with the House Beer being brewed by Hunters, which is what I chose. It was a

pleasant change from the previous beers from Teignworthy and Dartmoor. The pub itself is decorated with loads of nautical pictures and artefacts, a couple of wood burners for those cold winter nights and exposed stone walls.



Opposite the White Hart is the Globe which serves Dartmoor beers and may be worth a visit next time I come this way. I still didn't want to have a Jail Ale at this time of day !!! Anyway, back to the bus stop for the bus to Bittaford and the **Horse and Groom**. The stop is very conveniently located right outside the pub !!

The pub gave us the usual very warm welcome and a good selection of south west ales. I opted for the Skinners Splendid Tackle and settled down to watch the rugby (South Africa V Samoa). I don't normally get the chance to visit the H & G, so we stayed and watched the rest of the rugby. The house beer, Horse & Groom Ale (brewed by Hunters) was excellent, as were the other four ales (which we tried between us !!), before we caught the bus at 1800 back to Plymouth and off home after an excellent public transport pub crawl. **Cheers!**

Ian Dickinson



Real Ale University: Chapter 3 - Pub Crawl for a Purpose

The ubiquitous British pub crawl. A Wiki-search of the origination of the pub crawl results in plenty of modern information. But I'm still unsure of its heritage. When I surmise on the origination of Plymouth pub crawls I envision crowds of bawdy sailors cavorting dark Union Street haunts. For me today the pub crawl serves a final lesson in my quest to become a real ale connoisseur, courtesy of Norm at Summerskills Brewery.



Norm decides to start our pub crawl for a purpose at the Millbridge Inn, Stoke. When Norm and I arrive around noon it's still quiet. Norm chooses this location because it is hosting a beer festival, carrying the Summerskills Ninja and Indian Bones. The bar staff greet Norm casually before attempting to uncork his "pin" (keg). They struggle. Finally, Norm grabs the pliers and pops the keg open himself. We are poured a pint (for Norm) and a half-pint (for me). There's no way I'm trying to match a master today.

We slide into a corner booth with a view of the footy and passer-by. As neighborhood-rats slowly enter, Norm and I talk taste. "The Ninja is so much hoppier than Devon Dew," he begins (remember from Chapter 2 that Ninja is the only Summerskills brew to use international hops). "It's more aromatic, with a strong aftertaste."

Norm points to the other pin on the bar. "Millbridge will open Indiana Bones* next. Bones is a russet brown, sweet and hoppy but quite potent at 5.6% alcohol." He talks about Devon Dew, the "most drinkable" Summerkills offer. "Devon Dew is a malted wheat that uses Pilgrim English hops. "We use a higher proportion of malted wheat to malted barley in Devon Dew than in the rest of our beers," Norm details. "The properties of English hops are a result of the terroir (geography, geology and climate) and this also has a bearing on the strains of malting barleys grown in the UK. Malt gets its flavor from sunlight and soil. The UK gets less sunlight than other beer-producing nations like the USA, Australia, and New Zealand. In fact, real ale changes slightly when exposed to sun." He holds his glass up to the warm light streaming through the puckered glass windows. "The changes are known commonly as 'skunking' because of the skunk-like aroma that results."

As the noise in the pub grows, Norm and I decide to head to the next location. We exit the green and yellow building (all the Plymouth pubs under this company's direction are painted green and yellow). He directs us across Victoria Park, which used to be an inland waterway



called Stonehouse Creek. Norm enlivens the tour when he notes, “The sick men of the Royal Navy were brought from the Dockyard to the Royal Naval Hospital via Stonehouse Creek and this was the origin of the term ‘up the creek.’” We continue to cross Union Street at the Palace Theatre, sighing at its shabby exterior. “That would make a great brewery,” I state. “I wish,” Norm chortles.

Next we cruise past the Theatre Royal and up the Hoe. I’ve yet to walk onto the Hoe without being called to pause: This oceanic view is probably the most stunning of any I’ve seen. We bob down Madeira Road. I see a chalkboard pointing “up” toward the Fisherman’s Arms. “This is my favorite pub in Plymouth,” Norm says. “It’s a free house, a cosy place, and rivals the Minerva Inn as oldest pub in Plymouth.” On our way Norm pauses at a low, wooden bench. “We used to sit on this bench and watch the sun sink on the Hoe. It’s outside what used to be the Commercial Inn, which closed in 2014. Several of the ‘Commercial refugees’ now drink in the Fisherman’s Arms.” Up a windy cobblestone street we traverse, below an apartment building bridge, and we arrive to the Fisherman’s Arms.



Donna, the pub owner, greets Norm warmly with a pint of Devon Dew for him and I. She sits at the table with us. Behind her I see a huge bouquet of lilies on the bar. Behind that sit a group of men missing teeth and laughing heartily. The walls are adorned with historic images of Plymouth. Donna’s husband, Lee, works behind the bar.

“This pub was owned by St. Austell until I bought it last December,” Donna explains. Now, she runs it as a free house. Norm uses this time to explain the difference between pubs that belong to companies (“pubcos”) and free houses. The main pub companies today are Punch, Enterprise, and Admiral Taverns. Pubs companies lease spaces to owners. The pub company negotiates all food and drink contracts direct with suppliers like Summerskills. Pub managers then choose from their pubco options at prices the pub company sets. This price is often higher than the open market price and totally irrelevant to what is happening in the bar.

Pub companies themselves are actually a relatively new phenomenon. To help explain the situation, Norm sent me an article titled “**Pubcos drinking in Last Chance Saloon**” by the editor of the *Good Beer Guide*.

The pattern of pub-owning in Britain has changed out of all recognition in the past few decades. Pubs used to be owned in the main by breweries. But government action in the early 1990s followed a Monopolies Commission report that showed that the large national brewers acted as a cartel, fixing prices and charging far more for beer than smaller competitors... As a result of sweeping changes brought in by the government of the day, most of the big brewers sold their pub estates to new pub-owning companies, known as “pubcos” for short.

“What’s the benefit?” I ask. “There’s less initial outlay when a new owner starts the pub,” Norm explains. But he explains that the propensity for pubcos to purchase failing pubs causes a constant

cycle of pubs purchase/ sale, usually to the benefit of the pubcos. The article in Protz explains how devastating this cycle is for pub owners and neighborhoods (linked below). Because pubcos benefit from sale cycles they aren't wholly inclined to support managers. The article shows, "Figures over the last four years expose the calamitous reality of the pubco business model, with a staggering third of pubs owned by the two largest pubcos being sold off in just four years."

While totally intrigued by the conversation, I cannot take another sip until I fill my belly with whatever incredible scent is wafting from the kitchen. Donna's Chef is a Moroccan, hence the smoky cinnamon smell. I order a lamb tagine special and Norm the chicken skewers. When the tagine arrives, I giggle at the side of roast potatoes. You may be able to put a Moroccan in the kitchen, but there's still a Brit in the bar.

After a couple more drinks, Norm and I part ways. Donna calls her little dog back when it tries to sneak out with us. Seagulls call overhead. Norm is off to another festival showcasing Summerskills ales. He invites me to join but I don't think I can handle any more beer. I decide to take a long walk instead. Passing a few pubs on my way out of the Barbican I note that some post signs stating "free house." I smile to myself. I finally know what that means. And I know exactly where I'll order my next real ale pints.

RESOURCES

CAMRA article detailing legislation freeing pubs from brewery ownership and the beer duty: <http://www.camra.org.uk/camra-success>

Information on the lifting of a tax duty requiring brewers to register and pay for beer produced at home: <http://boakandbailey.com/2013/04/maudling-homebrewers/>

Information on "skunking," the affect of sunlight on beer after it is poured: http://www.professorbeer.com/articles/skunked_beer.html) and (<http://www.beeradvocate.com/articles/527/>)

Protz on Beer article regarding pubcos: <http://protzonbeer.co.uk/comments/2013/09/28/pubcos-drinking-in-last-chance-saloon>

Wikipedia on the pub crawl: http://en.wikipedia.org/wiki/Pub_crawl

Emily Stewart

Do you run a pub and want to advertise an upcoming beer festival? Do you run a business that appeals to the trade or the drinkers of Plymouth and beyond?

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THE AMAZING CIDER-MAN

An occasional series of ramblings from one of the branch's biggest fans of the apple juice. In this article, the Amazing Cider-Man looks at the rise of cider in Plymouth.

Drinking in this fine city of ours has generally got a lot more interesting over the last ten years or so. These days every other pub seems to have a beer festival, the range of drinks has increased (although we're still light years behind Falmouth to the west and Exeter to the east) and proper scrumpy cider is now relatively common.

Not that long ago, the Wetherspoon outlets were the only places where you would be guaranteed real cider but as Bob Dylan said (or was it Bobby Davro?) *"The times they are a-changin'"*.

Spearheading this fruity revolution are two establishments: the Old Friary Cider House on Bretonside and The Stable on the Barbican. Both have a wonderful choice of ciders and both are very different.

The Stable is a very smart "Cathedral to cider" based by the Barbican waterfront, with wonderful views of the harbour. It's £4 per pint but, in fairness, the location is excellent, the range (over 80 ciders) is extraordinary and goodness knows what the monthly rent must be. I asked Roxanne the Manager what kind of clientele the bar was hoping to attract. Her response was:

"Everyone! Just one of the great things about the Stable is that the whole ethos is tailored to suit anyone. The relaxed atmosphere, good food and delicious cider (if they are over 18, ha ha!) attracts a whole range of customers! The people who come to visit us all have an interest in local produce, hand crafted artisan ciders, where it's come from and how it's made."

It seems to me that this is a contemporary bar which will attract professional people and tourists, as well as younger locals with some money in their pockets. A magnificent addition to the Barbican which will hopefully inspire people to try real cider and also showcase how scrumpy can work well with food.

You get the feeling that the patrons of the Old Friary already have a working knowledge of cider; they've bought the t shirt, experienced the hangovers and are more than willing to talk about it.

This is a place for connoisseurs and conversation. A "proper" cider house, if you like. There are not so many ciders (around 18) but the prices are competitive, there is an intimate and cosy feeling and the visitor is also treated to a nice variety of music during the day and night.

Keith, who is the owner, has obviously made a bold move in buying the pub and converting it into a cider house. Is he optimistic about the future? He certainly is!

"We're filling a gap in the market in the tradition of the Star of the West. This is a rustic and simple pub with basic, honest food. We ask our patrons to suggest ciders and we will endeavour to get a range in so that people can experiment. There's an upward trend in sales. We're in it for the long term."

So, where else in the centre of Plymouth can you usually find some of the proper stuff? In no particular order:

The four Wetherspoon pubs

**Swan, St Andrew St
Woodside, Gasking St
Bread and Roses, Ebrington St
Providence, erm, Providence St**

Fortescue, Mutley Plain

**Roundabout, Drakes Circus
Minerva, Looe St
Brass Monkey, Royal Parade
Fawn Social Club, Prospect St**

Please note that this list is not exhaustive. In other words, I've probably forgotten a few.

I now provide a cautionary note..... if we love pubs which sell real cider, we have to try to support them when we can. Particularly for new ventures like the Old Friary and the Stable, it really is a case of use them or lose them.

Thanks for reading. ***Cheers and remember: "Always look on the bright cider life!"***

PUB & BREWERY NEWS



PUB NEWS

Brass Monkey, Royal Parade, has had a subtle refurbishment; **Crown and Column** applied for planning permission for change of use to residential; **Lord Beresford** has also had a refurbishment; **Leaping Salmon**, Horrabridge, was sold by Enterprise Inns to a “private buyer”; beer festivals took place at the **Minerva Inn** and **Miner’s Arms** in October; **Dartmoor Union**, Holbeton, has recently changed hands; **Royal Albert Bridge Inn**, has reopened after major refurbishment and change of ownership; **Blue Peter**, Plymstock, has reportedly been sold; **Golden Hind**, Mannamead, reopened after major refurbishment; beer festivals took place at the **Boringdon Arms** and **Fisherman’s Arms** in November; **Royal Oak**, Hooe, reopened in time for Christmas with new management; **Drake’s Drum**, Plymstock, has unfortunately closed; **Dartmoor Inn**, Merrivale, now sells Sam’s Autumn Scrumpy; the **Royal Naval Arms**, Keyham, reopened with a new manager, but no longer serves real ale; **Fareham Inn**, Coxside, sells one ale from the St. Austell range; the **Butcher’s Arms**, Stonehouse, is reportedly “opening soon” after several years laying dormant; the **East Dart Hotel**, Postbridge, and the **Journey’s End**, Ringmore closed in January due to holidays; the **London Inn**, Plympton, now opens on Monday – Friday at 1700. The **Tamar Hotel** (Flaming Grill), Crownhill is now owned by Greene King (we hear) as of Mid February.

BREWERY NEWS

New breweries have been established in the wider South West include Bolthole, Brewhouse & Kitchen (Gloucester Quays), Crane Beer, Crossed Anchors, Dynamite Valley, Leafy Hollow, Tremethick, Good Chemistry, Patriot brew pub relocated to Somerset from Warwickshire, Brythonic, Emal, Riviera, Tanners and TAP. Powderkeg, Exeter, are reportedly now brewing cask ales. Tavy Ales has been sold by Mark to new proprietor Jon Clargo – we wish him all the very best for the future. Summerskills continues to see brisk sales of their seasonal winter brews. Dartmoor and Noss Beer Works see steady sales throughout the winter period.

We would like to wish all new publicans and brewers all the very best in their new ventures.

The Curtain is Open - Let's Go!

When I was younger, I often wondered what the “Iron Curtain” was, let alone what lay behind it. So when an opportunity arose to visit Riga, Latvia, I took it with both hands. A small group of us were chatting (separately!!) and the decision was reached to visit Riga, the capital of the Baltic state of Latvia.

Yes, we'd heard of it, and of Lithuania and Estonia, but we didn't really know where it was, specifically. Anyway, for the initiated, it was a Germanic state, before the Russians annexed it into the Russian Empire in 1940. It was also involved in their own fight for independence, between 1915 and 1920, before they finally gained their independence with the fall of the USSR in 1991.

Why Riga? Because. Just because none of us had been there, or anywhere close (if you exclude Poland). And, we guessed, that they would have a brewery or several, probably brewing loads of darker beers which we like !!

We stayed at the Gatwick Hilton overnight, ready for the morning flight to Riga with Baltic Airways. With a two hour time difference, we arrived at our hotel at nearly 1600 local time, checked in and arranged to meet in the bar - purely as a point to meet! OK, so we had a drink whilst waiting for everyone to arrive (there were 9 of us). As expected, the hotel bar was not very inspiring, but did at least have a porter, as well as a lighter, more pale beer (Latvian lager). We started with the Cesu Premium, a 5.2% pale lager, which was subtly refreshing, before we had the more robust and flavoursome Cesu Special, a 6.0% stout.

Travel around Riga is quite easy, once you have asked the hotel staff, who, fortunately for us, spoke better English than we did Latvian! They use buses, trolley buses (trams with tyres) and trams (running on rails), which provide a very good service from very early in the day until very late, and are good value for money (£1.1 per journey) on your travel card similar to the City Bus Key card.

A lot of the places we wanted to visit were situated in and around Old Riga (Vecriga), and we alighted Tram 6 around four stops from the terminus (as we discovered on Saturday morning). Trams run down the middle of most roads, so you have to be careful when you get off. We took our bearings and followed our nose, noting the presence of McDonalds, Costa Coffee and the like!

As you would expect, Old Riga is filled with atmosphere, with architecture dating back centuries, modernity not really interfering with anything in particular, and the aromas of the street bars and cafes mingling with the masses of pedestrians and tingling our taste buds. Having got our bearings sorted out, we then sent ourselves back to “Plymouth's Walkabout” pub by stumbling straight into an Australian bar, **Aussie Pub**. First things first, I complained bitterly about having to go in there - I was NOT going to partake of a F*sters, C*stl*m*ine XXXX or anything else, although I would have had a VB if absolutely necessary!

Well, it didn't come anywhere close to that, as the bar was full of local Latvian beers on tap (14). And the bar - well, just look at the Love Bug !!!!! The camper was completely stripped out, leaving just the shell, with a bar being built into it. I plumped for a pint of Uzavas, which was a nicely balanced pale ale, lightly hopped and not too gassy and worked well. The room was decorated with a multitude of stubbies on one wall, glasses on a very high shelf and two pillars of beer mats. The bar room was small, with enough space for around two dozen customers, although the upstairs room was much larger, and contained the toilets. The gents urinal was a cutaway keg, which appealed to my sense of humour – well, it was an Aussie pub after all! As an Aussie theme pub, all major sports are shown on the big screen TV upstairs, including the rugby world cup.



The ladies had decided that eating was the order of the day, so we reluctantly departed Aussie Pub for the much better sounding **Peter's Brewhouse!**



Peter's Brewhouse served a number of beers, although on our visit, only Dark (4.2%), Blond (4.5%) and Lager (4.7%) were available, although the usual British pub drinks such as wine, and spirits, were also available. So the liquid refreshment was sorted, now for the solids – typical Latvian was the order of the day. Latvian smoked sausage was my choice, served on a wooden platter with salad and chips !!! Sausage and bloody chips – no, you'd be wrong ! A full 35 cm long smoked sausage, served on a skewer with a full load of salad leaves, and little fruit berries, with Latvian potatoes and dips, mainly garlic !!!

During the meal, I tried all three of the beers, starting with the dark and finishing with the lager, having a final Dark to end the evening in Peter's Brewhouse. From there, we meandered through the narrow streets and came across the **Rockabilly House**, which was basically a marquee situated at 17 Kalku Street, Livu Square. A good range of beers was to be had here, although they were E5.50 for a large one (0.5 l). This was down to the fact that they had live entertainment and were open until quite late in the morning (0500!). But we'd been on the go from 0700 UK time, and it was now 0100 BST, so we had just the one and went in search of a taxi – our hotel was about 5 miles out of the centre, and we agreed E10.00 with the driver.

Breakfast was included in our deal, so we met in the restaurant for our buffet breakfast, which consisted of Latvian bacon, sausages and beans, with various eggs, cereals, fresh fruit, yogurts, croissants and Latvian bread. Tea, coffee and fruit juices were also available.

Saturday was going to be our "Exploration Day", and we caught the same tram as on Friday evening to its terminus.

With all the walking around, we decided to stop for a coffee or so at the English pub in Riga, **Queens**. The pub was as a "typical" English pub, with a number of British beers available, and even a bank of three handpumps (in a display cabinet, sadly!).



After leaving the pub, we came across a couple of important museums, one dedicated to WW II, and the "City Sightseeing Tours" terminus at Latviesu Strelnieku Lauskums (Latvian Rifleman Square), via Town Hall Square. From there, we followed the Daugava river to the Central Market for a bit of shopping. It was absolutely enormous – a completely covered market with 4 halls, selling all kinds of fresh fish, meats and cheeses, as well as traditional Latvian clothing and blankets.

After several hours of enjoyment, we reluctantly set off back to Old Riga for some light refreshments. We headed back via Rifleman and Town Hall Squares, using the same route as earlier, instead of using the short cut ! Why? Because we could!

We found a small bar close to Doma Laukums (Dome Square) and the Art Museum Riga Bourse. There was a photographic display which took over about a third of the square, showcasing a large number of photos of life in Riga. Just off to the left of the square was a narrow lane, Anglikanu Iela, which houses the **Lasite Bar**, where all beers are served in clay pots as they specialise in "Medieval" fayre. The menu features dishes with recipes dating from 1454 and is located in a 15th century house.

After a glass or two here, we went wondering off again and came across a craft fayre in another one of the little squares, with scarves, hats, trinkets and stone craft work all on display.

After a bit more shopping, we found ourselves back at the craft market by the Queens pub, and went to the **Vinarius Civitais pub**, which is downstairs in the cellar.

Food was the order of the visit here, with a very good selection of local Latvian food. A light platter of a cheese and meat filled that little gap, along with another glass of dark beer, Valmiermuizas Tumsais, a 5.8% dark lager. It was a nice and warming smoked porter, rather than a dark lager, but was definitely complimented by the sharing of the cheese and meat platter. The four cheeses were light and subtle, but the meats were much more difficult to ascertain what they were – probably chicken, beef or deer (venison) and something that may have been smoked pork. In either case, they were very well received by me and greatly enjoyed!



We left here and strolled back to the square to go to the **French Bar**. Disappointingly, the bar didn't really stand out to us, and, as it was again downstairs (ie no windows) we felt a little pegged in, so we only had the one here. We moved on around the corner and past the Gulden Draak to the Latvian equivalent of JDW, the LIDO Alus Seta on Tirgonu Iela, one or two doors further on from the Gulden Draak. There are nine of these restaurants/bars in Riga, with this one specialising in beer lovers menu and snacks. Be warned, though, the buffet style self-service cafeteria attracts families and children, so watch out for prams and pushchairs!

A short hop, skip and a jump away (next door but one) was by far the best bar of the day, as it was showing the rugby world cup! The bar was called **Gulden Draak**, or Golden Dragon. It specialises in beer from around Europe, with beer from Belgium, Holland, Germany, Britain and Latvia, and the biggest selection of Scotch whiskey I've ever seen outside of Scotland, with the sport as an aside.



They had around 30 beers on draught, including London Pride, ESB, Brewdog and Weston's Cider, with all beers available from between £2.50 – £4.80 (or £1.88 - £3.60). I had a Brengulu Tumsais, a 5.5% dark lager and good value at just £2.70 a pint (half litre).

We left the Gulden Draak and went back across the square to the **Key To Riga**, a traditional Latvian restaurant. IMG1254.jpg They had a large outdoor heated terrace and a large TV showreeling the film "The Devil's Servants". This medieval restaurant has a multitude of Latvian classics on the menu, and I opted for the plaited pork schnitzel. In the evenings, live medieval music is played by musicians in period costume.



From here, we walked across the street and decided that, as there were two taxis, we would go back to the hotel for a final nightcap, only to find that the bar had closed just before we had got "home" – well, it had been a long day, we had walked "for miles" and we didn't really need "one for the road"!

Another day, another bar !!!! We had breakfast, left the hotel and went out for our cultural day! We strolled around the old town again, allowing the ladies a bit more time to spend our beer money.



We visited the war memorial and the park, fed the ducks – it doesn't where in the world you are, people always feed the ducks! – walked over the "bridge of padlocks", and back to old Riga for some light refreshments. We found another bar, **Funny Fox**, where I again sampled a dark beer, Valmiermuizas Tumsais, a dark and very tasty dark lager, and was 5.5%. We got our bearings, as we had decided that we were going to go to the **FolkKlubs Ala Pagrabs**. The club is situated in the basements of several buildings, and gave the impression of a large church crypt. I had the Bauskas Gaisais Alus, a pale lager, to start with and was "only 4.8%" and then decided that "a Scooby snack" was needed to soak up the beer. And what a shock I got when the "Beer Platter" arrived. At just E4.00, it was filled with several different meats and cheeses, with the usual large cuts of carrots, cucumber and salad leaves. It was topped off with Latvian bread, fried in garlic, with a garlic dip. By this time, I had changed my beer to a Valmiermuize Tumsais, a dark and smokey porter at 5.8% and we really enjoyed ourselves in here. Despite the small looking exterior, this place was absolutely huge, with 4 or 5 different rooms, and a stage just by our table. We were too early for the daily entertainment, but I'm sure that FolkKlubs Ala Pagrabs would rock once they started - it is, after all, what looks like a church crypt!

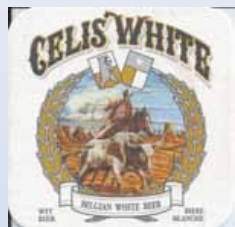
Fully fed and watered, we wondered off again to the Gulden Draak for a little bit of what was left of the sunlight. I had a Belgian beer, Celis Wit Bier, a white or blonde ale at 5.0%. We caught the final 10 mins of the Ireland-Argentina rugby world cup match, and were in complete shock at the scoreline. Then the Scotland-Australia game started, and the bartender put the commentary on for us. In Italian! But hey, we watched and heard it all, and had some wonderful Belgian ales along the way, and explained rugby to a large number of locals who obviously wanted the football on. I think, though, that we converted some of them. Having another taste change, I had a couple of Bacchus Framboise (a 5.0% blackcurrent beer) and an Uzavas Gaisais (an unfiltered, unpasteurised pale lager at 4.6%).



Time had caught up with us, I had had my rugby "fix" and it was back to the hotel, as we had to be up very early for the plane home. The hotel food offering was very good, and ranged from steaks, burgers and noodles to soups and local cuisine. I didn't want anything really, but realised that I wouldn't be eating until we got back to either Gatwick or Reading the following day. I washed my burger down with a pint of Cesu Special, the 6.0% stout. What a great end to a wonderful weekend.

Would I go to Riga again – you bet I would, AND I'll have a smattering of Latvian other than "Es nesaprotu – I don't understand" and "Vai jus runajat Angliski – do you speak English?" !!!!!

Ian Dickinson



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Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk



The Miners Arms is a family friendly 17th century pub and restaurant situated in Hemerdon village. A freehouse open all day serving real ales, ciders, lagers and its own exclusive ale **Tungsten Tipple**, produced by Dartmoor Brewery.

The restaurant with its new team, offers a menu full of fresh delicious food made daily, catering for all tastes.

Book a table in the restaurant or why not sit on the terrace over looking Plympton with Plymouth in the distance. The gardens offer families a safe play area for small children.

We look forward to welcoming you to The Miners Arms.



TRADING STANDARDS

Plymouth Trading Standards

Plymouth Trading Standards Service aims to protect and promote the safety and economic and environmental interests of Plymouth consumers and businesses. It aims to ensure that Plymouth's prosperity is not jeopardised by unfair or illegal trading. Particular consideration is given to the protection of customers who may be vulnerable. The Service enforces laws concerned with the quality, quantity, marketing, description and safety of a whole range of goods and services.

<http://www.plymouth.gov.uk/homepage/business/tradingstandards.htm>

01752 304147 email trading_standards@plymouth.gov.uk

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<http://www.devonsomersettradingstandards.gov.uk/>

01392 381381 (from Devon) 0845 3459181 (from Somerset) email tsadvice@devon.gov.uk

PUBLIC TRANSPORT LINKS

Plymouth CityBus

Plymouth Citybus Limited, 1 Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA

01752 662271 <https://www.plymouthbus.co.uk/> email customer.services@plymouthbus.co.uk

Stagecoach South West

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

01392 427711, disability helpline 01392 889749 email southwest.enquiries@stagecoachbus.com

<https://www.stagecoachbus.com/localdefault.aspx?Tag=Plymouth>

Tally Ho Coaches

Tally Ho Coaches, Station Yard Industrial Estate, Kingsbridge, Devon, TQ7 1ES

01548 853081 www.tallyhocoaches.co.uk email info@tallyhocoaches.co.uk

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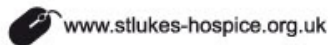
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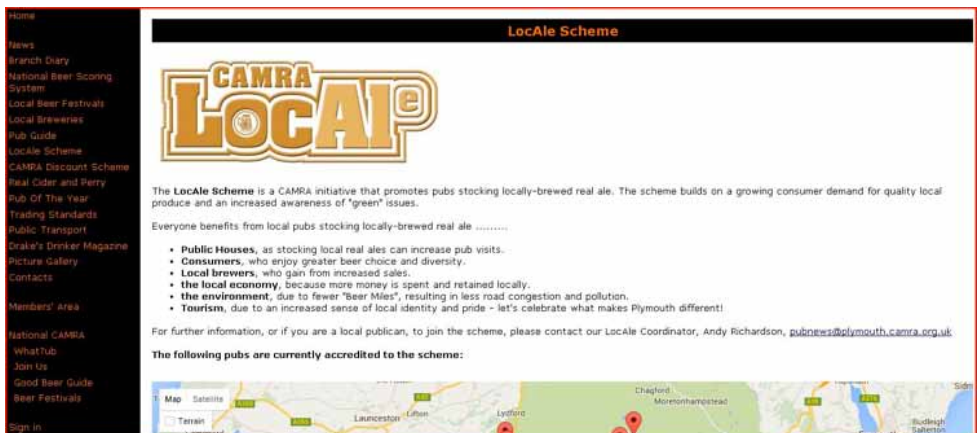
New Branch Website

After many months of trials and tribulations, Plymouth CAMRA have emerged into the 21st century with a new-look branch website, www.plymouth.camra.org.uk. We have even got a members-only area – scroll down to the bottom of the home page, and click on Member's Area and Sign In to view the hidden content.



The screenshot shows the Plymouth CAMRA website home page. At the top, there is a navigation bar with the Plymouth CAMRA logo on the left and the CAMRA logo with the text 'CAMPAIGN FOR REAL ALE' on the right. Below the navigation bar is a banner image with a collage of local scenes. The main heading reads 'Hello fellow real ale fans - welcome to the new Plymouth CAMRA website!'. Below this, there is a paragraph of text: 'The Campaign for Real Ale (CAMRA) is an independent, voluntary organisation campaigning for real ale, community pubs and consumer rights. We now have over 175,000 members and have been described as the most successful consumer campaign in Europe. Visit the National CAMRA website [CAMRA Home](http://www.camra.org.uk)'. This is followed by another paragraph: 'At local level, CAMRA's Plymouth branch has around 900 members and organises events to promote real ale, including regular social activities, day trips, brewery visits etc, as well as producing our popular Drake's Drinker magazine. We also have a South West Region website - please check it out [CAMRA SOUTH WEST](http://www.camra.org.uk)'. A third paragraph states: 'Our "LocAle" scheme encourages pubs to stock at least one beer from a local brewery. This helps to reduce "beer miles", boosts the local economy and creates an increased sense of local identity and pride - let's celebrate what makes our region unique! [LocAle Scheme](#)'. Below the text is a map titled 'Map of the South West branches and a more detailed map of the Plymouth CAMRA Branch area'. The map shows the Plymouth area with color-coded regions: 'Branches in this area' (blue), 'South Devon' (orange), and 'East & South Devon' (purple). A detailed map of the Plymouth area is also shown.

As well as the news, diary and branch contacts pages, we have our own branch area pub guide, complete with maps, which lists all the known pubs, clubs and hotels within the branch area. If you want to find a pub which serves locally-brewed real ale, please have a look at our LocAle page.



The screenshot shows the Plymouth CAMRA website page for the LocAle Scheme. The page has a navigation bar with the Plymouth CAMRA logo on the left and the CAMRA logo with the text 'CAMPAIGN FOR REAL ALE' on the right. Below the navigation bar is a banner image with the text 'LocAle Scheme' and the CAMRA logo. The main heading reads 'LocAle Scheme'. Below this, there is a paragraph of text: 'The LocAle Scheme is a CAMRA initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of "green" issues.' This is followed by another paragraph: 'Everyone benefits from local pubs stocking locally-brewed real ale'. Below this, there is a list of benefits: 'Public Houses, as stocking local real ales can increase pub visits.', 'Consumers, who enjoy greater beer choice and diversity.', 'Local brewers, who gain from increased sales.', 'the local economy, because more money is spent and retained locally.', 'the environment, due to fewer "Beer Miles", resulting in less road congestion and pollution.', and 'Tourism, due to an increased sense of local identity and pride - let's celebrate what makes Plymouth different!'. Below the list, there is a paragraph: 'For further information, or if you are a local publican, to join the scheme, please contact our LocAle Coordinator, Andy Richardson, pubnews@plymouth.camra.org.uk'. Below this, there is a heading: 'The following pubs are currently accredited to the scheme:'. Below the heading is a map showing the Plymouth area with several red pins indicating accredited pubs. The map includes labels for 'Lamerwood', 'Launceston', 'Lifton', 'Lytton', 'Chagford', 'Moreshamstead', 'Budleigh Salterton', and 'Exmouth'.

Alternatively, if your tippie is real cider or perry, why not have a look at the cider pages! Or you can even look at our Beer Festival page, which gives details of local pub festivals, regional and national beer festivals, such as Tucker's Maltings and Great British Beer Festival.

Home

News

Branch Diary

National Beer Scoring System

Local Beer Festivals

Local Breweries

Pub Guide

Locale Scheme

CAMRA Discount Scheme

Real Cider and Perry

Pub Of The Year

Trading Standards

Public Transport

Drake's Drinker Magazine

Picture Gallery

Contacts

Members' Area

National CAMRA

What's On

Join Us

Good Beer Guide

Beer Festivals

Sign in

Local Beer Festivals

Details of any local beer and cider festivals will be displayed here.

Please click on the link to find out about the event. Please contact the webmaster to add your event to this page at webmaster@plymouth.camra.org.uk

Local Pub Beer Festivals

Test Pub Beer Festival 2014 Thursday 28th—Sunday 31st January 2016 Test Pub This will NOT happen !!!

NOWHERE INN WINTER BEER FESTIVAL 2016 Thursday 25th—Sunday 28th February 2016 Nowhere Inn 25+ real ales, ciders, food and entertainment.

MINERVA IN SPRING BEER FESTIVAL 2016 Thursday 10th—Sunday 13th March 2016 Minerva Inn 25+ real ales, real cider/perry, food, entertainment

Regional Beer Festivals

Exeter CAMRA Festival of Winter Ales 2016 Friday 15th—Saturday 16th January 2016 Exeter City Football Club 75+ real ales, cider/perry, food and entertainment.

SIBA Maltings Beer Festival 2016 Thursday 14th—Saturday 16th April 2016 Tuckers Maltings 250+ real ales, food and entertainment.

CAMRA National Beer Festivals

CAMRA National Winter Ales Festival 2016 Wednesday 17th—Saturday 20th February 2016 Roundhouse 400+ real ales, cider/perries, bottled world beers, food and entertainment.

Great British Beer Festival 2016 Tuesday 9th—Saturday 13th August 2016 Olympia London 900+ real ales, cider/perries, foreign beer, food and entertainment.



PUB DISCOUNT INFORMATION

The following pub discount information has been received by Plymouth CAMRA and is given in good faith, but is liable to change at short notice. Some discounts may be modified or restricted when special promotions are on offer. List correct as 01 February 2016.

Key:

- Bold** New to scheme
- * Porter's also offers all real £2.50/pint between 1200 and 1800 Mon - Fri to all customers
- ** Union Inn offers all real ale £2.50/pint between 1600 - 1900 Mon, 1600 - 1800 Tue - Thurs, and 1600 - 1700 Fri to all customers.
- W prefix denotes JD Wetherspoon outlets accepting CAMRA member vouchers - **please check the reverse of your voucher to ensure that it is still in date!**

PUB NAME	ADDRESS	DISCOUNT
Brass Monkey	Royal Parade, City Centre, PL1 1DS	10% /pint
Dolphin Hotel	14, The Barbican, PL1 2LS	15p /pint
Fisherman's Arms	Lambhay Hill, Barbican, PL1 2NN	10% / pint, 20% food
Fortescue Hotel	Mutley Plain, PL4 6JQ	10% /pint and half
Golden Hind	Mannamead Road, PL3 5RJ	10% /pint and half
Horse and Groom	Exeter Road, Bittaford PL21 0EL	10% / pint
Nowhere Inn	Gilmore Street, City Centre PL4 8BU	10% / pint
Olde Plough	Fore Road, Bere Ferrers PL20 7JG	10% / pint, ale & cider
Porters	Looe Street, Barbican, PL4 0EA	10% / pint *
Stoke Inn	Devonport Road, Stoke, PL34DL	10% / pint
Tamar	Morshead Road, Crownhill, PL6 5AD	10% / pint
Union Inn	Underwood Lane, Plympton, PL7 1SY	**
Who'd Have Thought It Inn	Milton Coombe, PL20 6HP	6% / pint
W Britannia Inn	Milehouse, PL2 3BH	50p off vouchers
W Gog And Magog	Southside Street, Barbican, PL1 2LA	50p off vouchers
W Mannamead	Mutley Plain, PL4 6JH	50p off vouchers
W Queen's Head Hotel	80, West Street, Tavistock, PL19 8AQ	50p off vouchers
W Stannary Court	Ridgeway, Plympton, PL7 2AW	50p off vouchers
W Union Rooms	Union Street, City Centre, PL1 2SU	50p off vouchers

Fortescue Hotel & Porters both accept the 50p off vouchers also.

US CRAFT BEER

How it inspired British brewers



Once widely mocked, US beer is now popular globally with hipsters and connoisseurs alike. Why is the world buying in to the American brewing revolution?

Not so long ago American beer was a joke.

To international tastebuds, it meant bottled lagers like Budweiser, Miller or Coors - commonly regarded as bland, corporate and lacking in credibility.

An explosion in independently - run microbreweries producing lovingly - created, strong, pungent, flavour-rich ales has transformed the reputation of the product.

Somehow beer from the United States has become not just widely respected but fashionable. In many cities around the world you're likely to find Brooklyn Lager, Sierra Nevada Pale Ale or Odell's porter on tap.

All are craft beers- a catch-all term defined by the American Brewers Association as the product of "small, independent and traditional producers".

According to the Brewers Association, exports of US craft beer rose by 72% in 2012, with Canada, the UK and Sweden making the largest markets.

Today the US has more than 2000 breweries - up from barely 50 in 1980.

It's a remarkable turnaround for a nation whose beer was written off by consumers around the world as insufferably naff.

"Five or six years ago, if you were abroad and said you were an American brewer people would look the other way- they thought it was all yellow, fizzy water like Budweiser, Miller and Coors," says Jim Caruso, CEO of Flying Dog, an award-winning microbrewery in Maryland.

Known for their potent, hoppy flavours and

high alcohol percentages, and often comprising unusual ingredients like chilli and chocolate, American craft beers have inspired a host of imitators, especially in the UK.

British firms like Darkstar, Meantime and Marble have all manufactured drinks influenced more by California and Colorado than Cornwall or Coventry.

These do not always qualify as "real ales"- a term popularised by British beer lovers when they launched CAMRA a generation ago in rebellion against the prevalence of mass-produced carbonated beers.

According to Camra, beer should be left to ferment "live" in casks.

Craft beer, by contrast is often produced in kegs-a technique which makes traditionalists shudder.

It's a reaction that enthusiasts for the new wave of American-inspired beers are happy to provoke.

While Camra has held its annual Great British Beer Festival since 1975, February 2013 saw London's first craft Beer Rising- an event complete with DJs and trendy pop-up restaurants stalls, dedicated to the upstart movement.

"It's a more exciting product," says Neil Taylor of the Scottish brewery-cum-pub-chain BrewDog. "It doesn't taste like anything else. People who are willing to push themselves are going to get more out of it."

"The establishment in the US is bottled lagers; here it's lagers and real ales".

While overall beer sales in the US fell by 1.3% in 2001, the craft brewing industry grew by 13% by volume and 15% by sales in the same period according to the Brewers Association.

It could be argued that the country's beer landscape is reverting to how it was before it was swamped by fizzy canned or bottled lagers.

Waves of immigration from Scandinavia, Germany, the UK and Ireland meant the US had a thriving, diverse beer industry by the early 20th century.

The introduction of Prohibition in 1920 put 1500 breweries out of business overnight, however, and the industry struggled to recover after the "noble experiment" ended in 1933. For most part it was only large corporations which had the capital to re-invest in beer production.

Years before the US beers inspired a flowering of British brewers, beers in the UK had a decisive influence on the US craft revival in the 1970s.

Jack McAuliffe, often heralded as the father of American craft beer, who inspired to start the New Albion Brewing Company in San Francisco after he fell in love with ales and stouts while working in Scotland.

But while the British real ale movement of the same era harked back to a bygone age, American brewers of the same era were associated from its outset with the west coast counterculture, according to Maureen Ogle, author of *Ambitious Brew: The Story of American Beer*.

Until home brewing was legalised in the US in 1979, enthusiasts considered themselves vaguely subversive. The alternative press would publish articles describing how to produce bathtub hooch in the same tone as it might have discussed pot-smoking.

Like much else from the same era, that which was once rebellious was quickly assimilated in the pursuit of profit.

As a result, the first microbreweries emerged in places like California's Bay area, Portland,

Oregon, and Boulder, Colorado- all "bastions of hippy capitalism", Ogle says, which also attracted the equally iconoclastic technology industry.

Such was the crossover that Apple founders Steve Jobs and Steve Wozniak belonged to a group of hackers and hobbyists called the Homebrew Computer Club.

Unlike the big manufacturers of bottled lagers, however, the early craft beer makers were not interested in mass appeal or in consolidating costs and intended to trumpet their iconoclastic credentials in opposition to the mainstream big lager brewers.

Flying Dog advertises its status as the favoured drink of the celebrated radical journalist Hunter Thompson, and a 2012 study found a positive correlation between the concentration of microbreweries in a state and its likelihood to vote for Barack Obama.

Perhaps as a result, in the same year Obama became the first president to release a home-brew recipe for "White House Honey Ale".

And just as hipsters in Williamsburg or Whitechapel can be identified by their vintage attire and avant-garde record collections, craft beer's blend of retro authenticity and bold experimentalism appeals to the same demographic, believes Cole.

"There's a sense of whimsy about it, and of rebellion, pushing boundaries" she adds.

"Some of these so-called craft brewers are doing great work", says Camra spokesman Tony Jerome. "I'm not here to criticise keg beer, but it's not something I'm here to promote either".

American beer may have yet to win over everyone. But the craft beer movement has proved to be no laughing matter.



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Pub Quiz

Science and Nature

- 1) What metal is the main constituent in pewter?
- 2) By what common household name and initials do we know trichlorophenylmethylidosalicyl?
- 3) What element was formally known as Brimstone?
- 4) What is the more common name for Nitrous Oxide?
- 5) Which animals' name literally means River Horse?
- 6) What is another name for Vitamin B2?
- 7) What name did medieval alchemists give to the imaginary substance which it believed could turn base metals into gold?
- 8) What name is given to the fruit of a rose bush?
- 9) What name is given to the orbit of an artificial communications satellite?
- 10) What is the natural habitat of an arboreal creature?

Answers in the next issue!

Sudoku

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

Answers in the next issue!

Regional Website The South-West region of the Campaign for Real Ale is getting a new website! What do you think should be on it? Send an email to camrasouthwestwebsite@outlook.com and let us know what you want content you want to see.

www.southwest.camra.org.uk



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Make Mine a Mild!

A wonderful but often overlooked style of ale is the mild. With a flavoursome and malty, but not overpowering, taste this beer is perfect for homebrewers. A low alcoholic percentage means that one can enjoy far more pints of a mild than a 7.2% Double IPA for instance. Whilst it can be fun to go for the weird and wonderful styles, try out a recipe with strange hops and a sharp alcoholic kick, I urge people to try brewing a mild. With something this easy drinking, it will be difficult to not enjoy it.

A number of people will tell you what the perfect mild should be like. I personally believe that fruity, malty tastes should be dominant, with low residual bitterness. This style allows the aroma hops to be bypassed, letting the malt tastes take centre-stage. The one thing people seem to often forget is that there is no strict colour for this beer. The current trend seems to be favouring dark brown brews, heavy on chocolate notes. But why is that? With the popularity of golden ales and IPAs rising, why hasn't that of the straw-coloured mild? I am aware that there are a few examples floating around the world, but they are a very rare breed. They personally intrigue.

Straw milds should remain light in colour yet still bring the fruit-chocolate notes to the forefront. This recipe uses a combination of Lager malt, Crystal and Pale Chocolate speciality malts with a touch of First Gold to provide a malty taste whilst maintaining the colour. This recipe produces a 25L batch of approximately 3.7% straw mild.

Scythe – Straw Mild

- 3.5kg Lager Malt
- 500g Crystal
- 100g Pale Chocolate
- 25g First Gold 7.0%

Mash for 60 minutes before sparging. Use 25g First Gold at the beginning of a 60 minute boil.

Happy brewing!

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

Viewpoints!

Coming soon, a new feature in Drake's Drinker, Viewpoints!

Send in your views and opinions about the topic of discussion for a chance for them to be published in the next edition.

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First topic:

**Mild May is approaching!
Where, when and what was the best mild you have tasted?**



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Please fill in the whole form using a ball point pen and send to:

Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4DW

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

To the Manager Bank or Building Society

9 2 6 1 2 9

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards issued by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached and retained by the payee.

The Direct Debit Guarantee

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

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