

Drake's Drinker



CAMPAIGN
FOR
REAL ALE



PLYMOUTH CAMRA



www.plymouthcamra.org.uk

Summer 2016

Magazine of the Plymouth Branch of the Campaign for Real Ale

5000 copies printed and distributed for readership

OUR AWARD WINNING BEERS


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BREWERY



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



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A promotional banner for St Luke's Hospice Plymouth. The banner features the St Luke's Hospice Plymouth logo on the left, which consists of a cross symbol and the text "St Luke's Hospice Plymouth". To the right of the logo are social media icons for Facebook, Twitter, LinkedIn, and Google+. Further right is a mouse cursor icon pointing to the website address "www.stlukes-hospice.org.uk". The main text of the banner reads "BE A ST LUKE'S CHARITY SHOP VOLUNTEER AND" in purple, followed by "#STEP UP 16" in large, multi-colored letters. At the bottom, there are three colored boxes containing the text "TO EDUCATION" (teal), "YOUR CONFIDENCE" (green), and "IN YOUR CAREER" (orange).

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

With people asking at the moment, will there be a beer festival in Plymouth during 2016. I am in a position to finally say to them yes there will be one. Quite a lot of work has gone into selecting a venue, and Plymouth Camra will be holding a beer festival during late summer, early autumn at Plymouth Albion RFC. Please keep looking on the branch website www.plymouth.camra.org.uk for more details.

At the branch AGM way back in April 2016, it was confirmed that Drake's Drinker magazine would have a new editor. I am delighted to announce that as from August 2016, the new editor will be Andrew Richardson. Andrew was keen to take over the magazine editorial ship, and I hope he enjoys compiling entertaining articles and news for our readers.

So this is me signing off, many thanks to all of our magazine contributors over the last couple of years. It has been a pleasure to produce a magazine, something I have been told by many Camra members was much needed.

Take care and I am sure I will see you all soon out and about, enjoying a glass of real ale somewhere.

Editor

Matt Chapman

North to Bristol

The two hour train journey from Plymouth to Bristol skirts around the edge of Dartmoor, along the picturesque coast of Devon and through the Somerset Levels. The discerning beer drinker will no doubt have trawled through a well thumbed edition of the “Good Beer Guide” to come up with a list of pubs to visit, but a little bit of local knowledge can go a long way. Bristol has in excess of twelve breweries within a two mile radius of the city centre, so you will be spoilt for choice upon arrival with the likes of Arbor Ales, Moor Beer, Left Handed Giant, Bristol Beer Factory, Dawkins, New Bristol Brewery, Wiper & True, Ashley Down and Good Chemistry to name a few.

Welcome to Temple Meads station, exit via the side entrance and a five minute stroll leads to **The Cornubia** (BS1 6EN); it's a tricky one to find as you don't see it until you're practically on top of it. Festooned in flags galore, the patriotic owners tempt you in to a selection of up to eight cask ales, including their house ale named after the pub, and a number of ciders. For those of you who are a bit peckish from your train journey then pork pies, pasties and sausage rolls are available with a wide range of chutneys and pickles. There's a secluded beer garden that includes a covered area if the weather is inclement and why not partake in a game of Pétanque on the terrain.

A short walk across Victoria Street takes you to the award winning ale house the **Seven Stars** (BS1 6JG) on Thomas Lane; some of you may have seen the Stars featured recently on TV with Michael Portillo's “Great British Railway Journeys” and the Hairy Bikers series “Pubs That Built Britain”. Eight ever changing real ales feature daily and the first Monday of every month see's the longest running monthly beer festival in Bristol, the very popular “Beerodical” which showcases on average twenty different cask ales from a particular county over the course of four days or so. The Seven Stars is famous as far back in the 18th Century as it was where Thomas Clarkson conducted his investigation leading to the abolition of slavery. The Stars attracts an eclectic mix of clientele and the weekend afternoon acoustic sessions certainly pulls in the crowds from afar. For those of you who like pub sports then the Stars is for you, not only does it have a pool table but also a dart board.

From the **Seven Stars** head pass the Civil Justice Centre, across Bristol Bridge and you'll find **Brewdog** (BS1 1QW). Since they started in Scotland back in 2007 Brewdog has done a great deal to improve, expand and entice new drinkers to the beer scene. Love them or hate them it's always worth a visit to sample one or two from their twenty keg lines, with the likes of Punk IPA, Jack Hammer or Five AM Saint. The more adventurous can raid the well-stocked beer fridge for a range of foreign beers. With seating outside you can enjoy views over the Floating Harbour whilst munching on a fish finger sandwich or tucking into a meat and cheese platter.

Just along the waterfront is the latest addition to the Bristol beer scene, **King Street Brew House** (BS1 4RR). Located on the corner of Welsh Back and King Street it offers a range of three in house ales (James Street Brewery) and three guests, alongside a range of craft beer. With a seating area outside, this venue is popular and offers a good food menu.

For the cider drinker a trip to Bristol isn't complete until you've gone aboard and below deck on **The Apple** (BS1 4SB), a converted Dutch barge, to sample their range of over forty ciders including ‘Old Bristolian’ but at 8.4% you may struggle getting back ashore. You can also soak up the sun on the quayside terrace with views of the Floating Harbour; food is limited to cheesy chips.

The **Old Duke** (BS1 4ER) is renowned for its Jazz and Blues scene and you'll find a mainstream range of beer on offer such as Otter Bitter, Sharps Doombur and Bath Gem. 6 ales in total, 4 of which are regulars and 2 guest options. Opposite is the **Llandoger Trow** (BS1 4ER) built in 1664 serving up further mainstream ales such as Black Sheep Best Bitter, St Austell Tribute and Butcombe Bitter. It's packed with history, tales of Black Beard the Pirate, the novel Treasure Island and even boasts it's very own ghost.

Historic King Street dates back to the 16th century with quite a few of the buildings having Grade II listed status. At the far end of the street past the Bristol Old Vic Theatre, you will enter Bristol's “Beermuda Triangle” of the **Beer Emporium** (BS1 4EF), **The Famous Royal Naval Volunteer (TFRNV)** (BS1 4EF) and **Small Bar** (BS1 4DZ).

Between the three you'll find in the region of seventy different ales both cask and craft, together with some well stocked beer fridges, in fact you could easily spend all day in just these three bars and I talk from experience. All offer a good selection of food and seating outside on the cobbled streets where you can watch the world go by. Three different bars offering something for everyone, the **Beer Emporium** is subterranean adding to the atmosphere and has a range of around a dozen beers, there's also a beer shop on street level. **TFRNV** is a large spacious bar with a roaring fire during the winter months; beers are shown on large boards as you enter the bar and also on a smaller board adjacent to the bar, with up to a dozen cask ales and around a dozen craft beers. **Small Bar** is predominantly a craft beer bar spread over two floors with knowledgeable bar staff to guide you through the vast beery offerings. Left Handed Giant Brewery started here before larger premises where found so you'll find a number of their beers permanently on the selection of up to six cask ales and in the region of twenty craft beers available, factor in the frequent Tap Takeovers showcasing breweries you can while away the hours. Upstairs you'll find comfy sofas and armchairs and a small library. King Street is often used as a location for filming and the more sharp eyed of you may recognise it from one of the opening scenes of Sherlock Holmes "The Abominable Bride" that aired at the beginning of the year.

A ten minute walk across the water front, past the Bristol Cathedral, College Green and the Bristol Central Library and the **Three Tuns** (BS1 5UR) appears with a commissioned piece of artwork, by Zesk, on the side of the building. Seven real ales with two or three from local brewery Arbor Ales, three craft keg lines and ciders alongside forty bottled beers from Britain, Europe and America should keep most beer drinkers content. A friendly pub that has entertainment most evenings of the week, from Irish music night on a Monday to the weekly pub quiz and open mic nights. The talented house magician, Magic Malka, performs on alternate Sundays and is a true showman. The Three Tuns has a heated rear patio 'beer garden' with an impressive mural by local artist Silent Hobo, this area also doubles up as the stillage location for their beer festivals. Food is very good and available six days a week and varies depending on which local 'pop up' is running the kitchen and there's always a roast dinner on Sunday.

As you leave the **Three Tuns**, head across the street and down the dip to **The Lime Kiln** (BS1 5UU). As you approach the pub there is a set of steps that lead to Brandon Hill and halfway up is a gas lamp that's still fully functioning, I've no idea who lights it up an evening. With an ever changing selection of six cask ales and two keg beers you're always guaranteed to find local ales alongside beers from further afield, that are rarely seen in Bristol. This is a no thrills pub that is simplistic almost rustic in style, so there is nothing to distract you from enjoying the well-kept ale. With the occasional brewery tap takeover and beer festivals this place has to be on the must visit list. Standard bar snacks are available, however if you want something more substantial food can be ordered from the Siam Angel Café next door and they will even deliver to the pub.

Double back on yourself and turn right following the road to the roundabout and you'll find the internationally famous cat pub of Bristol, **The Bag of Nails** (BS1 5UW); yes you did read correctly cats and we're not talking just one or two feline friends. Its narrow interior serves up a range of eight cask ales and three craft beer lines and you can never second guess what delights may be on. This is a pub with 'rules' be sure to check them out as you wouldn't want to fall fowl of them. For music there is a record player and a collection of vinyl that you can browse and play but stick to the rules. The Bag has recently been awarded "Beard Friendly Pub of the Year" (outside London). Back in April **The Three Tuns**, **The Lime Kiln** and **The Bag of Nails** got together and hosted a collective spring beer festival which proved very popular and got people out and about to visit all three venues.

Hopefully I've given you a flavour of what to expect for those brave enough to make the journey North to Bristol. The list of good pubs in Bristol is endless and this short piece only explores one small area, barely scratching the surface, you could continue from the **Bag of Nails** and follow the waterfront route around the harbour and take in the likes of the **Grain Barge**, **Pump House**, **Nova Scotia**, **Cottage Inn**, **The Orchard**, **Ostrich**, **Hole in the Wall**, **Golden Guinea**, **Ye Shakespeare**, **The Kings Head** (nationally important historic interior) and if you're still thirsty you can always use your Wetherspoon vouchers and squeeze a final pint in **The Knights Templar** before the journey back to Plymouth.



WhatPub *Growth*

In the 12 months to March 2016, 50 per cent more members submitted 100 per cent more updates about changes to pubs on WhatPub.com than in the preceding 12 months. Currently each quarter sees more than 1000 members providing updates about more than 6000 pubs. Each month more than 420,000 people use **WhatPub**, a 30 per cent increase on the number 12 months ago.

National director Andy Shaw said “**WhatPub** can only help more users to find the right pub by being more complete than it is. The next time you are in a pub, check the entry and if you spot missing or inaccurate details, submit updates to help the local branch.”



BRANCH DIARY & EVENTS

JUNE 2016

Fri 10th - Sat 11th

The Clovelly Bay Inn - Cider and Sausage Festival.

Sat 18th

Mini bus trip to the Tom Cobley Tavern at Spreyton. Meet at the Treasury car park at 10.00. Return to Plymouth by 18.00 approx. Cost Is £15.00 per person.

JULY 2016

Fri 1st - Sat 2nd - Sun 3rd

Plymstock Albion Oaks RFC - Beer Festival

Wed 6th

Branch Social Meeting - The Waterloo Inn, 30 Waterloo street, Stoke, PL1 5RS.
20.00 start, with a social afterwards.

Sat 16th

Dartmoor Pub Crawl (by public transport)

Meet at bus stop A21 (Outside Brass Monkey Pub) On Royal Parade at 10.10 for the 10.25 Stagecoach X1 service to Yelverton.

AUGUST 2016

Sat 13th

Day trip to Dawlish by train - Details on the branch website to follow.

SEPTEMBER 2016

Wed 7th

Branch Social Meeting - The Union Inn, 17 Underwood Road, Plympton PL7 1SY.
20.00 start, with a social afterwards.

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.



The following pub and brewery news was reported at the branch meetings held between March and May 2016

Pub News

The annual JDW Spring Beer Festival took place in March in all six JDW branch area pubs; the Woodside is under new management, and serves Doom Bar; the Forester's Arms, Plympton St. Maurice, has been sold to a property developer, with locals trying to register it as an Asset of Community Value (ACV); Crooked Spire, Ermington, has sought planning permission to change part of the premises into residential use, despite being an ACV; Tavistock Inn, Tavistock, is rumoured to be converting into a restaurant; Tavistock Conservative Club serves Doom Bar, Tribute and a guest ale; Blue Peter, Plymstock, is under new management, however, real ale is not currently available; Bedfrod Hotel and Queen's Head Hotel, both in Tavistock, have joined the **LocAle Scheme**; Bacaro Bites, Barbican, is now trading as Bar Burritos; Lavish, Barbican, is also trading under a new name, Meze Grill Restaurant; Blue Peter is under new licensees and no longer serves any LocAle qualified ales; Royal Oak, Hooe, reopened briefly under new management before closing again for refurbishment; Skylark Inn, Clearbrook, joined the LocAle scheme, as did the Bedford Hotel and Queen's Head Hotel, both in Tavistock; Drake's Drum, Plymstock, reopened under new management, and also joined the LocAle Scheme. The LocAle Scheme now has 62 local pubs in the scheme. Enterprise Inns, owners of the Leaping Salmon, Horrabridge, are in discussion with the Co-Op about change of use to a convenience store; Forester's Arms has closed, with the tenant moving round the corner to take over the London Inn, Plympton St. Maurice, with the previous leaseholders taking over the Stoke Bar and Grill; beer quality at the Golden Hind, Mannamead, has reportedly fallen to a poor level of consistency; new tenants have been identified to re-open the Boringdon Arms, Turnchapel, subject to remedial building work being carried out by Punch Taverns prior to the pub re-opening; Bar Rakuda has been rebranded as Rakuda Kitchen and Cocktails; the Bristol Castle tenant has moved to the Queen's Dock (Punch Taverns), and taken over the lease; Bristol Castle sadly closed after this move; there is a new club located close to Caffeine Club called Beggar's Choice Social Club; Tavistock Inn, Tavistock, has closed, pending conversion into a restaurant (scaffolding erected in late March and removed by early May); Walkhampton village residents are trying to revive the Walkhampton Inn; Royal Oak, Hooe, is currently still being refurbished and will reopen "soon".

Brewery News

Dartmoor Jail Ale has been awarded Silver medal in the strong ale category in the annual South West CBOB competition – congratulations to Scotty and all at Dartmoor; New Lion, Tones, have taken delivery of new brewing equipment; Powderkeg Brewery, Woodbury Salterton, are reportedly

brewing some real ale; Riviera Brewing Company, Torbay, brew three core real ales (Best Bitter, Gold and Porterhead); Summerskills have brewed a beer, Devon Frost, for a charity beer festival at the Queen's Arms, Brixham, whilst Shamrock Stout appeared for St. Patrick's Day and Ninja reappeared after Easter; the new occupiers of Axna Farm, Horndon, Mary Tavy, Jo & Paul Barton, have recently moved to the area from South Tawton and are in the process of setting up **Moorstone** micro brewery, along with growing organic heritage fruit and veg. The beers will be handcrafted, using Dartmoor spring water, English hops and local malts. The barn conversion for the brewery has seen the installation of a 2.5 BBL plant and two brews so far, Ruby Ale and Wheal Betty. Plans are already in place to expand after Easter 2016, with the 2.5 BBL kit used for development brews. Like the proverbial London Bus, another new brewery has been established in our branch area called **Stannary Brewing Company Limited**. Four very keen home brewers (Christopher John, Laurence Sargent, Garry White and Cameron Woodrow) had been chatting between themselves for about 18 months or so, and came across a 2.5 BBL plant for sale on Ebay. Their offer was accepted and they are based in Unit 5A, Pixon Trading Centre, in Tavistock. And keeping on with the trend, the new 2016 summer season leaflet from Morewellham Quay states that they have a new brewery and to "sample beer and cider in our traditional brewery, or in the Ship Inn. See the ingredients and learn how beer is produced". We await further news from Morwellham Quay, probably towards the end of the year, for this project to be operating. Slightly further afield, **new breweries** have reportedly started: the Fish Key Brewery has started production in Looe, East Cornwall; Beat Ales, in North Curry, Somerset; Stargazer, near Holsworthy, North Devon; & King Street Brew House, in Bristol. Unconfirmed reports indicate new brewing companies may be operating: Emal, Woodbury Salterton near Exeter and Tin Miners, St. Ives, Cornwall.

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

COME AND HELP US
CELEBRATE OUR WIN AS

7
TIMES

**CAMRA REAL ALE
PUB OF THE YEAR**

& OUR WIN AS

4
TIMES

**CAMRA CIDER
PUB OF THE YEAR**

Many Thanks to all our friends in CAMRA who voted
for us again this year!!

Sunday Roast Served 12-3-30 & Quiz at 8.30

Open 'til Midnight

**AT LEAST 9 ALES &
8 SCRUMPY BEERS**

**ALL DAY -
EVERYDAY**

Cheers!



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IT**

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TO SUPPORT PLYMOUTH CAMRA
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TEN MINUTE CHAT WITH

Keith Davis PhD MA BEd (Hons) owner of the Cider House

What's your background?

I was born in Plymouth. I've spent a lot of my life as a Teacher working with children with emotional and behavioural difficulties. I also ran a restaurant above the Sir Francis Chichester, which is now the Crown and Anchor, and was the boss of the Woodside. When I took early retirement, I knew exactly what I wanted to do next.

Open a cider house?

Yes.

Speaking of pubs, what was your first proper local?

When I was training in Teaching and Community Work at Oxford College of Education, I would go to the Bear and Ragged Staff. It had a unique atmosphere and was run by a landlord of character. It became the blueprint of what I thought a good pub should be.

So, what do you think makes a good pub?

You've got to get the right atmosphere and ambience. This is so important. A calm and relaxed feeling is created by appropriate décor and music, conversation, good staff and an interesting mix of people. It's nice to have some banter with the locals; somewhere where you can have a bit of a laugh.

People have to be made to feel welcome. I like the idea of ladies being able to walk into a pub alone without any concerns. I also believe that a pub should stick to its advertised hours – opening and closing whenever you fancy doesn't do anyone any good.

What do you think of the Plymouth pub scene?

I've watched it evolve over the years. Many years before running the Woodside, I used to drink there. These days, like in most towns and cities, the scene is dominated by the big pub companies and chains. Although there is room for the independents, we're facing tough times. This is especially so when you take into account outgoings like taxes, business rates, utility bills and workplace pensions

which come into effect for pubs next year.

These days, you don't get workers coming into pubs for a few pints for lunch. Years ago that was the norm. The weekday trade now tends to be restricted to the unwaged or retired. Add to this, home entertainment and cheap supermarket booze means fewer people are visiting pubs.

What are your plans for the Cider House?

We want to develop the range so that we have a cider festival 365 days a year. The quiz nights and music nights are proving popular, so they will stay. We will also be looking at introducing a little more food and increasing our advertising.



The Cider House is to be found on Bretonside, next to The Swallow pub. Keith is a popular figure there, evident by the banter and support he receives from the regulars. As one of them very eloquently stated: "We're on his side."

Plymouth CAMRA Pub Of The Year 2016

THE RESULTS

Plymouth CAMRA organises the annual branch Pub Of The Year Competition by inviting branch members to vote for their favourite top three pubs, in order, their best cider and perry pub and their best real ale club. The pub with the highest overall score is then the branch Pub of the Year.

Pub Of The Year 2016 (top 10)

1st	Fortsecue Hotel, Mutley 112
2nd	Dolphin Hotel, Barbican 42
3rd	Prince Maurice, Egguckland 41
4th	Nowhere Inn, North Hill 25
5th	Minerva Inn, Barbican 19
6th	Britannia Inn, Milehouse 17
7th =	Foxhound Inn, Brixton 11
7th =	Mannamead, Mutley 11
9th	Clovelly Bay Inn, Turnchapel 9
10th =	Fisherman's Arms, Barbican 7
10th =	Providence Inn, Greenbank 7

Branch Awards

City POTY 2016	Fortescue Hotel, Mutley
City POTY Runner Up	Dolphin Hotel, Barbican
Country POTY 2016	Foxhound Inn, Brixton
Country POTY 2016 Runner Up	Royal Oak Inn, Meavy
Cider POTY 2016	Fortescue Hotel, Mutley, 21 votes
Runner Up	Old Friary, Bretonside, 5 votes
Club Of The Year 2016	Fawn Members Club, Greenbank, 16 votes
Runner Up	Plymouth Hoe Club, The Hoe, 5 votes

The Branch Overall Pub Of The Year 2016 is Fortescue Hotel, Mutley – many congratulations to Steve and his team for providing another great selection of real ales and real ciders, not to mention excellent quality, during the last 12 months! Well done!

SIBA South West Independent Beer Awards 2016

The Society of Independent Brewers, SIBA, held their annual South West beer festival at Tucker's Maltings, Newton Abbot, over the weekend of 14th to 16th April, along with their Independent Beer of The Year Competition 2016.

The beers are divided into various categories, such as Standard Mild and Brown Ales; Standard Bitters and Pale Ales; Best Bitters and Pale Ales; Premium Bitters and Pale Ales; Strong Bitters and Pale Ales; Premium Strong Beers; Porters, Stouts, Old Ales, Strong Milds & Strong Brown Ales; and Speciality Beers.

Overall Champion Beer of The Competition 2016:

Gold	St. Austell	Big Job
Silver	Quantock	Rale Head
Bronze	Driftwood Spars	Blackheads Mild

Standard Mild Ales and Brown Ales

Gold	Driftwood Spars	Blackheads Mild
Silver	Castle Brewery	Moat Mild
Bronze	Coastal	Merry Maidens Mild

Standard Bitters and Pale Ales

Gold	Quantock	Rale Head
Silver	Isca Ales	Citra
Bronze	Dartmoor Brewery	Dartmoor Best

Best Bitters and Pale Ales

Gold	Branscombe Vale	Summa This
Silver	Skinner's	Lushington's
Bronze	Forge	Hart of Gold

Premium Bitters and Pale Ales

Gold	Skinnners	Porthleven
Silver	Great Western	Old Higby
Bronze	Bristol Beer Factory	Independence

Strong Bitters and Pale Ales

Gold	Twisted Brewing	Gaucho
Silver	Eight Arch	Corbel
Bronze	Stonehenge	Danish Dynamite

Premium Strong Bitters

Gold	St. Austell	Big Job
Silver	Branscombe Vale	Harbinger
Bronze	Exmoor Ales	Exmoor Beast

Porters, Stouts, Old Ales, Strong Milds and Strong Brown Ales

Gold	New Lion	Totnes Stout
Silver	Three Daggers	Daggers Black
Bronze	Hanlons	Port Stout

Speciality Beers

Gold	RCH	Chocolate Slug
Silver	Country Life	Devonshire 10 DER
Bronze	Arkells	Tinge of Ginge

Congratulations to all award winners, especially to St. Austell Brewery with their beer, Big Job, being named the South West's Overall Champion 2016. Plymouth CAMRA would also like to congratulate all at Dartmoor Brewery on their achievement of being awarded Bronze for their beer, Dartmoor Best Bitter.



CAMPAIGN
FOR
REAL ALE

THE PLYMOUTH CAMRA BEER FESTIVAL

Please see
PLYMOUTH CAMRA
website for further
details

BRICKFIELDS

Damerel Close, Plymouth PL1 4NE

September

DATES
to be confirmed

FAMILY
FRIENDLY
TIMES

Friday & Saturday 12pm - 6pm

60 Ales & 20 Ciders/Perries
Live Music
Food - Outside Area
Access for Disabled

£10 Includes entry, Glass, Beerlist and £9 beer tokens (for CAMRA Members, Armed Forces and NUS Students)

£10 includes entry, Glass, Beerlist and £7 beer tokens (Non CAMRA members)



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 12th May 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
Waterloo Inn	30, Waterloo Street, Stoke PL1 5RS	10% / pint
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 50p off vouchers also.

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.

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 Miners Arms, Hemerdon, Plympton, Devon. PL7 5BU www.theminersarmspub.co.uk 01752 336040



Beer Tasting Is Not A Dark Art, Is It?

Have you ever thought about tasting a beer, rather than just supping a pint? Have you ever wondered why you like that beer? Or not? Or why do the anoraks always have some fancy words for “Ooh, I like that”?

Well, around 16 of us met on a quiet Sunday afternoon to conduct a beer taste training session. What does that entail, I hear you ask? Well, surprise, surprise, we had to taste some “things”, not all of which were nice !!!!

The session kicked off with an introduction by Steve and Sue, from Exeter and East Devon branch, who ran the training. We started off with drinking water, but fortunately I managed to keep away from the camera during this part of the training! To be more accurate, we were testing our sensitivity to detect sweet, salt, sour and bitter tastes.

As with beer festival beer tasting (start at the lowest ABV and move slightly higher), we started at the lowest concentration of four samples in shot glasses. I’m afraid that I had absolutely no idea with the lowest concentrations, but did get better as we went along. The highest concentration of sour (vinegar) was really wonderful! Fortunately, there was plenty of water and some crackers to cleanse the palate afterwards.

We then tried a small cup full of a “bland beer” – a beer without any distinction. Nothing to excite the taste buds, and nothing to offend it, either. A small half cup of nothing, really, at 2.1%. We then had a small sample of a single hopped beer, full of aroma hops and decidedly more to grab hold of. The final sample was a robust London porter style beer, going completely away from the hoppiness of the Citra. This gave us a brief “full spectrum” of tastes and flavours.

We also had a little sample of a diluted beer – with some water – which most people were able to detect quite easily.

The next bit of training was for the nose to give our taste buds a bit of a rest. Several containers were passed round, with several varieties of malt, barley and hops. Pale malt produces fermentable sugars for alcoholic strength; crystal malt produces malty and caramel flavours, but less fermentable sugars for strength; black malt gives coffee and roast tastes in darker beer; roast barley gives roast and burnt tastes in darker beers. Bittering hops are added to the boil to create a bitter taste, whilst aroma hops are added late, or dry hopped (in the cask) for hop aroma.

To finish off, we really went to work with some “off tastes”, such as cardboard (caused by oxidation or staleness), cloves (wild yeast contamination) and sickly/vomit (bacterial oxidation to fatty acid, similar to vinegar – I kid you not)! However, we did manage to get a couple of “nice” flavours, including a spicy hop taste.

Back to the water and cream crackers to cleanse the palate again, we then retired to the bar to get a drink. I decided to try the Madrigal Monkey's Fist which was a new beer for me, and the Devon Tasting Panel needed some beer tasting doing. This was an ideal day for us to do this, and tasting panel notes can now be added by Devon TP Chair.

This is a nice malty old ale style beer, plenty of malt and roast flavours to warm the cockles ! I couldn't do too many in an afternoon, as it has a lofty OG of 1048, ABV 4.8%. What a great way to pass a dark and dank Sunday afternoon. My thanks must go to our Tasting Panel chair, Fiona Elsworth, and to Sue and Steve for taking the time and trouble to get my taste buds working again.

Ian Dickinson



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DARTMOOR BREWERY

Good Friday

Last Good Friday, I found myself in Lancaster, although it wasn't planned as such. It was about 20.00 hours when I arrived and as I strolled through the town centre looking for my hotel, I noticed a lot of very old pubs. These were extremely busy owing to the large amount of people enjoying the bank holiday.

Eventually, I found my accommodation and checked in. Almost opposite was an "olde" world pub called The Ring O`Bells of the Mitchell Inns chain. The building was built in 1769 and is a grade 2 listed building. However one thing I did not enjoy was the volume of music being played as it made conversation difficult.

The beer itself was very good. I had a couple of pints of York Guzzler 3.6% from York Brewery followed by a couple of pints of Coniston Bluebird bitter also 3.6%.

It was pleasant to sample beers that I haven't come across before. The landlord was very friendly and gave me a Lancaster Cask Ale pub guide, which has inspired me to re-visit in the future.

There are 29 pubs all within ½ mile of the city centre. There are 5 ale trails all colour coded on the easy to follow map.

The trails are Quay and Luneside views, Market Square and Church Street, Castle Hill and King Street, Georgian Lancaster and finally The Canal stroll. Apparently there are about 177 hand pumps in the guide so you are bound to find an ale to enjoy.

So if you were looking for an interesting place to visit steeped in history try Lancaster.

For more information check out WWW.NorthernCityofAle.co.uk

National Beer Tasting Notes Scheme, Cyclops, Under Review

The Society of Independent Brewers (SIBA) will be conducting a review of the national beer tasting notes scheme, Cyclops, amid concerns that it is not fit for purpose.

SIBA's DDS scheme, now known as Beer Flex, requires their members who deliver their beers direct to tied or managed houses to subscribe to the scheme. However, an awful lot of pubs do not use the Cyclops scheme to describe how the beer tastes to their customers. Some pubs, however, do use the scheme for staff training.

Some SIBA members are therefore complaining that they are not getting value for money, and are saying that it should not be compulsory for them to subscribe to Beer Flex.

Cyclops will be adapted to ensure that it is relevant and fit for purpose within the next 6 – 12 months.

Cyclops Beer Tasting Note Scheme



Cyclops Beer is a way of describing beer so that you can find out quickly and easily what a beer will look, smell and taste like. It tells you whether a beer is hoppy or sweet and helps you to discover what you like and what you don't, so that choosing a beer becomes easier in the future.

British beer is incredibly varied with a whole host of different styles and tastes, we hope that Cyclops will help you to discover more about the many thousands of different beers available and make your choice at the bar easier.

So are you a hophead, a sweet tooth or a balance of both?

Is your favourite beer dark and smoky or golden and grapefruity?

Over 1500 beers have been Cycloped and the Cyclops scheme is now becoming widely used in pubs so please look out for it. You can also use this website to find out more about all the beers that we have listed here and what they taste like.

Treacle, Coffee, Zesty, Biscuit, Peppery, Toffee, Marmalade, Chocolate and Elderflower are just some of the terms used to describe beers on this website. So what are you waiting for? Please use the Cyclops search and check out some of the fantastic beers now.

Background (info for publicans)

As you will know it is not always easy for your customers to know what one of the beers on your bar looks or tastes like from its name alone. That is why Cyclops was launched back in 2006, as simplified tasting notes describe what a beer looks, smells and tastes like through the use of symbols and a few words, making it much easier for consumers to choose a beer that they will enjoy. A large number of breweries are using Cyclops tasting notes to help consumers find out more about their beer.

Licensees are also finding Cyclops beneficial to their business. They are useful to bar staff as they provide a quick and easy reference so that it is easy to respond to customers and can help you to train bar staff new to cask ale.

Cyclops tasting notes are increasingly used by a number of wholesalers in their real ale brochures and can help you to select the beers which you think are right for your pub.

Breweries are supplying these Cyclops tasting notes on beermats, pump clips, posters, tent cards, flyers and glassware. Why not ask your brewery suppliers if they have signed up to Cyclops and can supply branded material for your pub?

Alc. 4.2% PALE ALE

SEE		GOLDEN
SMELL		SPICY MEADOW HERBS
TASTE		SHARP, MARMALADE, DRY

Tasting Notes:

BITTER	
SWEET	

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Half page advertisement	£95	£320
Full page advertisement	£145	£500

FANCY BEING A BEER SOMMELIER?

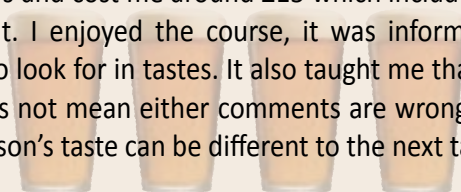
What is a Beer Sommelier? Well it is a person with accreditation in brewing, history of beer, and brewing, beer service which includes Glassware, Cellar bar qualification, beer tasting and food pairings. The Profession is relatively new, but growing. Normally they are people in the brewing industry or work in hospitality industry, with responsibility for choosing and purchasing beer, overseeing its correct storage and service. Most self-employed Beer Sommeliers would be in Pub/Restaurant consulting and staff training. They would also be into Beer writing, hosting tasting events and being a beer judge at competitions and beer festivals.

There are a few organisations that do Accreditations to become a Beer Sommelier. The one with the most recognition in U.K. is “The Beer Academy” an educational body founded in October 2003. Which in 2007 became part of “The Institute of Brewing and Distilling” (IBD). Initially they did courses for brewing, bar stewarding, beer tasting and how to judge beer. Then in 2011 they did a complete advanced course where candidates would, when completing and passing the course would be “Beer Sommeliers”. Currently there is just over 100 accredited “Beer Sommeliers” throughout the world, most from UK and Rep Ireland.

A well-known local Beer Sommelier to this part of the country is Marc Bishop, who works for St Austell’s brewery. To become a Beer Sommelier with the Beer Academy you need to complete the Foundation course, their advanced course and how to judge beer course before you can sit for the Beer Sommelier exam. The total fees would be approximately £632.

There is other organisations that do similar courses, Doemens and Cicerones (founded by Ray Daniels) both based in USA. Also Guild of Beer Sommeliers (GBS) based in Canada. Their costs are similar to the Beer Academy.

CAMRA do a beer tasting course and have been running them since 1989. I recently completed the course with 3 other members from the Plymouth branch. It took approximately 3 hours and cost me around £15 which included me having a before and after course pint. I enjoyed the course, it was informative gave me better knowledge of what to look for in tastes. It also taught me that all tasting notes can slightly vary, but does not mean either comments are wrong. That’s the beauty in beer tasting, one person’s taste can be different to the next taster.



Happy beer tasting from Bob Holmes (Plymouth CAMRA Member)



Plymouth CAMRA Local Scheme

The Campaign for Real Ale has a scheme called CAMRA Local. 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 12 May 2016. Newly admitted pubs are highlighted in **bold**.

Why not try some Local 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*, Skylark Inn, *Clearbrook*, Burrator Inn, *Dousland*, Crooked Spire Inn, *Ermington*, Miner’s Arms, *Hemerdon*, 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*, Fisherman’s Arms, *Plymouth*, Fortescue, *Plymouth*, Gog and Magog, *Plymouth*, Golden Hind, *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*, West Hoe, *Plymouth*, Colebrook Inn, *Plympton*, Stannary Court, *Plympton*, London Inn, *Plympton St. Maurice*, Union Inn, *Plympton St. Maurice*, **Drake’s Drum**, **Plymstock**, 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*, Bedford Hotel, *Tavistock*, Queen’s Head Hotel, *Tavistock*, Trout ‘N’ Tipple, *Tavistock*, Clovelly Bay Inn, *Turnchapel*, Odd Wheel, *Wembury*.

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