

Drake's Drinker



CAMPAIGN
FOR
REAL ALE



PLYMOUTH CAMRA



www.plymouthcamra.org.uk

Autumn 2016

Magazine of the Plymouth Branch of the Campaign for Real Ale

5000 copies printed and distributed for readership

OUR AWARD WINNING BEERS



BAYS GOLD

Alc 4.3% Vol

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



DEVON DUMPLING

Alc 5.1% Vol

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



TOPSAIL

Alc 4.9% Vol

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

DEVON'S OF BEER CHOICE



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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

I would like to start by thanking Matt Chapman for getting Drakes Drinker off to a very good start for the last two years and I hope I will be able to continue his good work. To keep this magazine in circulation, we need the following. 1, Article contributors, 2, Advertising and 3, Help with distribution. As we have over 900 hundred members in the Plymouth and West Devon CAMRA Branch, I am sure more will answer my call for help.

As mentioned by Matt in his last Hop Off The Press, I can confirm that we will be having a Beer and Cider Festival on the 23rd and 24th of September at Plymouth Albion Rugby Ground (please see advert in this issue or visit our website www.plymouth.camra.org.uk for further details). If you are able to help at the Festival, please download the volunteer form on the website and return it as soon as you can.

On your journeys around the pubs and clubs serving real ale and ciders, I would like wish you enjoyable and memorable times (if you do remember them, please spare some time if possible in writing an article for future editions, photos are always a good way to let us know how much fun you are having).

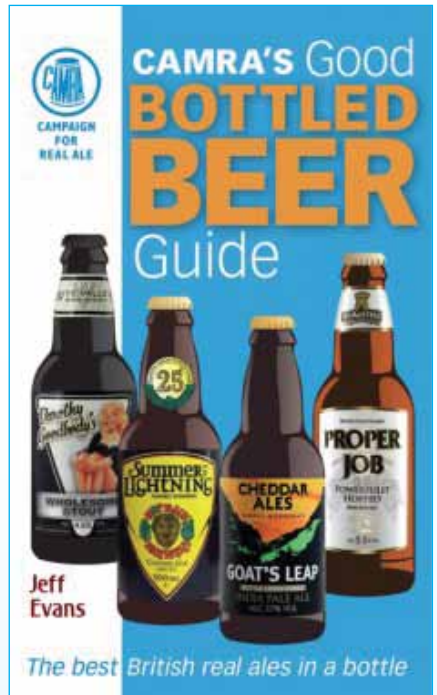
Please be safe and drink responsibly.

Andy Richardson
Editor

Real Ale in a Bottle

CAMRA, the Campaign for Real Ale, supports real ale in a bottle. This is the next best thing, and the bottled equivalent, to the draught real ales you can enjoy at the pub.

CAMRA has launched a logo “CAMRA says this is real ale” to clearly identify products that are the real thing: natural, living, bottle-conditioned beers. It is important to note that some cask-conditioned real ales do not undergo secondary fermentation once bottled. We hope that this logo will be able to clearly identify real ale in a bottle.



Increasingly you will see this logo appear on bottle labels of bottle-conditioned products. When you see this logo you can be sure that you are drinking real ale in a bottle.

Real ale in a bottle is unpasteurised and is not artificially carbonated. It is a natural live product which contains yeast for a slow secondary fermentation in the bottle. This process provides wonderful fresh flavours and a pleasant, natural effervescence.

How to Identify a Real Ale in a Bottle

The technical term for real ale in a bottle is bottle-conditioned and this is what appears on most bottled real ales. You can also check the label on bottle beers for the “CAMRA says this is real ale” logo which forms part of its Real Ale in a Bottle Scheme.

If you are in any doubt about whether a beer is a real ale in a bottle, just hold it up to the light and see if it contains any sediment – the life-giving yeast that makes all the difference. You can also refer to CAMRA's Good Bottled Beer Guide available to buy in our online shop.

10 Reasons to Buy Real Ale in a Bottle

It's a living product, which means lots of stimulating, fresh flavours.

It's the nearest thing to a pint of real ale down at your local.

It's not artificially carbonated; the pleasant effervescence is generated wholly by the yeast in the bottle.

Almost all bottled real ales are made from just four natural ingredients: malted barley, hops, water and yeast – there are no additives or E numbers.

It's mostly brewed by small or regional breweries and sold locally, so you'll be helping your local economy.

It's a hand-crafted product and brewers take extra care when producing real ale in a bottle.

There is so much variety to be enjoyed – well over 500 real ales in a bottle are now produced in the UK.

There are some magnificent bottled real ales from other countries, which go to prove that life outside Britain isn't all bland, international lagers.

It makes an excellent accompaniment to food and with so many different bottled real ales available; it's fascinating to try to match their flavours with various dishes. Try real ale in a bottle instead of wine for a change.



**And most importantly...
It tastes great!**

DARTMOOR'S FINEST

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

DARTMOOR BREWERY
JAIL ALE
ALC. 4.5%

DARTMOOR BREWERY
DARTMOOR IPA
ALC. 4.5%

DARTMOOR BREWERY
LEGEND CASK ALE
ALC. 4.4%

DARTMOOR BREWERY
DARTMOOR BEST
ALC. 3.7%

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
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DARTMOOR BREWERY



CAMPAIGN
FOR
REAL ALE

PLYMOUTH CAMRA BEER FESTIVAL 2016

Please see
PLYMOUTH CAMRA
website for further
details

PLYMOUTH ALBION

Damerel Close, Plymouth PL1 4NE

September 23 & 24

Friday & Saturday 12pm - 11pm

FAMILY
FRIENDLY TIMES
12pm - 6pm

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

£10 includes entry, Glass, Beerlist and £8 beer tokens for CAMRA, Armed Forces and Students

£10 includes entry, Glass, Beerlist and £6 beer tokens for non CAMRA members

www.plymouth.camra.org.uk

BRANCH DIARY & EVENTS

AUGUST 2016

Sat 13th **Visit Dawlish by train**, Meet train station by 1030 (for Group Saver Tickets), to depart on 1044 To Exeter, arr 1141 dep 1157 arr Dawlish 1217.

SEPTEMBER 2016

Fri 2nd **Beer Festival Publicity Crawl** – Mutley area. Meet Mannamead, 61 Mutley Plain, PL4 6JH, at 1800, then Fortescue, Junction, Clifton, Provi, Fawn (and Nowhere ?).

Weds 7th **Branch Social Meeting**, Union Inn, 17, Underwood Lane, Plympton, PL7 1SY at 2000, followed by a social.

Fri 9th **Beer Festival Publicity Crawl** – Plympton. Meet London Inn, 8, Church Lane, Plympton SM, PL7 1NH at 1800, then George, Plympton Con. Club, Stannary Court, Post Office Inn, Sir Joshua Reynolds.

Fri 9th – Sun 11th **Bodmin & Wenford Railway Beer Festival** – Open Fri/Sat 1000-2300, Sun 1000-1800 – Please see website for further details.

Fri 9th – Sat 10th **Somerset CAMRA Beer Festival**, Quantock Brewery, Bishop Lydeard, Taunton. Open Fri 1600 – 2300, Sat 1100 – 2300. Please see website for further details.

Fri 16th **Beer Festival Publicity Crawl** – Devonport 1. Meet Stoke Inn, 43 Devonport Road, Stoke PL3 4DL at 1800, then Blockhouse, Indian Inn, Masonic, Railway Inn, Pheasant Pluckers Arms.

Sun 18th **Beer Festival Publicity Crawl** – Devonport 2. Meet Millbridge, 23 Molesworth Road, PL1 5DL, at 1200.

Fri 23rd – Sat 24th **Plymouth CAMRA Beer Festival** – Plymouth Albion RFC, Brickfields, 25 Damerel Close, Devonport, PL1 4NE. Up to 60 real ales and 20 real cider and perry, locally-sourced food, live entertainment. Open daily 1200 – 2300, family friendly until 1800. Discounts for CAMRA members, NUS students and Armed Forces.

OCTOBER 2016

Weds 5th **Branch Social Meeting**, Pub On The Hoe, Citadel Road, The Hoe, PL1 2HU, at 2000, followed by a social.

Fri 7th – Sun 9th **Boringdon Arms Beer Festival**, 13 Boringdon Terrace, Turnchapel PL9 9TQ. Open Fri & Sat 1200-midnight, Sun 1200-2230. Please see website for further details.

Sat 15th **Ivybridge pub crawl** – meet at 1130 for the 1140 Stagecoach Gold bus at stop A13, arr 1217. Buses return to Plymouth on the hour and half hour. We will visit Sportsman's, Bridge Inn (if it has reopened), Exchange, Old Smithy, Duke of Cornwall and Imperial.

Thur 20th – Sat 22nd **Cornwall CAMRA Falmouth Beer Festival**, Princess Pavilion, Falmouth. Open Thur 2000-2300; Fri & Sat 1100 – 2300. Please see website for further details (and to volunteer to work).

NOVEMBER 2016

Weds 2nd **Branch Social Meeting**, Lounge Inn, 7 Stopford Place, Devonport, PL1 4QT, at 2000, followed by Beer Festival Wash Up meeting, and a social.

Sat 5th **Visit Totnes** – please see website for full details.

The **branch Christmas Meal** will take place in December– please see www.plymouth.camra.org.uk for details.

To book a place on minibus trips, or to make suggestions for future meetings or social activities, please contact our Social Secretary Simon at 01752 290750, socials@plymouth.camra.org.uk or see our Diary Page on the website www.plymouth.camra.org.uk for up to date information, as sometimes we may have to make changes due to circumstances beyond our control.

Where Are They Now? No 1



King's Arms, 60 Pembroke Street, Devonport PL1 4JS

This magnificent former public house stands on the corner of Pembroke and George Streets in Devonport. It was first listed by English Heritage, now Historic England, on 9th November 1998, and was described as late 19th century. However, that doesn't make sense as Queen Victoria was to remain on the throne until her death of 1901. A local directory of 1830 names the pub and its' address as 60 Pembroke Street, so it is probably early 19th century. The reigning monarch of 1830 was either George IV (1820 – 1830) or William IV (1830 – 1837). It makes much more sense to me for the pub to have been named in honour of the reigning monarch. And it also stands on the corner of George Street!

Whatever is the case, this striking-looking building ceased trading as a public house around 2004. The mainly red bricked building has many features, such as its' colour, glazed tiles, arched windows and the turret. There is also a moulded coloured frieze running the whole length of the building and a royal herald between each arched window, apparently the coat of arms of King George III (1760 – 1820). Apparently, this pub had one of the finest examples of gents urinals in the city !!!

Dickie's Pub & Brewery News

July 2016



New Breweries This Quarter (not previously reported)

Beat Ales, Bristol; **Brewhouse & Kitchen** (Cheltenham); **EMAL**, Exeter; **King Street Brew House**, Bristol; **Moorstone**, Mary Tavy, Tavistock is now at full production); **Stannary**, Tavistock (now selling beer at Jack Cham's); & **Stargazer** (near Okehampton) is now trading as **Moonchild**.

PUB NEWS

Royal Standard, Mary Tavy, is closed; Varsity, City Centre, is now called Pitcher's Sports Bar, sells Doom Bar and a guest ale, which is currently a Sam Adams beer. Also sell real cider, currently called Hand Brake (from Weston's); Future Inns, Crownhill, now serves Doom Bar, with a second hand pull for busier periods; Dartmoor Union, Holbeton, closed and up for sale - possibly submitted planning application to change of use to flats. Apparently, the pub is a listed building; Mildmay Colours, also Holbeton, has been refurbished, with all public rooms now being half the size that they once were; Dolphin Inn, Kingston, has a new licensee who took over at the beginning of June. Beresford, Devonport is closed, as is Elburton Inn, Elburton. The Boringdon Arms, Turnchapel, has reopened, with their first beer festival due in October (see events page/website for further details).

BREWERY NEWS

The major news this month is that Cornish Brewer St. Austell's have bought the West Country brewer and pub company, Bath Ales, for an undisclosed amount. St. Austell, which has 167 pubs in the South West, have bought all Bath Ales breweries and brands, and their portfolio of 11 pubs. St. Austell Chief Executive, James Staughton, said: "Bath Ales brew great beer and has a thriving pub estate, both of which compliment those of St. Austell. As part of the acquisition, we are committing to a long-term investment in the Bath Ale brands, pub estate, people and brewing facilities." Locally, this means that we can expect to see a lot more Bath Ales in the city.

*We would like to wish all new licensees, publicans and breweries
all the very best in their new ventures.*



**YOU'VE
EARNED
IT**

ST AUSTELL BREWERY ARE DELIGHTED
TO SUPPORT PLYMOUTH CAMRA
TRIBUTEALE.CO.UK

drinkaware.co.uk



Good Cider as it used to be

Believe it or not, it is nearly 30 years since CAMRA published its first edition of the Good Cider Guide. This book first came out in October 1987, compiled, almost single-handed, by cider enthusiast David Kitton.

He had originally produced an earlier version, published by Virgin, but this was the first time that CAMRA had seriously promoted real cider and perry to the outside world, and it is interesting today to see how the cider industry has changed, by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales. This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival in cider and perry production and now several dozen makers.

Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. Mill House at Overmoigne is now a museum, and has one of the most amazing collections of cider presses to be found anywhere. Likewise, Captain Thimbleby at Wolfeton House no longer produces, but the eccentric medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, a number of producers who were subsequently bought up and closed down by the big companies. One of them was Symonds in Herefordshire, whose family had been making cider since 1727. But this meant little to Bulmers, who eventually bought them and closed them down, while still making a keg cider called Symonds Scrumpy Jack. Likewise, Bulmers did the same with Inch's in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and closed down. (See, it isn't just breweries that do it).

Those of you who have heard of Brogdale in Kent, who have the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton research Station in Bristol, and they made their own cider as well.

In the East of England there was James White Suffolk Cider, no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in

Herefordshire, Westons was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking Bulmers, so some things never change! Indeed, in those days Bulmers had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cidemakers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cidemakers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

Mick Lewis

JEM SCAFFOLDING
Independent Devon Scaffolding Company

Tel: 01752 425968

**Unit 1, Pomphlett Farm Ind Est, Broxton Drive,
Plymstock, Plymouth, Devon, PL9 7BG**



**Supporting Plymouth CAMRA
Beer and Cider Festival 2016**



The Bridge, Shaw Way, Mount Batten, Plymouth, Devon, PL9 9XH Tel: 01752 403888

The Bridge sits right next door to the busy Yacht Haven Marina down at Mount Batten; being just a stone's throw from the waterfront we have the most wonderful views over the marina and across the Cattewater towards the City of Plymouth. We have big balconies upstairs and downstairs to make the most of those sunny days and a ground floor conservatory for those chilly winter days!



The Turtley Corn Mill, Avonwick, Devon, TQ10 9ES Tel: 01364 646100

Welcome to The Turtley Corn Mill, in the heart of the South Hams. We are family owned and run and have been at the helm for over ten years now. We love locally sourced food and drink and try really hard to bring you the best of everything we can lay our hands on. On top of this we have four beautifully decorated en-suite bedrooms - the kind of rooms we would like to stay in - with all the comforts you need to enjoy a great night away.

Happy to support Plymouth CAMRA

The Fawn Private Members Club

39 Prospect Street, Greenbank, Plymouth, PL4 8NY

Tel. 01752 226385.



**Andrea and Mike
welcome members old and new
to your real ale club!**

CAMRA South West Regional Club Of The Year Runner Up 2015
Multi-winner of the Plymouth CAMRA Club of the Year Competition

Two excellent real ales and up to three guest beers
and 2 real ciders are available at club prices!

Free entry to CAMRA members with membership cards.

FREE entry to the club from 3pm-11pm until the end of October 2016
with this edition of Drakes Drinker.

**New members are welcome at very reasonable rates;
Joint membership is also available.**

Champion Beer of Britain 2016

We are proud to announce this year's Champion Beers of Britain. We'd especially like to thank all the members who were part of the 12 month judging process at all levels, without you the awards would not be possible.



Gold

Binghams, Vanilla Stout



Silver

Old Dairy, Snow Top
Champion Winter
Beer of Britain, Old Ale
Strong Milds category



Bronze

Tring, Death or Glory
Champion Winter
Beer of Britain, Barley
Wine Strong Old Ales
category

MILD

Gold

Williams Bros, Williams Black

Silver

Mighty Oak, Oscar Wilde

Bronze

Acorn, Darkness



BITTER

Gold

Timothy Taylor, Boltmaker

Silver

Tiny Rebel, Hank

Joint Bronze

Hawkshead, BitterSalopian, Shropshire Gold



BEST BITTER

Gold

Surrey Hills, Shere Drop

Silver:

Salopian, Darwin's Origin

Joint Bronze

Colchester, Colchester No.1, Tiny Rebel, Cwtch



STRONG BITTER

Gold

Heavy Industry, 77

Silver

Hawkshead, NZPA

Bronze

Adnams, Ghost Ship



GOLDEN

Gold

Golden Triangle, Mosaic City

Silver

Grey Trees Independent Craft Brewery, Diggers Gold

Bronze

Marble, Lagonda IPA



SPECIALITY

Gold

Binghams, Vanilla Stout

Silver

Titanic, Plum Porter

Bronze

Saltaire, Triple Chocoholic



From the Great British Beer Festival Team
CAMRA - The Campaign for Real Ale



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 06 August 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
Minerva Inn	31 Looe Street, Plymouth PL4 0EA	
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 Stannary Court	80, West Street, Tavistock, PL19 8AQ	50p off vouchers
W Queen's Head Hotel	Ridgeway, Plympton, PL7 2AW	50p off vouchers
W Union Rooms	Union Street, City Centre, PL1 2SU	50p off vouchers



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.





The new Salcombe brewery has started trading at Kingsbridge, after taking over the old Quercus business. The brewery is the passion of John Tiner a local business man who has always had a vision to create an exciting new business and brands in this iconic part of Devon.

Salcombe brewery is currently trading from the Kingsbridge business park but construction of a new 20 bb brewery is well underway. The new brewery site at Ledstone Cross – has beautiful views over the Salcombe Ria and Kingsbridge estuary and will be commissioned in early 2017.

The brewer Tom Madeiros is from Boston USA ,and has many years experience in craft brewing – most latterly as Head Brewer at Twickenham Ales where he won numerous SIBA and CAMRA awards. Tom has worked hard across the past 6 months to perfect a great range of new beers for the Salcombe brewery.

- **Devon Amber 3.8%** A classic best bitter. Amber in colour with a dry hoppy aroma and flavour, with a sweet malt backbone.
- **Salcombe Gold 4.2%** A light refreshing straw coloured ale, made with North American hops, to give a wonderful hop aroma and taste, with long hoppy finish
- **Shingle Bay 4.2%** A light easy drinking golden ale, with fruity aroma and flavour. Smooth to the taste with a crisp revitalising finish
- **Seahorse 4.4%** A delightfully smooth drinking ale, Deep Gold in colour with a spicy hop character
- **Lifesaver 4.8%** A refreshing 4.8% ale, deep copper in colour with a smack of citrus and orange peel and luscious malty flavour. A dry citrus finish with a taste of liquorice

The Salcombe brewery has launched with crisp and distinctive new branding in both casks and 500ml bottles. Early feedback and sales on the new beers and new Salcombe branding has been tremendous!



A full package of distinctive branded support is available to all stockists.

**To try our beers or for more information please call 01548 854888
we look forward to your enquiry!**

Find flavour where Devon meets the sea.



4.2% Vol



3.8% Vol



4.8% Vol



4.4% Vol

Have you discovered the taste of Salcombe? It's the result of pure Devon water, flavoursome hops and malt transformed by our CAMRA awarded brewer into unique ales like Shingle Bay, Devon Amber, Lifesaver, Salcombe Gold and Seahorse.

To discover the taste call **01548 854888**
or visit www.salcombebrewery.com

HAND CRAFTED BY



SALCOMBE
BREWERY CO.

BREWING FOR COMPETITION

How does one prepare their beer for a competition? Should I go for an adventurous recipe or a classic? How is it meant to be drunk? What if the judges don't like it? Should I even be entering? All these questions and more flock through the mind of homebrewers across the world when the thought of pitting their recipes against others enters their minds. I hope to alleviate a few of these concerns and encourage more and more people to enter their beer into competitions. They are a great way to meet other homebrewers, trade a few bottles and get to have your beer evaluated by (usually) someone with a lot of experience with beer.

Disciplined brewing is the key to preparing for a competition. You need to ensure that the recipe is finalised, that you know what beer style you are creating and be confident in both thought and the actions you do. Choose ingredients based on the style of beer you wish to pursue. Roasted barley is quintessential to stouts just as fruity hops are for IPAs. Ensure that colour and gravity match the category you are entering.

One should also get an early start when brewing for a competition to give your entry time to condition and mature. Allow yourself and others, who are well acquainted with the style,



Plymouth Winter Homebrew Competition

Saturday 10th December

Judging from 1300, Winners announced from 1700



The Fortescue, Plymouth

Entry Requirements: 2 x 330ml-1L bottles (PET or Glass accepted).

Entry forms will be available on the day

If you are unable to attend on the day, brews can also be submitted beforehand to:

The Hop Shop, Dale Road, Plymouth, PL4 6PE.

Please e-mail homebrewersplymouth@gmail.com for an entry form.

Entry Categories

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

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

ALL HOMEBREWS WELCOME, FROM KITS TO FULL MASH! IN ASSOCIATION WITH PLYMOUTH CAMRA



HOMEBREWERS OF PLYMOUTH



to examine the beer for faults when entering. You may find that your recipe does not match the original category you planned to enter, but is exceptionally true to style for another.

The final piece of advice can be summed up with the following: RDWHAHB! Relax, don't worry! Have a home brew! If you stress yourself out over the competition deadlines, if you rush the brewing process then you could end up making mistakes which will then affect your beer and your final score! Competitions are mostly friendly, with the smaller competitions held to allow homebrewers to meet one another and have a chat. The judges should always be impartial and are able to provide some helpful advice to improve your recipe, or even your brewing process. One of the best reasons to enter a competition is for this feedback.

Whether you brew all grain recipes, partial mash or use only malt extract I encourage you to enter competitions. There is a certain thrill about having one's beer analysed, critiqued and the always enticing possibility of being a winner. Chase the thrill and enter a few bottles!

Daniel Scott is the CAMRA South West Regional Website Coordinator, a seasoned homebrewer and brews professionally at Summerskills Brewery – Plymouth's Oldest Brewery!



Traditional 16th Century Free house set on the banks of the river Tavy, in the picturesque village of Bere Ferrers

We offer 3 Draught Real Ales, local Ciders, homemade pub food using local seasonal produce

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HOLSWORTHY ALES

Brewery Shop

The brewery shop is open from 2pm - 6pm every Saturday until the end of October.



Open Nights 2016
Our open nights run from 6.30-9.30pm with at least 6 ales on draught plus there will be some tasty food available. Our remaining nights for 2016 are:

Saturday 27th August
Vibrant Veggie Kitchen

Saturday 24th September
Sajla's Taaza Curry

Saturday 29th October
Occasions - fantastic local fayre

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web: www.holsworthyaless.co.uk
e-mail: dave@holsworthyaless.co.uk

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Micro Pub County

Folkestone is not the first place that comes to mind with regards to finding a good pint. However, on a recent trip it revealed a welcome surprise.

As I had a bit of free time, I went in search of a Weatherspoons. Having asked a couple of people for directions, I came across a micro pub called Kips Ale House, situated in the old part of Folkestone. It was previously a Spanish restaurant.

The ales are on display behind a glass screen with 8 barrels on 2 levels with 3 ales being served at a time. There are also 7 Belgium and German beers served from barrels.

The pub has been open for about 2 1/2 years and seems a very popular place especially for younger people. They seem to support local musicians who come in to do a quick jam session. One of the staff and also the owner's wife are pretty good at playing the guitar and are quick to join in. I guess customers who play music are welcome to join in too.

On my first visit I sampled Hot Fuzz Fallout 3.6% as well as Hot Fuzz Bullion Bomb at 5% both excellent. A week later, I visited the pub again and had ELB Golden Jubilee 4.8% and ELB Quadrant Oatmeal stout 5.8%. I asked the Proprietor why they had the same beers and she said "It is just coincidence as to what was ready to serve, as they try to have a light beer, an amber or golden beer, as well as a dark or porter ale".

The next pub I visited was The British Lion pub. It is the oldest pub in Folkestone and dates back to 1460. It was also where Charles Dickens wrote a couple of his books in the Dickens snug room. On offer was Marstons Old Empire IPA at 5.7%. As it is also an eating place there was a very strong smell of fish which warranted only the one pint.

After enquiring about any other real ales pubs in the area I was directed to The Firkin Ale House via the nearby graveyard.

This is a true micropub with no "music" or food at all. It was Camra pub of the year in 2014, for the local branch area and is a member of the Micropub Association.

The first thing you notice when you enter is the huge sherry barrel situated in the centre of the pub with a couple of benches on either side. It was very busy so standing at the barrel was the only option. I had a couple of drinks, first I had a half (unheard of before). This was Dark Star- a wheat beer made with blackberries at 4.2% and I am glad it was only a half- not enjoyable at all. The next beer was much better Burning Sky Plateau at 3.5%. As the pub only had 2 beers available I headed back to my hotel where I stumbled into the Weatherspoons's I was originally looking for.

It was called The Samuel Peto. It is in an old church building and even had an old organ fake or real I don't know. I had a couple of beers on offer from the Weatherspoons beer festival. The first beer was Devils Backbone Bravo Four Point 4% from the Devils Backbone Brewery in Virginia USA. The next beer I had was Dark Star Revelation at 5.7% and was Camra Great British Beer Festival gold medal winner at the 2015 festival.

The Samuel Peto was one of the most interesting Weatherspoons I have visited and of course Kent is home to one of the Camra Pub of the year finalists which is a Micropub.



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 06 August 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 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*, Boringdon Arms, *Turnchapel*, Clovelly Bay Inn, *Turnchapel*, Odd Wheel, *Wembury*.

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