

Drake's Drinker



CAMPAIGN
FOR
REAL ALE



PLYMOUTH CAMRA



www.plymouthcamra.org.uk

Winter 2016/17

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!



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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



On behalf of Plymouth CAMRA, I would like to thank all the customers, volunteers and others (including Plymouth Albion, Plymouth Citybus and Jem Scaffolding) who supported Plymouth CAMRA Beer and Cider Festival at Plymouth Albion's Grounds in September. We have had lots of positive comments about the event and venue and we hope to be there again in 2017.

Very soon Plymouth CAMRA members will be receiving their voting forms by email or post to vote for the following:- Pub of the year, Country Pub of the Year, Cider Pub of the Year and Club of the Year. We would like of our branch members to vote. **Please remember to vote for your favourite pubs and clubs and let them know how much they are supported.**

As the Festive season fast approaches, we hope you enjoy yourselves in a safe way, be it with family, friends or work colleagues. Why not join us on our annual **Barbican Bimble on Wednesday 28th December 2016 12:00** It's that time of the Christmas Season of Goodwill to blow the cobwebs away and wear that Christmas jumper in public for the first time! The Barbican Bimble will start in the Minerva Inn, Looe Street, from 1200. The route includes Porters, Ship Inn, Fishermans Arms, Queens Arms and Dolphin Hotel. Christmas Jumpers are encouraged to help us all get in to Christmas Spirits !

Andy Richardson

Editor

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BRANCH DIARY & EVENTS

DECEMBER 2016

Plymouth Winter Homebrew Competition 2016 - Saturday 10th December 2016 1:00pm - Fortescue Hotel

The Homebrewers of Plymouth are holding the Winter Homebrew Competition in the Cellar Bar at the Fortescue Hotel, Mutley Plain, on Saturday 10th December. Judging will commence at 1300.

For further details, please email homebrewersplymouth@gmail.com

Branch Christmas Meal 2016 - Saturday 17th December 2016 6:00pm - Fishermans Arms

The branch Christmas Meal 2016 will take place at Fishermans Arms on Saturday 17th December 2016. Please let Social Secretary, Simon, know your menu choice by emailing him at socials@plymouth.camra.org.uk

Barbican Bimble - Wednesday 28th December 2016 12:00pm - Minerva Inn

It's that time of the Christmas Season of Goodwill to blow the cobwebs away and wear that Christmas jumper in public for the first time! The Barbican Bimble will start in the Minerva Inn, Looe Street, PL4 0EA, from 1200. The route includes Porters, Ship Inn, Fishermans Arms, Queens Arms and Dolphin Hotel. Christmas Jumpers are encouraged to help us all get in to Christmas Spirits !

JANUARY 2017

Branch Meeting - January 2017 - Wednesday 11th January 2017 8:00pm - Artillery Arms

Branch Social Meeting will take place at the Artillery Arms, at 2000, followed by a social gathering.

Visit Exeter Festival Of Winter Ales 2017 - Saturday 14th January 2017 9:45am - Exeter City Football Club

Visit to the Exeter CAMRA Festival Of Winter Ales beer festival. Meet at Plymouth train station at 0945 to buy Group Saver or Devon & Cornwall railcard tickets (£6.10) or individual tickets (£9.20) to Exeter St. James. Depart at 1001, arriving in St. James at 1122. Return trains depart St. James station at 1449, 1549, 1619, 1718, 1749, 1818, 1918

FEBRUARY 2017

Branch Meeting - February 2017 - Wednesday 1st February 2017 8:00 pm - Morley Arms

Branch Social Meeting will take place at the Morley Arms, at 2000, followed by a social gathering.

Good Beer Guide 2018 Selection Meeting - Saturday 4th February 2017 12:00pm - Stoke Inn

The Good Beer Guide 2018 Selection Meeting will take place in the function room at the Stoke Inn, Devonport Road, Stoke, at 1200 for a prompt start at 1215! - Membership cards are required.

Social Trip Around East Cornwall - Saturday 11th February 2017 10:15am Plymouth Railway Station

Meet at the Plymouth Railway Station at 1015 for the 1032 train to Liskeard (arr 1103) for a joint social pub crawl with Cornwall CAMRA. A coach, which must be booked with Social Sec. Simon on socials@plymouth.camra.org.uk, will then take us to the following pubs:-

MARCH 2017

Branch Meeting - March 2017 Wednesday 1st March 2017 8:00pm - King's Arms, Oreston

Branch Social Meeting will take place at the King's Arms, Oreston, at 2000, followed by a social gathering.

Stonehouse Saunter - Friday 31st March 2017 9:00pm - Lord High Admiral

Take a trip with us around the Stonehouse area of Plymouth, meeting at the Lord High Admiral at 1900 on Friday 31st March 2017 (TBC). Further details will be added closer to the time, and the date will be confirmed.

APRIL 2017

Branch Annual General Meeting 2017 - Saturday 22nd April 2017

The Branch Annual General Meeting 2017 will take place at Venue TBC, in the function room at 1200 for a prompt 1230 start. Membership cards are required.

Visit Tucker's Maltings SIBA Beer Festival 2017 - Saturday 29th April 2017 10:45am Tuckers Maltings,

Newton Abbot Meet at the train station at 0945 for the 1002 train towards Newton Abbot (Group Saver Tickets). The plan is flexible, but expect to leave the festival in mid afternoon for a slow "bimble" around Newton Abbot. All timings are subject to change (this was added in July 2016 !!!).

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.

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Spiced Beer & Cider

Winter is a great time for beer. Breweries release their Christmas brews and sometimes you can find some interesting spiced ales. However, spiced beers can be difficult to perfect. There are three methods to producing spiced brews, each with their own benefits.



The first method is to add the spices to the final minutes of the boil. This method allows a quick extraction process to take place, sterilising the spices with the boiling wort and is the easiest. However, you cannot control the flavour that arises from this method. The other issue is that spices can sometimes taste burnt or cooked using this way of doing things. Only beer can be spiced using this recipe technique.

The second method is to add the spices to the fermenting vessel during the final days of fermentation. You can taste the beer on a daily basis until the perfect blend of spiced tastes to beer or cider has been achieved. The risks of contamination are greatly increased as the spices cannot be sterilised as effectively as boiling without losing a noticeable proportion of the flavours.

The third method is to make a spice extract. Extracts can be made by boiling the spices with a little water or by infusing over a number of days in a plain spirit such as vodka. Both the water and the alcohol act as a solvent, gently extracting colour, flavour and aroma from the spices. These extracts should not be used on their own to spice beer or other brews as the flavours can come across very thin.

The best way to spice beer or cider is to use a combination of these methods. Extracts can be used to tweak the spiced flavours that are achieved through boil and late in the fermentation process. What spice blends do you think should be used? Have a go and enter your homebrew in the competition on Saturday 10th December.

Happy brewing!

Daniel Scott is a seasoned homebrewer and brews professionally at Summerskills

- Plymouth's Oldest Brewery-



Where Are They Now? No 2



Archer Inn, 11 Archer Terrace, North Road West, PL1 5HD

The Archer Inn (and latterly Club) stood on the corner of Essex Street and Archer Terrace, just off North Road West, at the city centre end. It is believed to have been built in the mid 19th century, sometime around 1870, after the completion of Archer Place.

It was a small and unassuming one-roomed establishment and was a beer house until 1960, when it obtained a full publican's license. In the 130 or so years of trading, licensees would change on a fairly regular basis after about 4 or 5 years or so, with several remaining in excess of 10 years.

From a CAMRA perspective, the pub used to serve an excellent pint of Bass throughout the 1980's and 1990's, making it into the CAMRA Good Beer Guide five times between 1985 and 1992. The 1985 edition described it simply as "Friendly city local", with symbols showing Bass served on gravity, lunchtime meals, outside drinking area and close to the train station.

By 1992, this description had increased to "Pleasantly furnished, small, locals' pub, over the footbridge from the station". And the Bass had been changed to a hand pump dispenser.

As the area developed, families moved out and the houses were converted into flats. The Archer changed its' status to club for the remaining 12 years or so, before closing its' doors for the final time on Friday 24th May 2013.

Pub & Brewery News



The following pub and brewery news was reported at the branch social meeting on Wednesday 2nd November 2016

PUB NEWS

The **Forest Inn**, Hexworthy, has reopened; the new licensees at the **Trout 'N' Tipple**, Tavistock, previously ran the Royal Oak, Meavy (2 or 3 ago); **Drake's Drum**, Plymstock, and **Royal Oak**, Hooe, (Pierre, ex-Sippers), are under new management; **Devon Tors Bar & Restaurant**, Yelverton, has been sold; **Lopes Arms**, Roborough, is undergoing refurbishment; **Unicorn**, Plympton, now serves Sharp's Doom Bar and Atlantic, and GK IPA; sadly, **King's Arms**, Tamerton Foliot, closed on Friday 28th October; **Seven Stars Inn**, also at Tamerton, opens daily from 1200-2300, serving three cask ales; whilst the **Queen's Arms** serves Doom Bar and a guest ale, with room for upto two more at busy times, between 1500-2300 (Mon-Fri) and 1200-2300 Sat/Sun; **Morley Arms**, Laira Bridge, will not be open on Mon-Wed lunchtimes until Spring; **Bread & Roses**, Ebrington Street, may be offering a CAMRA discount (TBC); **Ordulph Arms**, Tavistock, fixtures and fittings have been sold at auction; **Fishermans Arms**, Barbican, is holding a beer festival on Fri 4th – Sun 6th November.

See our Local Beer Festivals page for details of forthcoming pub beer festivals.

BREWERY NEWS

Stannary Brewery Tap, Tavistock, opens every Thursday from 1800-2200, and occasionally at weekends (including Sat 5th Nov) - see their Facebook feed for details. Their beers are now available in Jack Chams, Tavistock; Rock, Yelverton; Whitchurch Inn; Rising Sun, Gunnislake; & Roots & Vine, Tavistock. They should also have a presence at the Dickensian Evening in Tavistock on Fri 25th November, as will Bale Ale. Other than this, all other local brewers are getting ready for the Christmas beers.

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

The following pub and brewery news was reported at the branch social meeting on Wednesday 5th October 2016

PUB NEWS

Trout 'N' Tipple, Tavistock; West Hoe, **The Hoe**, Plymouth; **Woodside**, City Centre; & **Bristol Castle**, Devonport, are all under new management. **The Cider House**, Bretonside, will celebrate Cider Day on Saturday 22nd October. **The Swallow**, Bretonside, is open again. **Bridge Inn**, Ivybridge, has been refurbished, with the scaffolding removed and a new pub sign, **Trehill Arms**. **Rock Fish** restaurant, Barbican, sells two Palmers beers. **The Prince Maurice**, Egguckland, is holding a beer festival on 14th-16th October.

See our Local Beer Festivals page for details of forthcoming pub beer festivals.

BREWERY NEWS

Richard Smith, formally Sales Manager at **Sharp's**, has joined Dartmoor as a new MD; and Richard Knight has also joined as a new sales representative. A new extension to the brewery is planned to allow for more beer to be brewed and stored. Previous Head Brewer, Mike Lunney, is now acting as a consultant to the new Head Brewer, Ian Cobham. Once **Moorstone** are happy with their two beers and artwork, a third beer will be brewed. Mary Tavy Inn, and Peter Tavy Inn, regularly stock Moorstone beers. A new nano-brewery has been rumoured to be in production in Coryton, near Brentor, named **Bale Ale**. **Summerskills** report steady sales during the summer, with First Light appearing on the JDW beer list, with thoughts changing to the Autumn beers, namely Indiana's Bones and Whistlebelly Vengeance, and Christmas beer ready for bottling.

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

*The following pub and brewery news was reported at the branch social meeting
on Wednesday 7th September 2016*

PUB NEWS

The **Ordulph Arms** and **Terrace Restaurant** in Tavistock has closed. **The Swallow**, Bretonside, has closed. **The London Inn**, Plympton, has had a change of management and it is still owned by Pub Co. We have been contacted by a resident of Shaugh Prior with reference to the **White Thorn Inn**, Shaugh Prior, which is currently closed – he is concerned that the pub site may be redeveloped. **The Complex**, Keyham, is open, as is the **Royal** on Stonehouse Roundabout. **The VOT** is still closed for refurbishment. It would appear that there is work happening at the **Bridge Inn**, Ivybridge. **The Elburton Inn**, Elburton, has reopened. **The Unicorn**, Plympton, has reopened with two cask ales (none prior to closure). There is a Charity Beer Festival next weekend at the **Burrator Inn**, Dousland. The Plym Valley Railway has a Beer Festival next weekend. There will be a Tasting Panel trip to AbbFest on 17th September. Beer Festivals: took place at a number of pubs during the August Bank Holiday weekend, including the **Stoke Inn**, Stoke, **Foxhound Inn**, Brixton, amongst others.

See our Local Beer Festivals page for details of forthcoming pub beer festivals.

BREWERY NEWS

There is a new brewer at **Dartmoor**, called Ian Cobham (ex Harbour Brewing). **Tavy Ales** have taken on a new member of staff to cope with the growing demand for Summer Solstice, and are currently working on some new beers. **Moorstone** are continuing to settle into their new home at Axna Farm, with minor adjustments to their brews as they develop the brands. **Stannary** held a Tap Room weekend over the August Bank Holiday, showcasing most of the currently-available brews.

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



The Miners Arms logo features a central shield with a tower and two figures, flanked by crossed tools. Below the shield, the text reads 'THE MINERS ARMS' and 'PUB & RESTAURANT'. To the right, a beer label for 'DARTMOOR BREWERY' is shown, featuring a miner's silhouette and the text 'TUNGSTEN TIPPLE' and '1.4% ABV'.

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. Hemerdon, Plympton, Devon. PL7 5BU

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THE AMAZING CIDER MAN AT CHRISTMAS

It's Christmas Day. Elderly relatives have taken root in the armchairs, you're sat in a pile of novelty socks and Bond is on the television. Let's all put "Merry Christmas Everyone" by Shakin' Stevens on our music system of choice and join in the madness..... One louder up to number 11, if you please!

People falling
All around me.
We're all drinking
Having fun.
It's the season
For big misunderstandings.
Have a cider, everyone.

Argie-bargies
And condemnation.
People drinking
All night long.
Time for peasants
All exchanging disses.
Time for sucking
Christmas bongos.

We're gonna have
Old Rosie tonight.
I'm gonna find that girl
In my local cider house
And hurl by candlelight.

Room is swaying
And I'm relaying
All the crap songs
We love to hear.
How I wish that
Every pint was gratis.
What a nice way
To spend the year.

We're gonna have
Old Rosie tonight.
I'm gonna find that girl
In my local cider house
And hurl by candlelight.

Children falling
All around me.
We're all drinking
Having fun.
It's the season
For big misunderstandings.
Have a cider, everyone.
Have a cider, everyone.
Have a cider, everyone.


Drunkards falling
All around me.
We're all drinking
Having fun.
It's the season
For big misunderstandings.
Have a cider, everyone.

Nutters falling
All around me.
Started drinking
After one.
It's the season
For big misunderstandings.
Have a cider, everyone.

Glasses falling
All around me.
Drinks are sinking
Brain cells none.
It's the season
For big misunderstandings.
Have a cider, everyone.
Have a cider, everyone.
Have a cider everyone.

***Merry Christmas to one and all!
See you in Cyderspace!***

The Amazing Cider Man



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Hop and Barley Crop 2016



You probably don't give a lot of thought to the crops of hops and barley as you sip your favourite pint but their success or failure can influence the cost of that pint and even whether it is available at all.

We use English hops almost exclusively at Summerskills Brewery, grown in Herefordshire and Worcestershire. Fortunately these areas fared much better than Kent in 2016 as they got the rain they needed whereas Kent stayed dry and the crop was poor. For those of you who like the big flavours from American hops, the good news is that their 2016 harvest was also successful. However, there are still supply issues with some of the proprietary varieties. Amarillo was particularly affected by mould and supply is expected to be tight though such as Cascade, Chinook, Centennial and Comet all look okay. Many of the exciting New World hops varieties are owned and controlled by the companies that develop them so by restricting the supply they are able to push up the price. I know of some local brewers who are unable to source their preferred hop varieties recently as they have either become too expensive or the crop has been sold out.

The barley that we use is grown in Devon and Cornwall and malted at Tuckers in Newton Abbot. They report that their spring barley growers have all produced excellent quality crops. The Maris Otter crops had a difficult winter but the quality is reasonable in spite of this.

The following is taken from the Warminster Maltings report: "The UK produces the best malting barley's in the world! A bold statement, but it's true. What crops need is the correct weather and ideal soils. We have a unique combination of a maritime climate, the Gulf Stream and the finest soils. Warminster sits on the very edge of the 'Icknield Series' soil type. A band of Chalk that runs from Wiltshire to East Anglia and up through Lincolnshire into Yorkshire. It's the reason we are there. In 1720 there were 36 maltings in Warminster.

For those of you not familiar with the agricultural calendar, there are two periods in the year when crops are sown. Subject to weather conditions, winter crops are sown in the autumn, from September, and spring crops are sown from February. We have Winter Barley varieties such as Maris Otter, Flagon, Talisman, Venture (Pearl) and Spring Barley varieties, Concerto, Irina, Propino, Octavia, Odyssey and Planet. The above varieties are on the National List, only after approval by the Maltsters Association of Great Britain. New varieties are being put forward each year by plant breeders. Currently winter variety Craft and spring varieties Sienna, Sassy and Laureate are on the provisional approval list. Cassata, Pearl and Tipple have both been removed from the list.

UK Maltsters are likely to purchase around 1.9 Million tonnes of malting barley from the 2016 crop: 20-30% winter and 70-80% spring. Approximately 50% is required for brewing and 50% distilling.

Winter Barley has not had a good season. The UK winter barley crop was drilled into wonderful conditions in the autumn of 2015 and never looked back during a mild and dry autumn and early winter. It tillered well and

was very well advanced by mid-December when the rains came and gave us the wettest winter on record. Some crops in the West were very forward and lush and were then beaten into the ground by the rain and subsequently rotted. However, the majority of the crop came through the wet in reasonable condition. In the Spring aphid damage started to show and as the crop developed this did get worse. It was the wet June that really caused the problems with lots of tillers & green leaf the crops never got the sunshine they needed and never filled out. The crops that had been drilled later did better but in general the winter barley was extremely disappointing.

Interestingly and not surprising, dear old Maris Otter did better than most as its yield potential is a lot lower, there were fewer grain sites to fill and so the crops managed the conditions better and therefore produced better samples and quality. As for the other varieties, very high screening levels and high nitrogens are the main problems with the Winter Crop which in turn has resulted in poor yields.

All in all we estimate the industry is now short of in excess of 200,000t of winter malting barley.

A large crop of Spring Barley was drilled from Mid-March through to Mid-April as soils dried up and the weather improved. Crops developed well but the spring and early summer were cold which held the crop back. The terrible weather in June looked to have caused problems with grain fill and yield but as the crop was late and the weather improved in July it proved the saviour for spring barley. Although well down on 2015, yields and quality is reasonable, other than some skinning in certain varieties.

In general, the spring barley crop is very useable. Farm yields are down on the last 2 years and Scotland looks to be well down on yield. Propino remains the favourite variety but RGT Planet & Laureate are coming up fast with their higher yields”.

With thanks to Ben Adams at Charles Faram, Richard Wheeler of Tuckers Maltings and Chris Garratt of Warminster Maltings.



**The Bridge, Shaw Way, Mount Batten, Plymouth, 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 towards the City of Plymouth.



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

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PUB DISCOUNT SCHEME

The CAMRA Discount Scheme enables pubs to promote their business to our members and hopefully encourage more trade. The discount given will be advertised free of charge in our branch magazine, Drake's Drinker, as well as on this website and the National CAMRA website. We can also provide posters to advertise the offer to visitors. If you are the licensee of a pub and are interested of taking part in this scheme, please contact our Pubs Campaigns Coordinator,

Andy Richardson, at pubnews@plymouth.camra.org.uk

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.

Brass Monkey Royal Parade, City Centre, Plymouth, PL1 1DS, where the discount is **10%/pint**

Dolphin Hotel 14, The Barbican, Plymouth, PL1 2LS, where the discount is **15p/pint**

Fishermans Arms Lambhay Hill, Barbican, PL1 2NN, where the discount is **10%/pint, 20% on food**

Fortescue Hotel Mutley Plain, Plymouth, PL4 6JQ, where the discount is **10%/pint and on half pint**

Golden Hind Mannamead Road, Plymouth, PL3 5RJ, where the discount is **10%/pin, and on half pint**

Horse & Groom Exeter Road, Bittaford, Ivybridge, PL21 0EL, where the discount is **10%/pint**

Minerva Inn 31, Looe Street, Barbican, Plymouth PL4 0EA* **See below**

Nowhere Inn Gilwell Street, City Centre, Plymouth, PL4 8BU, where the discount is **10%/pint**

Olde Plough Inn Fore Street, Bere Ferrers, PL20 7JG, where the discount is **10%/pint, for both real ale and cider**

Porters Looe Street, Barbican, Plymouth, PL4 0EA, where the discount is **10%/pint**

Stoke Inn Devonport Road, Stoke, Plymouth, PL3 4DL, where the discount is **10%/pint**

Tamar Morshead Road, Crownhill, Plymouth, PL6 5AD, where the discount is **10%/pint**

Union Inn Underwood Lane, Plympton, PL7 1SY ** **See below**

Waterloo Inn 30, Waterloo Street, Stoke, PL1 5RS, where the discount is **10%/pint**

Who'd Have Thought It Inn Milton Combe, Yelverton, PL20 6HP, where the discount is **6%/pint**

W Britannia Inn 2 Wolseley Road, Milehouse, Plymouth, PL2 3BH

W Gog & Magog Southside Street, Barbican, Plymouth, PL1 2LA

W Mannamead Mutley Plain, Plymouth, PL4 6JH

W Queen's Head Hotel 80 West Street, Tavistock, PL19 8AQ

W Stannary Court Ridgeway, Plympton, PL7 2AW

W Union Rooms Union Street, City Centre, Plymouth, PL1 2SU



KEY

* Minerva Inn offers a discount on all real ales via a monthly Loyalty Card, which costs £1.00. The card is valid between 1130 - 1500 Mon - Fri. Real ales are then £3.00/pint.

**Union Inn offers all real ale £2.50/pint between 1600-1900 Monday; 1600-1800 Tuesday – Thursday; & 1600-1700 Friday to all customers. (This is currently suspended (May 2016))

W prefix applies to all JD Wetherspoon outlets which accept CAMRA Member vouchers for both real ale and real cider/perry – please check the reverse of the voucher to check that it is still in date!

Information correct on 7th November 2016

EXPLORING OKEHAMPTON

By George McCarron

The first weekend in September my wife and I went caravanning at Bridestowe just south of Okehampton. On the Saturday Sue wanted to do some shopping in Okehampton so I thought this was an opportunity too good to miss, a chance to explore the pubs in that town.

We parked the car in the long stay carpark at the east end of the town (£2 all day) and went our different ways. The first thing I spotted was a landscape mural of the moors and sheep painted over the entire end of a house, it was fantastic. Armed with a few of the latest Drake's Drinkers and some back copies it was off through damp lunchtime to find some watering holes.



The first one spotted was the **Fountain Inn** beside the river, an old 16th century coaching inn owned by Punch. The entrance through to the backyard was still opened out but the old atmosphere was preserved in a modern way by using plain glass doors at each end. I gazed at the old preserved interior as I supped a ½ of Dartmoor IPA. Also on offer was Dartmoor Jail Ale and Sharpe's Doom Bar. There is a good outside seating area in the backyard amongst all the old stabling buildings.



Around the corner I found the **Kings Arms**, another 16th C. coaching inn with the coach entrance still open through to the back. This was a smaller and quieter place with friendly locals owned by Enterprise, with the old interior still preserved. On sale was Otter Bitter 3.6%, Sharpe's Doom Bar 4% and St. Austell Proper Job.



On wandering further along the main street towards the next licenced establishment I discovered a plaque set into the pavement telling people that Okehampton was only one of only two Market Towns in Devon that was mentioned in the Domesday Survey of 1086.

Next was **The White Hart Hotel** and being a Wetherspoon establishment (still used as a hotel and bar) I carried on looking for some more 'Locals'.

This I found in the London and Plymouth Inns. First up was **The London Inn**, a corner pub with an all modern



look of bare wood. Not my type of interior but the beer was good and the staff very friendly. I sampled the Holsworthy Boom 4.2% which was very good. Also available was Doom Bar (sold out) and another beer of which I am not sure of the brewery. This was called BO66Y, Bobby Moore's Best celebrating 1966, a golden ale at 4.2%.

Lastly a few yards further on I came to the last pub I found, the **Plymouth Inn**. This is a 17th C. coaching inn on the western end of town, again with the coach entrance although small still in place. A very atmospheric old interior full of friendly drinkers and good ale. The landlord had already read the current Drake's Drinker he found the previous night in the local 'spoons'. He is very familiar with Plymouth pubs and signed the petition for the preservation of the ceiling in the Minerva. I had a ½ of Teighworth Spring Tide 4.3% which is a changing ale along with Courage Directors. The regular beer is Black Tor West Oke Pride 4.2%.



By now it was well and truly pouring with rain and as much as would have liked to stay in the Plymouth Inn I thought it best to go and find Sue and get her out of the rain and back to the caravan. I will definitely come back to Okehampton to reacquaint myself with these wonderful pubs.

Okehampton can be reached from Plymouth by City Bus. Service 45 Plymouth/Tavistock then service 46 Tavistock/Okehampton

CHARITY APPEAL

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



COMMUNITY OWNED PUBS

On a recent trip from Newton Abbot to Totnes, I stumbled across a new pub. The road sign read "The Tally Ho, Devon's first community pub". So I thought this needs further investigation. It is situated in the small picturesque village of Littlehempston. It is situated right next to the railway line and has a large car park and beer garden. It has been a pub for about 500 years and is a grade 2 listed building. It is primarily an eating establishment but has Dartmoor Legend as the regular beer and on my visit there were 2 guest beers, Summerskills Bolt Head and Bays Topsail.

In October 2012, the owner applied for planning permission to convert the pub into a private house. This, of course, was opposed by the village people who banded together and objected to the project. With a lot of hard work by local people and help from various organizations including CAMRA and Pub is the Hub, it was saved. The hostelry re-opened for business in April 2014 with Dr Sarah Wollaston the local MP, who has been a keen supporter of the project, doing the honours.

There are about 179 shareholders from all over the world who have bought shares in the project with a minimum investment of £250 and upwards. The pub has held a couple of beer festivals so far as well as other events to help increase funds towards their target. It was runner up in South Devons pub of the year competition in 2015.

There are a growing number of community owned pubs around the country. The nearest one to Plymouth apart from The Tally Ho, is in Cornwall near Penzance.

So if your pub is threatened with closure the first action would be to get it registered as an Asset of Community Value (ACV) with your local council. There is a lot of help and advice available as well as funding and grants.

Some interesting information and advice can be found at
www.plunkett.co.uk and www.pubisthehub.org.uk as well as Camra of course.

So take back control of your local boozery or why not try to buy it or set up a community pub which everyone can enjoy.

Phil Ward



Sudoku

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

Answers on Page 22



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



Sudoku Answers

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

YOUR ADVERT CAN GO HERE

5000 COPIES OF Drakes Drinker are distributed in Devon, Cornwall and are also taken to other parts of the UK



PUBLIC TRANSPORT LINKS

Plymouth Citybus Limited

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

Tel **01752 662271** General enquiries: 32, Royal Parade, City Centre,

www.plymouthbus.co.uk

Stagecoach South West Limited

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

Tel **01392 427711**

www.stagecoachbus.com email southwest.enquiries@stagecoachbus.com

Tally Ho Coaches

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

Tel **01548 853081** www.tallyhocoaches.co.uk

Target Travel

Langage Business Park, Plympton, Plymouth PL7 5JY

01752 242000 www.targettravel-devon.co.uk

Traveline South West Journey Planner

Combine journey's by bus, train, coach and ferry for travel in the south west.

www.travelinesw.com Tel **0871 200 2233** (*calls cost 10p/min from a BT landline*)

TRADING STANDARDS

Plymouth City Council

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

Email trading_standards@plymouth.gov.uk Tel **01752 304141**

www.plymouth.gov.uk/homepage/business/tradingstandards.htm

Devon County Council

Devon and Somerset Trading Standards, Citizens Advice Consumer Service,

Post Point 24, Town Hall, Walliscote Grove Road, Western-Super-Mare,

Somerset, BS23 1UJ www.devonsomersettradingstandards.gov.uk/

01392 381381 (*from Devon*) **0845 3459181** (*from Somerset*)

email tsadvice@devon.gov.uk

EXETER & EAST DEVON CAMRA
PRESENTS

THE 28th

EXETER FESTIVAL OF WINTER ALES

76 Real Ales
Plus Cider and Perry

13th & 14th January 2017

Exeter City FC, St James Park, Exeter
Open 11am - 11pm

Entry and Glass Fees:
£3 Non-Members
FREE CAMRA Members
FREE card-carrying NUS
Saturday (all day)
Glass £2 (£1 refundable)

Entertainment:
Friday 13th 7.30pm:
Stompin Dave
Saturday 14th 5.30pm:
Belfast Busker



For more information contact Ray Dwan:
Phone: 01395 223212
Email: secretary@exetercamra.org.uk
Web: www.exetercamra.org.uk

Poster Sponsored by
Exe Valley Brewery





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 07 November 2016

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 Inn, *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*, Stannary Court, *Plympton*, Union Inn, *Plympton St. Maurice*, Drake’s Drum, *Plymstock*, East Dart Hotel, *Postbridge*, Warren House Inn, *Postbridge*, Plume of Feathers, *Princetown*, Prince of Wales Hotel, *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*.

A Campaign

of Two Halves

Fair deal
on beer
tax

Save
Britain's
Pubs!



Join CAMRA Today

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

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Direct Debit Non DD

Single Membership £24 £26
(UK & EU)

Joint Membership £29.50 £31.50
(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today - www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit



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

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

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

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 as 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.



**CAMPAIGN
FOR
REAL ALE**

CAMRA 2017 AGM

MEMBERS' WEEKEND

Bournemouth International Centre
7th - 9th April 2017



Please register online at: www.camraagm.org.uk
or return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Membership # _____ Joint Membership # (if applicable) _____

First Name _____ First Name _____

Surname _____ Surname _____

Email _____ (Closing date for postal & online registration is Friday 17th March 2017)

If you would like to volunteer, please circle below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tue AM / PM Wed AM / PM Thur AM / PM Fri AM / PM Sat AM / PM Sun AM / PM

Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other



Semper Fidelis Ad Bacum



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