

Drake's Drinker



CAMPAIGN
FOR
REAL ALE

Thurs 27th - Sat 29th June 2019

12 - 10.30pm (Family Friendly until 7pm)

Millbay TA Centre, Prospect Place, Plymouth PL1 3BQ

PLYMOUTH CAMRA

Festival Catering:



BEER FESTIVAL

Entry Cost: CAMRA Members/Armed Forces £10.00 to include (Glass, Beer List & ££6.00 of Tokens)

Non CAMRA Members: £10.00 to include (Glass, Beer List & £3.00 of Tokens)

Up to 70 Real Ales, 10 Keg Beers, 20 Ciders and Perries and a selection of Wine.

Festival Charity



THE SOLDIERS'

CHARITY

How to get there:

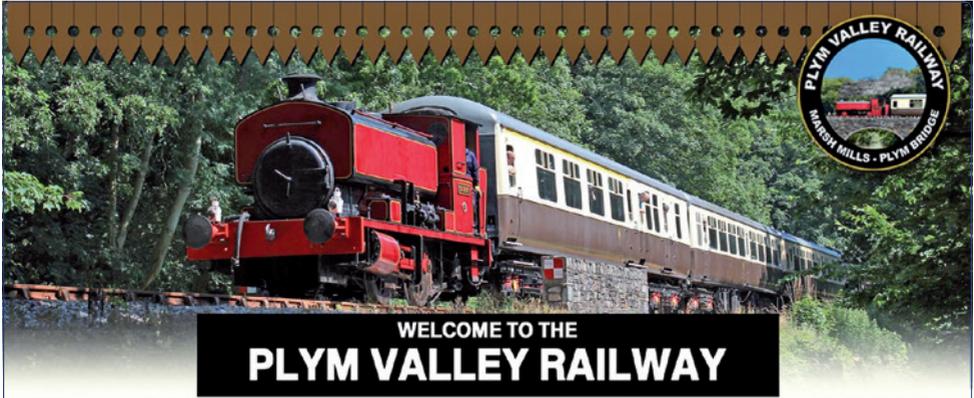
Please see Plymouth Camra website for travel information
www.plymouth.camra.org.uk/beerfestival



Summer 2019

Magazine of the Plymouth Branch of the Campaign for Real Ale

5000 copies printed and distributed for readership



**WELCOME TO THE
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The Plym Valley Railway is a 1.5 mile Heritage Railway situated on the outskirts of Plymouth, Devon.

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Hop Off The Press



**BEER IS MADE
FROM HOPS**



**HOPS ARE PLANTS
THEREFORE
BEER=SALAD**

Welcome to the Summer 2019 issue o Drakes Drinker.

We hope to see lots of our readers at our beer festival (see front cover).

In the past few months there have been a few days and evenings out organised by the branch, these include Torpoint, Saltash, the Stoke and Devonport areas.

We also had a good time on our trip to Blisland and some West Devon pubs. The next few all day outings will be by public transport, this is due to the cost of coach hire and the lack of commitment of people wanting to attend or saying they will be there and not turn up.

We try and keep the seat price low,

but the branch can no longer cover the extra costs. Our organised visits to hostelrys are open to non camra members, Please see the diary page on our branch website - www.plymouth.camra.org.uk

I would like to thank those who have contributed in submitting article for Drakes Drinker and request our readers to submitted articles for futures issues. We also need companies to advertise in Drakes Drinker to help it to continue being published.

Please drink wisely and be safe.

UP NORTH



Whitby Abbey



Last October three of us met up at London's Kings Cross station to begin our little joint up north. There was The Good Captain, The funny man and myself.

Our first point of call was York. Upon arrival we headed to The York Tap for a few wet ones while getting our bearings before heading off to our overnight accommodation. After checking in, it was off to see a

few of the local landmarks including the National Railway museum (although you need a good few hours to see everything), Clifford tower and of course York Minster to name a few.

The area around the minster is called The Shambles, which is very interesting with its variety of shops and cafes. After our dose of culture and history, it was off to sample a few of the local public houses.

The blue bell was our first stop; a very popular pub which was very busy, consisting of two small rooms with welcoming wood fires. Another interesting pub was The House of Trembling Madness. From the front it is a bottle shop but upstairs it is like walking into a medieval banquet, with lots of stuffed animal heads on the walls and around the bar. Very unusual.

After breakfast it was off to catch the bus to Pickering. The route on the Coastliner is one of the most popular in the country. It runs between Leeds and Whitby via the north Yorkshire moors. Every seat was taken so we were lucky to get a seat and at some stops people couldn't get on.

On our arrival into Pickering it was then a brisk walk to catch the steam train on the North Yorkshire Moors Steam Railway to Whitby. You are free to stop off at any of the stops on the route including the popular place of Goathland where heartbeat was filmed, one of many such programmes filmed there.

Then it was off over the moors to the picturesque port of Whitby. Upon arrival at the station we noticed a micro pub but it was closed, so we headed off to the nearby Station Inn, which we were to visit again later in the day as the beers were extremely drinkable.

After checking into our guest house it was off to the other side of the harbour to visit the abbey which overlooks the town. This is popular town for goths to visit with its close connections to Dracula.

At the abbey there are fantastic views of the harbour and town. Delightfully, virtually next to the abbey is Whitby brewery where you can sit outside and sample a few of the available beers. One of the best things to do in Whitby is to take a £3 trip on an old lifeboat around the harbour, but unfortunately we were unable due to time constraints.



old funicular railway up the cliff to the main part of town. Just along from the railway station we stumbled across the Stumble Inn, a magnificent micro pub and quite splendid was the selection we had.

Then it was off to catch the train to Hull, our next destination, city of culture in 2017. As it was pretty late when we arrived we only had time to visit one pub, Whalebone which is located in the port area. It was a real gem with a wide variety of beers available. This is where the serious real ale drinkers meet.

Interesting we met up again with a couple we had previously met in Whitby. They recommended an old Sam Smith pub in nearby Beverly. So the next morning it was off on train to visit The White Horse inn. From the outside it didn't look very old but on the inside it was indeed a bit like being in a museum, virtually unchanged. Then it was back to Hull and a visit to the Wm Hawkes pub with its wide range of beers on offer. Just one of the many pubs visited in Hull, which turned out to have many great places to visit and sample some tremendous beers.

The following day we were off to London where we spent a very pleasant few hours sitting outside The Eagle pub in Maida Vale before catching our train back to Plymouth.

Who said it was grim up north?!!

A very pleasant few days was had by all.

Phil Ward



The next morning it was off to Scarborough where our first pub visited was The North Riding Brew pub, a local CAMRA favourite. After a few beers it was off to do a bit of walking along the cliff top towards the castle and eventually down to the promenade towards the tramway, a very

BRANCH DIARY & EVENTS

Here is the branch diary of meetings, events and socials for the next few months. All branch social meetings start at 2000 unless indicated otherwise. Mid-week pub crawls usually start at 1900, other weekend socials as indicated.

For further details, please email or ring our Social Secretary, Andy Richardson, on socials@plymouth.camra.org.uk or 07546 937596 or our Branch Contact, Ian Daniels, contact@plymouth.camra.org.uk or 01822 616861.

For details of [Regional Meetings, Events and Socials](#), members are asked to sign in and see [Members' Area](#).

South West Campaign Day - Visit Gunnislake Saturday 1 June 2019 10:30 Plymouth Railway Station

There will be a South West CAMRA Campaign Day taking place on Saturday 1st June, in lieu of the Regional Meeting planned for the following Saturday, in and around Gunnislake. Meet at Plymouth Railway Station by 1030 to purchase GroupSaver train tickets, departing at 1056 to arrive in Gunnislake at 1142.

First pub is likely to be the Rising Sun, with a minibus shuttle around the area provided by CAMRA Kernow for a small extra cost. The day will also include a presentation to the White Hart, Chilsworthy. Return trains depart from Gunnislake at 1729 and 1913, arriving back in Plymouth at 1814 or 1958.

To get an indication of how many Branch Members are likely to attend, and how many buses may be needed, please book your place with our Branch Social Secretary, Andrew Richardson, on socials@plymouth.camra.org.uk or ring him on 07546 937596.

Please see FULL ITINERARY HERE for details of the pubs to be visited during the day. Please do not call Kernow CAMRA Social Secretary - book with Andrew instead. All Welcome!

Tap Takeover - Steel Brew Co Saturday 1 June 2019 19:00 Hutong Cafe

There will be a Tap Takeover by new nano-brewery, Steel Beer Co, of Plymouth, in the Hutong Cafe, 160, Cremyll Street, Stonehouse, PL1 3RB, featuring craft beers from their range, which are expected to include session beers, IPAs, porters and a "milk" stout. It is hoped that cask conditioned ales will follow on later in the year. All Welcome!

Plymouth Beer and Cider Festival 2019 Publicity Crawl No 4 - Barbican Thursday 6 June 2019 18:30 Pub On The Hoe

Come with us on a Beer Festival Publicity Pub Crawl around the Barbican, starting at the Pub On The Hoe, Citadel Road, The Hoe, at 1830.

We will then distribute beer festival publicity material in a number of Barbican pubs, including Fishermans Arms, Dolphin Hotel, Crown & Anchor, Navy Inn, Queens Arms, Maritime Inn, Blues Bar & Grill, Three Crowns, Porters, Minerva Inn and finishing at the Cider House.

Plymouth Beer and Cider Festival 2019 Publicity Crawl No 5 - Mutley and Greenbank Saturday 15 June 2019 18:00 Mannamead

Come with us on a Beer Festival Publicity Pub Crawl around Mutley and Greenbank areas, starting at the Mannamead, Mutley Plain, Mutley, at 1800.

We will then distribute beer festival publicity material in a number of Mutley/Greenbank area pubs, including Fortescue Hotel, Clifton Inn, Providence, Fawn Private Members Club, Nowhere Inn, Bread & Roses and finishing at the Cider House. It is anticipated that we will help celebrate National Beer Day in the Fortescue Hotel, 37, Mutley Plain, at 1900.

Plymouth Beer and Cider Festival 2019 Thursday 27 - Saturday 29 June 2019 Territorial Army Centre

The Plymouth Beer and Cider Festival sees a return to the city after a two year break, with a new venue. It will take place at the Territorial Army Centre, Prospect Place, The Hoe, Plymouth, PL1 3BQ (directly behind the Duke Of Cornwall Hotel) between Thursday 27th and Saturday 29th June 2019, dates and times TBC, and subject to contract.

It is planned to have up to 90 real ales and real ciders available. Further details are available Plymouth Beer and Cider Festival 2019.

At the junction of West Hoe Road and Citadel Road, it is one of the most secure and historic venues for a CAMRA beer festival in the country. Millbay was formally the site of Millbay Barracks, where large numbers of French, Spanish and Russian prisoners of war were housed during the 18th and 19th centuries. Today, however, it is home to 6 Rifles, our very own local territorial army regiment.

Access is very easy, with Plymouth CityBus route 25 stopping directly outside the front gate. The venue is fully wheelchair accessible. Families are welcome until 1900.

Entry starter packs are available at just £10.00, which includes £3.00 beer tokens (£5.00 CAMRA members/Armed Forces personnel). Food will be available all day, with a choice of meat and vegetable pasties and curries, which can be enjoyed Al Fresco, in the beer hall or in the food marquee. Please Note: All bags are subject to search - thank you for your cooperation.

Branch Social Meeting - July 2019 Wednesday 3 July 2019 20:00 London Inn

The July 2019 branch social meeting will take place in London Inn, starting at 2000, followed by a social gathering. All Welcome!

Homebrewers Of Plymouth Summer 2019 Competition Saturday 13 July 2019 13:00 Fortescue Hotel

The Homebrewers Of Plymouth Summer 2019 Home Brewing Competition will take place at Fortescue Hotel, 37, Mutley Plain, Plymouth, PL4 6JQ, in the cellar bar from 1300. Please contact Rob on 07930 344864 or email homebrewersplymouth@gmail.com for further details and entry forms.

When is keg not really keg?

Real ale from membrane kegs explained.

This article was originally published in What's Brewing in December 2015 by CAMRA's Technical Advisory Group. It was adapted from an article by Trafford & Hulme's John O'Donnell which appeared in Opening Times magazine in November 2015. Although some thinking and CAMRA's outlook has changed since it was originally published, it has been reproduced here to complement the original.

Back in April (2015), delegates at CAMRA's Members Weekend in Nottingham voted to back the idea that real ale could come from a Key-Keg. Many commentators saw this as a major step towards CAMRA modernising and recognising the legitimacy of new forms of real ale, while others saw it as the thin edge of a keg-shaped wedge.

In fact, the motion was passed a full four years after CAMRA's Technical Advisory Group (TAG) first expressed the view that Key-Kegs can contain "CAMRA approved" real ale, a decision it reached after taste trials held at the Great British Beer Festival. What was obvious at Nottingham was that even an audience made up of CAMRA activists was unclear about the Campaign's position or what membrane kegs are all about. This piece aims to demystify these clever containers.

When CAMRA was established in 1971 it fought against the sweeping trend for cask-conditioned beers to be replaced by recarbonated "keg" beers. Four decades on the word keg still has massive negative connotations for many CAMRA members, leading to their dismissal as "fizz". However, what those pioneering members were really fighting against wasn't the physical containers the beer was served from but the product inside them, often made with low quality ingredients, usually filtered and often even pasteurised, killing much of the flavour in the process.

The second renaissance of British brewing over the last ten years or so has seen a significant resurgence in kegged beers, the vast majority of which have little, if anything, in common with the keg beers of the 1970s & 80s. Unlike their predecessors, some of these new brewers understand that flavour is reduced by filtering and particularly by pasteurising their beers so they don't do it. In some cases the beers these brewers put in their kegs is exactly the same as they put in

their casks – complete with live yeast that will provoke secondary fermentation in the keg. The only thing that stops these beers being real ale is that traditional kegs require the application of compressed gas to propel the beer to the bar.

This is where membrane kegs come in. Invented in 2006 by a Dutch company as a one-way container (i.e. filled once, used, then disposed of), the key to the system is the "bag in a ball" principle. The beer is sealed in a strong, flexible synthetic bag held inside a rigid plastic outer layer – originally a sphere but these days more commonly a tall cylinder.

To serve the beer, the space between the bag and the rigid outer layer is filled with gas under pressure, forcing the bag to collapse and pushing the beer out to the bar. Effectively, the membrane keg is a flexi-walled cask that shrinks as the beer leaves it.

The gas does not come into contact with the beer so no extraneous CO₂ is introduced as it a pressurised CO₂ system and so it makes no difference which gas is used to do this. pubs will use CO₂ because it is on hand anyway but if CAMRA

beer festivals prefer to use compressed air dispense, so be it, although the use of a handpump and vented container will result in levels of carbonation more typical of conventionally-served cask beer.

The choice of gas makes no difference to the level of CO₂ in the end product. Importantly for CAMRA, the way membrane kegs work means that if what went into the bag was real ale – unpasteurised, unfiltered beer containing live yeast – what comes out can still be real ale, matured by secondary fermentation in the container from which it is dispensed but it may be much more highly-conditioned (gassy) than normal.

Membrane kegs, being disposable, are too expensive to replace returnable traditional casks, but they have advantages for breweries in certain circumstances. For example, real ales can be delivered to irregular or far away venues, including for export, without the worry of retrieving expensive casks. The downside of this disposability is some will consider them to be not very environmentally friendly.

They also have some technical advantages. Not only does CO₂ not come into contact with the beer, neither does oxygen – the agent that causes real ale to go off within a few days. As a



traditional cask empties, the space above the remaining beer is filled with air, which causes oxidation. In a membrane keg the bag collapses, thus keeping oxygen out, meaning the beer stays fresher for longer. This allows real ale to be served in places that do not normally have enough throughput to sell a cask in three or four days. It also allows pubs to increase their range by stocking slower selling, stronger, speciality styles alongside their regular cask offerings.

The Key-Keg company market their product to cask ale brewers as Key-Cask but the only difference in practice is the name – the container holding the beer is the same. There are also currently three other disposable keg systems on the market made by different companies.

Key-Kegs / Key-Casks are very awkward to vent, meaning that the beer within them can become naturally over-carbonated compared to the 1.1 volumes of carbon dioxide in every volume of beer that is the norm for cask-conditioned ales vented at normal cellar temperatures (12-14 °C). Over-carbonation can occur with pressurised gas even though it does not come into contact with the beer, due to the combined effects within the container of the higher pressure and carbon dioxide generated in secondary fermentation.

One of the newer brands of disposable keg, Eco-Keg, is much easier to vent and is also designed to work with traditional hand-pulled beer engines – i.e. “through a handpump”.

These containers, however, cannot be cooled by other than cellar cooling, which can potentially cause problems at some beer festivals, and there is no guarantee that the dynamics of the collapsing bag will not disturb the sediment at the bottom of the container.

While real ale can be served from membrane kegs, not all membrane kegs contain real ale as the format can also be used to serve filtered and / or artificially carbonated beers. However, some brewers believe strongly in natural conditioning. Mark Welsby of Manchester’s Runaway Brewery is now packaging all his draught beer in membrane kegs, holding them in the brewery for several weeks to allow lengthier conditioning, generating a higher level of natural CO₂ in the container. Beers conditioned in this way will tend to retain the carbonation generated at the brewery – meaning they are better protected against losing condition through poor handling in the pub.

Which takes us full circle back to Motion 13 at CAMRA’s Members Weekend. Those who were there will remember the passionate speech by brewer Phil Saltonstall, another brewer who ensures all his membrane kegs contain

naturally conditioned ales. While Phil’s Brass Castle Brewery at Malton (North Yorkshire) also produce award-winning traditional cask beers, he argued successfully that CAMRA should support brewers by allowing them to produce real ale in a membrane keg, provided it is differentiated by CAMRA-approved labelling.

The labelling scheme is yet to be launched but some CAMRA festivals are already moving ahead with this and beginning to feature membrane-kegged real ale alongside cask. London’s Pigs Ear and York Beer Festival were among the first, and from 2016 will be joined by the Manchester and Leeds festivals, the former featuring a dedicated “Real Ale from Key-Keg” bar.

CAMRA is currently drafting guidelines for festival organisers to serve these beers safely, easily and attractively. There are potential health and safety issues, and serving via a handpump, although preferred, is not easy on every system. We will publish these as soon as they are completed.

Finally, we must remember why the awful keg beers of the 1960s came into being. It wasn’t just that the big brewers found cheaper and therefore more profitable to produce, it was also that the inability of some publicans at that time to keep cask beer properly led to it being inconsistent and unpopular.

It can be predicted that more and more breweries will experiment with this format and it remains to be seen how popular it will or will not become. At this stage, provided

beers can be labelled appropriately CAMRA members and festival customers can try them and feed back their own opinion. Some branches may also wish to hold their own controlled blind comparison tastings and feedback on the views expressed.

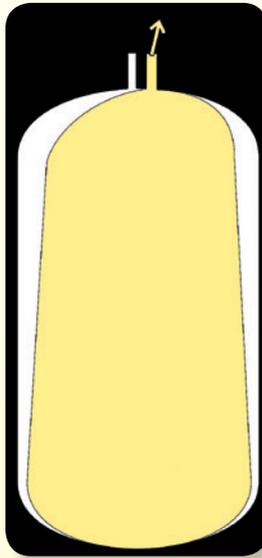
The pros and cons of the membrane keg vs the broached cask

Advantages:

- Less oxidation so the beer takes longer to spoil
- Good for smaller turnover venues and for exports
- Enables lower demand special beers to be stocked
- Avoids the cost of expensive lost casks
- Allows for longer conditioning at the brewery
- Beers retain a high condition

Disadvantages:

- Some models are difficult to vent
- Difficult to cool except in cellar conditions
- Some models not compatible with handpumps
- More costly and less eco-friendly if non-recyclable
- The collapsing bag can cause haziness
- Beers are very likely to be over-conditioned





Drake's Drinker Advertising Rates

Page Area	Single Edition	Four Editions
One quarter page	£50.00	£180.00
Half page	£95.00	£320.00
Full page	£145.00	£500.00
Page 2	£160.00	£520.00
Inside back cover	£160.00	£520.00
Back page	£190.00	£600.00

Copy Deadline:

Future Dates: 5 August 2019; 4 November 2019; 3 February 2020, 4 May 2020. All Mondays

Publication Date:

Future Dates: 19 August 2019; 18 November 2019; 17 February 2020; 18 May 2020. All Mondays

Payment Methods: cash or cheque (made payable to Plymouth and West Devon CAMRA); other payment methods – by prior arrangement (ie electronic transfer)

Advertising copy: to be emailed to Advertising Manager, Andrew Richardson, details below.

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



Pub & Brewery News

Pub and Brewery News – March 2019.

Pub News

It's all quiet on both the pub and brewery fronts this month. The Explorer, formally Ordulph Arms, in Tavistock, has closed as a pub and became a part of the club, Venue. The Leaping Salmon, Horrabridge, joined the CAMRA LocAle Scheme this month. No pubs have gained Cask Marque accreditation this month, however, the Edgcombe Arms, Milton Abbot, and California Inn, California Cross, no longer have accreditation.

Pub and Brewery News – April 2019

Pub News

Venue, Tavistock, is undergoing a refurbishment and is now known as the Craft Emporium, opening times unknown at present. Trout 'N' Tipple, also in Tavistock, is back under the stewardship of Abigail – we wish her well. Famous Firkin and Firkin Dog House, both in Stonehouse, no longer serve real ale. Walrus, City Centre, serves St. Austell Tribute. Notte Inn, Barbican, is closed for refurbishment. It may re-open as an eatery/restaurant. Black Jack's, Barbican, is now called Rust & Royal, but does not serve any real ale. The Plymstock Club, Plymstock, opens at 1030 Monday – Saturday, and at 1200 on Sundays. The regular real in the Plymouth Hoe Club is Hunter's Devon Dreamer. The Sterts Theatre, Upton Cross, Taming The Brew Beer Festival takes place on Saturday 4th May, from 1400.

Brewery News

Summerskills Brewery have brewed a commemorative ale for the Maltings Beer Festival, First In, Last Out, which was brewed with the last malt made at Tucker's Maltings before its' closure last Autumn.

Pub and Brewery News, May 2019

Pub News

The following beers have been on sale at the following rarely-reported pubs during the last few weeks:-

Brass Monkey – Bateman's St George's Glory; McMullen Hertford Bucket List; & Roam Tavy Porter; Brewery Tap – Hunter's Bluebeard's Revenge, Devon Dreamer; Bays Topsail; **Duke of York**, Tavistock – Sharp's Doom Bar;

Edgcombe Arms, Milton Abbot – Dartmoor Jail Ale; **Elephant's Nest** – Palmer's IPA; **Ford Hotel** – Purity Mad Goose; **Fox & Hounds**, Bridestowe, Lydford – Dartmoor Jail Ale, Timothy Taylor Landlord; **Lockyer's Quay**, Coxside – Sharp's Doom Bar; St Austell Tribute; **Lord High Admiral**, Stonehouse – Otter Amber; Harbour Antipodean IPA; **Rising Sun**, Compton – Dartmoor Jail Ale; Sharp's Doom Bar (and guest, Sea Fury); **Royal Plymouth Corinthian Yacht Club** – Dartmoor Jail Ale; **Seven Stars**, Tamerton Foliot – Exe Valley Hopsit; Fuller's London Pride; Penpont Cornish Ruby Red; Cotleigh Amadeus; **Timothy Taylor Landlord**; & **Vine**, Stonehouse – Dartmoor Jail Ale.

Long-standing publican, George Harvey, has left the **Providence Inn**, Greenbank. We wish him all the very best on his retirement. **Duke of York**, Tavistock, is undergoing refurbishment. Beer festivals were held at **Minerva Inn**, Barbican, and **Walkhampton Inn**, recently, with excellent reviews on both. A new beer from a "new" brewery was on the list at **Minerva Inn** was called **Billy Ruffian's Bread Ale**, at 3.8%. Cask Marque accreditation was lost and regained by Eagle, City Centre, due to an admin error; and the **Maritime Inn**, Barbican, is no longer accredited to Cask Marque. Fareham Inn, Coxside, joined the **CAMRA Discount Scheme**.

Brewery News

Stannary brewed a one-off cask ale which was available at the Walkhampton Inn beer festival, and was very well received. Let's hope that this becomes a new addition to their core range. A "**Meet The Brewer**" evening was held at the **Mannamead**, Mutley Plain, for **Summerskills Brewery**, where a range of their beers was available on the bar. A "**Tap Takeover**" will take place in the **Britannia**, Milehouse on Monday 20 May, from 1800, featuring beers from Clearwater Brewery, of Bideford, North Devon. A "**Tap Takeover**" will also take place in **Huntong Café**, Cremyll Street, Stonehouse, Saturday 1st June, featuring a selection of craft beers from new Plymouth-based **Nano-brewery**, **Steel Beer Co**.

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



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A SCOTTISH REEL

Ale Highland Fling



A SCOTTISH REEL Ale Highland fling – that’s my take on a terrific CAMRA members’ weekend in Dundee. Strictly speaking, I suppose the birthplace of Dennis the Menace isn’t actually in the Highlands but, as any journalist will tell you, never let the facts get in the way of a good story.

It’s a 700-mile drive from Plymouth to Dundee where we met up with the other members of “our gang” who hang out together at conference every year. And I can’t continue without complimenting Scotland and Northern Ireland CAMRA branches for organising such a brilliant weekend.

So, straight into a particularly hoppy members’ bar – twa, ye ken (that means two of ’em). Such a lot of thought went into this – not just a great collection of Scottish with a few Irish ales, but so much info on the forest of handpumps including vegan, wheat free etc.

We quickly sussed that the strongest beer (or as the Scots would say ‘wee heavy’) was very special indeed. At 10 % ABV Caledonian brewed 150/- (Shilling) to celebrate 150 years brewing in Edinburgh; sold only in thirds, its rich barley wine character was complex and beautifully balanced.

Brewed on the coast by Williams Bros in Alloa, Kelpie was a rich dark chocolate malty beer with fresh seaweed added in the mash tun, hence the name; a very distinctive flavour.



There was the current Champion beer of Scotland, Swannay's Orkney IPA; also amber-hued Bear Ale, oak-fermented in the 18th century brewhouse at 1,000 year-old Traquair House, Scotland's oldest inhabited home.

And, to mention just one cider, 7.4% Jaggy Thistle, an unfiltered and unpasteurised vintage scrumpy by Scottish cider maker Thistly Cross in Dunbar.

By now we needed food. Happily, we discovered we could have our beer and eat it at Innis and Gunn's cutting edge Beer Kitchen in the heart of Dundee. Stornoway black pudding enclosed a spiffing Scotch egg served



with Scotch Ale brown sauce; there were cullen skink bon bons with pea puree, Scottish mussels with drycure bacon and IPA cream, bourbon barrel-smoked oxcheek plus session IPA battered haddock.

Cock-a-leekie was beer brined freerange chicken with Scotch Ale barley, pan-fried Scottish salmon came with cream beer sauce, and my seared Borders lamb loin with beer-braised onion, haggis, cavalo nero and lamb fat potato hash with Blood Red Sky redcurrant gravy was a foodie triumph.

Talking of haggis, along with potato cakes it formed part of the Full Scottish breakfast dished up to us at Wetherspoon owned Jolly's Hotel in Broughty Ferry, on the coast close to



Dundee, where “our gang” were staying – along with several other CAMRA members, I might add.

A wide range of ales graced the bar, including Caledonian Deuchars IPA, but it was a bit early for us...



A short walk away was the Fisherman’s Tavern, in over 40 editions of the Good Beer Guide, licensed in 1857 and joint national Pub of the Year in 1993. A Belhaven managed house, it keeps a changing range of well-kept ales so we had our beer aperitif here before stepping round to the Ship Inn for Sunday dinner. Dating back to 1847 this nautical pub with panoramic views across the Tay is well known for fresh seafood in the upstairs restaurant.



Our party consumed a splendid seafood lasagne of smoked haddock, mussels, calamari and prawns in a white wine sauce, fresh dill sprinkled on top; haggis fritters; Highland chicken





(breast wrapped in bacon stuffed with haddock), this time a traditional cullen skink (smoked haddock and potato soup) and perfectly cooked fresh hake served crispy skin side up. We were tempted by a whisky, oatmeal and honey icecream with home made shortbread rounds, but were too full to try it.

While the 70 beers in the conference venue were really more than enough we did manage a wee Dundee pub crawl too.

The Counting House in Reform Street (Wetherspoon) is an impressive building opened as a bank in 1856, now serving up to four guest ales; the Pillars in Chrichton Street is described as “an institution” and has just one handpull;

the Phoenix in Nethergate is one of the city’s oldest pubs with loadsa character and rare Ballingall Brewery mirror, serving five real ales including Caledonian Deuchars IPA and Taylor Landlord; the Speedwell Bar in Perth Road is a Dundee heritage pub with noted Edwardian interior including bar with four-tier mirrored gantry stocked with over 150 single malts; original fireplaces and panelling.

Three real ales plus Belgian bottled bears at Tayside CAMRA Pub of the Year 2017. The gents’ toilets boast Edwardian mosaic flooring, white tiling, Shanks ‘odourless’ urinals and cistern – not that I’d know...





On 20 May CAMRA launched a summer-long campaign to encourage pub-going called 'Summer of Pub'.

A play on 'Summer of Love', the campaign aims to rely on positive, feel-good vibes to remind people why they love their local. We will be creating opportunities to head down to the pub to boost the trade and demonstrate the overwhelming support for our nation's pubs.

We will capitalise on significant dates in the calendar this summer, such as sporting events or public holidays, to continually rally people to head down to their local. Each event will be promoted with a dedicated press release, social media support and branch outreach, along with promotional assets and marketing materials to keep the momentum going. We will also be writing to publicans and some pub operators to ask them to get involved.

Key events include:

- **7 June - 7 July** - We will be asking pubs to show the Women's World Cup and will celebrate women in the beer industry throughout the month
- **15 June** - CAMRA branches are already heavily involved in Beer Day Britain and we want to bring this under the Summer of Pub banner
- **26 August** - close with the summer's final PUB-lic holiday

In addition, we will be encouraging pubs to run their own events - such as gigs or comedy nights, under the banner of Summer of Pub. We can provide them with marketing materials to publicise their involvement, which includes window stickers, beer mats and digital assets to share on social media. These will be available to order or download from the website from **20 May**. We can also promote their events on our dedicated web page and through CAMRA Official social media channels.

To view the Summer of Pub platform visit www.camra.org.uk/summerofpub/

How can branches get involved?

Branches are encouraged to get involved if they feel they have the resources to do so. Our first event will be on the PUBlic holiday weekend (kicking off on Friday 24 May). To

get people down to the pub, we will run a photo competition on social media throughout the long weekend.

We will ask people to tweet us a photo of themselves with friends using the hashtag **#summerofpub** over the weekend. We will then choose a winning photo on the following Wednesday which we will announce on social media - the winner will get a round for them and their friends on CAMRA bought for the following weekend.

We'd like to get branches involved in this, as we believe it's a great opportunity to introduce new beer-lovers to their local branch. Ideally, if possible and practicable, we would link the winners up with the local branch, who can go to meet with them when they win their pints to say hello and introduce them to local CAMRA. We would arrange payment to the pub directly from the office.

Ideally, we will select the winning photo from an area covered by a branch that is willing to participate so please let us know if this could be you - simply email **summerofpub@camra.org.uk**

There are other ways you can get involved in the campaign this summer!

Here are some ideas:

- Speak to your local pubs about the campaign and ask them to put on events, such as screening the Women's World Cup or hosting a celebratory comedy night. Let them know that they can get their events listed on the CAMRA website and promoted on social media if they contact **summerofpub@camra.org.uk**. They can also get in touch for digital assets and marketing materials.
- BLOs can get in touch with breweries to see whether they can brew a special 'Summer of Pub' beer - again, marketing materials from the CAMRA office are available.
- Write an article for your branch publication or local newspaper on the 10 best local pubs to enjoy a pint in the summer.
- Incorporate the Summer of Pub logo into events you already have planned and make use of the digital assets on social media accounts. You can also use your branch social media accounts to promote events hosted by local pubs and share content from the **@CAMRA_Official website**.
- Encourage members to take a photo or video when they are at the pub over the Summer and put it on social media with the hashtag **#summerofpub** or send it to **summerofpub@camra.org.uk** and we can put it up - we want as much user-generated content as possible!
- Cross-promote **#SummerofPub** with any activity and outreach conducted around Beer Day Britain

The above list is not exhaustive - if you have ideas of how you want your branch or members to get involved with the campaign, please let us know.

Remember, Summer of Pub runs right throughout the summer so you have plenty of time to get involved. Don't forget to check out www.camra.org/summerofpub which will continue to be populated as we get closer to the launch date.

If you have any questions or suggestions please email **summerofpub@camra.org.uk**

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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.

CAMRA 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 in taking part in this scheme, please contact our Branch Vice Chairman, Ian Dickinson at vicechairman@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.

PUB NAME	ADDRESS	DISCOUNT
Brass Monkey	Royal Parade, City Centre, Plymouth, PL1 1DS	10%/pint
Bread & Roses	62 Ebrington Street, City Centre, Plymouth, PL4 9AF	10%/pint
Dolphin Hotel	14, The Barbican, Plymouth, PL1 2LS	15p/pint
Fareham Inn	6, Commercial Road, Coxside, Plymouth PL4 0LD	10p/pint
Fishermans Arms	Lambhay Hill, Barbican, PL1 2NN	10%/pint, 20% on food
Fortescue Hotel	Mutley Plain, Plymouth, PL4 6JQ	10%/pint, and on half pint
Golden Hind	Mannamead Road, Plymouth, PL3 5RJ	10%/pint, and on half pint
Horse & Groom	Exeter Road, Bittaford, Ivybridge, PL21 0EL	10%/pint
Jack Rabbit	7-9 Howeson Road, Derriford, Plymouth PL6 8BD	20p/pint
Miner's Arms	Hemerdon, near Plympton, PL7 5BU	30p/pint
Minerva Inn	31, Looe Street, Barbican, Plymouth PL4 0EA	*See below
Noah's Ark	32A, Courtney Street, City Centre, Plymouth PL1 1EP	10%/pint on Guest Beers (not Greene King IPA)
Nowhere Inn	Gilwell Street, City Centre, Plymouth, PL4 8BU	10%/pint
Olde Plough Inn	Fore Street, Bere Ferrers, PL20 7JG	10%/pint, for both real ale & cider
Pub On The Hoe	159 Citadel Road, The Hoe, Plymouth, PL1 2HU	10%/pint
Sir Joshua Reynolds	25 Ridgeway, Plympton, PL7 2AW	10p/pint, 5p/half
Tamar	Morshead Road, Crownhill, Plymouth, PL6 5AD	10%/pint
Who'd Have	Milton Combe, Yelverton, PL20 6HP	6%/pint
Thought It Inn		
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.

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

Conference Speech 16.4.19



WITH CAMRA membership nearing 200,000 our new Chief Executive paid tribute to grassroots members, pledged to continue to fight pub closures and announced a major Summer of the Pub initiative during his keynote speech to Conference.

Speaking during the three day event in Dundee, Tom Stainer said that triumphs such as the freeze on beer duty were down to the campaigning efforts of the thousands of members who took the time to email their MPs ahead of last October's Budget, and during the same month CAMRA held its second ever Mass Lobby Day when more than a hundred MPs were lobbied by volunteers from across the UK.

"Before that Budget I met with the Treasury Minister who told me we should not expect any reduction or freeze in beer duty. When the freeze was announced I almost fell off my seat. What made the difference? You. Your emails convinced the government to change course," he said, and at the same time more business rate relief for pubs was announced as well.

It was all too easy to find criticism of CAMRA on social media, with comments such 'What has CAMRA done about this or that campaign' or even 'CAMRA doesn't campaign'.

"CAMRA doesn't campaign? In the recent words of Attorney General Geoffrey Cox – bollocks!" said Mr Stainer going on to cite just a few CAMRA successes of the past year:

- **the campaign in York to keep the tenant of the Blue Bell in his pub,**
- **the success of the Sheffield Real Heritage Pubs Guide,**
- **the reception for MPs and councillors at Nottingham Beer Festival,**
- **the involvement of many CAMRA branches and members in organising City of Beer events,**
- **beer trials such as the Mild Magic run by Stockport,**
- **and the current fight in Hereford to prevent a much loved community pub from being converted to a Co-Op.**

"These are great campaigning examples. All devised and led by volunteers.," he said, adding that "while what we've achieved is important, I want to focus on our future and what we're going to do to better support your efforts next year."

At the Mass Lobby Day CAMRA launched a new Save Our Pubs campaign – a three pronged initiative with simple messages targeted at Westminster. "Alongside this, Pub Campaigns Committee have been working hard to support branches lobbying councils on planning policies, logging data to inform our pub closure figures, and campaigning locally on the Pubs Code."

The past year has also seen some key brewers who in the past have been CAMRA detractors moving back to cask production, a sure sign that quality beer is valued now more than ever, he said.





“Saving pubs is at the core of what we do. With the knowledge that pubs are a force for good, I believe we can be the organisation that turns the tide in closures.

“With that in mind, we have exciting projects in the pipeline. We are in the planning stages of an ambitious campaign which everyone can get involved in. We are going to make this year’s warmer months the Summer of Pub. This will be a positive campaign aiming to get as many people down to the pub as possible. Talking to each other and celebrating all that is great about the pub. The campaign is designed to make it easy for you to adapt locally and I hope once details are confirmed, you will all want to get involved.”

And that won’t be the only new initiative this year. “There will be an announcement soon about a new scheme that will widen our membership benefits and it will help you to recruit more members, growing and strengthening the campaign,” he said.

But whilst the Campaign is sound, we face other challenges:

CAMRA currently has a financial deficit – “We will be prioritising efforts to make sure we’re sustainable in the future,” he pledged, paying tribute to hard work by staff and volunteers that overturned a VAT ruling which would have cost the Campaign £250,000 a year. Recruitment has slowed (though membership retention is high); and festivals compete in an ever crowded marketplace - albeit with the advantage of being staffed solely by volunteers.

“I would now like us to think creatively about how we run our festivals, to continue attracting the modern beer drinker...Our flagship festival, the Great British Beer Festival is a strong brand, and provides us with a national platform to promote our campaign. We must now look at how we can lend this profile to our festivals across the country,” Mr Stainer added.

Over the past three years members have filled in surveys about CAMRA, its campaigning priorities and place in the industry.



“You have given us the answers and now it is our job to support the volunteer leadership and turn those answers into action. I believe the last thing CAMRA needs right now is more division and upheaval. What we need now is a solid place to stand. A place that will allow us to do what we do best. Mount effective and public facing campaigns at all levels of the organisation.”

After a year of significant changes, a full Campaigns team is back in place, complemented by a dedicated Pub Campaigns Director, Ben Wilkinson, to drive forward pub campaigning, making it louder, more visible, and more effective.

“We must make it clear through our actions and attitudes that all are welcome in CAMRA. We have made great progress recently but there is always more we can do to be an inclusive and diverse organisation. It is not political correctness gone mad to make CAMRA as welcoming as possible.

“To those who have recently joined CAMRA, or are considering becoming active, your ideas are welcomed and encouraged. If you think CAMRA needs to change, it will only change with people like you involved... We are one CAMRA and we are all working towards the same goals.”

And he ended his speech to loud applause with this rallying cry:

“They say we’re a bunch of old fashioned beer snobs. I say we’ve been rolling out keykeg bars at our festivals across the country. They say we’re irrelevant in the modern beer world. I say CAMRA is one of the most frequently cited sources of information in Parliament. They say we’re an old men’s drinking club. I say two of our youngest members are now running Swansea Beer Festival.

“Whether online or offline, at beer festivals or parliamentary events, we are all ambassadors for CAMRA and our actions reflect on the whole team. We have the skills, we have the passion, the people and the platform. The more we support each

other and the more we communicate the better we will be.

“The staff will continue to do the job of providing support and advice to enable you to do your job. Together we can prove that CAMRA is still as relevant and effective as it was almost five decades ago. We can prove that we are as committed as ever; and finally that we are a campaigning force to be reckoned with.”



Words Susan Nowak
Pic Fran Nowak

PUBLIC TRANSPORT LINKS

Local Bus Companies

If you have any questions about public transport in and around Plymouth, please contact our Public Transport Officer, George McCarron, on pto@plymouth.camra.org.uk

Plymouth CityBus - Visit www.plymouthbus.co.uk

Plymouth Citybus Limited, 1 Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA
telephone 01752 662271

Please email customer.services@plymouthbus.co.uk

Stagecoach South West - Visit www.stagecoachbus.com

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

Telephone 01392 427711

disability helpline 01392 889749

Please email southwest.enquiries@stagecoachbus.com

Tally Ho Coaches - Visit www.tallyhocoaches.co.uk

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

Telephone 01548 853081

Please email info@tallyhocoaches.co.uk

Target Travel - Visit www.targettravel.co.uk

Langage Business Park, Plympton, Plymouth, Devon PL7 5JY

Telephone 01752 242000

Please email admin@targettravel.info

Country Bus - Visit www.countrybusdevon.co.uk

King Charles Business Park, Old Newton Road, Heathfield, Newton Abbot, Devon TQ12 6UT

Telephone 01626 833664

Please email info@countrybusdevon.co.uk

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Train times and fares 03457 484950 (24 hours)

PLYMOUTH CAMRA SOCIAL EVENT TO BLISLAND INN

Plymouth branch members gathered at the Treasury carpark on a dry Saturday morning ready to board a small coach. At five past ten 12 of us got on the bus and we pulled off and headed towards Plymouth Railway station. There we had a couple from the Cornwall branch join our adventure.

The first stop was the famous Jamiaca Inn just off the A30 at Bolventor. This



hotel come dining/bar, Museum and gift shop was made famous by Daphne du Maurier, The writer had the book published (Jamaca Inn) in 1936 which was made into a film released by Alfred Hitchcock just 3 years later. This is an interesting pub, with lots of displays linked to the writer, smugglers and pirates doted all around the establishment.

The place is alleged to be haunted and attracts ghost hunters to the Inn. Well we didn't hang around too long, the ghosts didn't frighten us but the ales were £4.10 a pint. I kept a good grasp of my glass, not wanting to spill the expensive Poldark ale 4.5% from Tintagel brewery.



Also on offer was Jamaica Inn ale 3.8% from St Austell brewery.

The other two pumps were empty, but there had been Jail ale on one of them, which had run out.

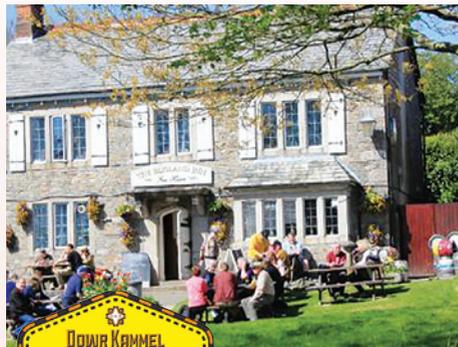


Moving on to our next destination and our main one for a longer stop to take on lunch was the Blisland

Inn at Blisland village. We arrived at this multi award winning pub at 20 past 12.

This delightful pub won Camra's National award in 2001. Serving generous portions of home cooked food and 9 pumps behind the bar.

One pump was empty, the 8 choices



was King Buddha's Blisland special 3,8% from Sharp's, Boiler's Cornish gold 4% from St Ives Brewery, Blisland Gold 3.9% from DOWR KAMMEL, Rising Tide 3.2% from Sharp's, Blisland Bulldog 5% from

Sharp's, Brains SA 4.2%, De Lank dynamite 5.1% from DOWR KAMMEL and Sennon 3.8% from Skinners.



The ceiling in the main bar is covered in lots of pump clip and beer mats from breweries all over the country.

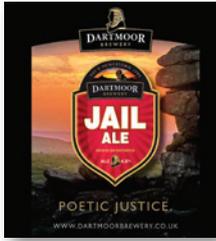


Then on the ceiling beams is a large collection of ceramic mugs. In the lounge there is a collection of witches (no, not local Cornish ladies but dolls). We departed at 2pm (some of us would have stayed all day).

We arrived at Lyford at ten past three and all piled into the Castle Inn, named after the castle which stands on a small hill behind the pub.



A 16th century Inn with low ceilings and slate floors and 4 hand pumps behind the bar.



Jail ale 4.8%,
Trelawny 3.8%,
Tribute 4.2% and
Proper Job 4.5%
all from St Austell.

I enjoyed a Proper job from this St Ausell pub before boarding the bus for our next stop.

A very short trip took us to the Fox and Hounds hotel on the main A386 road.

They had Jail 4.8% and Timothy Taylor Landlord at 4.3%, which is not seen often, on tap in West country Inns. So I indulged in a pint, and very nice too.



Plymouth CAMRA



After that we all boarded the bus and eventually arrived at our last venue, the Burrator Inn near Yelverton.

An establishment which is currently in the Good Beer guide and serves 4 regular ales. Jail 4.8%, Otter Amber 4%, Doom bar 4% and St Austell's

Tribute 4.2%.

A place which has built up a good



PLYMOUTH CAMRA



reputation for good value food, a large pub with big car park and a children's play area.

A good day was had by all and we headed back into Plymouth before the drivers hours were up.

Thanks to those who came along and a big thanks to our social secretary for organising the day out.





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The LocAle Scheme is a CAMRA initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on the growing consumer demand for quality local produce and an increased awareness of “green” issues.

Avonwick

Avon Inn Avonwick Avonwick TQ10 9NB
Turtley Corn Mill Avonwick Avonwick TQ10 9ES

Bere Ferrers

Olde Plough Inn Fore Street Bere Ferrers PL20 7JG

Bittaford

Horse & Groom Exeter Road Bittaford PL21 0EL

Brixton

Foxhound Inn Kingsbridge Road Brixton PL8 2AH

Buckland Monachorum

Drake Manor Inn The Village Buckland Monachorum
PL20 7NA

California Cross

California Inn California Cross PL21 0SG

Chipshop

Copper Penny Inn Chipshop Chipshop PL19 8NT

Clearbrook

Skyllark Inn Clearbrook Clearbrook PL20 6JD

Dousland

Burrator Inn Dousland Dousland PL20 6NP

Ermington

Crooked Spire The Square Ermington PL21 9LP

Hemerdon

Miner's Arms Hemerdon Hemerdon PL7 5BU

Hexworthy

Forest Inn Hexworthy Hexworthy PL20 6SD

Holbeton

Dartmoor Union Fore Street Holbeton PL8 1NE

Mary Tavy

Mary Tavy Inn Lane Head Mary Tavy PL19 9PN

Meavy

Royal Oak Inn Meavy Meavy PL20 6PJ

Milton Combe

Who'd Have Thought It Inn The Village Milton Combe
PL20 6HP

Modbury

Exeter Inn Church Street Modbury PL21 0QR
Modbury Inn Brownston Steet Modbury PL21 0RQ

Noss Mayo

Ship Inn Noss Mayo Noss Mayo PL8 1EW

Plymouth

Artillery Arms 6 Pound Street Plymouth PL1 3RH
Brass Monkey 12-14 Royal Parade Plymouth PL1 1DS
Bread & Roses 62 Ebrington Street Plymouth PL4 9AF
Brewery Tap 99 Edgecumbe Street Plymouth PL1 3SZ
Britannia Inn 2 Wolesely Road Plymouth PL2 3BH
Clifton Inn 35 Clifton Street Plymouth PL4 8JB
Fawn Private Members Club 39 Prospect Street Plymouth
PL4 8NY

Fishermans Arms 31 Lambhay Street Plymouth PL1 2NN

Fortescue Hotel 37 Mutley Plain Plymouth PL4 6JQ

Gog & Magog 58 Southside Street Plymouth PL1 2LA

Golden Hind 2 60 Mannamead Road Plymouth PL3 5RJ

Kitty O' Hanlon's 5 St Andrews Street Plymouth PL1 2AH

Mannamead 61 Mutley Plain Plymouth PL4 6JH

Maritime Inn 19 Southside Street Plymouth PL1 2LD

Masonic Inn 65 Devonport Road Plymouth PL3 4DL

Minerva Inn 31 Looe Street Plymouth PL4 0EA

Noah's Ark 32a Courtney Street Plymouth PL1 1EP

Nowhere Inn 21 Gilwell Street Plymouth PL4 8BU

Plymouth Hoe Club 1-2 Osbourne Place Plymouth PL1 2PU

Porters 20-21 Looe Street Plymouth PL4 0EA

Prince Maurice 3 Church Hill Plymouth PL6 5RJ

Providence 20 Providence Street Plymouth PL4 8JQ

Pub On The Hoe 159 Citadel Road Plymouth PL1 2HU

Stoke Inn 43 Devonport Road Plymouth PL3 4DL

Swan 15 St Andrews Street Plymouth PL1 2AX

Thistle Park Tavern 32 Commercial Road Plymouth PL4 0LE

Union Rooms 19 Union Street Plymouth PL1 2SU

West Hoe 24 Bishop's Place Plymouth PL1 3BW

Plympton

Colebrook Inn Colebrook Road Plympton PL7 4AA

London Inn 8 Church Road Plympton PL7 1NH

Stannary Court 95-99 Ridgeway Plympton PL7 2AA

Union Inn 17 Underwood Road Plympton PL7 1SY

Plymstock

Drake's Drum 19 Radford Park Road Plymstock PL9 9DN

Postbridge

East Dart Hotel Postbridge Postbridge PL20 6TJ

Warren House Inn Postbridge Postbridge PL20 6TA

Princetown

Dartmoor Inn Merrivale Princetown PL20 6ST

Plume Of Feathers Inn Plymouth Hill Princetown
PL20 6QQ

Prince Of Wales Hotel Tavistock Road Princetown PL20 6QF

Ringmore

Journey's End Inn Ringmore Ringmore TQ7 4HL

Shaugh Prior

White Thorn Inn Shaugh Prior PL7 5HA

Sparkwell

Treby Arms Sparkwell Sparkwell PL7 5DD

Welbeck Manor Hotel & Sparkwell Golf Course Sparkwell
Sparkwell PL7 5DF

Tavistock

Bedford Hotel 1 Plymouth Road Tavistock PL19 8BB

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

Trout 'N' Tipple Parkwood Road Tavistock PL19 0JS

Turnchapel

Boringdon Arms 13 Boringdon Terrace Turnchapel PL9 9TQ

Clovelly Bay Inn 1 Boringdon Road Turnchapel PL9 9TB

Walkhampton

Walkhampton Inn Walkhampton Walkhampton PL20 6JY

Wembury

Odd Wheel Knighton Road Wembury PL9 0JD





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Press and Publicity Officer Position Vacant press@plymouth.camra.org.uk
Cider Coordinator Lee Norton cider@plymouth.camra.org.uk
Advertising Manager Andrew Richardson advert@plymouth.camra.org.uk ☎ 07546 937596
Drake's Drinker Viewpoints Drake's Drinker Viewpoints ddviewpoints@plymouth.camra.org.uk
Public Transport Officer George McCarron pto@plymouth.camra.org.uk
Young Members Rep Position Vacant youngmembers@plymouth.camra.org.uk
Plymouth Pub of The Year Branch Committee plymouthpoty@plymouth.camra.org.uk
What Pub Editorial Team WhatPub@plymouth.camra.org.uk

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Please email tsadvice@devon.gov.uk

Why does ABF The Soldiers' Charity exist?



We give a lifetime of support to soldiers and veterans from the British Army, and their immediate families, when they are in need. We make grants to individuals through their Regiments and Corps and support a wide range of specialist charities that sustain the British Army 'family', both at home and around the world.

We take pride in being responsive, making a difference at a critical point in people's lives. We have been doing this since 1944, working with veterans of every conflict, and we envisage continuing doing so for the 'long haul' – supporting all future generations of our soldiers and their dependants.

Our Vision

"That all soldiers, veterans and their immediate families should have the opportunity to avoid hardship and enjoy independence and dignity."

Some of our achievements in 2017-2018

- Our total charitable expenditure was around £9.5 million, ensuring a complete spectrum of support to more than 70,000 members of the Army family
- We have supported the British Army family all over the world – in 62 countries this year
- The youngest person we supported was two years old, the eldest was 106
- We funded 85 other charities and organisations that are providing specialist support to the Army family
- We awarded £3.4m as grants to individuals in need – this amounts to around £14,000 a day and £69,000 a week
- For the third year running, we were named as the number one charity nationally 'To Deliver on its Promises' by Third Sector, the UK's leading publication for the voluntary sector E

Our History

1944: The Army Benevolent Fund is established

In 1944, around 3 million British soldiers were at war, notably in France, Italy and Burma, but with the end in sight, the Army Board realised that the State would not be able to provide for all the needs of those who would soon return to civilian life. The Army Benevolent Fund came into being on 15th August 1944. The "Fund for the Soldier" is, as The Times said, "an object none can question" because the soldier is what it is all about. In its first year, the charity was 'pump-primed' with the huge sum of £1.5m from the NAAFI's profits, enabling the charity to make much-needed grants.

Copies of some of the original minutes from the first meeting of the Board of Trustees were discovered in the charity's archives in 2015. 1946: Field Marshal Montgomery launches our first appeal. Since 1944 the charity has helped millions of people and has grown into a national charity that strives to maintain the same respect and trust as the Army it supports. ABF The Soldiers' Charity has a remarkable record of responding to the needs of soldiers and their families involved in all the campaigns and wars of the last century, with special funds for those who served in Northern Ireland, the Falklands, the two Gulf Wars and Afghanistan.

The charity's 50th Anniversary was marked by a Commemorative Service in June 1994 at the Royal Hospital Chelsea, in the presence of HM Queen Elizabeth, The Queen Mother and other members of the Royal Family. The 60th Anniversary was marked by a Service of Thanksgiving in Westminster Cathedral in October 2004, also attended by senior members of the Royal Family. National events between 2005 and 2007 included the highly successful 'Music on Fire' (a Musical Prom with fireworks) at RMA Sandhurst, with audiences of 15,000, achieving national acclaim.

The British Military Tournament at Earls Court was launched in December 2010 and ran for four successive years, attracting huge interest, entertaining tens of thousands of spectators and raising considerable funds in the early years. Until March 2007, the charity's Head Office was at 41 Queen Anne's Gate, London, after which it moved to more modern, open-plan offices in Mountbarrow House in Victoria to co-locate with the Officers' Association. In 2011, with the expansion of the Head Office, more space was leased in Mountbarrow House and the charity now co-locates with seven other Service charities.

In February 2010, the charity was re-launched and re-branded as ABF The Soldiers' Charity to communicate its relevance and broaden its appeal, whilst maintaining the same role and values. The Controller became the Chief Executive and the charity underwent an ambitious expansion scheme. The charity subsequently became an Incorporated Charity in March 2012.

ABF The Soldiers' Charity South West

Welcome to the contact page for our regional offices in the South West. We have two offices, one in Picton Barracks in Bulford and one in Wyvern Barracks in Exeter. Do feel free to contact whichever office is most convenient for you. If you have an event that you would like to share on our Facebook page or advertise on the web then let us know and we will do our best to advertise it.

ABF The Soldiers' Charity South West

Wyvern Barracks, Exeter, Devon EX2 6AR

Tel: 01392 496 412 Email: southwest@soldierscharity.org





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Forename(s)

Date of Birth (dd/mm/yyyy)

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Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

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Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Joint member's Email

Joint member's Tel No

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum

Signed

Date

Applications will be processed within 21 days of receipt of this form. 04/17

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