



August 2023 EDITION

No 14



PHOTO – Tasha and the on-duty staff receive their City Pub of The Year Award at the Fortescue, Mutley Plain. Many congratulations to Tasha and The Team on their award!

Welcome to Edition Fourteen of Drake's Drinker, produced by unpaid volunteers of the Plymouth Branch of CAMRA.

We hope that you enjoy reading our news





Hi Everyone,

Currently, The Campaign is promoting the "Summer of Pub" and I hope you are helping to support the pubs. They have been through the wringer in the last few years and need your support more than before.

Data from accountancy firm, Price Bailey (from June 20th this year), shows that 620 pubs have closed this year with 200 that entered insolvency in the first 3 months of 2023. This is a massive 68% up on the previous 12 months. Frightening figures, so we must do our little bit to help and make the effort to visit a pub that doesn't fair as well as others you visit regularly.

As a branch, our Social Secretary arranges Saturday socials every month, where we try to visit a different area of our branch, usually holding a pub crawl to try and help encourage more customers to join us. The last social in June was poorly supported when we visited pubs in the Plympton area, so please try and make our next one (details can be found on our branch website).

We did not have a social pub crawl in July, due to other events taking place. There was the Cornish Beer and Buses Day, organised by volunteers from the Cornish Bus Preservation Group, and other private individuals, on Saturday 1st July. See report on Page 7. Another event, The Sunshine Beer & Cider Festival, was held by our neighbouring South Devon CAMRA branch held at Teignmouth Rugby Club on Friday 21st and Saturday 22nd July. This was hit by the rail strike, but I attended the festival on the Friday afternoon/evening. It lived up to it's name, as yes, the sun was out! There were over 50 ales and approx. 20 real ciders.

Some competition judging took place in the morning for CAMRA's Champion Beer of Britain competition, which I could not attend due to work commitments. They judged Pale/Blond/Golden Ales and I understand that a beer from a Cornish brewery came out on top – well done to them, whoever they are!



Cheers, Bob Holmes and the Plymouth CAMRA Committee







In This Issue

- Page 7 Cornish Beer & Buses
- Page 10 Real Cider & Perry Definition
- Page 11 Booze Bruise3
- Page 18 Pub Heritage Updates 2
- Page 31 Amazing Cider Man
- Page 34 British Beer Styles No 24
- Page 38 British Beer Styles No 25

SAVE PUBS

JOIN.CAMRA.ORG.UK

JON CA

MRA

Page 39 Pub Heritage Updates, continued



CBOB Award Winners 2023	Page 5
CBOB Supreme Champions	Page 9
Historic Pub Demolished	Page 14
Energy Bill Support Plea	Page 16
Branch Archive Pages	Page 17
Make Cost of Pints Affordable	Page 29

Regular Features

Page 2	Hop Off The Press
Page 4	Branch & Beer Festival Diary
Page 20	Pub & Brewery News
Page 23	LocAle Listing
Page 26	Public Transport Contacts
Page 27	Plymouth CAMRA Branch Contacts
Page 28	What Pub Listings – Please Help
Page 30	Cider Producers
Page 35	NBSS – How/What/Where/When
Page 37	CAMRA Discount Scheme Members

Trading StandardsPage 27Join CAMRA and BenefitsPage 40

Disclaimer - The views expressed in Drake's Drinker are not necessarily those of the Campaign for Real Ale or The Editor



Please see the branch website for further details about any of these events. **If your local pub is holding a beer or cider festival, please email details to <u>webmaster@plymouth.camra.org.org.uk</u>**

Branch Website Diary page **Branch Diary** (link)

August 2023

Thurs 31st Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ. No experience necessary. All welcome!

September 2023

Wed 6thBranch Social Meeting, 2000, Tamar, 1-7 Morshead Road, Crownhill, PL6 5AD. All welcome!Sat 23rdPub crawl in Saltash, starting at 1200, details TBC – see website for updates.

Thurs 28th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ. No experience necessary. All welcome!

Sat 30th Devon Branches Combined Social, Blue Anchor, Teignmouth, from 1200. Meet at Plymouth railway station at 1000 for Group Saver tickets.

October 2023

Sat 21st Visit Salcombe Brewery by coach/minibus. We anticipate leaving Plymouth around 1030/1100. Names to Social Sec Andy, <u>socials@plymouth.camra.org.uk</u> with deposit (£10.00). Thurs 26th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ. No experience necessary. All welcome!

November 2023

Wed 1st Branch Social Meeting, 2000, venue TBC. All welcome!

Thurs 30th Branch Tasting Panel Social, 2000, Providence Inn, Providence Street, Greenbank PL4 8JQ. No experience necessary. All welcome!

Up And Coming Beer Festival News

If you are the licensee and would like to advertise your local pub beer and/or cider festival, please email <u>webmaster@plymouth.camra.org.uk</u> and we will advertise your event free of charge on our website and in Drake's Drinker. Further details of all beer festivals listed here can be found on our website beer festival page – <u>Local Beer Festivals</u> (link)

The **Walkhampton Inn Sausage and Cider Festival** will take place over the August Bank Holiday weekend from Friday 26th until Monday 29th. Details here <u>Walkhampton Sausage and Cider Festival 2023</u>

Abbfest 2023 takes place from Thursday 14th to Sunday 17th September. Details here Abbfest 2023 (link)



The Champion Beer Of Britain (CBOB) Awards 2023 were announced on stage at CAMRA's Great British Beer Festival on Tuesday 1st August. The category finalists compete against each other in blind tastings – that is, nobody knows what beers they are judging. Then each category winner competes against the others in the final with the top three being awarded Gold, Silver and Bronze.

Members Please Note: Voting for CBOB 2024 is due to open on Friday 1st September 2023 until 1st November 2023. Please click <u>CBOB VOTING</u> to start voting (when open).

Supreme Champion Beer of Britain

Gold:Elland 1872 PorterSilver:Greene King Abbot AleBronze:Salopian Darwin's Origin

Category winners and who won what:-

	-	
м	TI.	Ы
141		ľ

Session E	Bitter
-----------	--------

India Pale Ale

Gold:	Harvey's Dark Mild	Gold:	Salopian Darwin's Origin
Silver:	Bank Top Dark Mild	Silver:	Timothy Taylor Landlord
Bronze:	Church End Gravediggers	Bronze:	Mighty Oak Captain Bob

Premium Bitter

Gold:	Greene King Abbot Ale	Gold:	Bragdy Twt Lol Diablo Dragon
Silver:	Glamorgan Jemima's Pitchfork	Silver:	Loch Lomond Bravehop
Bronze:	Batemans XXXB	Bronze:	Thornbridge Jaipur

Session Pale, Blonde, and Golden Ales

Champion Winter Beer of Britain

Champion Bottled Beer of Britain

Premium Pale, Blonde and Golden Ales

Gold:	Elland 1872 Porter	Gold:	Green Jack Baltic Trade
Silver:	Robinsons Old Tom	Silver:	Hobsons Dhustone Stout
Bronze:	Dancing Duck Dark Drake	Bronze:	Five Kingdoms McGregors Mild

Champion home brewer (these are a stand-alone award and do not form part of CBOB Competition)

- Gold:Patrick Davies, Magnificent Frigate Strong MildSilver:Richard Roseblade, Golden Dragon
- Bronze: Mark Robatham, Old Claire

Campaigning for you

Real ale is just the start...

We support everything from **pubs**, **clubs** and *drinkers' rights*, to licensees and *breweries*, the list is endless. United in **the story** we all love, our **great tradition.**

So why not join us?

Save on beer when you visit the pub with our voucher and discount schemes. Plus save on entry to 100s of beer festivals too, just a few perks of our CAMRA membership.

Make our story **part of yours.** Join at camra.org.uk/join



Campaign for Real Ale

Real stories, real people, real ale



The 2023 Cornish beer and buses day out took place on Saturday 1st July. It is run entirely by volunteers (the Cornish Bus Preservation Group, and private individuals) who give up their time (and money) to maintain these vehicles and keep them in fine working order.

There were about fourteen different buses planned to be in use on the day, with five colour-coded bus routes planned to enable passengers to visit the many pubs and attractions in the area. All routes were timed to start and finish in Torpoint approximately hourly (Green was every 30 minutes), although you could get on anywhere along the route. It is also worth mentioning that these are historic buses and may be a little temperamental at times! Due to the fine weather drawing large crowds, I was unable to photograph any buses – sorry!



I had arranged to meet friends from Truro and Falmouth at St Germans from their train. I got my timetable at Torpoint (good value at just £5.00) and jumped on the Red Route bus at about 1115 at the Torpoint ferry. With the weather being in our favour, I was slightly surprised by the number of people waiting for the buses to start rolling. I arrived from the ferry at about 1100. I discovered by accident that there were two red routes, clockwise and anticlockwise! Fortunately, this was the ACW route. This bus started off about half full, but we picked up and set down passengers along the way to St Germans train

station. Due to the bus now being full, we got off at the station and walked to the first pub, the Eliot Arms, about a ten-minute stroll over the station bridge.

This is a wonderful pub and serves three live beers, including Dartmoor Jail Ale and Otter Amber. Inside, the pub has some very comfortable seating, including leather armchairs, and plenty of outside seating at the front in which to enjoy the very fine weather.





We then caught the Red CW bus at 1238 to the Halfway House at Polbathic, a short 10-

minute journey. This pub served three live beers, Dark Star Hophead, St Austell Proper Job and their House Beer, Halfway House, a 3.8% session beer brewed by Salcombe. I had the Dark Star Hophead. The pub is quite deceptively large and also has two distinct garden areas at the rear.



I decided to eat here and chose Cajun chicken, chips and salad from the bar menu. I hadn't realised how busy the pub actually was, and waived to my friends as they left on the next bus! However, we met up again on the bus after that and I was fully fed and watered! We went on the Red bus to the Carew Arms, Antony, and waited for the Green bus to get us to the St John Inn, St John, which was our "must-visit" choice pub for the day. See next page.







This was the Green Route bus and was very busy (standing room only!), but this meant that we were first to the bar! There was a choice of four live beers, including Courage Best, Dartmoor Best and Draught Bass. I had the Courage Best, as I hadn't that for such a long time.

Again, this pub has a large outside area to the front of the pub, and a lovely large rear garden.



The Cornish Morris Men entertained customers during the afternoon, but we only caught the final few minutes. With the pub again busy, the beers kept changing and I finished with Summerskills Bunker Hill, a classic local beer brewed in Plymouth.



I caught the bus back to Torpoint and finished off the day in the Queen's Arms. They had two live beers, Dartmoor Legend and Wadworth's 6X and I had the 6X. This was quite busy with locals enjoying the teatime banter before I went to sea! Just a short voyage to end a very pleasant day on the Rame Peninsular! Look out for the day next summer – it is well worth it and helps to maintain these historic buses and to support rural pubs.









Elland brewery's 1872 Porter (6.5 per cent ABV) has struck gold and been crowned the best in the country after winning CAMRA's prestigious Champion Beer of Britain competition.

The 1872 Porter was crowned at this year's Great British Beer Festival (GBBF) on Tuesday 1st August, following a rigorous and hard-fought competition. The beer has been CAMRA's Champion Winter Beer of Britain four times previously, the most recent win was this year.

Champion Beer of Britain co-ordinator Christine Cryne said it was a deserving champion, despite incredibly strong competition. She described the beer as a ruby black porter, with chocolate and caramelised fruit flavours with a hint of black toffee on the nose. The judges enjoyed its smooth mouthfeel with a finish that is roasty and dry. A satisfying and remarkably easy drinking porter.



Elland brewer Rob Thomas (pictured on the right in the photo) said: "It is absolutely unbelievable to win this accolade, we really didn't expect it. For a team of three people to win the supreme award is fantastic. There is a real passion for more traditional styles and for a very good reason, they taste fantastic!

"The beer is steeped in history with the recipe dating back more than 150 years. We thrive on these sorts of styles and this is testament to what people enjoy drinking: steeped in history, tradition while embracing innovation.

"Since lockdown, we have faced many challenges and difficult times and this is testament to our small team and our unwavering loyalty to succeed. We passionately believe in our products and people do get excited to try everything we make, we are incredibly proud to take home the crown."

Green King's Abbot Ale (5 per cent) took silver and was described as a classic premium bitter with typical fruit hops and malty throughout.

Bronze was awarded to **Salopian's Darwin's Origin** (4.3 per cent). It impressed judges with citrus, earthy hops and a flavour that starts fruity and fades into a pleasant bittersweet finish.

CAMRA's national director responsible for the competition Laura Emson said: "Congratulations to Elland brewery. As ever, it was a highly competitive final, with the judges having a difficult decision to make.

"Congratulations to all the finalists – it really shows the wide range and amazing cask beers which are available for all to enjoy.

"Huge thanks to all the competitors for taking part and to the judges who had a tough decision to make! It is a real honour to be part of this competition and to see how much hard work, professionalism and dedication goes into producing the best of the best."





The Definition of Real Cider and Perry

CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices.

The word 'chaptalised', as used in the definition, refers to a process where the alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage before it is diluted with water to the desired alcohol content for sale.

The following is a list of all known real cider and perry producers in Devon and Cornwall.

Axminster Craft Cider, Bollhayes Cider, Brimblecombe's Cider, Bulkamore Orchard Cider, Chucklehead Cider, Cockeyed Cider, Cornish Orchards, **Countryman Cider** (Milton Abbot, near Tavistock), Courtney's, Crackington Cider Co, Crispin's Cider, Cuckoo Valley Cider, Farmer Jim's, Find and Foster, Four Elms Cider, Fowey Valley Cidery & Distillery, Gould Ciders and Perries, Gray's Devon Cider, Green Man Cider, Gulval Goose Cider, Hancock's Cider, Haye Farm Cornish Cider, Haywood Farm Cider, Heron Valley Cider, Honey Wood Orchard, Hunt's Cider, Indicknowle Cider & Farm Shop, Kernowek Bevvies – Davvers Cider, Lyme Bay Winery and Cider, Mortestone Drinks Co – Shipwrecked Cider, Polgoon Vineyard and Orchard, Reddaway's Cider, Ridge and Furrow Cider, Ripe Cider, Rock Hill Cider, Rull Orchard, Sam's Cider Produced By Winkleigh Cider, Sampford Courtenay Cider, Sandford Orchards, Silly Buckers Cider, Skreach Cider, Smith Hayne Orchards, Sprywood Cross Cider, St Ives Cider, Touchwood Cider, Trevibban Mill Vineyard and Orchards, Trevor's Farmhouse Cider, Tucketts Farm Cider, Venton Devon Cyder, Wallen Down Farm – Cosdon Cider, Wasted Apple Co & Yarde Cider.

So What Is NOT Considered to be Real Cider By CAMRA?

Many of the most widely available brands of cider and perry do not meet the CAMRA definition of 'real'. This includes products like Bulmers, Westons, Thatchers, Lilley's, and Magners – which are either made from concentrated juice or chaptalised. However, the list of producers above is constantly being updated.







Booze Cruise Three - The Black Country

After last year's long trip up to Cheshire for our cruise, this time around The Admiral decided to opt for somewhere closer to home.



We headed to Alvechurch just off the M42 near Birmingham. Upon arriving early at the marina, we had a few hours to kill until our narrow boat was ready, so we went to **The Weighbridge Inn** situated next door. It was Redditch and Bromsgrove CAMRA pub of the year in 2023.

I had a lovely Blackjack Mild from AJ Ales Brewery in Walsall, an ABV 3.6% mild ale, and Bridge 60 Pale Ale from Woodcote Brewery. Both were enjoyed in the lovely beer garden.

We had another new person on board this year: Derek, AKA Del Boy, who had never been on a narrow boat. After a leisurely couple of hours, it was time to unload the cars and board our boat. By pure luck, we noticed that The Weighbridge Inn was having a beer festival on the weekend of our return – what great timing! (*What could possibly go wrong – Editor?*)

After unloading the supplies, it was time to set off. We only travelled about a kilometre when we moored up to visit **The Crown** where again we were able to sit in the beer garden having a respectable Titanic Iceberg beer. (*Was that wise, being a canal holiday – Editor?*)

Soon we were off to our overnight mooring at a village called Hopwood right outside Hopwood House, a Marston's pub where we had our evening meal. I took the opportunity to have Marston's Mild as it is quite rare to find mild in Plymouth.

The following day, we headed off towards Birmingham and a quick lunch break was taken at **The Wharf Tavern** (a Greene king pub). We didn't sit outside due to the rather chilly breeze.

Next on our agenda was a visit to **The Navigation Inn** at Lapworth. Golden Imp, an ABV 3.7% light and hoppy ale from Byatts Brewery went down well.

For our overnight stay, we headed off towards Solihull after navigating quite a few lock gates before settling outside **The Black Boy** pub. This establishment, which is located adjacent to the Grand Union Canal, is named after King Charles 2nd – (a nickname given by his mother) due to his dark skin and eyes.

The pub itself is more of an eating place, with St Austell Tribute the only beer available, and it was not in the best condition; in fact, a couple of guys didn't finish their drink. Our evening meal was eaten here, but it was very good.

The following day was to be the one where we travelled the most. We moored up near Aston in Birmingham for our overnight stay.





Booze Cruise Three - The Black Country



The following day was also a long trip. We headed off towards, and through, Birmingham City Centre, gently sliding along the water right under various buildings. The locks were very narrow but luckily, we didn't meet another boat, so we had a clear run.

After leaving Birmingham, we headed off under the M6 and "Spaghetti Junction", towards Dudley. One thing I did notice was the amount of rubbish in the canals but, unlike last year, there were no dead birds because of the bird flu outbreak.

We moored up next in Tipton, where a visit to the famous Mad O' Rourke's Pie Factory was the order of the day. As it was lunch time, it was time for a few beers before ordering food. On offer were Ruby Mild, Gold Ale, Bitter and Pale Ale. All were excellent.

The food menu was very extensive with lots of pies. Andy (aka Airfix) went for a Cow

Pie due to the challenge of eating it and getting a certificate for the achievement.

After lunch, we headed off to visit **The Fountain Inn**, a real local's pub. We moored up just around the corner right outside The Black Country Museum.



In the evening, we headed off to visit Dudley. It was a pretty long walk before ending up in **The Courthouse** pub, just across the road from the closed down police station. There were 19 pumps of various ales, too many to mention.

As an added bonus, we entered the quiz where we finished second and won ± 30 for our effort (*Well done – Editor!*). It was decided to take a taxi back to the boat.

The following day, after topping up the water tank, we moved the boat to the other side of the canal before we went into The Black Country Museum.

It was a very interesting day but too much to take everything in. It is a living museum with staff playing different roles which have contributed towards the history of The Black Country.

There are even a couple of pubs on site. The **Bottle and Glass** is set in around 1915, with sawdust on the floor; it also had an outside toilet and drinking area. The other pub is **The Elephant and Castle**, set up in around 1960 era. Lovely décor throughout.





Booze Cruise Three - The Black Country



We were talking to the baker who was preparing the ovens to make bread (yes, they actually make things to sell to the public). He said he was a stand in for Arthur Shelby, in Peaky Blinders, as a lot of the filming was done at the museum. We even went underground to visit a coal mine. A very interesting day out and most recommended.

Afterwards, some of us visited Dudley Canal and Caverns, and had a tour of the tunnels and learnt about the history of limestone mining.

In the evening, we walked back to visit **The Fountain Inn**. Hereford Pale Ale, an ABV 4.0% pale ale from Wye Valley Brewery, was on offer beside Dragons Fire, an ABV 4.0% session bitter from JW Lees Brewery, and Gem, an ABV 4.1%



session bitter from Bath Ales, were all excellent.

The following day we headed back into the centre of Birmingham, mooring up in Gas Street Basin, right in the centre near to BBC Birmingham.



Four of us headed off and, not too far away, came across a real gem of a pub, **The Craven Arms**, local CAMRA branch Pub Of The Year Runner Up. The architecture was magnificent. The pub offers mostly Black Country Brewery ales, as well as some other guest ales, a fine establishment indeed.

After a while, we headed off to visit **The Collymore**, but ended up in **The Wellington**, a well-known real ale pub, close to New Street Station, with its 16 handpumps and a screen showing what live beers are on, and what beers are coming on next.

We were now getting near the end of our trip. After leaving Birmingham travelling under the M5, we headed back to Alvechurch Marina and, after mooring up, we went to **The Weighbridge Inn** for their beer festival.

There were 45 live beers on offer but, due to the warm weather, they were selling out fast.

A lovely way to end our trip. Full marks to the planning, from The Admiral and the

lovely meals from the Galley Slave. Good food, great ales, good laughs, fabulous company and fantastic weather.

Where to next year? Time will tell.

Phil Ward





Crooked House Demolíshed



Demolished, destroyed and razed – within days of its sale by Marston's, the historic Crooked House pub in the West Midlands has been reduced to a smoking pile of rubble. The pub is pictured left prior to the fire of Saturday 5th August.

There has been an angry response to the bulldozing of the Black Country landmark without planning permission.

Chairman of the Dudley and South Staffordshire CAMRA Branch, John Corser, said: "Our members have been horrified at the loss of such an important

pub in such a short space of time." West Midlands mayor Andy Street has called for the pub to be rebuilt – brick by brick. Street has urged South Staffordshire Council to rebuild the iconic building.

In a statement, Andy Street said: "We will not let the Crooked House be confined to history. We believe that great pubs have immense cultural and historical value here in the West Midlands and we should be taking steps to protect and preserve their heritage. "The reaction of so many of you to the tragic fire at the Crooked House tells us we're not alone. We're on it."

CAMRA national chairman Nik Antona has weighed into the argument, saying developers nationally must stop flouting planning laws. The Campaign says pub closure figures expose the nationwide scandal in the wake of the unauthorised demolition of the Crooked House. Pictured right is the pub after the fire was put out.

Nik said: "This damaging practice must stop, and those found to have converted or demolished pubs against planning rules must be required to restore the original building brick by brick.



"If local authorities won't provide adequate planning enforcement, then central government needs to step in to make sure that unscrupulous developers know that they will face action if they do the same.

"It is a tragedy that loved community pubs continue to be converted or demolished without planning permission in England, and that weak planning rules in Scotland and Wales allow this to happen legally.

"Government across the UK and at all levels needs to step up and get serious about protecting the UK's treasured pub stock."

Now, CAMRA's Pub Campaigns director Gary Timmins has written to housing minister Rachel Maclean asking for central government to take action to deter unscrupulous developers and ensure that illegally demolished pubs are rebuilt.

Gary said: "The complete destruction of this iconic pub has brought the nationwide scandal of the nonenforcement of pub protection legislation to the forefront of people's minds."





Crooked House Demolished



A statement from South Staffordshire Council said the <u>full</u> <u>demolition of the building was not mandated by the safety</u> <u>inspection that took place after the fire</u>. Staffordshire Police and fire service are investigating the cause of the fire. The demolished remnants of the pub are pictured left.

In 2017, planning law was changed so that pubs in England could not be converted or demolished without planning permission, but figures published by CAMRA show more than 30 may have been demolished or converted without planning permission in the last six

months.

CAMRA's Pub Data Team now carries out checks against reported conversions and demolitions to see if planning permission has been granted. In 31 out of a total 95 cases in the period January to June 2023, CAMRA could not find a registered planning application, suggesting the demolition or conversion has taken place without the required permission.

CAMRA's Pub Closure Data is compiled from its database at whatpub.com and a full report can be downloaded from the Campaign website at https://camra.org.uk/campaign_resources/camra-pub-closure-report-january-june-2023/







- Energy Bill Support Plea From Brewers And Pubs Cont.

'Energy bills more than rent'

Chris Jowsey, boss of *Admiral Taverns* which has 1,600 pubs agreed, and said his tenanted pubs now pay more in energy bills than they do in rent.

Emma McClarkin, chief executive of the BBPA, warned that the rise in energy bills would cause more damage to the industry than the pandemic did if it didn't receive support in the next few weeks.

"There are pubs that weathered the storm of the past two years that now face closure because of rocketing energy bills for both them and their customers," she added.

It comes as the number of pubs in England and Wales continues to fall, hitting its lowest level on record, according to new analysis. The research found that there were 39,970 pubs in June, down by more than 7,000 since 2012. According to *Altus*, who compiled the report, 400 pubs in England and Wales closed last year and some 200 shut in the first half of 2022 as inflation started to eat in to profits. That brought the total number of pubs down to its lowest level since Altus's records began in 2005.





Plymouth CAMRA Archives

The Plymouth CAMRA branch website now includes a dedicated Pub, Brewery and News Archive, which can be accessed from this link, <u>Pub, Brewery and News Archives</u> (link).

We have made the navigation as simple as we can and provided the Pub, Brewery and News Archives as separate areas to make your search much easier to achieve.

- The <u>Brewery Archive</u> (link) contains all known former (defunct) breweries of the South West of England as far as we know. They are listed by CAMRA Good Beer Guide County. Login is not required to view these details. If you know of any errors or omissions, please email webmaster@plymouth.camra.org.uk with details.
- 2. The Pub Names Archives are available in three parts:

2.1 <u>Pre WW II Plymouth Pubs</u> (link) which contains all the pubs known to be trading in the three towns of Devonport, Stonehouse and Plymouth. These are listed by the type of alcohol license held at that particular period of time, and also shows the pub owner at that time. Login is not required to view these details.

2.2 <u>Lost Pubs of Plymouth</u> (link) is a selected list of those pubs lost to the branch since about 1994. This includes pubs that have been converted to another use, such as a shop, student or domestic housing or have been demolished. Login is not required to view these details.

2.3 <u>Plymouth CAMRA Pub Name Archive</u> (link) contains over 1 300 pub names known to have been used the Plymouth CAMRA branch area. These are listed alphabetically in four lists and has taken many, many years of research so these lists require CAMRA member login to view – sorry!

3. The <u>Pub and Brewery News Archive</u> (link) currently shows all of our previously published pub and brewery news items since June 2015. In time, we hope to add news items from earlier than this.







CAMRA's Pub Heritage Group shares news and updates about pubs with historically significant interiors across the country. Visit their website at <u>https://pubheritage.camra.org.uk</u> for more details.

New grading system for Real Heritage Pubs

The **CAMRA Pub Heritage Group** has adopted a revised method for grading buildings identified as Real Heritage Pubs. It has moved away from the former National Inventory (NI), Regional Inventory (RI) and Some Regional Interest (SRI) categories to a star rating system within a single National Inventory of Historic Pub Interiors.

Three Star Pubs are those of <u>exceptional national historic importance</u>. They will have stayed wholly or largely intact in terms of layout and fittings for the last 50 years or retain rooms or features that are truly rare or exceptional (or display a combination of the two). Around 300 pubs are in this category, comprising of most of the former NI and some of the RI pubs which have been promoted.



Two Star Pubs are of <u>outstanding national historic interest</u>. They have interiors where the intactness, rarity or exceptional features are somewhat lower than the Three Star pubs. RI pubs close to the intactness of former NI and some ex-NI pubs are in this category.

One Star Pubs are of <u>special national historic interest</u>. They have either readily identifiable historic layouts or retain rooms or features of special interest, but more significant changes are allowable than the first two categories. These are largely ex-Regionally Important, though the best of the Special Regional Important pubs, are also included.

Three Star Heritage Pubs – Latest Updates



Red Lion. Ampney St Peter. Gloucestershire (photo left). We bring you the fantastic news that the Red Lion has reopened. This classic rural time warp has been closed since the death of landlord John Barnard back in 2014 - and has been under serious threat ever since, surviving two applications for change of use. We reported in March last year the welcome, but rather unexpected news that an application for a new licence had been made. Currently it's open in the evenings from Thursday to Saturday, 5.30-10.30pm. The new licensee, Basia Kondratowicz, is getting to grips with

running it and is concerned about hordes of customers descending. So if you do visit, please be patient, and best to avoid going in large groups for time being. Reports indicate that thankfully no changes have been made to its precious interior. Thanks to Rob Tough and Patrick Mills from Gloucestershire CAMRA for this wonderful news. Photo by Michael Slaughter, CAMRA PHG.

Dolphin, Hackney, East London. Good news that the Dolphin has reopened after being shut for two years. It closed after its licence was suspended in 2021. It was well known as a party pub and previously opened until 4am on the weekend. The hours are now restricted to 12.30am. Will Johnson visited (CAMRA PHG) and reports that the interior seems unchanged, but disappointingly still no real ale on offer. Photo Michael Slaughter CAMRA PHG.









Pub News

The Cider House, Bretonside, has changed hands following a serious illness to previous licensee, Keith Davis - we wish him all the very best in his recovery. The pub has been completely refurbished inside and out, and is now called The Trawlerman, with new licensee Sarah Wills at the helm! Up to two live beers and two real ciders are served on hand pump. The Seymour Arms is under new management and no longer serves any live beers. The Fareham Inn, Coxside, no longer serves live beer (real ale) and is therefore no longer a member of the CAMRA Discount Scheme. The Stoke Bar and Grill, Stoke, has changed hands and is now trading as simply the Stoke Bar after some refurbishment. The Odd Wheel, Wembury, reopened in June, and held a cider and ale festival to celebrate the occasion. The Sir Joshua Reynolds, Plympton, no longer offers a CAMRA discount on live beers. Shelly and Martin Jones decided not to renew their lease in the Minerva and have now left. However, the Minerva is now under new management, with Rose and Jake at the Helm. There doesn't appear to be any changed planned for the moment, with two St Austell beers and two guest beers still being served, with up to two real ciders (Post Meeting Note: this may no longer be the case). The Waterloo Inn, Devonport, will be formally closed as a pub on What Pub following confirmation that planning permission was sought, and granted, for change of use from public house into additional living accommodation. The Stoke Inn, Stoke, is believed to be closed. The Ship Inn, Noss Mayo, is for sale for £3.7M, as the owners wish to retire. The Plume of Feathers, Princetown, has recently reopened, initially for drinks only, and offer limited bar snacks including fresh, filled baguettes, jacket potatoes, soup and pasties until the kitchen refurbishment is completed. It is closed on Mondays, however. The Exchange, lvybridge, is closed and will re-open under the Craft Union branding "soon". Another lvybridge pub, the Trehill Arms, will also re-open "soon" under new management. Sadly, Too Hoppy, Tavistock, closed on 30th June. The Blacksmiths Arms, Lamerton, is undergoing refurbishment. The Swallow, Bretonside, no longer serves live beers (real ales). Does anyone know what ales are regularly available in the Chaddlewood Inn? And another question, is the Copper Penny Inn, Chipshop, open or closed? There are 57 pubs believed to be serving real cider and perry in our branch area; this does not include any JDW following the recent update of the CAMRA list of real cider producers.

Beer Scoring

We have received a total of 1149 (from 1st April to 31st July) beer scores for 91 different pubs, submitted by 56 members from 26 branches, including 15 Plymouth branch members. The Plymouth members submitted 948 beer scores of those 1149 scores; 37 non branch members submitted 201. As well as Plymouth branch, these members came from branches including Bath, Cardiff, Cornwall, Exeter, Leicester, Nottingham, Oxford, South Devon, Swindon and Worcester.

Thank You all very much! Beer Scoring informs the Branch that those named pubs are open and serving cask conditioned Live Beer (real ale), or not, if zero scored. It also helps us to monitor the quality and consistency of the Live Beers (real ales) available, and to help us to keep What Pub as up-to-date as possible.





Pub & Brewery News



Cider News

The Real Ale, Cider and Perry Campaigns Committee, of CAMRA, have issued a new list of known real cider and perry producers. The list of Devon, Cornwall and Somerset producers are in the latest edition of Drake's Drinker. The branch website Devon Cider Producers page has been updated. Rock Hill Cider is listed, but there are no known details for them – the Deputy Regional Cider Coordinator is investigating.

Plymouth CAMRA LocAle Scheme

There are currently 69 establishments listed as being accredited to the Plymouth CAMRA LocAle Scheme following the closure of the Brewery Tap, Stonehouse. These are listed on the branch website. The Odd Wheel, Wembury, and the Plume of Feathers, Princetown, may join the scheme soon with new licensees at the helm.

CAMRA Member Discount Scheme and CAMRA Voucher Scheme

There are currently 11 establishments listed as being members of the CAMRA Member Discount Scheme, after the Seymour Arms and Fareham Inn ceased selling live beers, and a further nine which are part of the CAMRA Voucher Scheme, making 20 in total. Please give these pubs your support if/when you go out!

Planning Applications

The *RAOB Club*, North Hill, is still being converted into 82 student bed accommodation. Planning application 22/00701/S73 refers. Pre-application for use of land adjacent to the *Victualling Office Tavern*, 10 Cremyll Street, Stonehouse, Plymouth PL1 3RB, for tables/chairs. Planning application 23/00746/MOR refers. Validated 19 May 2023. The planning application for the *Chichester Arms*, Chillaton, was again refused. Planning application 2298/22/FUL refers, dated 01 July 2022. This was for change of use from pub to domestic dwelling. West Devon BC gave reasons for the refusal on 06 March 2023. The pub was believed to have been bought by the current owner in 2015 and has been closed ever since.

Cask Marque Accreditation

The following CM changes have been reported during the last few weeks. The Dolphin Inn, Kingston, gained CM accreditation recently and the George Toby Carvery, Roborough, and the Swan Inn, Noss Mayo, are no longer CM accredited.





Pub & Brewery News



Brewery News

CAMRA's new Brewery Database – Pilgrim went live on Friday 24th March. BLOs were asked to check that the Data Transfer has correctly transferred all Brewery and Beer data. What Pub updates were temporarily suspended for a short time (about 10 days) during the initial first few days. There are no reported conflicts between the two databases.

Up to 20 brewery-related photos can be included for each brewery, such as brewery, shop, visitor centre and tap rooms. In addition, unlimited pump clip images can also be included for each beer, whether live beer (real ale) or not, including bottle labels.

There is not very much to report this quarter:

Bulletproof (BLO Alan Warden): It is believed that the brewer from Bulletproof is currently brewing beer for Steel Brew on their plant in RWY, along with his own beer occasionally.

Steel Brew (SW) Limited (BLO Bob Holmes): We still have no further news yet as to when brewing will recommence, but the Tap Room reopened in April.

Tavistock (BLO Vacant): The brewery supplied beer to the JDW Devon Real Ale Festival in May. If any member wishes to volunteer to be the Brewery Liaison Officer, please contact the branch Vice Chair, Ian Dickinson, for details.

New Lion Brewery, Dartington, may have suspended production due to the high costs of utilities. This is to be confirmed.

Skinner's Betty Stogs beer is now starting to reappear in The Trade, as is Lushington's, Porthleven and Cornish Knocker. Their Tap Room re-opened on Saturday 1st July, complete with a new kitchen area.

Sam Congdon, of The Vessel, hopes to get his new brewery up and running this month, in Exeter Street. The delay has been down to the flooring needing to be re-laid.

The Origins of Selected Beer Names Five

V Vitus

W World Wide Stout

- X XXXB
- Y Yankee
- Z Zinnebir

Eggenberg Weihenstephan Dogfish Head Batemans Rooster's De La Senne Austria Germany USA UK UK Belgium





The **CAMRA LocAle Scheme** is an 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. List correct, as at 22 August 2023.

Avonwick

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

Bere Ferrers	Ermington
Olde Plough Inn, Fore Street, PL20 7JG	Crooked Spire Inn, The Square, PL21 9LP
Bittaford	Hemerdon
Horse & Groom, Exeter Road, PL21 0EL	Miner's Arms, PL7 5BU
Brixton	Hexworthy
Foxhound Inn, Kingsbridge Road, PL8 2AH	Forest Inn, PL20 6SD
Buckland Monachorum	Holbeton
Drake Manor Inn, Buckland, PL20 7NA	Dartmoor Union Inn, Fore Street, PL8 1NE
California Cross	Mary Tavy
California Inn, PL21 0SG	Mary Tavy Inn, Lane Head, PL19 9PN
Chipshop	Meavy
Copper Penny Inn, PL19 8NT	Royal Oak Inn, PL20 6PJ
Clearbrook	Milton Combe
Skylark Inn, PL20 6JD	Who'd Have Thought It Inn, PL20 6HP
Dousland	Modbury
Burrator Inn, PL20 6NP	Exeter Inn, Church Street, PL21 0QR Modbury Inn, Brownston Street, PL21 0RQ





Noss Mayo Ship Inn, PL8 1EW

Plymouth

Artillery Arms, 6 Pound Street, Stonehouse PL1 3RH Brass Monkey, 12-14 Royal Parade, PL1 1DS Bread & Roses, 62 Ebrington Street, PL4 9AF Brewery Tap, 99 Edgecumbe Street, PL1 3SZ Britannia Inn, 2 Wolseley Road, Milehouse PL2 3BH Clifton Inn, 35 Clifton Street, Greenbank PL4 8JB Dolphin Hotel, 12 Barbican, Barbican PL1 2LS Fareham Inn, 6 Commercial Road, Coxside PL4 0LD Fawn Members Club, 39, Prospect Street, Greenbank PL4 8NY Ferry House Inn, 888 Wolseley Road, Saltash Passage PL5 1LA Fisherman's Arms, 31 Lambhay Hill, Barbican PL1 2NN Fortescue Hotel, 37 Mutley Plain, Mutley PL4 6JQ Gog & Magog, 58 Southside Street, Barbican PL1 2LA Golden Hind, 260 Mannamead Road, Hartley PL3 5RJ Kitty O'Hanlon's, 5 St Andrews Street, City Centre, PL1 2AH Mannamead, 61 Mutley Plain, Mutley PL4 6JH Maritime Inn, 19 Southside Street, Barbican PL1 2LD Masonic Inn, 65 Devonport Road, Stoke PL3 4DL Minerva Inn, 31 Looe Street, Barbican PL4 0EA Noah's Ark, 32a Courtney Street, City Centre PL1 1EP Nowhere Inn, 21 Gilwell Street, City Centre PL4 8BU Plymouth Hoe Club, 1-2 Osbourne Place PL1 2PU Prince Maurice, 3 Church Hill, Eggbuckland PL6 5SR Providence Inn, Providence Street, Greenbank PL4 8JQ Pub On The Hoe, 159 Citadel Road, The Hoe PL1 2HU Stoke Inn, 43 Devonport Road, Stoke PL3 4DL Swan Inn, 15 St Andrews Street, City CentrePL1 2AX Tamar, 1-7, Morshead Road, Crownhill Plymouth PL6 5AD Thistle Park Tavern, 32 Commercial Road, Coxside PL4 0LE Union Rooms, 19 Union Street, City Centre PL1 2SU West Hoe, 24 Bishop's Place, The Hoe, PL1 3BW

Plympton

Colebrook Inn, Colebrook Road, PL7 4AA London Inn, 8 Church Road, PL7 1NH Stannary Court, 95-99 Ridgeway PL7 2AA Union Inn, 17 Underwood Road PL7 1SY

Plymstock

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





Postbridge

East Dart Hotel, Sat Nav 50.5949, -3.9097, OS Ref 652792, PL20 6TJ Warren House Inn, Sat Nav 50.613, -3.8752, OS Ref 674809, PL20 6TA

Princetown

Dartmoor Inn, Merrivale PL20 6ST Prince of Wales Hotel, Tavistock Road PL20 6QF

Ringmore

Journey's End Inn, TQ7 4HL

Shaugh Prior

White Thorn Inn, PL7 5HA

Sparkwell

Treby Arms, PL7 5DD Welbeck Manor Hotel, PL7 5DF

Tavistock

Bedford Hotel, Plymouth Road, PL19 8BB Queen's Head Hotel, 80 West Street PL19 8AQ Trout 'N' Tipple, Parkwood Road, PL19 0JS

Turnchapel

Boringdon Arms, 13 Boringdon Terrace PL9 9TQ Clovelly Bay Inn, 1 Boringdon Road PL9 9TB

Walkhampton

Walkhampton Inn PL20 6JY



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

Plymouth Citybus Limited, 1 Milehouse Road, Milehouse, Plymouth, Devon, PL3 4AA telephone 01752 662271 https://www.plymouthbus.co.uk/ (Opens in a new window) Visit their website Please email customer.services@plymouthbus.co.uk **Stagecoach South West** Stagecoach South West, Belgrave Road, Exeter, Devon, EX1 2LB Telephone 01392 427711, disability helpline 01392 889749 Visit https://www.stagecoachbus.com/localdefault.aspx?Tag=Plymouth/ (opens new window) Please email southwest.enguiries@stagecoachbus.com **Tally Ho Coaches** Tally Ho Coaches, Kingsley Close, Lee Mill Industrial Estate, Ivybridge, PL21 9LL Telephone 01752 893480 or 0333 456 0231 Visit https://tally-ho-coaches.business.site/ (opens in new window) Please email info@tallyhocoaches.co.uk **Country Bus** King Charles Business Park, Old Newton Road, Heathfield, Newton Abbot, Devon TQ12 6UT Telephone 01626 833664

Visit <u>http://www.countrybusdevon.co.uk/index.html/</u> (Opens in new window) Please email <u>info@countrybusdevon.co.uk</u>

Train Companies

Great Western Railway

 Write to:- Freepost, GREAT WESTERN RAILWAY CUSTOMER SUPPORT

 Visit
 <u>https://www.gwr.com/#/</u> (Opens in new window)

Cross Country Trains

Office: XC Trains Limited, Admiral Way, Doxford International Business Park, Sunderland, SR3 3XP Visit <u>https://www.crosscountrytrains.co.uk/</u> (Opens in new window)

Traveline South West Journey Planner

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

Visit <u>https://www.travelinesw.com/</u> (Opens in new window) Telephone 0871 200 2233 (calls cost 10p/min from a BT landline, price at December 2017





Branch Contact Ian Daniels, 01822 616861 contact@plymouth.camra.org.uk Chairman Bob Holmes. chairman@plymouth.camra.org.uk Vice Chair Ian Dickinson. vicechairman@plymouth.camra.org.uk lan Daniels. Secretary secretary@plymouth.camra.org.uk **Pub Campaigns** Post Vacant – please contact Vice Chair Coordinator pubnews@plymouth.camra.org.uk **Membership** Daniel Scott membership@plymouth.camra.org.uk **Socials** Andrew Richardson socials@plymouth.camra.org.uk **DD Editor** editor@plymouth.camra.org.uk

Trading Standards

Plymouth Trading Standards Tel 01752 304147 trading.standards@plymouth.gov.uk

Devon and Somerset Trading Standards 01392 381381 (from Devon) or 08453 459181 (from Somerset) tsadvice@devon.gov.uk

What Pub

To help the unpaid volunteers to try and keep up with news about what pubs may be able to provide during the current difficult trading period, please use What Pub in the usual way and search for the pub. Then click on the "Feedback On The Pub" link at the top of the pub entry, as shown below by the arrow. Then just fill in the details about the services being provided, such as:-

"The pub is now open on Tuesdays to Sundays only, from 1200 until 1400, and 1700 until 2100. See Facebook/Pub Website for full details".

About Location Subm	t Updates Nearby	
NOTICE: Venues need your su		MP SANK
ever during the ongoing corona		A
A nationwide lockdown is curre England, and you are required I		
ome. Hospitality venues can s akeaway and delivery services		
alcohol by delivery service.	but can only sen	
But please be aware that openi	ng hours and	
services may be different to tho	se displayed here.	The second se
Before visiting or ordering from strongly advise you to check its		
nedia, or get in touch with then disappointment.	n first to avoid	
		eatures
If you see any details here that please let us know by submittin		Real Ale Available
<u>pub</u> .		
	6	Cask Marque Accredited

Beer Brands Owned By A-B InBev.

Bass, Beck's, Belle Vue, Boddingtons, Bohemia, Brahma, Budweiser, Diebels, Flowers, Franziskaner, Goose Island, Harbin, Hertog Jan, Hoegaarden, Jupiler, Labatt's, Leffe, Lowenbrau, Marathon, Michelob, Oranjeboom, Piedboeuf, Quilmes, Rolling Rock, St Pauli Girl, Skol, Spaten, Stella Artois.



Make Pints Affordable

Research commissioned by CAMRA shows only a small minority of Brits (10 per cent) feel a pint is affordable.

Despite some variation, the figures paint a grim picture across the whole of Britain. Drinkers in Scotland felt the most out of pocket at the bar, with just six per cent saying a pint was affordable. Despite having some of the steepest prices in the UK, a high of 15 per cent of Londoners said they found a pint affordable.

CAMRA has long called on government to level the playing field between regulated, community venues like pubs and social clubs, and off-licence venues like supermarkets, which face far lower levels of regulation and tax. Additionally, the beer tie and other exclusive purchasing agreements mean many publicans are locked into contracts that force them to buy beer and cider at higher than market prices, further increasing prices at the bar.

The Campaign celebrated lobbying success with the introduction of a new draught duty rate on 1 August. Under this new system, beer and cider sold on draught pays a lower rate of tax, which recognises the social and community value of the on-trade in the alcohol duty system for the first time.

Despite this, the price of a pint has continued to rise as the cost-of-business crisis has hit pubs and brewers, forcing them to increase prices. At the same time, the cost-of-living crisis has meant that many consumers can't afford to spend as much supporting local pubs, clubs, brewers and cider makers.



CAMRA national chairman Nik Antona said: "This data shows how vital it is that government takes action this autumn and use their planned fiscal event to reassess the huge financial burden they place on the trade.

"A pint down the pub with friends is one of life's simple pleasures, as well as being a unique part of our cultural heritage. It's devastating that so few of us feel that this is affordable.

"Our campaigning priorities over the next few months will be calling for a shake-up of the punishing business rates systems, action to address energy costs, seeing the draught duty rate refined to work

better for pubs, and working to secure increased access to market for small UK brewers."



The following producers are known to produce real cider and perry, as defined by CAMRA – see definition on page 9. One of the producers – Countryman Cider – is located in our branch area. Go on, give Countryman a try the next time that you're in the pub!

Devon (35 producers)

Axminster Craft Cider, Bollhayes Cider, Brimblecombe's Cider, Bulkamore Orchard Cider, Chucklehead Cider, Cockeyed Cider, *Countryman Cider* (Milton Abbot, Tavistock), Courtney's, Crispin's Cider, Farmer Jim's, Find and Foster, Four Elms Cider, Gray's Devon Cider, Green Man Cider, Hancock's Cider, Heron Valley Cider, Honey Wood Orchard, Hunt's Cider, Indicknowle Cider & Farm Shop, Lyme Bay Winery and Cider, Mortestone Drinks Co – Shipwrecked Cider, Reddaway's Cider, Ridge and Furrow Cider, Rock Hill Cider (TBC), Rull Orchard, Sampford Courtenay Cider, Sam's Cider Produced By Winkleigh Cider, Sandford Orchards, Silly Buckers Cider, Smith Hayne Orchards, Sprywood Cross Cider, Tucketts Farm Cider, Venton Devon Cyder, Wallen Down Farm – Cosdon Cider, and Yarde Cider.

Cornwall (18 producers)

Cornish Orchards, Crackington Cider Co, Cuckoo Valley Cider, Fowey Valley Cidery & Distillery, Gould Ciders and Perries, Gulval Goose Cider, Haye Farm Cornish Cider, Haywood Farm Cider, Kernowek Bevvies – Davvers Cider, Polgoon Vineyard and Orchard, Ripe Cider, Skreach Cider, St Ives Cider, Touchwood Cider, Trevibban Mill Vineyard and Orchards, Trevor's Farmhouse Cider, Wasted Apple Co and Westward Farm Dry Cyder (Isles of Scilly).

Somerset (61 producers)

Ad Astra Cider, Barley Wood Orchard, Beard & Sabre, Bennetts Farmhouse Cider, Bere Cider Company, Blackmore Vale Cider, Branch Cider, Bray's Cider, Bridge Farm Cider, Burrow Hill Cider Farm, Chant Cider, Cider Syndicate (The), Crafty Nectar – own brand ciders, Crest Cider, Crossman's Farmhouse Cider, Dick Willows Farm, Dowding's Cider, Ex-Press Cider, Ganley & Naish, Ham Hill Cider, Harry's Cider Company, Heck's Cider Farm, Honey's Cider, Iford Cider, Impens 8 Cider, Kicking Goat Cider, Lawrence's Cider, Letchford's Cyder, Loader's Cider, Loader's Cider, Moons Cider, Nempnett Cider – Piglets Choice, Newt in Somerset (The), Parrett Cider Company (The), Parson's Choice Cider, Pennard Organic Wines and Cider, Perry's Cider, Pilton Cider, PULPT Cider, Rawlins Family Cider, Rich's Farmhouse Cider, Ridgeway Cider, Secret Orchard Cider, Sheppy's Cider Farm, Smith and Evans Wine – Half Moon Cider, Southdown Cider, Stone Broke Cider – Hewletts Mill, Taunton Cider, Tor Cider Company, Torre Cider Co, Tricky Cider, Wadys Cider, Watchet Cider Company, Wattles Cider, West Croft Cider Farm, Wilcox Cider, Wild Cider, Wild West Cider, Wilding Cider, Wilkins Cider and Worley's Cider.







What temperature is best for Cider?

The answer to this question is very easily defined as down to a drinker's choice. However, it is not always as simple as that, as pubs frequently serve from wherever it suits them best. Most frequently bag in boxes (BIBs) are stored on the counter, and bottles in the fridge. To my mind, this is how I prefer having a choice of cider, so I am a happy man when faced with this choice, but recently while visiting new pubs during Pub of the Year nominations I entered two well-known pubs only to be faced with BIBs from the fridge, no choice.

In my quest to answer the question of temperature, I am very influenced by cidermakers I visit, and they generally serve from barrels or BIBs at room temperature, and I find this shows off a tanninheavy West Country cider to its very best. At room temperature, cider does show off its flavours very well and the varietal variation helps massively in the tasting and single varieties really showcase the Tannins well. Cold temperatures seem to subdue these wonderful variations and averages out the taste somewhat.

In 2005, a certain Irish "cidermaker" launched cider over ice, which really propelled cider into the limelight and helped the popularity of the drink and for a long while pubs followed suit, offering ice every time cider was ordered. Other cidermakers followed suit, asking pub chains to stock in the fridges. By 2012, fruit-flavoured ciders took the market by popularity, rising by 80% in just one year and again the brands preferred Fruit Ciders sold at temperatures from the Fridge.

Before I write any further, I confess my view of cider is 90% influenced by what suits a local cider and, to me, that is served at room temperature whether Dry, Medium or Sweet. Tempting fate when drinking Sweet Ciders, I prefer them cooler, but I have a real bias for Dry or Medium at room temperature. Once again, my own taste is swayed on a warm day sitting outside in lovely sunshine, on days like this I really enjoy some ciders cooler and if it is really hot, I really enjoy a fruit cider straight from the fridge. I actually feel fruit-flavoured cider is better served cold. I acknowledge this is personal choice.

My plea to pubs is please give me choice. Please don't stick BIBs in the fridge if it is your only option, try putting an inline cooler of the lines of your best Live Beers (real ales) and feel the waft of discontent from live beer drinkers. Us Cider Folk may be lenient customers used to being swayed by the market men, but please give us choice. BIBs stacked on the bar and a selection of ciders in the Fridge, and I guarantee you will have happy customers. Well as long as you don't serve just lines from the newly demoted not "Real Cider" makers that have been called out as not meeting the definition of Real Cider. More on that discussion another time.

The best temperature to serve cider, is how I choose to drink cider and only by having a choice will I be a happy customer!





Just like beer, cider and perry comes in a variety of styles and tastes. It's all about finding the right style to suit you.



Please visit the main CAMRA website, <u>UK Cider and Perry Producers</u> to find a comprehensive list of British cider and perry producers. Fortunately, cider in the UK is undergoing a bit of a revival.

In Devon and Cornwall, there are 51 producers of cider and perry listed – what we need is more of it available in local pubs! CAMRA celebrates real cider and perry and works hard to highlight the pubs that serve them.

Use our online pub guide, What Pub, to search for pubs serving real cider and perry and filter by using the apple symbol. Or please click on this link <u>Plymouth Branch Cider and Perry Pubs</u> for those pubs in our branch area.

CAMRA campaigns for real cider and perry

Campaign for Real Ale

Real cider and perry grows on trees

Real cider is made from fresh apple juice, and real perry is made from fresh pear juice. Naturally fermented and free from concentrate or artificial processing.

Visit www.whatpub.com to find real cider and perry pubs



Speciality brews are those beers brewed with ingredients other than water, malt, hops and yeast. These beers are brewed with non-standard ingredients or techniques, as opposed to flavoured speciality beers which have flavour added. Non-conventional ingredients are those only limited by the brewer's imagination!

Some of the more usual Speciality Beer Styles:

Lager – up to and including ABV 8.5%

Genuine lagers are bottom-fermented beers and are "lagered" (stored) for several weeks/months. These are generally yellow to gold in colour, and may range from light in malt to having a noticeable bready malty aroma and taste (depending on whether it is a Czech or German style beer).

One example of this style:

Holsworthy Ales Proper Lager ABV 5.0% – this Proper Lager is unfiltered, naturally carbonated real lager, and has had a long, slow, cool-conditioning period, allowing it to develop a proper lager taste. Suitable for vegans and vegetarians.

Wheat Beers – up to and including ABV 8.5%

Light in colour, yellow to gold, the traditional German "Weissbier" or "weizenbier". They can also be darker including dark brown if dark malts are used, such as "Dunkels Weissbier" or "Dunkelweizen".

One example of this style:

Crossed Anchors Brewery Weisse Guy ABV 5.0% – a naturally-hazy German-style wheat beer. It has an aroma of banana and lemon, with a crisp malty taste, a hint of cloves and a long finish.

Smoked Beers – up to and including ABV 8.5%

Any beer where a large proportion of smoked malts is used to impart a distinct smoky flavour. They can be any colour, but are usually darker, browns to blacks, due to the smoked malts used. Malts usually dominate the taste, but hops can balance the smokiness. This includes "Rauchbier".

One example of this style:

Moor Beer Smokey Horyzon ABV 5.0% – a speciality beer made using smoked rye. It is a hoppy, pale, brown-coloured strong ale, with plenty of body. It is balanced by the sweetness of unfermented rich dry rye malt and is very smoky.



CAMRA Members have been able to play an active part in their local Branch for many years, without having to commit to devoting a lot of extra time to the cause. Beer scoring is an easy way to do this!

Beer scoring enables a number of things – firstly, it lets us (the Branch) know that **A Pub** is open and trading – which is very important in these very difficult trading times. Secondly, it also lets us know how the beer is being kept in **A Pub**. It also shows us what different real ales are being sold in branch area pubs which have been Beer Scored.



A full explanation, and screenshots, are available on the Plymouth CAMRA website, <u>National Beer Scoring System - Plymouth</u> <u>CAMRA</u> (link)

Beer scoring is very easy to do, even when you are enjoying a meal and a pint in the pub, if you have a smart phone or a tablet/iPad.

As can be seen on the left, for a smart phone, start the What Pub App. You will see a Button at the top right of the screen which states "Nearby Pubs". Simply tap the button and you should get a refreshed screen showing the pub that you are currently in.

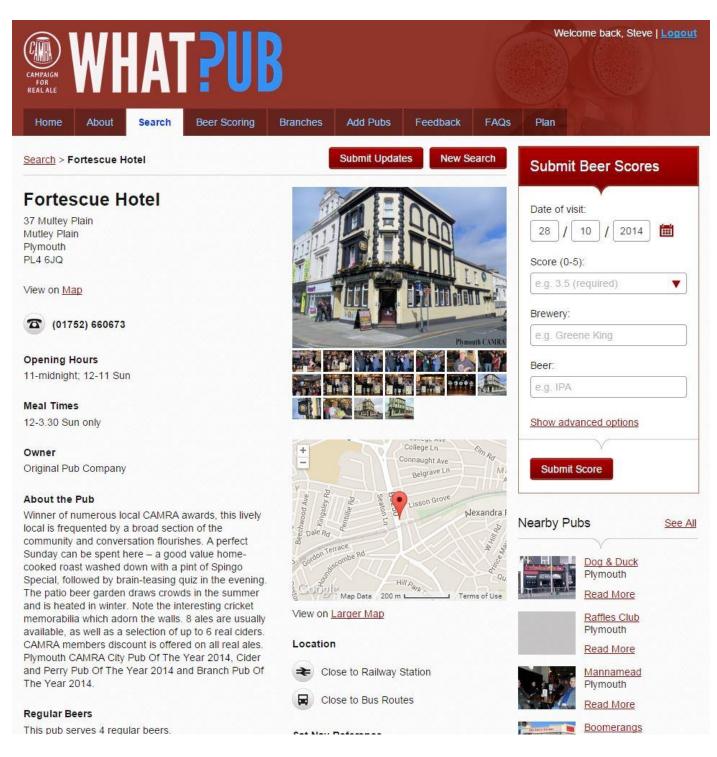
You will need to sign in with your current CAMRA membership number and your password in order to beer score, by tapping on the Login. Enter your number and password.

The screen will be similar to the one shown below on Page 24.

The screenshot shown below on Page 24 is for a laptop/tablets, but

it is pretty similar for the smart phone. Once signed in, you can then go ahead and score the beer for the pub you are currently sat down in.

For the example below, for the Fortescue, Mutley Plain, you can tap the Calendar button and add the date. Then you can tap the upturned triangle and select your beer score – please remember that this is NOT whether you like the particular beer, but how it has been kept and served to you. Next, click/tap in the Brewery box and start typing the name of the brewery and select from the auto fill list. A list of that brewery's beers will then appear – please select from that list.



If the beer you are currently drinking doesn't appear, please check the brewery name. If the brewery is correct, it could well be that the beer you are drinking is a new one, so please select "Advanced Options", where you can then add the name of the beer in the "comments" box.

Once you have finished adding your details, please click/tap "Submit Score" to finish the simple Beer Scoring Process.



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, restricted or withdrawn when special promotions are on offer. List believed to be correct as 22 August 2023.

PUB NAME DISCOUNT

ADDRESS

Boringdon Arms Bread 'N' Roses Dolphin Hotel	13 Boringdon Terrace, Turnchapel PL9 9TQ 62 Ebrington Street, City Centre PL4 9AF 14, The Barbican, PL1 2LS	10p/pint 10%/pint 15p/pint 10% pint & bolf
Fortescue Hotel Gipsy Moth	Mutley Plain, PL4 6JQ 159 Citadel Road, The Hoe PL1 2HU	10% pint & half 20p/pint real ale
Golden Hind	Mannamead Road, PL3 5RJ	10%/pint & half
Horse and Groom	Exeter Road, Bittaford PL21 0EL	10p/pint, 5p/half
Jack Rabbit	7-9 Howeson Road, Derriford PL6 8BD	20p/pint
London Inn*	8, Church Rd, PSM, Plympton PL7 1 NH	See below
Minerva Inn**	31 Looe Street, Plymouth PL4 0EA	See below
Olde Plough Tamar	Fore Road, Bere Ferrers PL20 7JG Morshead Road, Crownhill, PL6 5AD	10%/pint, real ale and cider 10%/pint
ramar	Morsheau Noau, Growninii, FLU JAD	10/0/pint

Key:

- * London Inn Grumpy Hour daily deals for all customers.
- ** Minerva has a loyalty card (cost £1.00) available Mon Fri 1130 1500 for all customers, TBC.

The following pubs accept CAMRA member vouchers as part payment for real ales and real cider

PUB NAME	ADDRESS	DISCOUNT
S Brass Monkey	Royal Parade, City Centre, PL1 1DS	CAMRA vouchers
S Noah's Ark	32A Courtney Street, City Centre PL1 1EP	CAMRA vouchers
S Roundabout	2-4 Drake Circus, City Centre PL4 8AQ	CAMRA vouchers
W Britannia Inn	Milehouse, PL2 3BH	CAMRA vouchers
W Gog And Magog	Southside Street, Barbican, PL1 2LA	CAMRA vouchers
W Mannamead	Mutley Plain, PL4 6JH	CAMRA vouchers
W Queen's Head Ho	tel 80, West Street, Tavistock, PL19 8AQ	CAMRA vouchers
W Stannary Court	Ridgeway, Plympton, PL7 2AW	CAMRA vouchers
W Union Rooms	Union Street, City Centre, PL1 2SU	CAMRA vouchers

Key:

S prefix denotes Stonegate outlets accepting CAMRA Member vouchers – please check the reverse of your voucher to ensure that it is still in date!

W prefix denotes JD Wetherspoon outlets accepting CAMRA member vouchers – please check the reverse of your voucher to ensure that it is still in date!





Traditional British Beer Styles No 25

46. Speciality Ales - Flavoured, ABV variable

Flavoured speciality beers are beers with flavours added, as opposed to being differently produced. These are brewed with non-standard ingredients or techniques. These beers can be similar to all other beers styles, in that any beer style can be adapted by a flavour addition to the brew.

Added Fruit – up to and including ABV 8.5%

This style can be based on any other beer category; fruit or flavourings (syrup or extracts) are added to the base beer to produce a dominant aroma, appearance or taste of that fruit. They can be yellow to black in colour, dependant on the base beer and the fruit being added. This could include lemons, cherries, mango, strawberry, etc.

One example of this style:

Atlantic Brewery Elderflower Blonde ABV 4.5% – a pale yellow coloured ale, with a light, crisp floral aroma, with elderflower nose. Elderflower and gooseberry fruits with soft citrus and pine hops flavours.

Herbs, Spices and Culinary Ingredients – up to and including ABV 8.5%

Again, this style can be based on any other beer category; herbs, etc, are added to the base beer to produce a dominant aroma, appearance or taste of that herb, etc. They can be yellow to black in colour, dependant on the base beer and the ingredient being added. This could include ginger, coriander, mint, vegetables, honey, chocolate, coffee, fortified wines and spirits, etc.

One example of this style:

Dartmoor Brewery Dragon's Breath ABV 4.4% – a sweet winter warmer best bitter. Full bodied, sweet, fruity with treacle hints from the added black treacle. Malt, roast and caramel from start to finish.

47. Old Ales, ABV up to and including 6.4%, or above

Old ales have become a catch-all category for many sweet and complex beers, but which was historically a beer that was aged for months to achieve myriad complexities. *A rich and intriguing brew*.

Like a descendant of the historic Burton ale, old ales tend to be sweeter and darker than barley wines, with less hopping. In colour, they vary widely, from pale amber to dark ruby. They have layers of flavour that span the palate: treacle, raisins, dark fruits, nuts, chocolate and molasses in the darker versions, and tart fruit and spicy hops in the lighter. Often sherry and port-like notes appear in both flavour and feel, and hints of leather and tobacco further intensify the experience. The texture is critical and often intriguing. Chewy, vinous and intense, old ales can make for great, sipping brews that finish with an alcoholic warmth.

Three examples of this style:

Summerskills Indiana's Bones (South Star) ABV 5.6% – this is an old ale with good body. Rich malty roast aromas, bursting with strong sweet flavours on the tongue. Slightly dryer finish.

Tintagel Brewery Harbour Special ABV 4.8% – a tawny-coloured premium bitter with ripe fruit and malty aroma. Rich nutty malt, stone fruits and esters on the palate, finishing bitter and malty.

Theakston's Old Peculiar ABV 5.6% – a full-bodied, dark brown-coloured, strong old ale. Slightly malty, but with hints of roast coffee and liquorice. A smooth caramel overlay and a complex fruitiness leads to a bitter chocolate finish.



CAMRA's Pub Heritage Group shares news and updates about pubs with historically significant interiors across the country, continued from page 19. Visit their website at <u>https://pubheritage.camra.org.uk</u> for more details.



Station Buffet, Bridlington, East Yorkshire (photo left). We reported in March this year on the application to refurbish this very rare establishment. Following concerns about the size of two intrusive new openings into the former First Class Refreshment Room, raised by both the local conservation officer and ourselves, a revised application has been submitted by Brass Castle Brewery. Whilst the proposed width of the openings has been reduced somewhat, it is not as much as had been hoped for, and our suggestion of installing actual doors, to better conserve the historic integrity of the old room, has not been taken up. Dave

Gamston has formally commented on the revised application for Pub Heritage Group, commending the quality and intent of the overall scheme whilst voicing these continued concerns. We are hopeful a resolution can be reached quickly, and this precious survival, which has now been closed since 2019, will reopen soon. Photo Michael Slaughter, CAMRA PHG.

Forester, West Ealing, West London. The Forester, built in 1909 and one of the finest Edwardian pubs in England, designed by T.H. Nowell Parr (who was also responsible for the Angel, Hayes), closed on 18th June. The pub is owned by Fullers and, whilst previously tenanted, the plan is now to reopen it as a Fuller's managed house. Photo Michael Slaughter, CAMRA PHG.





It is very good to see a number of our Three Star Heritage Pubs recognised in the CAMRA branch awards this year:



Castle, Macclesfield, Cheshire (photo left). Congratulations to the Castle for being awarded CAMRA's Cheshire pub of the year 2023. A remarkable turnaround for a pub that only reopened in 2021 following a six-year closure. The Castle was also awarded the CAMRA/Historic England Conservation Award in 2022. Thanks to Gary Chester for this news. Photo Michael Slaughter, CAMRA PHG.

Albion Ale House, Conwy, North Wales (photo right). Congratulations to all at the Albion Ale house for being awarded Pub of the Year 2023 by Abercolwyn CAMRA. The Albion, built in 1921, was awarded the CAMRA/Historic England Conservation Award in 2013. And having been saved by a consortium of four local breweries, it remains an essential destination for real ale lovers. Photo Michael Slaughter, CAMRA PHG.





Speedwell Bar, Dundee, Tayside (Photo left). And also, to the Speedwell Bar for being awarded the Tayside CAMRA Pub of the Year 2023. The Speedwell Bar, known as 'Mennies' after the family that ran it from the 1920s until 1995, was built in 1903 and has a wonderful Edwardian interior, and obviously good real ale too! Thanks to Jim McMahon for this news. Photo Michael Slaughter, CAMRA PHG.

Cock, Broom, Bedfordshire. And last, but by no means least, congratulations to all at the Cock for being awarded East Bedfordshire CAMRA's Rural Pub of the Year 2023 for the second year running. The Cock is one of only 7 traditional pubs in the country that does not have a bar counter. Photo Michael Slaughter, CAMRA PHG.





Pubs, clubs and other licensed premises, and breweries, and all other companies associated with the Licensed Trade need our help NOW more than ever! Please join the Campaign, with membership starting at just £30.50. Take a look at some of the Membership Benefits.

Stay Connected



BEER MAGAZINE Award-winning member magazine



WHAT'S BREWING Monthly online beer, pub and events news

Learn and Discover



CAMRA PODCAST Enjoy a weekly episode of *Pubs. Pints. People.* about the world of beer, cider and pubs



LEARN & DISCOVER Discover more about your favourite drinks with our online resources



WHAT PUB? Visit the online pub guide listing over 36,000 real ale pubs with useful information



GOOD BEER GUIDE PRIVILEGE CLUB

Join the club for early access to the new Good Beer Guide

Discounts



CAMRA REAL ALE DISCOUNT SCHEME Discounts on real ale in over 3,500 pubs



REAL ALE VOUCHERS £30** worth of CAMRA real ale vouchers



BOOK DISCOUNTS Discounts on all of the books we produce including CAMRA's annual Good Beer Guide

Up to date details can be found <u>Home - Join Online (camra.org.uk)</u> (link)



Your membership helps CAMRA campaign for real ale, pubs, and drinkers' rights.

What your membership includes:

- A welcome pack to help you make the most of your membership.
- Opportunity to campaign to protect pubs and save those under threat from closure.
- Award-winning Beer Magazine four times per year.
- Discounts on CAMRA books, including our best-selling Good Beer Guide.
- Learning resources to help you discover more about beer and brewing.
- Free or reduced entry to over 180 beer festivals.
- £30 (single)/£40 (joint) of CAMRA real ale, cider and perry vouchers (accepted at all participating pubs including JD Wetherspoons, Proper Pubs, Classic Inns, S. A. Brains and more.
- The Real Ale Discount Scheme where you receive discounts on pints at over 3 500 participating pubs with your membership card.
- Exclusive member discounts from retailers and other outlets.

Membership Rates

	Direct Debit	Non-Direct Debit
Single (UK)	£30.50	£32.50
Under 26	£22.00	£24.00
Joint Membership	£38.50	£40.50
At same UK address		
Joint U26	£30.00	£32.00

Up to date details can be found Home - Join Online (camra.org.uk) (link)

Daft Beer Names Past & Present Four

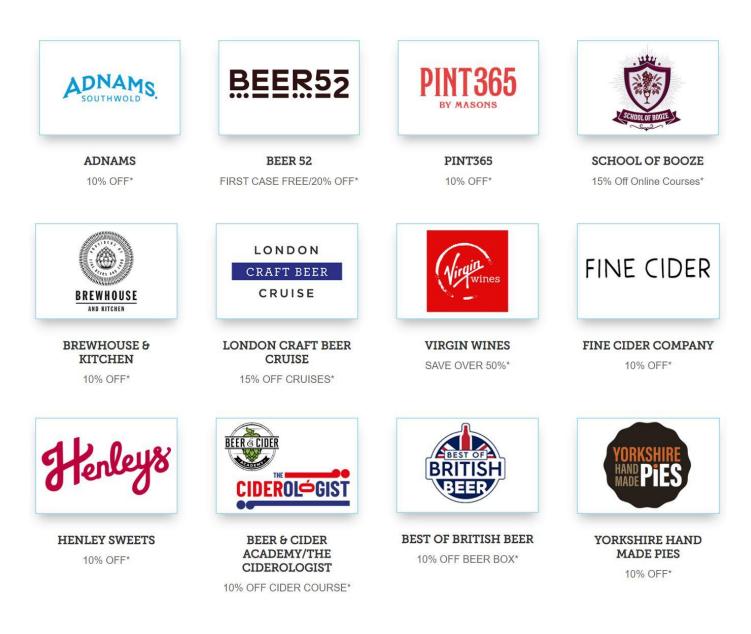
Beer Name	Brewery	Country
Pigs Ass Porter Pressed Rat & Warthog Rip Snorter Santa's Butt Side Pocket For A Toad Son Of A Bitch Spank Dog Spicy Fish Wife	Harvest Moon Triple fff Hog's Back Ridgeway Tring Bullmastif Ninkasi Slip Point	USA UK UK UK UK USA USA
Tabatha the Knackered Tactical Nuclear Penguin	Anglo Dutch Brew Dog	UK UK



We have a range of exclusive partner discounts for our members, from Food and Drink offers, to Lifestyle and Travel Discounts. These are reviewed and added to annually.

To take advantage of these benefits, members should navigate their browser to the main CAMRA website. Members should then sign in with your membership number and your password. Then navigate to <u>Membership Benefits</u> and scroll down to the discount that you wish to utilise. Follow the onscreen instructions.

Non-Members should navigate to the CAMRA website and click on Join CAMRA. Complete all joining details.

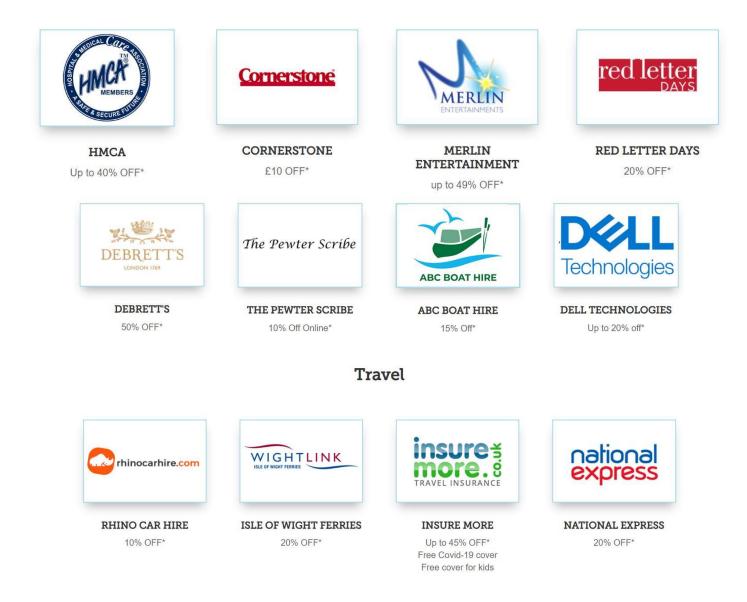


Food & Drink





Lifestyle



Beer Brands Owned By Carlsberg.

Aldaris, Baltika, Carlsberg, Duckstein, Feldschlossen, Grimbergen, Henninger, Holsten, Hurlimann, Kanterbrau, Kronenberg, Mythos, Okocim, Poretti, Pripps, Ringnes, Super Bock, Svyturys, Synebrichoff, Tetleys, Tuborg and Utenos.

Be part of the CAMRA story

Real ale is just the start...

Our story is your story. So join us in supporting everything from pubs, clubs and drinkers' rights, to licensees and breweries, uniting us in the story we all love.

As a thank you for being a hero in our story, you receive great membership benefits, such as **£30 of beer vouchers**, quarterly **BEER magazine**, access to the online news platform **What's Brewing**, partner **benefits and discounts**... just a few perks of joining us.

Join the CAMRA story camra.org.uk/join



Real stories, real people, reakale



Castle Inn, Lydford. CAMRA Pub Heritage Group Listing – One Star – A pub interior of special national historic interest.



Multi-roomed pub with one of the largest collections of highbacked settles in the country (see photo below left). The main door leads into a lobby with what looks like an off-sales hatch with colourful stained and leaded window. Doors to the left and right also have stained and leaded panels in them (possibly from the 1930s?) - the one on the left is of three hares, that on the right is of a king's head. On the left the Tinners Bar retains an old bar counter, old wall seating, old stone fireplace but the bar back fitting is modern, and the room was clearly two small rooms at some time in the past - was amalgamated with a former kitchen in the 1980s.

The right-hand bar has a counter which may be 30/40 years old - the bar back fitting is difficult to date being a mixture of old and new wood. This bar is opened-up to a room to the right with an old stone fireplace. Beyond this is the 'lounge area' - a separate room which appears to have been brought into use in c.1990. It has a Delabole slate floor and old stone fireplace. Finally, a tiny snug at the rear has old wall seating and another two high backed settles which are loosely fitting so may have come from elsewhere. Outside gents now accessed via the patio. On the wall of the right-hand bar are examples of Lydford pennies - silver pennies of AD 1000 from the Lydford Mint.







THE ORIGINAL INDEPENDENT GUIDE TO GOOD BEER AND GOOD PUBS

The Good Beer Guide is the UK's best-selling beer and pub guide, and it continues to represent the best of the best in the brewing and hospitality industry.

With 4500 pubs, bars, and clubs selected by unpaid volunteers up and down the country, this is the best guide for pubgoers interested in being served a good pint of real ale as well as those who wish to find a local near them that is welcoming and has many other benefits that may appeal.

Each entry contains a short description as well as details of regular beers that can be linked to the brewery section to discover

local beers, as well as some treasured national favourites.

This guide is compiled by consumers for consumers and is the most independent and complete guide to find good beer.

We are excited to have an iconic cover design and a forward by Bruce Dickinson. Bruce is an English singer, songwriter, musician, airline pilot, entrepreneur, author and broadcaster. He is best known for being the lead singer of Iron Maiden as well as being an avid drinker of real ale, so much so that his collaboration with Robinson's Brewery has produced one of the most iconic and well-known beers in the UK – Trooper.

The Good Beer Guide 2024 - standard edition RRP: £16.99, Member price £14.99

The standard edition of The Good Beer Guide 2024 will feature the iconic image of Eddie pulling a pint and the lettering from the world-renowned band Iron Maiden.

'Every beer has a story to tell, and every Pubwell...if the walls could speak- what dramas have unfolded under the oak beamed roofs? It is easy to forget that the roots of our Pub culture go back for centuries, and perhaps we have been guilty of taking them for granted. This guide is a clarion call to get involved, to go local, to preserve humanity and courtesy in our Pubs, not have them turned into mere alcohol cash machines." – Bruce Dickinson.



The Good Beer Guide 2024 – Exclusive hardback edition – only available on pre-order, *£25.00*

With such an iconic image on the cover we felt it was necessary to offer people an opportunity to collect something that will be remembered for many years to come. In stark contrast to the 50th anniversary edition, this copy is printed black with the unmistakeable lettering from Iron Maiden and the iconic figure of *Eddie* pulling a pint of real ale. With the addition of a red bookmark and silver foiling on the lettering to emphasise the 'metal' influence this copy will appeal to collectors and beer enthusiasts.

Only available as a pre-order, this one-off hardback will be extra special.

To purchase your copy of the Good Beer Guide 2024 book, please click the link <u>CAMRA's Good Beer Guide</u> - <u>CAMRA - Campaign for Real Ale</u>. It is available for just £16.99 – CAMRA members must log in to obtain the Members discount.

The Good Beer Guide App is also available for free download to your smart phone or tablet – please click this link CAMRA's Good Beer Guide App - CAMRA - Campaign for Real Ale

Please note that full functionality is also available for an annual subscription of £4.99.



With the Summer now with us, although recently that's been difficult to believe, pubs have been providing all kinds of events to entice us – their customers – back in to enjoy them once again, whether it has been beer and cider festivals, special food events or entertainment of one form or another.

Let me try with this:



Or these:





Let us try and support our wonderful pubs and get back into our locals to show, and give them, our support – before we lose them! Many pubs have invested many thousands of pounds in upgrading their gardens and facilities, and they now need us, their customers, more than ever to help get back to trading profitably. And they now have to face the double whammy of extremely high energy bills to contend with.

Please Support Our Pubs and Breweries!