

Beer Tiz

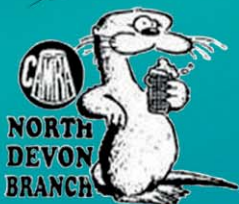


CAMPAIGN
FOR
REAL ALE

Issue 23

Summer 2019

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CAMRA North Devon Branch



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View from the Chair



As you can see from the Branch calendar the season of Pub Beer Festivals is upon us once again. So I would like to challenge you all to get to as many as possible, as without your support more pubs will undoubtedly be closing in the years to come. I myself have already been to those held at Wetherspoons' Panniers, the Wellington Arms in Ilfracombe, the Bell at Parkham, and the Chawleigh Fair Beer Festival, not to mention the North Devon Beer Festival held recently in Barnstaple, while I have plans to go to those at the White Lion in Braunton and the Grove at Kings Nympton to name but a few!

Campaigning can be as simple as grabbing a pint and heading for your favourite pub beer garden. This summer's CAMRA campaign is all about visiting Real Ale pubs and getting out into their beer gardens, simply in order to enjoy socialising over a pint or two. Try a different beer in a different pub, with different company and you just might make a new friend for life. Or, on the other hand, if your taste isn't for adventure then just stick to where and what you know and love. Either way works! But make sure you snap the moment and send it to the North Devon CAMRA website at webstuffndcamra@gmail.com. Tell us where you are and what you are drinking. Share your campaigning efforts with us so that we can celebrate our amazing Real Ale and pub gardens in North Devon (and if you're unsure whether the pub has a beer garden then simply use the filter on WhatPub).



Finally, I would like to remind everyone what makes our nation's pubs so special and encourage people to give TV a break this summer, then maybe you too will discover the unbeatable social network that lies at the heart of every local pub? The clearest way we can all demonstrate how much we value our community pubs and want them to remain part of the social fabric of our country is simply by using them. With the UK

able to boast some of the greatest pubs in the world, and with Devon having some of the greatest pubs in the UK, we all need to get behind the idea that 'the pub is the hub' and help replace lost, or even provide new community services, particularly in our more rural areas.

So happy campaigning!

Mark Partridge

(Branch Chairman and Social Secretary)

Important Announcement about our Branch Website

Hi All

My name is Sara. I am a life member of CAMRA and currently Webmaster for the North Devon Branch. Our current website <https://northdevon.camra.org.uk/> is going through some changes at the moment and I hope we are creating a more informative, interesting and up to date platform for Branch members, CAMRA members as a whole, and the wider public.



In the past we have had another website name as well. When clicked on, this old name just forwarded anyone to the current website. By September this old one will expire, so it will no longer forward anyone clicking on it or anyone who has bookmarked the page. This does not mean our website has gone, it just means you need to click on or bookmark the current website <https://northdevon.camra.org.uk/> instead of the old one.

Please have a browse round our new content and let us know what you don't like and what you do like and what you think is missing. We don't promise to do exactly what you want but we do promise to consider it.

Advertising in North Devon Beer Tiz magazine

If you wish to take out an advert in future editions of Beer Tiz magazine – please contact Neil Richards at Matelot Marketing tel. 01536 358670

Dark Thoughts....



If just a few years ago you asked customers at your local pub what they thought of Dark beers, what response might you have expected, particularly on a bright summer's day like today?

That it's unseasonable and better suited to supping around a warming log fire? That it's unfashionable and associated more closely with the elderly drinker? Or that it's simply unpalatable to modern tastes - too strong, too bitter or even that it's too sweet? Yet such a reaction is increasingly at odds with today's drinking preferences where thankfully the pendulum appears to be swinging once more in favour of Dark beers.

So what exactly is Dark beer? Without getting too technical - Dark ales derive their name from the brewing process where darker malts are used, giving the final product both its distinguishing colour and flavour. So much so that many connoisseurs of real ale now consider Darks to be amongst the most palatable on offer, not least on account of their more complex tastes, inviting them to be sipped and savoured rather than downed in one large swig as you might an IPA or Golden ale.

Yet dark coloured beers can be as different from one another as they are from their light coloured cousins. If we include **Stouts** (dry, milk, chocolate, imperial?), and of course **Porters** (well hopped and made from roasted brown malt - once popular with London market porters), or possibly **Brown ales** (often underappreciated but well worthy of attention!), or more simply **Dark Bitter ales** - then we begin to understand the richness of the Dark palate.

Whichever way we look at it, darker coloured beers have much to offer - and we don't need to tip our hats to the Dublin Harp, let alone conjure up the ghost of Ena Sharples, to recognise the excellent range of Dark ales being produced right here in North Devon by our very own local breweries! And to prove the point, listed below are a selection of my personal favourites, all of which are available at a quality outlet somewhere near you!

And so, in alphabetic order of Brewer, I can personally recommend the following:

BARUM - Challenger (5.6% ABV) is a strong Dark ale with loads of malt on the palate and has a nicely roasted finish.

CLEARWATER - Dark Night (5.2% ABV) has a dark Ruby colour with a sweet and malty aroma, presenting with caramels and the smoky hints of some Belgian ales.

COUNTRY LIFE - Board Break (4.5% ABV) is an easy drinking Porter, smoky with coffee and toffee notes.

FAT BELLY - Carver Doone (4.7% ABV) like its famous namesake is dark and strong, produced using the finest wheat yet still slightly bitter.

GT ALES - Dark Horse (4.5% ABV) is smooth and full bodied with blackcurrent aromas and slight coffee bitterness.



HOLSWORTHY - Tamar Black (4.8% ABV) is a rich, dark deep-roasted Stout balanced with just the right amount of sweetness.

MADRIGAL - The Hanged Man (4.2% ABV) is described as an aged Stout that is creamy, viscous, and slightly sweet but not overly so.

TAW VALLEY - Black Ops (3.9% ABV) is a dark hoppy ale with a big flavour from roasted black malts and wheat, sweet yet still slightly bitter.

WIZARD - Druid's Fluid (5.0% ABV) is a complex, dark and rich ale with a name and taste designed to turn heads!

And so, with apologies for those not included on this list of personal favourites - other beers are of course available!!! - next time you feel like getting in touch with your Dark side then why not try one of these?

Peter Thompson

(Editor and recent convert to the Dark side!)

Branch Calendar

JULY

5th - 6th:

Chichester Arms Festival - Morthoe EX34 7DU
(12 beers, live music)

Sat 13th:

Branch Meeting - Taw Valley Brewery, Westacott Lane, North
Tawton, EX20 2BS

13 - 14th:

Old Smithy Festival - Welcombe, EX39 6HG

20th - 21st:

Grove Inn Festival - Kings Nympton, EX37 9ST
(12 beers, real ciders, live music)

28th:

Summerland Festival - Pannier Market,
South Molton, EX36 3AB

AUGUST

Sat 10th:

Branch Meeting - The Jack Russell Inn,
Swimbridge, EX32 0PN

9 - 11th:

42nd Annual Dartmoor Folk Festival - South Zeal (concerts,
dance and craft workshops,

www.dartmoorfolkfestival.org.uk

11th - 13th:

Golden Lion Cider Festival, High Bickington, EX37 9BB

24-26th:

Duke of York Festival - Iddesleigh, EX19 8BL
(10 beers plus music)

23rd eve - 24th:

Rackenford Club Festival - Rackenford, EX 16 8EE

31st - 6th Sep:

Ilfracombe Cider Festival, Hip and Pistol, EX34 9BH.

SEPTEMBER

Sat 14th:

Branch Meeting - The Dolphin Inn, Seaside Hill,
Combe Martin, EX34 0AW

27th - 28th:

Real Ale & Music Festival, RHS Rosemoor, EX38 8PH

28th:

Holsworthy Brewery trip, Clawton, EX22 6RR

OCTOBER

Sat 12th:

Branch Campaigning Day
(for further details contact Mark Partridge)

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21 on the 21 Relaunched

In 2016 North Devon CAMRA in partnership with Stagecoach launched its ground-breaking guide to 21 of the finest pubs to be found along the popular 21 bus route. With its distinctive blue and white livery, the iconic North Devon Wave buses are a familiar feature for visitors and locals alike. With one terminus at Westward Ho! the 21 bus route then hugs the Torridge and Taw estuaries for the most part, passing through Northam, Appledore, Bideford, Instow, Yelland, Fremington, Bickington, Barnstaple, Wrafton, and Braunton before heading either for Croyde or more directly overland to reach its final destination on the north Devon coast at Ilfracombe. Stretching as it does over a distance of more than 30 miles, there are of course simply too many pubs and bars to have them all listed, so the 21 on the 21 publication can only attempt to highlight just some (21) of those that CAMRA members have recommended over the years.



The good news is that the 21 on the 21 leaflet is now being reissued in a revised format and with updated entries.

By providing a frequent, reliable and reasonable priced service, what better way for the adventurous drinker to explore some of the most enjoyable pubs in the region? So whether you use the new guide as a basis for your very own ale trail, or simply dip into it in order to sample some of the pubs listed while you're hopping on and off the 21 bus, we're sure you'll not be disappointed with what you find.

Women put off beer by male attitudes

This was the headline greeting me in the June edition of What's Brewing. Tim Hampson wrote an article in which he quoted from a study into female attitudes and behaviours towards beer that implied that women are put off drinking pints due to attitudes associated with men and ale.



I regularly indulge in a delicious pint and am frequently joined by several real ale drinking girl friends. One of my friends prefers to drink from a 'jug' others are happy with tulip glasses. None that I am aware of request half pints in order to be more ladylike. I proudly drink my pint from my wonderful goblet pint glass from The Great British Beer Festival 2018.

So how can it be that, according to the beer group Dea Latis 'the typical female beer drinker is someone who doesn't care too much about what other people think of her or doesn't care too much about what she thinks of herself.' What an insult. My friends and I enjoy our real ale and we do care about IT, often sharing tasting notes and encouraging each other and the men in the pub to try guest beers. What has gender got to do with that?

The Beer Agender, a report published this year, concluded that women who drink beer are relaxed, happy, fun and in control. They're also generally comfortable within their own skin and it should be this confident woman that other women aspire to be.

Thank you Tim for reporting on this and provoking me into responding.

Cheers!

Fiona Elsworth

CAMRA South West Region Secretary

Pubs in the Exmoor National Park

Whether it's a hot and sunny summer's day, or just possibly one that's a little damper, what more inviting sight could there be than the welcoming beacon of a English pub with its guaranteed promise of refreshment? And where better to

spend such a day than in the Exmoor National Park? Created in 1954 as an Area of Outstanding Beauty, the



national park covers over 260 square miles of unspoiled countryside, two thirds of which lie in north Somerset, with the remaining one third being in north Devon. Amazingly, Exmoor has at least 42 pubs and bars within the park boundary and 4 more just a short distance outside. Of these, 19 are in north Devon. All but 10 offer accommodation (further details of which can be found at <https://www.visit-exmoor.co.uk>) so there's no shortage of beds for the night! But perhaps most important of all, they all offer Real Ale and most sell Real Cider too.

For those looking at maybe a shorter visit or

day's excursion into the National Park, then there are no less than 8 different bus routes covering many of the locations where pubs can be found, thus making public transport a realistic option in many instances.




Details of these routes can be found on-line by selecting the village name then adding 'Bus Service'. Whilst only Dunster can claim to have a daily service, all others offer a Monday

to Saturday service (alas with the exception of Public Holidays!). For the more romantic in spirit, you might even like to combine a bus trip with a ride on the West Somerset Railway which also offers a route into the Park.


(Full details of all these Exmoor pubs can be found on What Pub at <https://whatpub.com>. or by using **Exmoor Pubs & Bars for Google Maps**)

*With special thanks to CAMRA member **Phil Emond** of the Somerset branch who has been instrumental in putting this guide together..*



EXMOOR ALES

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Exmoor Ales founded in 1979, based in the historic brewing town of Wiveliscombe on the fringes of Exmoor National Park, is now the largest brewery in Somerset.

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EXMOOR FOX • ABV 4.2%
Curiously crafted from a blend of several hops and malts to produce a mild-brewed beer of unusual subtlety and tone. Slight malikness on the tongue is followed by a burst of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.5%
The original and first single malt "Golden Ale". Golden in colour with a malty aroma and flavour, a slight sweetness is complemented by its long hoppiest resulting in a remarkable, well rounded beer.

EXMOOR STAG • ABV 5.2%
Strong copper-coloured premium bitter, with a good malty taste, full hopped aroma and long dry finish. Originally brewed for Somerset County Cricket Club Centenary celebrations, as popular the brew became permanent.

EXMOOR BEAST • ABV 6.6%
Remarkably drinkable strong "Porter" style ale. Once a "Winter Warmer", now year round, brewed making liberal use of chocolate and crystal malts. A smooth and complex beer with hints of fruitcake, rum, coffee and chocolate.

T: 01984 623798 • E: info@exmoorales.co.uk • www.exmoorales.co.uk

Congratulations to...



Country Life's Simon and Anna Lacey were awarded their certificate for Branch Brewery of the Year 2018 by Brewery Liaison Officers (BLOs) Dave Paterson and John Hirst during an enjoyable visit to the Abbotsham brewery in March. Members were pleased to contribute over £100 to add to the £1,500 already raised that month for local groups and charities including Clovelly Lifeboat, Chemo Hero, the Harbour Project and Rotary groups to name but a few, bringing the amount raised by Country Life in total to well over £20,000 in the last 2 years.



Also featured in this month's gallery are presentations to Mark at the **Bell** in Chittlehampton, once again our branch Pub of the Year, plus a special award to Dawn at the **Corner House** in Barnstaple



in recognition of the outstanding historical importance of its little altered 1930s interior. Both pubs well worth a visit!



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Grimbergen Abbey

Congratulations to the brothers of Grimbergen Abbey in Belgium who will once again be brewing their famous medieval beer after a gap of 220 years. Having rescued the ancient recipe from the archives, a new micro-brewery is to be built – replacing the brewery burnt down by French Revolutionaries in 1798.

(This brew is not to be confused with the Grimbergen 'Abbey' beer produced by commercial brewers Maes since the 1950s). I for one can't wait to try it!

The National Trust

Congratulations to the National Trust for promising to plant 68 new orchards dedicated to conserving traditional apple varieties with such exotic names as Hoary Morning, Ashmead's Kernel and Broxwood Foxwhelp.

With Devon having lost almost 90% of its orchard groves since the mid 19th century, it's good to know that heritage fruits such as these will still be available to our cider makers of the future and so help keep alive the distinct tastes of Real Cider as it was always meant to be.

Additions to Buckland Brewers Bottle Conditioned Range



Frits Takken, owner of The Buckland Brewers, has recently added two more bottle conditioned beers to his range. Ruby Triple is a 7.0% ruby coloured Belgian Triple style beer, while Hercule's, a 6.4% Belgian Witbier, is said to reach the little grey cells other drinks cannot.

Frits, who began commercial brewing in 2016, replaced his original small plant with a new purpose-built micro brewery just last year and now supplies more than 40 local outlets, including pubs, farm shops, restaurants and visitor attractions.

Other regularly available beers include the best selling Blonde, at 6.9%, Platinum a crisp German pilsner, Red Head a 7.1% Belgian style red beer which is full of malty flavours and lightly hopped with a Slovakian hop, Bock Bier, a dark 6.9% German-styled lager, and my own favourite Raven, a powerful and flavoursome 7.1% Imperial Stout which I think is very accurately described as being "not as sweet as some porters and not as dry as some stouts".

Bob Goddard BLO

Pub News

from around the Branch



In a very interesting article in the Morning Advertiser, beer writer Sophie Atherton examined reasons behind the closure of so many pubs across the UK. She listed a number of issues threatening the viability of pubs, including sky-high business rates, inflated beer prices charged to tied licensees, unfair practices that make it hard for tenants to be profitable, the new-age temperance movement, shortages of chefs and other key staff, ill-considered refurbishments, noisy pubs and the late night levy. All of these factors are of course very relevant, as indeed was her separate reference to the unreliability of public transport. However, I could not help thinking that there are other, less widely acknowledged problems, affecting the effective survival of many pubs in rural areas such as ours.

It would of course be tempting to respond to the complaint about the “unreliability” of public transport by asking “what public transport?” She did however, suggest that there should be a tax break for pubs that lay on transport in the form of a community minibus or such like, in order to get people home safely from the pub - something one of our leading branch pubs, **The Duke of York at Iddesleigh**, has been doing for a number of years!

The whole question of accessibility and the lack of chimney pots surrounding so many of our North Devon pubs is a continuing challenge to licensees who must balance the need to attract visitors to a destination pub whilst also endeavouring to keep the locals happy. The fact that so many manage to do so in these difficult times is a tribute both to their

standards and hospitality. We do indeed have some great pubs in our branch area and are entitled to be proud of them.

A problem affecting the on-going viability of ever increasing numbers of our freehold pubs seems to be what happens when a change of ownership, for health, retirement or any other reason becomes necessary. It is particularly depressing to see so many formerly thriving pubs offered for sale at steadily reducing prices until sadly, in some cases, they close. Whether a building officially remains a pub or not is largely irrelevant if, as is all too often the case, it then stands empty, rotting and unloved for years. It seems the speedy and efficient sale of even a profitable pub appears to be ever more difficult to achieve. Although estate agents can often be accused of inflating the price expectations of vendors, this is by no means the sole reason for sales to take much longer than they should. Of course within CAMRA we all want to save as many of our declining number of pubs as possible, but maybe our focus on encouraging protection measures at all costs is having some unintended consequences. A town pub run by a Pub Co is just not the same as a traditional freehold country pub with the owners living “over the shop”, where it is also their home.

Whilst pressing for more ACVs to be put in place and encouraging councils to maintain stricter pub protection policies may seem like good ideas, the net effect is often to make the financing of a pub purchase more difficult. If, as a last resort a change of use is no longer reasonably available, then many prospective buyers will be put off by the prospect of being saddled with an asset of gradually declining value. So maybe, in order to free up the market and to boost overall confidence, the current one size fits all approach to pub protection is now in need of some realistic and sensible revision?



Meanwhile, what of pub news in our branch? In April, following quite a long closure for refurbishment, the former **Cook Island** at Mullacott re-opened under the new name of “**Depot**”. Owned by the same company who run both The Thatch and Billy Budds in Croyde, as well as The Sawmills at Berrynarbour. The well-appointed Depot is now described as a “bar with restaurant”. In Combe Martin **The Foc’s’le** also reopened in the spring following a major refit. New managers Mike and June Jones took over at **The Rockford Inn**, near Brendon earlier this year, where the focus of this friendly, welcoming pub remains on providing good home-cooked food and local ales served directly from the cask. A splendid beer and music festival was held over the late May bank holiday at **The Blackcock**, near Molland.

At Westward Ho! the former **Beach Bar & Diner**, which closed last autumn, has reopened as **The Pig on the Beach** and is now operated under the same management as **The Pig on the Hill** at Pusehill. In Barnstaple a new **Crafty Ales** outlet has opened on Butchers Row.



It is understood that the long-closed **Exeter Inn** at Chittlehamholt has been sold at last, and that new owners aim to reopen by July. It is reported that the lease of the Royal Oak in Dolton also changed hands recently. Meanwhile both the **Thelbridge Cross Inn**, near Witheridge and **The Malt Scoop** at Merton have recently come onto the market.

In the south of the branch at Throwleigh, **The Northmoor Inn** continues to be kept open through the efforts of a twenty-strong group of local volunteers, who stepped into the breach last autumn following the sudden departure of the previous tenants. Two well-kept ales from Dartmoor are available as before. **The Kings Arms** in South Zeal held their usual enjoyable

beer festival over Easter, with a good choice of local ales and ciders available. Another busy beer festival to coincide with “Ten Tors” took place at **The London Inn**, Okehampton. Meanwhile, also in Okehampton, **The Plume of Feathers** are now having “Kennards Steam”, a very drinkable 4.3% bitter, specially brewed for the pub by local Taw Valley Brewery. In Hartland the **Royal British Legion Club**, where two GT ales are regularly featured, is now being run by the branch chairman, Marcel Jeffery.



Bob Goddard



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NORTH DEVON BREWERY
OF THE YEAR 2019**

Social Activities with North Devon CAMRA



As a campaigning organisation with over 190,000 members, CAMRA offers many ways to get involved. Simply popping down to your local for a pint of Real Ale or Real Cider is a pretty good start, but joining us at a branch meeting (held on the second Saturday of each month) or signing up for a social event such as a brewery visit or pub crawl is an easy next step. Some members decide to take a more active role by volunteering to work at beer festivals or delivering our branch magazine - Beer Tiz. However you get involved, it seems to me that meeting like-minded people and sharing your passion for real ale is a pretty good way of supporting our amazing North Devon pubs and breweries.

Earlier this year we visited Dartmoor Brewery in the heart of the National Park - claimed to be the highest brewery in the country! Originally called the Princetown brewery after the nearby prison, their first brew was fittingly named **Jail Ale** and at 4.8% it soon proved to be a firm favourite with our members on the day. We also sampled

Dartmoor IPA (Inmates Pale Ale!) which is a refreshing English Pale Ale at 4% which uses English hops so tastes more like a traditional Bitter than an American style IPA. The current brewery building dates from 2006 and was built on the site of the former Princetown railway station where it was renamed the Dartmoor Brewery. In 2010 the iconic **Legend Ale** (4%) was launched, followed soon after by **Dragon's Breath** (4.4%) - very much a winter warmer flavoured with black treacle! - and to complement the core range, **Dartmoor Best** (3.7%) was launched in 2015. A Honey Beer called **Three Hares** (4.4%) has recently been added. All beers were in excellent form as you might expect. And what better way to end such a wonderful brewery experience than to be taken down to the nearby Plume of Feathers pub for a final pint and buffet - and yet still find time for a quick stop at the award winning Uncle Tom Cobley pub in Spreyton on our way back home?



HOLSWORTHY ALES

Two weeks later we were on the road again, this time to visit the home of Holsworthy Ales at Clawton where Dave Slocombe (owner and brewer) showed us around. Using a Dave Porter set-up, the brewery has grown steadily since its start in 2011, but has never wavered from Dave's core philosophy of producing original, interesting but above all extremely tasty ales. Only water, barley, hops and his very own 400th generation yeast are used - with the exception of his winter brew **Bee Merry** (6%) which is a honey stout containing (yes, you guessed it) honey. At Holsworthy they pride themselves on using only soft Devon water with no finings or other chemical additives. A typical day at the brewery is an 8 hour brew session using their 9000 litre fermentor, but fortunately for us Dave was able to take a break and get behind the brewery's well equipped bar and social area in order to serve some of his core beers including **Sunshine** (4%), **Muck and Straw** (4.4%), **Tamar Black** (4.8%) and **Hop On The Run** (5%), not to mention some of his seasonal favourites such as **Chill Out Daze** (5.8%), **St George** (4.1%), **Bang On** (4.1%), **Mine's A Mild** (3.5%) and **Proper Lager** (5%). So, if you ever fancy a superb day out I can highly recommend going along to one of Holsworthy's Open Days held on the last Saturday each month at the brewery from 3.30pm to 6pm.

Other branch social events this summer have so far included a trip to the beer festival held at the newly restored Bell Inn at Parkham which offered 10 excellent ales plus BBQ and where it was great to see Mike and Rachel back in business after the devastating fire of two years ago. At Chawleigh Fair beer festival, ales were supplied by the Taw Valley brewery, while a flying visit to the Globe at Beaford on our way home allowed us to sample some of landlord Jim's selection of fine craft and real ales.

So, if any of this has tempted you to come and join one of our branch activities, then take a look at the social calendar at the front of the magazine or simply contact me at aswell007@gmail.com for more information.

Mark Partridge

(Chairman and Social Secretary)

Witterings from the Branch President



Do you know what annoys me at my local? No seriously, do you know what really annoys me?

Well actually....nothing.

I am one of those lucky people who have a fantastic local and I'm spoilt for choice with 7 incredibly good pubs within just a few miles of where I live. Surely I am not the only person to be this fortunate in today's grim world?

I regularly visit pubs near me – well I consider it my duty as a CAMRA member just to keep an eye on them! I have yet to be disappointed by quality of beer available and the range; and I live in a fairly remote area on the north of Dartmoor without public transport to any except my local. Ok I know I am lucky to have a chauffeur/wife but I also have friends who would happily accompany me on my CAMRA duties too. So what about you? This is CAMRA's Summer Of The Pub. We must all do our best to support this campaign. It is our duty as campaigners for one of the largest campaigning organisations in the country!

Our chief executive, Tom Stainer, said "We want to celebrate the fact our nation's pubs offer benefits to your mental and social wellbeing.....you can combat loneliness, increase your happiness and connect with others in your community."

CAMRA is campaigning to encourage pubs to get you, the beer consumer, into the pub.

Now this is something that is annoying me. I recently had to frequent a pub that was not my local (although it was one of my 7 nearbys) because my local was hosting a retirement party and several other events and I just couldn't get to the bar until later in the evening when visitors had been persuaded to go home!

So there you are. I haven't let you down. I can always find something to grumble about.

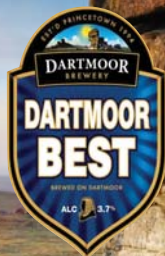
Cheers

Morris

(Aka Grumbledore)

DARTMOOR'S FINEST

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



Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk



Join up, join in, join the campaign



Campaign
for
Real Ale

From
as little as
£26.50*
a year. That's less
than a pint a
month!

Includes
£30
Real Ale
Cider & Perry
Vouchers

Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup, or call **01727 798440**. * All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
..... Postcode
Email address
Daytime Tel
.....

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
.....

Direct Debit

Non DD

Single Membership (UK)	£26.50	<input type="checkbox"/>	£28.50	<input type="checkbox"/>
Under 26 Membership	£18	<input type="checkbox"/>	£20	<input type="checkbox"/>
Joint Membership (At the same address)	£31.50	<input type="checkbox"/>	£33.50	<input type="checkbox"/>
Joint Under 26 Membership	£23	<input type="checkbox"/>	£25	<input type="checkbox"/>

Please indicate whether you wish to receive *What's Brewing* and *BEER* by email OR post:

What's Brewing
By Email ☐ By Post ☐
BEER
By Email ☐ By Post ☐

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date

Applications will be processed within 21 days.



Campaign
for
Real Ale

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

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

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Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

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Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/ Building Society.

Signature(s)

.....

Date

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Banks and Building Societies may not accept Direct Debit instructions for some types of account.



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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01598 741222

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