

Beer Tiz



Campaign
for
Real Ale

Issue 26

Spring 2020

FREE



CAMRA North Devon Branch



THE GLOBE INN AT BEAFORD
NORTH DEVON CAMRA PUB OF THE YEAR 2020
(full news of all Branch Awards inside)





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Welcome

Annual General Meetings are often a time of renewal for many organisations, an opportunity to ring the changes and welcome new faces. This year's Branch AGM held on Saturday 7th March at the Black Horse Inn at Torrington was no exception with the departure of several long serving members of the branch committee, but also the appointment of several new names to positions of responsibility.

In particular it was an opportunity to pay tribute to the tireless work of the outgoing Acting Chair, Chris Smyth, who has led the branch so well during his period of office in addition to serving for more years than I can remember as our leading Brewery Liaison Officer and Tasting Panel Chair. Chris and his wife Jackie (who was also standing down as branch Press and Publicity Officer) will now take more of a back seat in branch affairs although I am assured that they fully intend to remain active in support of CAMRA.

Two further familiar faces from the branch committee also took the opportunity to step back from front line duties. Bob Goddard who for many years has co-ordinated the work of our Pubs Officers Group and led on the selection processes for our annual branch Awards and entries in the Good Beer Guide - he will surely be a hard act to follow - as indeed will Paul Wells who stood down as Pubs Protection Officer. We send all departing committee members our very best wishes for the future and heartfelt thanks for their years of dedicated service to the Campaign.

As for the new faces, we were pleased to confirm the appointment of Stephen Lock in the position of branch Chairman, together with Alan Edgecombe as our new

branch Pubs Officer. Subsequent appointments by the new committee have included that of Richard Squire as Cider Representative, and Mike Fletcher as Public Transport Officer (Mike and his wife Ceri are recent arrivals from Yorkshire where they were active CAMRA members and will no doubt be a great asset to their adoptive branch here in North Devon). These appointments are in addition to the confirmation of Ian Jones as branch Social Secretary (and Ian I know has some interesting ideas for the branch social calendar over the coming months!). So a very warm welcome to one and all! [See inside for a full list of committee members]

One final point - there remains a hole in the new Committee structure for a Press and Publicity Officer with duties to include Social Media and possibly even Website management. Anyone who believes they have the requisite skills and dedication to take on such a role is cordially invited to tender an expression of interest, emailed to the Chairman, together with a short statement as to why they believe they might be the right person for the job!!!

Beer Tiz: the magazine of the **North Devon branch of CAMRA**, the Campaign for Real Ale, brought to you entirely by unpaid volunteers. Distributed free to hundreds of pubs in and around the North Devon area. Also available online at northdevon.camra.org.uk

CAMRA Good Beer Guide suggestions for future entries (and comments on existing ones) can be made to our GBG co-ordinator Bob Goddard. If you have any pub updates please enter them via whatpub.com

To Advertise in Beer Tiz - contact Neil Richards at Matelot Marketing (01536 358670)

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Exeter & East Devon 2020 Festival of Winter Ales



This was the 31st Festival held on 17/18th Jan. at St. James Park Football Ground. 72 ales, 9 Ciders, & 2 Wines were on offer. Entertainment was provided on Friday by 'Go Tell Alice' & Saturday by 'Marnie'. A good variety of hot & cold food and drink were also in plentiful supply.

My wife Jackie and I attended on the Friday having caught the train from Barnstaple to St. James Park Station, a short walk from the venue, arriving about one hour after it opened. We were surprised to find the Festival was totally full on both floors provided for the two bars and other facilities. It was impossible to find a seat or table spare, with queues already forming at the bars. This was a great testimony to the popularity of the event, and had immediately created a wonderful atmosphere. However it personally gave me a problem as unfortunately I need to sit rather than stand (I would add this is even before I have had a pint or two). Ray Dwan, the festival Organiser who we know well, spotted this and quickly came to my rescue, and from nowhere two seats and a place to sit was found. The welcome Jackie and I received from both Ray and Steve Murray the Chairman, was wonderful and helped make for a memorable day.



This being not long after Christmas, I decided it might be prudent to avoid any beer with Santa, Rudolph

or any other festive connotation to the name. This proved a wise choice! In all around fifteen or so beers were sampled, resulting in eleven beers and one cider being purchased. Every ale was in tip top condition, all being worthy of a 4 or 4.5 out of 5 on the scoring scales. Many were local from our South West region - Exeter, Dorset, Somerset, Wiltshire, Dartmoor, and of course North Devon breweries being amongst them.

Beers from Burton on Trent, Stoke on Trent, and West Sussex also featured strongly. Styles

varying from Best Bitters, Golden Ales, Porters and Stouts were all included. On comparing my own notes with the written tasting notes, I was largely in agreement with the descriptions with one notable

exception. This was a Dark Brown Best Bitter from *High Weald Brewery* called '**Charcoal Burner**'. The tasting notes stated 'roast malt nose & taste, hints of Port lingering in after taste.' Whilst it was a lovely pint in very good condition, all I got was a very strong coffee after taste! Either I was given a different pint or someone needs to learn the difference between Port & Coffee?

There were two exceptional beers on offer (Ray & Steve incidentally both agreed on this). The stand out one for me was *Titanic Brewery's* '**Plum Porter Grand Reserve**'. At 6.5% ABV this is a wonderful beer, with outstanding aroma and plum taste, full bodied in everyway. I understand it sold out very quickly which judging by the queues for it was only to be expected. The second beer (I am very pleased to report) was from our Brewery of the Year *GT Ales*. This was '**#346**' – a Golden Ale with 4.5% ABV – unfortunately a one off limited edition beer. It was exactly as described with a very refreshing Grapefruit on the nose, citrus fruit taste, and very subtle dry hop finish.



Last but not least the one Cider tried was from *Sandford Orchard*, 'Rib Tickler' 5% ABV. A very tasty cider and well worth trying. All the various drinks were helped down by two of my favourite but usually banned foods. These were a lovely home made Devon Pasty followed by a really good Pork Pie.

Alas, we were unable to attend on the Saturday when many of our North Devon Branch members went as a group. Three of our members volunteered to work behind the Bar, with a fourth planning to but unable to attend due to illness. A great time was had by all according to reports, so a big 'Thank You' to everyone at Exeter & East Devon CAMRA for a great time. This Festival is definitely one to be recommended for future years.

Chris Smyth

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A warm welcome for everyone



Meet the Southwest Regional Director Gareth McDonald



This is a long overdue article to introduce myself to those that don't already know me. I'm the CAMRA Regional Director for the South West of England. It's without doubt the best region in the UK - stretching from Cornwall in the far west to North Wiltshire and the tip of Gloucestershire at the other end of the patch. There are over 4,500 pubs in our region and although I have not yet made it to all of them, I've been to a quite a number, particularly in Devon. My job essentially is to provide a link between the various branches in the region and the national organisation.

I am in the Campaign because I believe not only in real ale, cider and perry, but also because I believe in pubs. Without them we are lost; they are a haven for the lonely, a lifeline in rural communities, and for anyone and everyone that wants to get out of the house and enjoy a decent pint!

Pubs are a unique feature of this country. I'm often asked what makes a pub a really great pub. The answer may be surprising to some. It's not actually just about the pint you're served... for me it's also about the welcome when you walk into that pub. A warm welcome makes a pint taste better to my mind - so that's my hint to landlords and publicans everywhere! But if you're reading this, then you're probably already in a pub so thank you for supporting your local!

Over the years I've found that being a member of CAMRA and getting stuck in to volunteering has been a great way to make long lasting friends from across the country and beyond. But we in CAMRA are still desperately short of volunteers, and so this is my plea to you - if you share in any small part my passion for pubs, ales, ciders or perries, please think about going to one of your local Branch meetings and helping us in the Campaign to protect and enhance this unique heritage. I guarantee you'll make friends with like minded people and probably you'll very soon wish you had gone to a meeting sooner.

There are 14 Branches in the South West, four of which are in Devon. If you're not sure which one is your local, or you want to give me some feedback on any aspects of the Campaign, feel free to drop me an email at rd.southwest@camra.org.uk.

Gareth McDonald
(CAMRA Regional Director)

Pub News

from around the Branch



The early weeks of the year are always a busy time for our pubs officers, with the surveying of pubs for possible inclusion in the next Good Beer Guide taking place, as well as the judging of candidates for our various "Of the Year" awards. With only 27 GBG entries allowed from our branch, the bar seems to rise with each year and the choices to be made become ever more difficult. There are so many really good pubs these days that it is just impossible to include them all.

The selection of the branch Pub of the Year was again extremely close this time, with **The Globe** at Beaford narrowly emerging as the winner. Hearty



congratulations go to Jim and Sam for creating such a special pub in a relatively short period of time. Similarly, the Cider Pub of the Year scores were also



quite tight, with **The Hip & Pistol** in Ilfracombe coming out on top. Many congratulations to landlord Nick Waters, who previously won

the same award a few years ago when he was running **The Ship & Pilot**. A most worthy Club of the Year was found this year in the shape of **The Royal British Legion** in Hartland. Congratulations here go to the Bar Manager, local businessman Marcel Jeffrey.



While on the subject of congratulations, they must also be extended to Ryan and Kirsty Oldland at **The Wellington Arms** in Ilfracombe. They scooped a

Top Performer Trophy and £2,000 cash award at the Craft Union Annual Awards Ceremony held at Butlins in Minehead on 25th February. I have no doubt that

everyone familiar with their friendly and welcoming pub will be delighted for them. One less positive item of news from Ilfracombe is that **The Bunch of Grapes** has closed again and appears unlikely to reopen at present.

There have been several changes of licensees taking place in pubs within our area in recent weeks. Among these are at **The Rockford Inn** near Brendon, **The New Inn**, **Roborough** and **The Tors** at Belstone. Brenda and I found ourselves delivering **Beer Tiz** magazines to the Tors on Kevin and Emma Vogans' last day there before they retired on 8th February. They have run a very good pub since taking it on four years ago and it was good to learn, not only that they will be staying in the village, but also that they are enthusiastic about their successors,



who I understand, have moved there from running an established pub in Exeter. Another good pub to undergo a smooth and agreeable change over

has been **The Bell Inn** at Monkleigh. Here Roy and Sally Goodger, who come from the Vale of Pewsey in Wiltshire, moved in at the end of October. They purchased **The Bell** from Peter and Nicky Gregory, who had owned and run this highly regarded pub for the previous nine years. Determined to build on their success, Roy and Sally have already made quite an impression, and a recent visit found perhaps a slightly greater emphasis on real ale than before, with all their beers on very good form.

It was encouraging to see a report in the March edition of **What's Brewing**, indicating a net national increase in the overall number of small pubs and bars in the past year. This has also been witnessed in our own branch area, although of course many of these real ale outlets are far from being what might be thought of as traditional pubs. They tend to follow a number of different and enterprising business models, in much the same way as many small farms have had to ensure their survival through diversification. A particularly interesting example of this is "**Pump & Pedal**" in the

converted premises of the old Prewley Moor Arms pub at Sourton Down, which closed in 2017. Set on the



edge of Dartmoor and adjacent to the Granite Way cycling route, this is now a sports and cider bar for cyclists. It combines a bright and airy cycle

sales and repair workshop offering a wide range of services including e-bike diagnostics, with a licensed café offering real cider on draught and bottle conditioned beers. There are also plans to offer one or two draught real ales in the summer. Among the attractions for enthusiasts is that all major cycling events are shown live on TV in the comfortable bar and lounge area, while discounts on food and drink are offered to all who arrive there on two wheels. Unsurprisingly given the location, it is also proving popular with hungry and thirsty walkers.

Bob Goddard



Turns out getting pulled over by the police isn't always bad news

It started as a day much like any other for our delivery driver. But later that morning, as he was carefully navigating the A64 with a precious cargo of Landlord casks, the flashing blue lights of the North Yorkshire constabulary appeared in his mirror. He pulled over, fretting about why the police were stopping him. But rather than issue a ticket, the officer wanted to order a delivery of Landlord to the police social club. Is it the combination of the finest ingredients and our traditional brewing methods that means some drinkers go that little bit further for that *arresting* taste of Taylor's?

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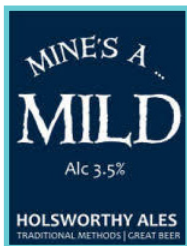
The Mild Month of May



Every May for the past 30 years CAMRA branches across the country have been encouraged to celebrate 'Mild May', an initiative highlighting the delights of Mild beer. It's fair to say that in recent years Milds have had rather a hard time of things competing with more fashionable ales such as Golds and IPAs on the one hand and stronger Dark beers on the other. Once sold in almost every pub, until the 1960s Mild was one of the most popular beer styles in Britain. Yet the Mild is a versatile style which has stood the test of time and may yet be enjoying something of a revival.

Mostly dark brown in colour and less hopped ('mildly' hopped) than Bitters, a Mild offers that rich malty aroma, often with hints of nutty, burnt and even coffee or chocolatey flavours, but usually brewed smoother and less strong than its more modern competitors. Most will be in the range of 3% - 3.8% ABV. Lighter coloured Milds are generally similar in strength and taste.

Ironically, the arrival of microbreweries with their smaller batches has helped with a modest revival in the number of Milds (now sometimes labeled 'Dark?'), while in recent years a Mild beer has won the Champion Beer of Britain award on more than one occasion (**Rudgate Ruby Mild; Hobson's Mild**) with Cotswold Spring's **Old Sodbury Mild** being named Supreme Champion Beer of Britain in the 2011 SIBA awards. And so, to further help the revival of the Mild beer style, CAMRA branches encourage local pubs to have at least one Mild on their handpumps during May. Local breweries are similarly encouraged to brew a Mild Ale in celebration of this grand tradition.



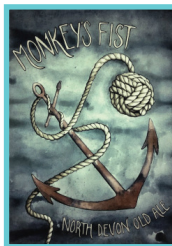
Here in North Devon, this magazine was delighted to report the success of Holsworthy Ales at last year's southwest regional SIBA awards with '**Mine's A Mild**', a timely reminder that this long cherished style of real ale is far from moribund in these parts. In the best tradition of English Milds, this rich and malty tasting beer is lightly hopped to provide a lovely balance and finish. Weighing in at only 3.5% ABV it's

a great thirst quencher and so not surprisingly one of Dave Slocombe's best sellers at his Clawton brewery.

Another great Mild offering is available from the Taw Valley brewery based at North Tawton, where **Black Ops** is brewed. At just 3.9% ABV, this is as a dark hoppy 'Southern Mild', big on flavour due to the combination of roasted black malt and generous quantities



of four different types of hops. Described as having a good balance of fruits and herbs (!) it's certainly a little different but very drinkable just the same.



If I had to choose a third ale brewed locally in the style of a Mild then my choice would be **Monkey's Fist** from Madrigal in the north of our branch. Although described by brewer Justin Schamotta as a North Devon 'Old Ale' and has a higher ABV of 4.8%, it is quite dark in appearance and only a slight hop finish. So in many ways it exhibits a lot of the characteristics of an old style 'Dark Mild' that was common in this part of the world 40 or so years ago, especially when half-and-half Mild & Bitter or (my personal favourite) Brown & Mild was a very popular choice – possibly because in those days Bitters were slightly hoppier and so the Mild was used to temper the taste?

And so - with May soon upon us, let's all get in the spirit of the Mild Month - licensees, brewers, and of course us real ale drinking enthusiasts - and together let's make sure that this part of our glorious real ale heritage is preserved for posterity.

Peter Thompson

VEGAN BEER - More complicated that I thought?



For those who want to take ethically motivated choices, picking a real ale can be a bit of a nightmare. To be vegan, a real ale must NOT

have any animal ingredients or products associated with its processing and must not exploit animals. If yeast were regarded as an animal the debate would stop here, but it isn't so, on we go.

As most will know Isinglass or Gelatine are often added to real ale in the fermentation or conditioning stage to make the yeast particles drop down and leave a clear product. Both isinglass and gelatine are animal products. Although they probably aren't listed as ingredients, as they are not present in the final product, they have been used in the process and so render any final result non vegan. Similarly, the addition of honey, eggs, lactose etc to any real ale, for flavouring or mouth feel, means they are also non vegan.

Irish moss (which is actually made from seaweed) is often cited as a vegan alternative for clarifying beer. However, it goes in at the boiling stage of brewing and only takes out the proteins that cause chill haze so doesn't deal with the cloudiness caused by yeast. (As an aside, glasses for beer only became popular in the 19th century presumably when beer got clearer and was more attractive to look at?)

So why not filter out all yeast?

Well, the problem is that real ale is defined as a 'living product'.

So if all the yeast is removed (rather than just settled to the bottom) it is no longer 'living' and therefore not a real ale.

Also, if there is no yeast in the cask, bottle or can then the conditioning of the real ale is altered.

There are, of course, several vegan choices amongst filtered lagers and filtered, pasteurised beers although these are not real ales. This is because the filtering removes the yeast and there is no need for fining or the use of animal products to achieve a clear beer. It may therefore seem logical that cloudy real ales and wheat beers (which are famously cloudy) are vegan. This may be true but it can't be assumed as animal ingredients, additives or other processing agents may still have been used in the brewing process.



So, brewers wanting to produce a genuinely vegan real ale seem to be stuck between a rock and a hard place. The yeast is needed for it to be real ale but unfiltered and unfined beers tend not to be clear. Cloudy real ale hasn't been generally popular for some centuries, so it is easy to see why larger breweries, with all their market pressures, may not want to produce such a niche product.

Then thank goodness for the artisan brewer and the breweries who help to ensure the UK real ale drinker is provided with diverse and ethical choices - a principle that CAMRA has always fully endorsed. For some, brewing vegan friendly real ale will be a commercial decision, while for other brewers ensuring that their real ale is truly vegan will be very much a matter of belief. Either way, you can find a list of 10 UK breweries that produce vegan real ale at <https://metro.co.uk/2017/05/04vegan-beer-10-of-the-best-uk-breweries-producing-animal-free-pints-6607872/>



Vegan beer UK: 10 of the best breweries producing animal-free pints | Metro News

As veganism sweeps the UK, and plant-

based food options become commonplace in many parts of the country, we take a look at how breweries are also riding this surge of... metro.co.uk

Just as an example, on their website Moor Beer of Bristol can boast that they kicked off the unfined beer movement in the UK. They produce an unfined, unfiltered, unpasteurised product and were the first to be accredited by CAMRA for real ale in a can, cask, keg or bottle.

Fortunately, the brewing industry, like any other, is constantly developing. There have been major strides in developing yeasts that clump and drop out of the beer more efficiently, leaving a clearer product without the need for fining. Also, experiments using pea extract as a fining have provided a comparable level of efficiency (to isinglass or gelatin) - at least in lab conditions. However, use of pea extract on a sufficient scale is not currently viable for commercial brewing. But hold that thought - while keg beer drinkers may take the pea out of real ale, brewers may in the future be putting the pea in!

Sara Dyer

Congratulations to...

CONGRATULATIONS TO GARY AND TOBY OF GT ALES

Congratulations to Gary and Toby of **GT Ales**, here receiving their Brewery of the Year award from branch chairman Chris Smyth at the Windsor Arms in Bradiford.



CONGRATULATIONS TO THE BELL INN

Congratulations to the **Bell Inn** at Aldworth Berkshire on being awarded the prestigious CAMRA national Pub of the Year - run by the same family for an incredible 250 years. This celebrated Free House with its Grade 2 listed interior provided the winning combination of strong community focus, relaxed atmosphere and top-quality beer, with a focus on serving locally brewed ales. Outstanding!

BEER WASTAGE ROW

Congratulations to ... the Pubs Code Adjudicator (PCA) for ruling against pub companies who have been over-charging tenants for ale by not recognising the amount of wastage that comes with each cask, caused mainly by the yeast sediment. CAMRA has long since maintained that supplying cask beer to tenants based on 72 saleable pints per cask is unrealistic. It not only short changes the tenant but in some cases can put pressure on tied pubs to sell those last few pints in less than perfect condition.

TERRY JONES - R.I.P

Perhaps best remembered as one of the Pythons - Terry will also be remembered as a passionate champion of Real Ale and a lifetime supporter of CAMRA - using the 30th edition of the Good Beer Guide to explain that whereas "Real Ale is a civilized drink, Keg beer is a dead parrot".



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History?



I'm a Great Grandmother! I don't mean I'm good at being a Grandma, far from it; on 1st January 2020 Morris's Grandson & wife produced the first girl (on his side of the family) for 125 years.

Thank you for your congratulations – I don't deserve them. But this did get me thinking about the differences she may well experience as she grows up and what has led to the society she has been born into.

So... 125 years ago in 1905 Edward VII had been on the throne for 4 years following the death of Queen Victoria [She liked a drink or two I believe]. In May the first protests by the Suffragettes were seen at Westminster. The British Red Cross Society was formally inaugurated. Aspirin was on sale for the first time.

Since then what legislation has there been?

1919 Sex Disqualification (Removal) Act – women could become accountants, lawyers and vets, sit on a jury or become a magistrate.

1922 Law of Property Act – husbands and wives had equal rights to inherit property from each other.

1923 Matrimonial Causes Act – women could petition for divorce if their husband had been unfaithful. 1937 included cruelty, desertion and incurable insanity.

1967 Abortion Act

1970 Women could get their own mortgages.

1970 Equal Pay Act

1975 Sex Discrimination Act

1975 Employment Protection Act – it became illegal to fire women for being pregnant

1980 Women can apply for credit cards and loans

1982 Women can't be refused service in pubs
Up until 1982, it was perfectly legal to refuse to serve women in British pubs, which were traditionally "male environments". Happily, this all changed in 1982, following the legal case of solicitor Tess Gill and journalist Anna Coote. The pair were banned from El Vino pub on Fleet Street for standing with their male colleagues at the bar, rather than sitting at the tables that women were confined to. They took their case to the Court of Appeal, where the ban was overturned in a landmark ruling – a massive win for women, who could no longer be refused service in pubs.

1990 Independent taxation introduced

1991 rape within marriage becomes a crime

1993 Violence against women recognised as a violation

2018 Gender pay gap addressed

There have been 2 World Wars. Taxes on beer have gone up and down as has the strength of beers on sale. Pub opening hours have increased. Artificial carbonation was introduced in the UK in 1936. The Campaign For Real Ale was founded in 1971 to protect unpressurised beer. At this time brewing was dominated by six breweries: Whitbread, Scottish and Newcastle, Bass Charrington, Allied Breweries, Courage Imperial and Watneys.

In 1979 Tim Martin opened the first Wetherspoons in North London.

In 2002 Progressive Beer Duty was introduced. This had been campaigned for by the Society of Independent Brewers (Siba).

By 2004 real ale included bottle-conditioned beer while cask ale referred to beer not served under pressure.

In 2005 'twenty-four-hour drinking' came with the Licensing Act 2003 allowing pubs to open when they like (subject to agreement with the local licensing authorities).

In 2007 smoking was forbidden in all enclosed public spaces, including pubs.

But where were women in this?

1963 The Society for the Preservation of Beers from the Wood (SPBW) was founded and in 1965 permitted women to join as 'associate' members.

When CAMRA came along it positively encouraged women to join. In April 1973 Valerie Mason was elected to the National Executive – as secretary!. Margaret Clark-Monks joined the NE in 1977. 1988 saw Andrea Gillies as editor of the Good Beer Guide. 1992 Christine Cryne was the first female organiser of the Great British Beer Festival. In 2018 Paula Waters became the first female national Chairman. Later there was Jackie Parker and currently Vice Chair Abi Newton.

How far have we come? What will the future look like? Who knows, but it got me thinking.....

Fiona Elsworth

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Witterings from the Branch President



They don't call me Grumbledore for nothing – why do people have to enjoy themselves so loudly? Especially the young and more especially young women! Well I hope that's provoked you just a little.

As you know I enjoy drinking a flavoursome pint of real ale in a pub of my choice and I really enjoy the company I find there too. But I am often bombarded by young people enjoying themselves at the top of their voices. I admit that most other pub-goers fall into the category of 'young people' as far as I am concerned but I have recently acquired a solution to their boisterous activity – I have new hearing aids!

The wonders of modern technology! I have worn hearing aids for several years now and you may know that a hearing aid merely amplifies all sound. So a noisy environment could be most unpleasant and I often resorted to turning them off as I couldn't follow conversation or join in with the banter. This left me enjoying my pint in relative solitude, yet despite being surrounded by good friends endeavouring to include me I often felt left out and on the outskirts of all the fun.

Technology has moved on and, at considerable personal expense, my most recent hearing aids are far more sophisticated. And what a joy – I can use the app on my phone to select specific programs for specific environments and even make choices about what I hear and what I filter out. I didn't think this would ever be possible but what a difference it makes. I can now sit and tap at my phone just like everyone else. But whereas they are logging onto 'Faceache' I am adjusting my hearing aids so that I can enjoy the conversation, the live music, the chat and banter and yes even the loud jokes being laughed at by the groups of young people that surround me.

The pub is so much more than enjoying real ale. It is a place to feel included, to socialize, to catch up on news and views and to feel part of society; to feel and be valued. When mental health is such an issue let's not forget the role of the pub

Grumbledore

(Aka Morris Elsworth, Branch President)

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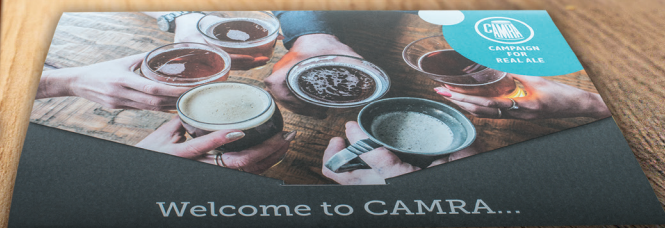
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