

Beer Tiz




CAMPAIGN
FOR
REAL ALE

Issue 1
Winter 2013

FREE



The Old Market Inn in Holsworthy
stocks nine real ales and has the branch record
for winning the Pub of The Year for
three consecutive years (2010, 2011 and 2012).


BAYS
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Witterings from the Wizard

Welcome to a new venture – a branch newsletter in glossy magazine form!

Perhaps, for the benefit of the wider audience, I had better explain why the Chairman's Report is called "Witterings from the Wizard. A few days after being elected Chairman of North Devon Branch of CAMRA I was at Terry's house (he was Branch Secretary at the time). I bumped into one of his neighbours who I knew and he remarked, "I hear you are the New Grand Wizard of the Branch!" And it stuck! Apparently I also witter a lot.

Obviously this is a fairly quiet period of the year as far as meetings go but there have been a lot of beer festivals to attend. I have been out and about with various meetings and visits however. Perhaps the highlight for me was attending the Great British Beer Festival at Olympia. This is a much larger venue than before and, in my opinion, much better for it. There were some excellent beers available of course, and I did my best to sample a few. I particularly enjoyed the day because Fiona, my son and elder grandson, accompanied me.

Not in itself remarkable, but my 25 year old, bearded, grandson was initially refused entry and asked to prove his age. He had to wear a wristband all day to say 'age verified'. Obviously a young and healthy appearance runs in the family.

On a more serious note – Pub Companies. I read an excellent article in a recent copy of The Western Morning News about a very historic and well-known pub on the edge of Dartmoor. This pub, which has been there for over 400 years and at one time had the oldest landlady on record, who retired at the age of 99, was taken over by a well-known pubco and, you've guessed it, has now closed for the first time in its history.

The article gave such detail as the pubco charged the landlord £110 for a barrel of beer that cost £65 on the open market. A 70% increase in price. It was also reported that new tenants would have to make £6500 a week to survive. In my opinion this is a disgraceful situation and it is time we did something to curb the power of these pub cos.

If you feel the same as me then there is something we can all do – whether you are a member of CAMRA or not – go to www.fairdealforyourlocal.com and sign up to show your support. Check to see if your MP is supporting the campaign. And of course you could join CAMRA and know that your voice counts!

I hope you will enjoy this new style newsletter and members please support it by submitting articles for publication. My big, big thanks to Trevor Nash for taking on the Editor's job.

Morris – The Wizard
Chairman



Morris presenting the Mick Gullick Trophy to Dave Lang of Forge Brewery.

An advertisement for Holsworthy Ales. The top half has a light orange background with the text "HAVE A GREAT CHRISTMAS WITH HOLSWORTHY ALES' WINTER BEERS" in a serif font, decorated with holly leaves. Below this are two beer labels. The left label is green and black, for "BEE MERRY" (Honey Stout, Alc 6.0%), featuring a cartoon bee wearing a Santa hat. The right label is yellow and red, for "OLD MARKET MONK" (Belgian Style Ale, Alc 6.1%), featuring a monk in a brown robe. Both labels have "HOLSWORTHY ALES" and "TRADITIONAL METHODS | GREAT BEER" at the bottom.

News

Christmas is Coming!

North Devon CAMRA Branch Christmas Lunch is being held at the Ship and Pilot in Ilfracombe on Saturday 7th December. Meeting at noon for a 12.30 start, Nick has released details of a fantastic menu.

Starter choice

Roast fig on grilled goats cheese with a rocket salad and balsamic reduction.

Smoked Salmon Cerciche with cucumber ribbons and toasted tortilla.

Seared pigeon breast on a bubble and speak cake with a port and bramble sauce.

Main course choice

Traditional roast crown of turkey served with roast potatoes and parsnips, stuffing, pigs in blankets, vegetables and gravy.

Cranberry nut roast served with roast potatoes and parsnips, stuffing, vegetables and gravy.

Slow roast belly pork with a cider cream sauce, dauphinoise potatoes and vegetables.

Salmon fillet coated in a pistachio pesto and oven roasted with citrus crushed potatoes and vegetables.

Puddings

Christmas pudding with brandy butter.

Chocolate fudge brownie with ice cream.

Selection of cheese and biscuits.

Now the good bit - the cost will be £15!!!

Fiona is taking bookings now. She requires names of diners and their choices for each course as soon as possible as numbers are limited to 25. Santa Claus will be in attendance and there will be a raffle so please bring a small prize. All profits will go to supplement branch funds.

CAMRA Launches WhatPub

CAMRA has officially launched its national online pub guide, **whatpub.com**. The guide is aimed at helping the public find the best pubs to suite their particular needs across the country.

Following an extensive two year project by thousands of CAMRA volunteers, **whatpub.com** features 47,000

pubs, around 36,000 of which serve real ale – making the site the most definitive online guide to real ale in the UK.

Whatpub.com, which has been designed to automatically optimise for use on laptops, tablets and mobile devices, offers over thirty different search fields ranging from dog friendly pubs to those that offer newspapers or live music, making the results customisable to each person's individual preferences. Another key feature is that of the 35,800 real ale pubs featured, around 22,000 have details of the real ales being served – taking the guess work out of a visit for real ale lovers.

WhatPub entries are written by local CAMRA members and then approved by dedicated branch volunteers. A full entry offers a description and pictures of the pub, the address, opening hours, who owns it, lists the regular real ales they stock, states whether the pub offers Guest Beers, highlights the pubs main features e.g. availability of food, gives a map of where the pub is located, sat nav reference, OS reference and highlights the local transport available.



The Village Inn at Ashwater regularly carries two real ales, currently Dartmoor Best and Jail Ale.

Make Sure You Score!

Have you wondered how CAMRA selects pubs for the annual Good Beer Guide? Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality.

To help us do this, we collect beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for pubs throughout the year. It is easy to score your beers in NBSS. Log in to CAMRA's online pub guide, WhatPub (<http://whatpub.com>), using your membership number and the same password that you use to enter the CAMRA national website. Search for the pub and enter a score for each beer that you drank in the Submit Beer Scores panel on the right of the screen. There is plenty of help and information about NBSS on the Beer Scoring tab. A version of WhatPub optimised for use on a smart phone and was launched in August and a downloadable app is now available, so you can score your beer in the pub while you drink it!

If you don't have online access at all, then ask your NBSS Coordinator at a branch meeting for paper forms and we will enter your scores for you.

Having collected thousands of beer scores over the year, CAMRA generates a report in January giving the average, best and worst scores for each pub and a confidence factor based on the number of scores received. The Branch Committee uses these data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and then visits them to update the pub details ahead of a selection meeting in February. All branch members are invited to that meeting at which we select our quota for the next Good Beer Guide.

To make this work better, we need many more members to enter their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pints in as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the pubs continually not just once or twice. NBSS works across the country not just in our branch. If you are not a member but would like your opinions of beer quality in pubs to count, then join CAMRA!



The Rydon Inn soaks up the summer sunshine.

CAMRA's National Winter Ales Festival

2014 sees CAMRA's National Winter Ales Festival move from Manchester to Derby. The event will take place 19th - 22nd February 2014 at the Round House in Derby. The venue is historic as Derby's Roundhouse is the world's first and oldest surviving railway roundhouse. It was originally developed in 1839 by four rival rail companies, including North Midland Railway (NMR) for whom George Stephenson and his son Robert were engineers.

Located in the Midlands, Derby is excellently placed to receive real ale from all around the country thereby ensuring there is a good selection of different beers from all over the UK.

The Roundhouse will have stillage around the inner wall and serve real ale, cider, perry, continental beer and mead (honey wine). There is a corridor leading to another stillaged area known as The Carriage Room which will include the Champion Beer of Britain beers to be judged in the four style categories. Live music in the evenings will be in an additional marquee. Overall the capacity for the venue is 2,500.

Devon County Show 2013 **We woz there!**

The highlight of the Devon year, the Devon County Show is renowned for its real ale marquee, the The Contented Cow. Fiona Elsworth provides us with her thoughts on the show.

This year we decided we could manage three days! (Actually Martin did four as he volunteered for the 'set-up' day on Wednesday too.)

As we queued on the M5 on Thursday morning the weather looked promising. At The Contented Cow we found twelve brewers had provided 27 ales, including three specials – Diamond Dexter and Gentle Giant in honour of the South Devon & Dexter cattle societies and Skittlin' brewed specially in support of the skittles world record attempt which was taking place in the Ales From Devon Marquee. There were also twelve cider makers who provided a wide variety of ciders to suit all tastes.

On Friday morning we drove into the showground without stopping; but the weather was threatening and later that day there was a thunderstorm. This filled The Contented Cow with soggy people, umbrellas, wet dogs and bored children. It was a struggle for anyone to get to the bar.

On Saturday the sun shone as we queued for what seemed like ages along the M5 before crawling into the car park. The glorious weather brought in plenty of customers needing to quench a thirst. It was also very windy so the dust was flying.

We were entertained on all three days by local folk singers Bill Murray and Jim Causley. The local old farmers, who stayed to listen and occasionally to join in, particularly enjoyed their renditions of Devon drinking songs.

By the end of the third day there was hardly a drop of ale left in any barrel and the cider had all gone too!

Over the three days Trish and I took lots of photos, which we posted on Facebook and they are also on the Branch website. I struggled to get a photo of Martin actually serving ale, but he assures me he did! Terry and Trish indulged in the occasional sit-down with me at the CAMRA membership stand. And as for our Chairman, well, apart from eating oysters for lunch for three days he tells me that he worked as hard as anyone else. On the other hand I had quite an easy three days. Jane (membership secretary Exeter & East Devon Branch) and I sold lots of t-shirts, talked to lots of people about CAMRA and I managed to sign up one old chap.

So really not very good as far as new membership goes. But we had a good time and really enjoyed ourselves.

Jane brought her new dog, Saffy, with her to her first beer event. Saffy was the best behaved of us all! Here's to next year. Oh, and if any of you want to join us next year you would be very welcome. It's a great event!

Cider and Perry Pub of The Year

The search is now on for the National CAMRA Cider & Perry Pub of the Year 2014.

In response to feedback the timetable has been changed allowing Branches more time to consider whether they wish to select a pub to be entered into the Regional round of the competition. Therefore, public nominations will be invited from 1st October, with a closing date of 30th November. This will allow those nominations to be sent to Branches by the first week in January 2014.

We are lucky enough to live in a branch area that is well known for its cider and perry so get your skates on and sniff out the best for our nomination.

Dates for Your Diary

26th October

Holsworthy Ales Brewery Open Evening. (Holsworthy Ales, Clawton).

18th November

Branch Business Meeting (Ebrington Arms, Braunton).

7th December

Branch Christmas Lunch (Ship and Pilot, Ilfracombe).

10th - 11th January 2014

25th Exeter & East Devon Beer Festival, Exeter City FC, St James' Park.

19th - 22nd February 2014

National Winter Ales Festival 2014, The Roundhouse, Derby.

Beer Wisdom

You can tell a good beer with one sip but it's best to be sure!

Everyone needs to believe in something. I believe I'll have another beer.

Give a man a beer, he'll waste an hour. Teach a man to brew, he'll waste a lifetime.

The Tom Copley

Home-made meals
and Sunday roasts

Beer Garden

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Catered for

**14 Real Ales from
independent
brewers**

16 Real Ciders

**CAMRA
National
Pub of the
Year 2006**

**Devon Life
Community
Pub of the
Year 2012**

**Exeter &
East Devon
Cider Pub
of the Year
2013**

Good Beer Guide 2013

Good Pub Guide National
Beer POTY 2009 / 2013

Branch Pub of the Year
2006 / 07 / 08 / 09 / 10 / 12

Regional Pub of the
Year 2006 / 08 / 12

Spreyton, Nr Crediton & Okehampton EX17 5AL
www.tomcobleytavern.co.uk
Tel: 01647 231314

Pub Trails

A Brewer on a Bike

Dave Slocombe

I am possibly the happiest man on Earth; sitting in the PLYMOUTH INN in Okehampton, drinking a beautifully kept pint of MUCK N STRAW, I am about to embark on a journey around some of the best pubs in Devon.

First, some confessions: (1) I am responsible for Holsworthy Ales and so am naturally biased towards my beers and (2) as well as being a long(ish) standing member of CAMRA, I am also a member of the Cycle Touring Club (CTC) and so am an enthusiast for all bike related activities.

Only a fit cyclist or an idiot chooses to cycle up the hills around Okehampton. As I get on my bike to cycle to my first scheduled stop in Whiddon Down, I contemplate my lack of fitness. I also contemplate the recent missive from CAMRA HQ suggesting that articles such as this should focus on beers and pubs, not on journeys. On that note, I fall through the door of the DEVONSHIRE pub in Sticklepath, gasping for air and a beer.

Anne looks after a lovely pub full of character. The leat which goes to the forge at Finch Foundry (National Trust) in Sticklepath runs against the back wall of the Devonshire and keep the beer cool. Anne has beers from ST AUSTELL, DARTMOOR and HOLSWORTHY. I choose the Dartmoor IPA – aside from DRAGON'S BREATH, probably my favourite Dartmoor beer. I nearly succumb to a belting looking pasty out of Anne's ever warm range but my iron resolve to get some miles under my wheels gets me moving.

My Iron resolve goes rusty in the rain shower which strikes on the first hill out of Sticklepath and I am tempted to divert to the KINGS ARMS at South Zeal. Known for its legendary folk nights and a good range of rotating guest beers, it is a great port in a storm. The shower is brief and I am back on the road again

passing the re-opened OXENHAM ARMS which looks busy.

I finally make it to my first scheduled stop – the POST INN at Whiddon Down. Under new management, the Post Inn offers a range of five real ales from four different breweries with only Dartmoor's LEGEND as a permanent offering at present. Zach, managing the pub, has some exciting plans and I look forward to revisiting soon. I can confirm lunch was excellent and that the pint of MAKE ME HOPPY, did what it said on the pump clip! My second scheduled stop is the TOM COBLEY. My third unscheduled stop is the ditch just before the turning to Spreyton. I won't go into detail but suffice it to say that some Audi drivers should be shot. I now have a puncture and a tiresome change of the inner tube. I make it to the Tom Cobley, the Holy Grail of pubs with 10 ales and 12 ciders/perries on. Roger is in fine form and he serves a restorative pint of GUN DOG from TEIGNWORTHY with a BEE STING PERRY chaser from LILLEYS CIDER BARN. It really is a beautiful perry with the sweet complexity of the best dessert wines.

I abandon plans of making it to Sampford Courtney, Exbourne and Hatherleigh but there is always next time. I call for my support vehicle (my wife in a van) and order a pint of TAMAR BLACK from HOLSWORTHY ALES just to make sure all is well with the world...



Dave starts his journey with a pint of Muck and Straw in the Plymouth Inn, Okehampton.

Beer Stories from Germany A Culture Apart

As a young 18-year old soldier posted to Germany for the first time, the author had to come to terms with some very strange customs surrounding beer culture. In 1970s Britain, a trip to the pub was quite a simple affair. The choice back then was limited to lager, keg beer or bottles. The beer was chosen either as a pint or a half pint; a jug or handle glass was offered; the landlord was paid; the beer quaffed and that was that. Germany was different.

After the flight to Düsseldorf and a short coach trip to 24 Missile Regiment Royal Artillery in Dortmund, it wasn't too many hours before some new mates decided it was time to take the 'sprog' down to the local bars in Dortmund. It may come as a surprise to many but Dortmund is often viewed as the brewing capital of Germany and not Munich. This is based on the number of breweries in the city (*stadt*).

The first thing that hit my uneducated palette after drinking beer in England was the freshness of the beer, the sheer choice in types of beer and the variety of drinking vessels available from which to drink the beer. Confused and dazed – probably because German beer is on average brewed at 4.7 to 5.4 ABV – I soldiered on to a couple more bars before heading back to the barracks.

According to the German *Radeberger Gruppe*, an organisation that promotes German beers, "scarcely any other product in Germany is viewed as emotionally as German beer (*bier*). It is the drink of the man in the street, Germany's national drink. While people in Germany accept price increases on all other goods, beer is sacred. Everything else can change – but not beer...the Germans are justifiably proud of their great beer history and long-standing beer tradition. No other product is discussed with as much passion and emotion. German beer represents conviviality; it brings people together and forges links beyond social boundaries."

Since my first exposure to German beer, I have had the opportunity to sample much more over the many years spent living in Germany whilst in the British Army and since leaving, visiting on holiday and business. Today, the nation has nearly 5,000 different beer brands and approximately 40 beer styles which offer the drinker a wide variety of

flavours, strengths and styles. These beers can be served in a number of different drinking vessels.

One of the author's first shocks was being served *Dortmunder Union Bier* in a 0.2 litre glass one hot summer afternoon at Dortmund Aplerbeck railway station. Gasping for a beer, the order was made and the beer began to be poured. Held straight under the tap, the beer frothed over the top whilst the barmaid did other chores. The beer settled, more was poured and the froth re-appeared slightly further up the glass. The process was repeated four or five times before a spatula was wiped over the top of the glass and the latter was placed in front of a very thirsty soldier. The mat on which the glass sat was marked with a pen which meant that I owed for one beer.



A selection of German beer vessels. From left to right: *weizen*, 0.2l glas, *mass*, *stange* and *stein*.

An hour or so later with a number of pen marks accumulated on my beer mat (*bierdeckel*) I paid up and left. Lesson one in German beer drinking, if slurping from 0.2 litre glasses, order the next beer before the current one has been touched!

But the 0.2 litre glass has its benefits; the beer is always fresh, always cold and, as a young soldier back in 1973, provided another opportunity to practise very bad German on a very pretty barmaid.

Other common German beer quaffing vessels include the infamous *stein*, a stone half litre drinking 'pot'; the *mass*, a full one litre stone drinking pot; the *stange*, a straight-sided drinking glass holding 0.3 or 0.33 litres and the *weizen* that is used for drinking *weizen* or *weiss* beer. If you are into collecting beer glasses, German bars are always open to let you have

a glass to take with you so it is far better to ask for one than leave with it up your jumper! As mentioned, the Germans are proud of their beer so they are mad keen to educate and promote different beer drinking customs.



An advertising poster from the Munich-based Spaten beer.

Well, we've talked about the containers from which to drink the beer but what about the ambience of the pub? In Germany, pubs are often known as *bierstuben* or *gasthaus*. Like good pubs in Devon, German pubs are very much focal points for local activities. It is normal, when entering or leaving the pub, to acknowledge those present by saying good day or good evening (*guten tag* or *guten abend*). If the pub is full, it is also quite acceptable to approach people at a table and ask if you can sit with them. They won't mind and it's a great way to meet local people.

One word of warning; avoid the *stammtisch*! The *stammtisch* is a large table that is reserved for local groups that meet in a pub and that is often used by the local drinkers. One of the author's greatest ever honours whilst living in Germany was to be invited to sit on the *stammtisch* at the local.

Pubs frequently serve food and this tends to vary depending upon what area of Germany the weary traveller is touring. German food is generally excellent, always tasty and frequently served in robust portions. Taking a starter and a main course may be a bit of a gamble due to the volume of food delivered on the plate.

Well, then, all this reading about glasses, pubs and German culture has probably worked up a real thirst so what about the beer? Firstly, as a broadminded CAMRA member, the author hopes that because it

is generally served cold and under pressure, German beer is not denigrated as 'lager'. German beer has variety, taste and culture! Let me explain.

Depending on whether you support the Ingolstadt or Thuringia argument, the Germans introduced a beer purity law in 1516 or 1434 respectively. This law dictates that beer brewed in Germany can only contain the holy trinity of water, hops and barley. This law, the *reinheitsgebot*, was only amended following the discovery of yeast. In 1993, it was amended yet again to allow other ingredients to add flavour but only in the top-fermenting brewing process.

German beer falls into four main categories of *helles* or light beer, *dunkel* or dark beer, *kellerbier* or unfiltered beer and finally *weizenbier* or wheat beer. The latter is also known as *weissbie* or white beer. Generally, the lighter beers predominate in the north of Germany with darker beers appearing in the north and central parts. Wheat beers generally hold centre stage in the south, in and around Bavaria.



Even the German Chancellor likes a beer! Frau Angela Merkel doing what all good Germans do best.

In 2010, the Germans held second place in the global beer quaffed per capita league; the Czech Republic were in first. Interestingly, having had the privilege to attend two *Oktoberfest* (Munich Beer Festival), this high volume of beer consumption does not equate to drunken and rowdy behaviour. The only drunks observed as the *Oktoberfest* were tourists.

Germans love their beer as I hope that this feature has highlighted. They see beer as a means of bringing people together to celebrate, chat, argue and generally have a good time. Beer is about togetherness and as one Bavarian once said to me at an *Oktoberfest* many years ago, '*nur ein schwein trinkt allein*' – only a pig drinks alone!!!

Ship and Pilot is POTY!

Earlier this year, North Devon members of the Campaign for Real Ale (CAMRA) attended the Ship and Pilot in Broad Street, Ilfracombe where a presentation was made for its Pub of the Year and Cider Pub of the Year to Nic Waters, the pub's licensee.

The Ship and Pilot has undergone a major transformation in the past three years since Nic took over the running of the pub, firstly as the manager and now as the licensee having negotiated a five year lease. His commitment to real ale, cider and perry soon brought him to notice of local CAMRA members to such an extent that the Ship and Pilot was voted as runner up for the Pub of the Year 2012, in only the second year of Nic's tenure.

Nic has also embarked on a refurbishment of the pub which is an ongoing work in progress. What makes this award even more impressive is that the Ship and Pilot does not serve meals, only rolls and bar snacks. However, there is no objection to customers buying food from one of the many outlets in Ilfracombe and bringing it back to the pub to eat, providing they buy a drink to accompany the meal.

It is fair to say that Nic and the Ship and Pilot have set the standard for pub going and customer service in Ilfracombe that other pubs need to follow.

Previous winners of the North Devon CAMRA Pub of the Year include the Old Market Inn, Holsworthy; the Hunters Inn, Heddon Valley, Parracombe and the Bell Inn, Chittlehampton.

The Presentation Day

Ilfracombe was sunny but a little breezy on the day with many visitors around the area enjoying the Bank Holiday weekend. Like many of these visitors some of us took a stroll along the beach and then to the pier and harbour where Damien Hurst's 'Verity' dominates the view. After taking lots of photographs of this amazing 65 foot statue we made our way to the Ship and Pilot for the presentation.

To say the pub was packed would be an understatement. There was a vibrant mix of locals, holiday makers with children and of course, a large number of our

members present. It was particularly good to see Chris and Jackie Smyth in attendance after not seeing them for some time. Chris was looking very well following his recent illness and we were all pleased to see him, but as Chris said, "Not as pleased as I am to be able to see you!".

In the bar there were six real ales available. Five were on the handpumps comprising of Clearwater Proper 'Ansome, Cottage Clifton Ale and Waterloo, St. Austell Trelawney, Wizard Druid's Fluid plus Draught Bass served straight from the cask.

It wasn't long before our Chairman Morris appeared behind the bar with licensee Nic Waters to begin the presentation. To draw everyone's attention the bar bell was rung, which caused a bit of confusion in the pub, but Morris was quick to assure everyone that he was not calling 'Last Orders'. He explained that there were some 300 pubs and other establishments in the North Devon CAMRA area, of which 27 are chosen by local members to appear in the CAMRA Good Beer Guide every year. It was therefore a magnificent achievement by Nic and all his staff that the Ship and Pilot had not only won our Pub of the Year award this year but also our Cider Pub of the year award as well. Morris then presented Nic with both certificates to loud applause followed by a short speech from Nic and a photograph session from behind the bar.

Coincidentally, as if to celebrate one of the awards, there was a Bank Holiday Weekend Cider and Perry festival going on in the pub. It wasn't long before the Cider Pub of the Year certificate was taking pride of place among a selection of the 51 ciders and perries on offer over the weekend.

Among those enjoying the proceedings was a group of about ten CAMRA members who had come down to Ilfracombe for a one week holiday. Apparently they all used to work together in London some time ago but keep in touch with one another by going away to somewhere different every year for a reunion. This year they chose Ilfracombe, mainly to attend the Landmark Beer Festival, but couldn't believe their luck when they came into the Ship and Pilot earlier in the day and found out about our

presentation. They asked us where they could get some food from and were surprised to hear that Nic had no objection to them bringing in food from outside, provided they purchased a drink (which they had already done on several occasions). Two members of the group were despatched, soon to return carrying hot pasties for all!

For those that needed a break from the alcohol and a change of scenery, Ilfracombe offers a great selection of eating and drinking establishments in and around the pier and harbour area. With that in mind Fiona, Trish and Sue can heartily recommend The Quay for hot chocolate and cake(s).

Back in the pub, the rest of the afternoon was spent drinking, laughing and chatting. Some even outside in the front of the pub sitting in the sunshine! Eventually people started to drift off home whilst others made the pilgrimage to the Landmark Beer Festival down the road for even more liquid refreshment.

All in all a memorable and enjoyable day with good company, beer, cider, perry, fresh rolls and sunshine. What more can we ask for in life?

BARUM BREWERY



**BREWING IN NORTH
DEVON SINCE 1996**

CONTACT - 01271 329994
www.barumbrewery.co.uk

Old Market Inn

Bar, Hotel and Restaurant - Holsworthy, Devon, EX22 6AY

How to contact us: www.oldmarketinn.co.uk

01409 253941

info@oldmarketinn.co.uk



- Luxurious and Comfortable Accommodation - Car Parking
- Large Beer Garden - Spacious decking area - outdoor eating
- Function Room to cater for all needs - Cocktail Bar with top barstaff
- Sunday Carvery with local produce - Restaurant with 60 covers
- Home of the Holsworthy Comedy Club
- Friendly welcome and atmosphere awaits you when you arrive



North Devon
CAMRA Pub
of the Year
2010
2011
2012

We at the Old Market Inn offer up to 10 Real Ales at any one time, and are a great supporter of LocAle.

We offer great beers and a vast selection of wines and spirits. One of the largest collections in North Devon.

Not only North Devon CamRA pub of the year for a record three years running, but we also hold the Guinness Accreditation.

Working at the Great British Beer Festival (GBBF)

This was the first time that Trish and I had worked at the Great British Beer Festival which for the second year running was held at London Olympia from 13th to 17th August.

We had volunteered to work on "Corporate" which basically meant we were looking after the companies and sponsors who had purchased the Corporate Package for their guests and employees from £39.00 each. Some of the packages entitled their guests to the private use of the Corporate Lounge, situated on the first floor of the arena and meeting rooms contained within the Henley Suite, also on the first floor but on the opposite side of the arena.



Exe Valley IPA shirts worn on Thursday. (Back Row L to R: Rob Ferguson, Mark Redhead, Terry and Steve Pampling. Middle Row L to R: Ray Hodgins, Alan Cottee, Trish and Barry Mayles. Front Row L to R: Jane Roberts, Chris Pampling and Jean Cottee)

Our manager was Jane (Exeter & East Devon Branch) who had bravely volunteered this year to replace her late husband Phillip Roberts who sadly passed away shortly after last year's GBBF. Also from that Branch were Alan & Jean Cottee, Barry Mayles, Ray Hodgins, and then there was Mark Redhead (Hants & Surrey Borders Branch) and Chris & Steve Pampling from somewhere in the Midlands. In overall charge from CAMRA HQ was Rob Ferguson assisted by Gillian Dale (it was nice to finally put a face to the names).

Having arrived back from Spain at 1.00am on the Wednesday morning, we were up early for our first day's work. We were staying at Trish's mum and dad's in Feltham and we had, luckily pre-purchased our train tickets to save time, for the journey from Feltham via Clapham Junction to Kensington Olympia. Things didn't start too well as we

jumped on a train waiting on the platform only to find out that we were taking the longer route to Clapham Junction. Oh dear!

When we eventually arrived at Olympia we couldn't get in because we didn't have fluorescent jackets and the security team on the door had run out of them. However, some twenty minutes later we were given our "high viz" jackets and made our way to the staff office to register.

Having registered, we made our way to the Corporate office adjacent to the main entrance where we met the rest of the team. We were given our sponsored shirts for the week, a different one for every day. The sponsors were Otter Brewery (Wednesday), Exe Valley Brewery (Thursday) and on Friday it was Dartmoor Brewery. The Exe Valley shirts were very important because they advertised IPA (It's Phil's Ale) which was specially brewed to commemorate Jane's husband Phillip Roberts.

Basically I was shadowing Mark Redhead and Trish was meeting and greeting the Corporate guests. Mark and I were responsible for ensuring that the Corporate Lounge and the Henley Rooms were tidied up from the previous day and the names of the companies were displayed outside the various lounges. In addition on Wednesday, we had the job of checking the tickets of those attending the CBOB beer tastings presented by Roger Protz. This meant that Mark and I were also forced to taste the various winners of their category and, of course, the Champion Beer of Britain 2013, which was 1872 Porter from the Elland Brewery in Leeds. A hard job but someone had to do it!

Trish worked in the London Room, which was the Corporate Reception. Lots of smiling faces greeted the various days' guests. The Corporate Packs contained a festival glass, programme, and depending on which package had been purchased, also contained food and beer tokens. Guests were then directed to their respective lounges to enjoy the day. On Thursday, Trish and Jane had the job of checking tickets for the "Nuts and Beer" tasting session. They were also given tasters of the beer and nuts, but unfortunately the nuts were pistachios which Trish doesn't like! Ahhhhhh never mind.

On the Friday it was good to see Morris and Fiona attend with Morris's son Kevin and his grandson Aaron. Also our daughter Helen came along with one of her friends on the Wednesday. We were allowed to take late lunches so that we could spend time together, particularly as the Friday was Fiona's birthday and also our wedding anniversary.



Some strange looking people in the Volunteers' area!

What we both enjoyed was the Volunteers area where there were free drinks available from the Volunteers Arms. For Trish there was free coffee and tea. So much coffee was drunk by the volunteers that on Thursday they ran out and someone had to go to Tesco's to stock up until further supplies arrived. It was difficult for me, not to over-imbibe with the choice of excellent beers available, although we had been strictly warned not to greet the guests looking the worse for wear.

Overall it was a tiring but very enjoyable experience with long hours and late nights. Would we do it again? Yes and we can recommend it to other members who have been thinking of working rather than just attending the GBBF. Trish has already volunteered us for next year, but we will make sure we are not on holiday the day before it starts! Put the dates in your diary - Tuesday 12th to Saturday 16th August 2014. We hope to see you there.



Morning at Olympia.

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