

# Beer Tiz



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Issue 4

Autumn 2014

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CAMRA North Devon Branch



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# Witterings of The Wizard



## (or... 'The Return of Grumbledore!')

I feel I must start living up to my name! What a pity some of our great pubs are reluctant to take our newsletter 'Beer Tiz' because they don't want to support other pubs. Surely in this time of decline we need to be doing all we can to support the industry. If a local pub closes, then if the clientele don't know about the great pub down the road, they are more likely to drink at home. And am I the only one who believes that great pubs don't close so easily? I am really disappointed by this negative attitude. Hurrumph! Mutter, mutter, mutter.

I visit a great many pubs, as you will appreciate (it's a hard job being Chairman). I am delighted to see so many people picking up a copy of Beer Tiz and reading it through. This is such a good way to bring CAMRA, its aims and successes, to the unsuspecting public. So many times recently complete strangers have looked up at me after looking at the cover of the current issue and said "Oh, it's you! What's this CAMRA thing about then?" Of course I am always ready to talk about CAMRA and all things beer related, while Fiona waves a membership form at me!

We are enjoying a really busy summer, as always. The Devon County Show 'Ales from Devon' tent was buzzing with customers. It was a disaster when the Saturday was cancelled, through heavy rain. We were still tapping beers on Friday at 5 o'clock so I know the event sustained a huge financial loss.



*Ales from Devon beer tent won an award at the Devon County Show*

The North Devon Beer Festival at Barnstaple was also very busy, but also very noisy. In contrast the Real Ale & Cider Festival at RHS Rosemoor was wonderfully sunny and well attended with delightful conversation and gentle musical entertainment.



*ND Beer Festival - a rare moment without customers*

I have been a bit of a media luvvie too. My photo has appeared in local papers following the Rosemoor festival and the 'Pub Of The Year' presentation; Fiona and I appeared on Spotlight at the County Show and I was interviewed by Matt Woodleigh from Radio Devon following the wonderful result of CamRA's campaigning success in the appointment of a Pubs Adjudicator. I am proud of all these things.

Fiona and I are working at the Great British Beer Festival this August. They have promised me a 'sitting down' job and Fiona will be working on Corporate Hostility or should that be Hospitality – you will have to decide that! I know it will be a great week and I hope I will see some of you there. A report of our adventures will be in the next issue of Beer 'Tiz, so look forward to it!

**Morris aka Grumbledore**  
*The Wizard Chairman*



# From the Editor's Arm Chair

We have a new Editor in the armchair from this issue. Trevor Nash, who launched and produced the first three issues of 'BeerTiz', is gently withdrawing from the role and handling the mantle to me, Ron Lester. And what a mantle! You have only to pick up a copy of BeerTiz to get a sense of style and quality. Trevor has been developing the magazine with a range of articles to appeal both to CAMRA members and to beer drinkers to whom CAMRA has yet to appeal. And he had further plans which alas could not reach fruition before he needed to depart the rôle. Trevor is a professional Editor and boy did it show! He will be a hard act to follow; we thank him for his contribution.

So what of me? I am, I think, a fairly typical CAMRA member. I developed a love of real ale living near Brakspear Brewery, but despite this I was never tempted by CAMRA. Then in Devon I was asked to fill a spare seat on a Camra trip to a brewery. We arrived early, so were left for two hours in the free bar - a persuasive influence and I quickly joined! I spent my early years as a 'non-active' member, but gradually became 'socially-active' and now, clearly, 'active' (see our article on membership types).

What do we have for you in this issue? We further explore the benefits of membership, over three articles; we continue our 'Brewery Focus' with a trip around North Devon's largest brewery 'Country Life' and our article on cider reflects a growing interest in real cider. We have much local news, have a list of pubs serving local ale and, of course, we have the wise words of the Wizard Grumbledore, also known as our Branch Chair, Morris Elsworth. So, we have a variety of articles on beer, pubs and brewing - and the great thing is that most articles are written by others. Now I understand why the editor has an armchair!

We distribute this newsletter to pubs throughout the North Devon area and, increasingly, to Breweries and Visitor Information Centres. If you think we

have missed out an important place please contact me; similarly if you wish to comment on any article, or suggest new topics, please contact me at [ron.ndcamra@yahoo.com](mailto:ron.ndcamra@yahoo.com)

Ron Lester

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# Branch Calendar

## September

20th

**Tutored Beer Tasting Event**  
Kings Arms, South Zeal

26th-28th

**Beer Festival**

New Inn, Roborough

27th

**Branch Social Meeting**

New Inn, Roborough

(Good Beer Guide on sale to members)

**Open Brewery Night**

Holsworthy Ales, Clawton

## October

5th

**Yeo Cider**

Village Hall, Yeoford

11th

**Regional Meeting**

North-West Wiltshire

24th-26th

**Beer Festival**

Plymouth Inn, Okehampton

25th

**Branch Business Meeting**

The Post Inn, Whiddon Down

**Open Brewery Night**

Holsworthy Ales, Clawton

30th – 2nd Nov

**Cider Festival**

The Jack Russell, Swimbridge

## November

29th

**Branch Festive Lunch**

The Red Lion, Exbourne

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# Country Life Brewery

## Brewery Focus



A sunny Thursday morning saw me queuing - with other excited kids - to enter 'The Big Sheep'. However, unlike most, I eschewed the offer of sheep food and headed straight for the Brewery. Yup, that's right! North Devon's largest Brewery, **Country Life** is in the middle of 'The Big Sheep' tourist attraction! There, owners Simon & Anna Lacey lovingly brew and sell a range of award-winning real ales.

How did all this happen? The story starts in 1998, when Simon had left the Army following a career in the Royal Engineers. His father-in-law wanted to expand their pub **Pig on the Hill** in Pusehill near Westward Ho, so when the Brew Plant from Lundy Island became available, Country Life Brewery was born. Although Simon had started a post-forces occupation, he was entranced by the idea of a project combining his engineering skills with his love of ale, so he volunteered to run it.

The Brewery flourished, so much so that during 2001 its capacity was doubled in size; it fairly soon moved down the road to The Big Sheep. In 2005 a new state-of-the-art brewery was installed with sophisticated control automation. Thus it can now produce over 15,000 pints a week, making it North Devon's largest brewer. It also has a bottling plant with two 2100ltr bottling tanks, for their beers and for other breweries.

Who is this all for? They supply about 100 pubs, as well as off-sales and wholesalers. Although predominantly in the South West, their beers have reached most parts of England. And of course they have the shop in the Big Sheep and run the Brewery Tours ('Beer Show'), which keeps them happily in contact with the end customers.

Enough of the brewery, let's talk beers...and what a formidable range they have, most of which have won awards:

- Old Appledore (3.7%) - A Classic Session beer, with a real depth of taste and character without being too strong.
- Golden Pig (4.7%) - Gold coloured full bodied and smooth tasting premium ale, using Maris Otter, Crystal and Wheat malts in the mash.
- Won 'Silver Medal - Best Bitter - Great Britain Beer Festival 2011'.
- Country Bumpkin (6.0%) - This strong beer is darkish and slightly malty tasting old ale; a great beer for those who like a full tasting ale.
- Devon 10'der (10.0 %) - Well rounded voluptuous, smooth barley wine style, with fruit cake and fiery alcoholic character. Brewed annually, mainly for festivals.
- Devonshire Piglet (4.2%) - Amber session ale with a malty, hoppy finish. See below.
- Pot Wallop (4.4%) - A very light straw easy drinking refreshing ale. See below.
- Black Boar (4.5%) - This dark Ruby Red easy-drinking Porter is brewed using Maris otter and black malt, with lots of character. See below.



Simon and Anna always want to do more beers. However, running with a new beer takes tremendous effort - marketing, logos, pump clips, bottling, stocking and distribution, apart from adding further

brews into an already busy brewing schedule.

So, when they decided to meet the demands of an expanding generation of younger drinkers and to refresh the brand image for the first time in 16 years by introducing their Surf Range of beers, a couple of established beers had to go. The new branded beers are:

- Reef Break (4.0%) - Maris Otter and amber malt with Challenger Hops giving this beer a gentle sweet malty taste similar to Devonshire Piglet, which it replaces.
- Shore Break (4.4%) - A very light straw beer, a favourite with the younger drinker, especially in the warm summer months. Similar to Pot Wallop, which it replaces, but with subtle floral character introduced by cascade hops.
- Board Break (4.5%). This is 'Black Boar', un-tweaked, under the new branding. Both will be available for the moment.

Inevitably there was disappointment from fans of the discontinued ales, but as Simon says "if you liked Piglet (Wallop), you will love Reef Break (Shore Break)".

As well as the launch of the new range, there's lots more going on. In particular, they have spent much of the summer supporting Country Shows and even brewed a special beer ('Hi Ho Silver') for the Devon County Show which was so successful they have been asked to brew it next year. Apart from the brewery and the shop, Simon and Anna have a busy life providing an outside bar service for Weddings and other Events. If Simon does find time to relax, he does so in most un-relaxing ways – he loves surfing, having spent most of his life on the beaches of North Devon, and is an avid cyclist.

I asked them what they were most proud of. As quick as a flash they both said Golden Pig winning Silver at GBBF. No other North Devon beer has won a major award and they did it with their standard (un-tweaked) beer; in fact they didn't know it had been entered! Finally, I asked



where they expected to be in five years: they said still making lovely beers and still watching people enjoy them!

Amen to that - two lovely people with a passion for beer.

Ron Lester

## Brewery News

**Barum** – organised a most successful North Devon Beer Festival in the Pannier Market, where CAMRA members helped man the bar.

**Country Life** – a new 'Surf Range' branding has been launched for some beers - reflecting expanding markets - although most the old favourites (especially the GBBF 2011 Silver winner 'Golden Pig') are retained. Even the new beers are 'tweaked' versions of the beers they replace and will appeal to devotees. CL has had a most successful Season at Country Shows, often selling faster than competitors. The 'Hi Ho Silver' beer brewed for the Devon Country Show was a great success.

**Holsworthy Ales** - The brewery open nights held on the last Saturday of the month continue to be very well supported. Tamar Black will be available at the Great British Beer Festival in Olympia and Muck 'n' Straw has been given to the Volunteers Bar.

**Yelland Manor Brewery** - Lawrence likes to use live yeast and one from Yorkshire he began using in the spring helped to create some excellent beer. Unfortunately there were a few problems with these beers clearing and he was obliged to change it earlier in the summer, leading to a temporary suspension of brewing.

The brewery is very close to the Tarka Trail and in the summer a beer garden had been created. A temporary licence has allowed opening on Saturday afternoons, when take-outs could be purchased.

# CAMRA LocAle



The CAMRA LocAle initiative promotes pubs that endeavour always to stock at least one locally brewed real ale and - importantly - keep it in a consistently good condition.

Our definition of "local" is a beer that is either brewed within our branch area, or within 30 road miles of the pub. Only one of the pub's ales needs to be local to qualify. If your local isn't part of the scheme ask the landlord or landlady "why not?" If they are interested in joining the scheme, then please get in touch with us and we'll take it from

there (see contact details of Locale Officer in Committee Contact Information on Page 4).

We are fortunate, not just in having some excellent breweries within our own branch, but some equally good ones in adjacent branch areas, which also qualify for many of our pubs. Although of course the beer policy of licensed premises can change from time to time, but to the best of our knowledge you should usually find a locally brewed beer available in the pubs listed below.

Abbotsham - *Thatched Inn*  
Appledore - *The Champ*  
Pilton, Barnstaple - *Green Man, Reform Inn*  
Bideford - *Kings Arms, Lacey's Ale & Cider House,*  
*Quigleys, Rose Salterne*  
Bradford - *Windsor Arms*  
Bratton Clovelly - *Clovelly Inn*  
Burrington - *Barnstaple Inn*  
Chittlehampton - *Bell Inn*



Clovelly - *New Inn, Red Lion*  
Dolton - *Royal Oak*  
Exbourne - *Red Lion*  
Hartland - *Anchor Inn, Kings Arms*  
Hatherleigh - *Tally Ho!*  
Heddon Valley - *Hunters Inn*  
High Bickington - *Golden Lion*  
Holsworthy - *Old Market Inn*  
Horns Cross - *Coach & Horses*

Ilfracombe - *George & Dragon, Ship & Pilot, Pier*  
Kings Nympton - *Grove Inn*  
Lake - *Bearslake Inn*  
Lee - *Grampus Inn*  
Countisbury, Lynmouth - *Blue Ball Inn*  
Lynmouth - *Rock House Inn, Rising Sun, Village Inn*  
Lynton - *Beggars Roost, Sandrock Hotel*  
Brendon, Lynton - *Staghunters*  
Molland - *Black Cock, London Inn*  
North Molton - *Poltimore Inn*  
North Tawton - *Railway Inn*  
Throwleigh, Okehampton - *Northmore Arms*  
Okehampton - *Plymouth Inn*  
Parkham - *Bell Inn*  
Parracombe - *Fox & Goose*  
Pusehill - *Pig on the Hill*  
Roborough - *New Inn*  
Rockford, Brendon - *Rockford Inn*  
Sandy Way - *Sportsmans Inn*  
South Molton - *Coaching Inn, George Hotel,*  
*Kings Arms, Town Arms*  
South Zeal - *Kings Arms, Oxenham Arms*  
Sticklepath - *Devonshire Inn, Taw River*  
Torrington - *Royal Exchange, Torrington Arms*  
Welcombe - *Old Smithy*  
Westleigh - *Westleigh Inn*  
Whiddon Down - *Post Inn*  
Ossaborough, Woolacombe - *Old Mill*  
Yarde Down - *Poltimore Arms*



## Membership has Meaning

Will the Campaign for Real Ale have 171,000 members by the end of 2014? It is CAMRA's aim to see membership grow by more than 7.7%, so we are focusing on strategies to achieve this target.

Recent major campaigning successes – the scrapping of the Beer Duty Escalator, a reduction in beer tax, the appointment of a Pubs Adjudicator – have proved how powerful CAMRA members are. But the public image of CAMRA still needs working on. We don't all have beards and beer bellies! So we must consider what we can do to improve our image.

There are many other threats to membership – the national economy; a decrease in overall beer consumption; the increase in people drinking at home leading to a reduction in pub-going. So, should there be new benefits? What about an increase in vouchers?

There is certainly a strong move toward investment into membership especially at Beer Festivals. Consistent branch contacts and good branch website information also encourages members to feel part of their branch.

We need to consolidate these initiatives and do more. What are we going to do?

- More CAMRA Beer Festivals
- More CAMRA benefits
- Improved National website with online joining
- Improved Local CAMRA websites and magazines
- Advertise Gift membership
- Improved Marketing material
- A National pub voucher scheme
- Advertise and use Whatpub?
- Make our presence known at external events

North Devon CAMRA Branch is actively supporting all of these initiatives. If you want to know more our Branch Contact is Fiona Elsworth –

[Fiona.ndcamra@cloud.com](mailto:Fiona.ndcamra@cloud.com)



...and of course more, many more, Branch Meetings!

## What kind of Member are you?

CAMRA has categorised its members as follows:

- *Committed and active* – you are on the branch committee or a national committee, you have a regional post, you organize a beer festival, you are a Brewery Liaison Officer
- *Active* – you deliver CamRA materials, you survey pubs, you hold a non-committee post
- *Armchair Active* – you send in National Beer Scoring System scores, update pubs, update Whatpub?, you write to your MP etc
- *Social Active* – you attend branch socials, you attend branch meetings, you work at beer festivals
- *Interested non-active* – you read What's Brewing and talk about beer to friends
- *Possible future volunteer* – you are interested in volunteering but not sure what to do
- *Supporter* – not interested in volunteering (akin to being a donor)
- *Not interested* – you joined for the benefits only

A review of members nationally disclosed:

25% of members are not interested, 60% of members are Supporters/Possible Future Volunteer/Interested non-active, 5% are Social Active, 3% Armchair Active and 7% are Active and/or Committed.

So, if you are one of the substantial majority of members that are not active, what are the barriers to Volunteering? Do any of the following apply to you? Lack of communication from our Branch

- You do not know what you can volunteer for
- You may be afraid of showing ignorance/ making a fool of yourself
- You perceive your branch is full of old men, unwelcoming, set in their ways.
- Time or geographical barriers prevent further activity

Tell us whether any of the above apply to you and what your Branch can do to help and encourage you to be more active? Please contact our branch membership secretary at

[fiona.ndcamra@icloud.com](mailto:fiona.ndcamra@icloud.com)



Members of the CAMRA Rosemoor Beer Festival Team find life so taxing!

# Pub News

## from around the Branch



From the *Ilfracombe* area, we have been monitoring the early days of **The Admiral Collingwood**, the new Wetherspoon's pub which opened at the beginning of June. Some initial problems with a lack of stillage and storage space have seen them running out of several beers at times of high demand, although the problem is now being addressed. The design of the pub has been well received and it offers some wonderful sea views from the top deck.

**The Pier**, operated by the owners of Wizard brewery, also opened earlier in the summer and is reported as doing well. Meanwhile **The Ship & Pilot** retains its high standards and has also been busy. A very successful cider festival was held there in May. Both **The Lamb** and **The Bunch of Grapes** remain closed at present.

In *Combe Martin* **The Dolphin**, which reopened earlier in the year, has continued to impress, a recent visit to **The Castle** found Hunter's Half Bore on excellent form. **The Royal Marine** remains closed.

At *Hele Bay*, **The Hele Bay Hotel** is keeping at least three ales on and keeping them well. Apparently their home-made pies are very good too.

From the *Barnstaple* area, it is reported that **The Old Barn** at Bickington and **The White Horse** (briefly the Indigo Vinotheque) are trading again with new landlords. **The Three Pigeons** at Bishops Tawton closed its doors in mid July and is now boarded up.

A planning application has been submitted to convert **The Rose & Crown**, at Newport, into housing. In recent years the eastern side of Barnstaple has also lost **The Exeter Inn**, **The Barnstaple Inn**, **The Bridge**, **The Hearts of Oak** and **The Borough Arms**.

Thus it has been suggested that for the discerning drinker Barnstaple is now rather disappointing in comparison to Ilfracombe, which is quite a turn around from just a few years ago. There is something in this, although there is a little oasis

on the western side of Barnstaple in Pilton and Bradiford, where I have recently enjoyed excellent pints in **The Reform**, **The Green Man** and **The Windsor Arms**.

From *Okehampton*, we see **The Fountain** re-opened earlier in the summer and usually has three real ales available. He also reminds us that **The Plymouth Inn** will be holding their usual autumn beer festival during the last weekend of October to coincide with Okehampton's Baring Gould Folk Festival (24<sup>th</sup> -26<sup>th</sup> October).

Our man in Bideford reports that the beer festival at **The Old Smithy** at Welcombe was a success, while the **Portobello Inn**, **The Appledore Inn** and the **Thatched Inn** at Abbotsham have impressed him recently.

We have been reliably told that a planning application for the **Snare and Gin Trap** at Bishops Nympton to be converted into two houses has been approved by a planning inspector. Alas, this is all too believable, given that the fixtures and fittings were advertised for sale in 2013.

In other news from the *South Molton and Torrington areas*; **The Castle** at George Nympton, which had promised well after a new licensee took over last year, did not gain sufficient local support to continue and closed again in the spring. At present there seems little prospect of it re-opening in the near future. **The New Inn** in South Molton has been closed for several weeks now while some major refurbishments are taking place. I understand that there are plans to re-open shortly. **The Grove** at Kings Nympton held a successful beer festival in July.

**The Globe** at Beaford, which had been put up for sale in the spring following closure, has now found new tenants and re-opened on 2<sup>nd</sup> August. The other **Globe**, at Torrington, closed its doors at the end of June. This was rather surprising, as reports had been good and the experienced landlord had previously

run a successful pub in South Devon.

We paid two most enjoyable visits to the recent beer and cider festival held at **The Grove** in Kings Nympton in July, where there was a great atmosphere and an interesting and imaginative choice of beers.

At **The Poltimore Arms**, at *Yarde Down*, the landlord, Steve Cotton, has set up a community shop. Reckoned to be one of the most remote shops in Devon, it is run under franchise by a local couple and opened at the end of June. Regular customers are coming from North Molton, Brayford and Simonsbath, as well as the more isolated dwellings on Exmoor. The restaurant at the pub is also run under a franchise, leaving Steve free to concentrate on the beer. On a recent visit we found both the beers available, Exmoor Ale and Exeter's Darkness, on very good form, as indeed was the food.

Meanwhile the Community Group at PRIXFORD are continuing their efforts to purchase and re-open



*Ring O' Bells, PRIXFORD, can it be saved?*

**The Ring O' Bells**, which has been closed since April 2012. Now, as the group put together their business plan, they would like

to talk to any keen and enthusiastic local micro brewers who could have a potential interest in setting up a plant within the pub. We will be very pleased, either to pass on any enquiries there might be, or to provide contact details.

Finally, three pubs from very different parts of our area impressed those judging the CAMRA 'North Devon Pub of The Year' Competition sufficiently to become finalists, alongside the eventual winner **The Red Lion** in Exbourne. So the Branch decided to award formal 'Runner-up' certificates to **The Bell**



*The Bell, one of the three runners-up in our 'Pub of the Year' competition*

**Inn** at Chittlehampton, **The Old Market Inn** at Holsworthy and **The Railway** at North Tawton.

**Bob Goddard**  
POG Coordinator

## Brewery Of The Year 2014-15

In May the Branch presented the Mick Gullick Tankard for our Brewery Of The Year to Dave Slocombe at Holsworthy Ales.



*There's only one way to celebrate good news!*

Mick was a founder member of the Branch and his expertise and knowledge is sadly missed. We remember him through this award, which is presented annually to the Brewer/Brewery that the Branch members have selected. This year Dave Slocombe was selected as his brewery has met so many of CAMRA's aims as well as brewing a range of very fine ales.

Dave holds an open night on the last Saturday of each month (April to October) so we took advantage of this event to do the presentation. It was also the evening following a Brewery Liaison Officer Seminar led by the Brewery Liaison Coordinator for the South West Region, Abi Newton. And to top it all it was Dave's birthday!

# A Chat with a Member

## Fiona's Story

### **Personal Details**

Name: - Fiona Elsworth.

Age: "Old enough to know better; too old to care!"

Lives: Liftondown (which is as far South and West as our Branch goes).

Is: Branch Contact, Membership Secretary and Regional Secretary.

### **How long have you been a CAMRA member?**

About 10 years.

### **What made you join CAMRA?**

I was at a beer festival when my husband, Morris decided to join. I wasn't going to let him have all the fun.... and joint membership costs little more than single membership.

### **What do you do for CAMRA e.g. do you hold a post? If yes, which?**

I took over as Membership Secretary when I retired from teaching full time and could give it the time it requires to do the paperwork. I am Branch Contact because Morris is Chairman and a Luddite and "doesn't do computers". I volunteered to be Regional Secretary because, as my friends will agree, I am Obsessive/Compulsive about paperwork and organization; as I already attend Regional Meetings with the Branch Chairman I thought it was something I could do. I'm also very nosey and like to be involved.

### **Do you do other things such as Good Beer Guide Surveys, write to your MP or something else?**

I have always enjoyed doing GBG surveys and POTY judging. I always write to my MP when requested to do so. It's easy to do and effective.

### **How long have you been doing these activities?**

I was a 'Social Active Member' right from the beginning, although I didn't enjoy the meetings very much at first as often I didn't know what everyone was talking about, but the people were friendly and interesting. Once I had more time I took on responsibilities and now really enjoy what I do. I am keen that members do not feel left out, bored or undervalued. I want everyone to feel that they have a voice, an opinion and are part of the largest

successful consumer campaigning body in the country. I want our members to have fun!

### **What do you get out of it?**

I get to spend hours shuffling paper, organizing things and answering emails!

I meet people who are interesting. I have a lot of fun with friends.

### **What would you say to someone who was thinking about volunteering for CAMRA?**

Do it! You won't regret it. Our branch is all about meeting up, having fun, sharing knowledge/expertise/experience, supporting all members, making friends, and making a difference – nationally, locally and individually.



*Fiona (r) finds 'Regional Pub of the Year' judging to be such hard work...*

## RED LION

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North Devon CAMRA  
Pub Of The Year 2014

Local Real Ales served direct  
from the barrel

Homemade food available from  
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Large single malt and gin collection

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High Street, Exbourne,

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# Cider Map for North Devon

Since being appointed cider rep at the AGM in March I have been wondering what to do to promote cider in our branch. Whilst doing Hatherleigh market this year, I spoke to 'Tricky Cider'. 'Tricky Cider' is based in Somerset; they consider one of the most successful means of promoting cider in the Somerset region is the *Somerset Cider Map*.

This map shows the location of the various cider producers in Somerset as well as the apple varieties they are using to produce their cider. The map and now has tourist board backing and is in every tourist information centre across Somerset.

Consequently, I thought we need a cider map for North Devon. If we can get the local cider producers interested, hopefully they will sponsor it and we can give it a wide circulation promoting real cider across the region to the various pubs and tourists as they visit the region.

This is where I need your help. I'm aware of the cider producers in the west and south of our region such as **Winkleigh Cider**, **Sampford Courtney Cider** and **West Lake Cider**. However, I do not know all of the cider producers in the North and East of our branch. To be included in the map I consider that all the producer needs do is to sell cider commercially and produce real cider as defined by CAMRA. If you know of a cider producer near you please send me an email at the address below. Do not worry if you think I may already be aware of it please send any way as I do not want to miss any from the map.

## Dave Slocombe

Dave is head brewer at Holsworthy Ales and his email address is [dave@holsworthyales.co.uk](mailto:dave@holsworthyales.co.uk)

# Somerset Cider & Apple Juice

## Somerset Cider Makers

**1 Shepton Mallet Cider Mill**  
Shepton Mallet, Somerset, BA15 2JH  
Tel: 01749 830000

Established in 1880, Shepton Mallet Cider Mill produces a range of award-winning ciders and apple juices. The mill is open to the public, offering a guided tour of the production process and a taste of the products. The mill is located in a beautiful setting, with a large orchard and a lake.

**2 Burrow Hill Cider**  
Burrow Hill, Somerset, BA15 2JH  
Tel: 01749 830000

Burrow Hill Cider produces a range of award-winning ciders and apple juices. The mill is open to the public, offering a guided tour of the production process and a taste of the products. The mill is located in a beautiful setting, with a large orchard and a lake.

**3 Sheppy's Cider Ltd**  
Sheppy's Cider Ltd, Somerset, BA15 2JH  
Tel: 01749 830000

Sheppy's Cider Ltd produces a range of award-winning ciders and apple juices. The mill is open to the public, offering a guided tour of the production process and a taste of the products. The mill is located in a beautiful setting, with a large orchard and a lake.

**4 The Somerset Distillery**  
The Somerset Distillery, Somerset, BA15 2JH  
Tel: 01749 830000

The Somerset Distillery produces a range of award-winning ciders and apple juices. The mill is open to the public, offering a guided tour of the production process and a taste of the products. The mill is located in a beautiful setting, with a large orchard and a lake.

**Map of Somerset showing cider and apple juice producers.** The map includes a compass rose and a scale bar. It shows the locations of 10 cider and apple juice producers across Somerset, numbered 1 to 10. The map also shows major roads and towns.

**5 The Somerset Distillery**  
The Somerset Distillery, Somerset, BA15 2JH  
Tel: 01749 830000

The Somerset Distillery produces a range of award-winning ciders and apple juices. The mill is open to the public, offering a guided tour of the production process and a taste of the products. The mill is located in a beautiful setting, with a large orchard and a lake.

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*Somerset Cider Map, reproduced with kind permission of Nell Barrington/James Crowden*



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Title _____ Surname _____	Single Membership £23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Forename(s) _____	(UK & EU)	
Date of Birth (dd/mm/yyyy) _____	Joint Membership £28 <input type="checkbox"/>	£30 <input type="checkbox"/>
Address _____	(Partner at the same address)	
Postcode _____	For Young Member and concessionary rates please visit <a href="http://www.camra.org.uk">www.camra.org.uk</a> or call 01727 867201.	
Email address _____	I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association	
Tel No(s) _____	I enclose a cheque for _____	
Signed _____ Date _____		
Applications will be processed within 21 days		

**Partner's Details (if Joint Membership)**

Title \_\_\_\_\_ Surname \_\_\_\_\_

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Date of Birth (dd/mm/yyyy) \_\_\_\_\_

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Postcode \_\_\_\_\_

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Name \_\_\_\_\_ Postcode \_\_\_\_\_

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**The Direct Debit Guarantee**

**THE DIRECT DEBIT GUARANTEE**

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, if otherwise agreed, if you request The Campaign for Real Ale Ltd to collect it, upon confirmation of the amount and date will be given to you at the time of the request.

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# The Bell Inn

## Chittlehampton



**North Devon Pub of the Year 2013**

**North Devon CAMRA Pub of the Year Runner Up 2014**

**4 Real Ales on Handpull, plus 6 - 8 on Stillage**

Top Quality Food at great prices with individually prepared meals using only local butchers and fresh farm produce.



Shove Ha'Penny, Skittle Alley, Pool and Darts!  
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### Opening Hours

**Monday - Thursday** - 11am - 3pm & 6pm - closing  
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**Food Served** - 12pm - 2pm & 6pm - 9pm  
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**Tel: 01769 540368**

Chittlehampton, Umberleigh, North Devon. EX37 9QL

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Clearwater, 'Devon's Own' brewery, makes easy drinking mellow English ale from our new site in Bideford. Regular beers include Real Smiler, Devon Dympsy, Proper Ansone and Dark Night ranging from 3.7 to 5.2ABV. We produce seasonal beers and can make a house beer for any pub. All our range is available bottled.

We pride ourselves on being nice people to do business with and we will do all we can to make sure you are happy with the beer, the price and the service.

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**01237 420 492**

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[www.clearwaterbrewery.co.uk](http://www.clearwaterbrewery.co.uk)





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