

Beer Tiz



CAMPAIGN
FOR
REAL ALE

Issue 5

Winter 2014

FREE



CAMRA North Devon Branch

72 Real Ales

Plus Cider and Perry

16th & 17th January 2015

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Witterings of The Wizard



Welcome to Winter...and the long haul to spring! From a beer-lover's perspective this is a tough time of the year with few beer or cider festivals. Which is why we are delighted to dedicate our cover to the 'Exeter Festival of Winter Ales', run by CAMRA Exeter and East Devon Branch. It's a great event, nicely timed to give a lift from the year-end blues. Many of our Branch members visit, quite a few serve! Why not come along, it's a great day out! My thanks to Ray Dwan for permission to display the poster, sponsored by Exe Valley Brewery.

With this issue number 5, we enter a second year with our Branch Newsletter; so we have a few changes. Firstly, should you wish to comment on the views expressed by the authors, please write to our new letters page and let us know what you think. Apart from comments on articles, you may wish to tell everyone about your favourite pub, or anything else of interest in the world of pubs, beer and drinking experiences. You don't have to be a CAMRA member, so get writing and send it to the Editor at newsletter@northdevoncamra.org.uk.

Also, as one of our local brewers - Barry Raynes of Clearwater Brewery - is interested in the social history of beer and pubs, he has volunteered to provide us some beer-related quizzes. We are starting gently with one question, but in the future we may have a more traditional quiz. Our first question is: "What are the differences between alehouses, inns, taverns and pubs?" See the article later in BeerTiz for the answer.

My chosen experience since the last magazine was, of course, the Great British Beer Festival. We arrived at Olympia on the Monday and had chosen to volunteer for Corporate Hospitality (quickly renamed "Corporate Hostility"). We were given a Volunteer T-shirt and ID badge and away we went; part of a lovely team of people from a range of backgrounds and experiences. This led to an interesting and stimulating mix. There were several

mundane tasks to begin with; mostly involving wearing a hivy vest, then the festival opened and our true work began. This included 'meeting and greeting' the guests of organizations who paid for a 'corporate package'; stewarding the Corporate Lounge and stewarding the Beer Tasting sessions. I must mention one of the sessions I stewarded - The Champion Beers Of Britain. Roger Protz led this. He is an excellent speaker, so knowledgeable and eloquent and very entertaining, plus we got to taste all the beers too, before they ran out at the bars.

Since the last Beer Tiz I have managed to attend a few local beer festivals too, and the Regional Meeting held in Chippenham. This meeting was great fun especially as we were able to reconvene with Colin Valentine, National Chairman, and five members of the National Executive who we meet regularly at the National AGM, GBBF and Regional meetings. It is interesting to chat with people who are volunteers the same as all of us, but who have taken being an 'active member' to a different level. Thus I am delighted that Gareth MacDonald, our Regional Director, has written a piece for this Issue.

I am really looking forward to our Branch Festive Lunch at our "Pub Of The Year", The Red Lion in Exbourne. We have decided to hold it at the end of November as so many members are so busy through December and I am fully booked every weekend in December wearing a red suit!

A final reminder to members to vote on line for your choice of Champion Beer Of Britain. It's a really easy process and your voice is so important. Also keep putting in those beer scores on WhatPub? We need them to help with our choice of entries for the Good Beer Guide and for Pub Of The Year 2015.

Lastly, I know it's a bit early but may I wish you all a merry Christmas and happy new year.

Morris
Aka Grumbledore

A few words from the Regional Director

If you're reading this newsletter, thank you. You are therefore at least a little bit interested in what CAMRA is all about, and that is great. I am delighted to be able to add a few words of my own to this edition of BeerTiz. The North Devon Branch of CAMRA represents an excellent example of what the Campaign for Real Ale should be about....having **fun** whilst supporting the very worthwhile case of real ale, cider, perry and of course the British Pub!

I am the CAMRA Regional Director for the South West of England. It's a big area from Cornwall up to Gloucestershire and Wiltshire. I am based in Chippenham in West Wiltshire and am fortunate to have 13 wonderful Branches of CAMRA on my patch. Each one is driven by volunteers, just like myself, committed to the cause.

So, what exactly, drives me to devote time to supporting CAMRA? Firstly, it's because I enjoy socialising with the wonderful people who also engage with CAMRA activities. Unsurprisingly, I also like British pubs; many of them promote a safe, welcoming environment in which to enjoy beers and ciders. It's unusual not to find someone to chat to (easier if you're an extrovert like me!) and there can be a wonderful choice of drinks to enjoy; many brewed locally with great passion. In summary, it represents a Great British institution that we should cherish and work hard to preserve.

I am here as your Director to represent your views as CAMRA members. If you're not a member, please consider joining and supporting us in our cause. You will be in serious danger of having fun and supporting British institutions. If you live in the South-West, you'll find lots going on in your local Branch of CAMRA; please check it out!

Gareth MacDonald

Please share your thoughts with me about CAMRA

Rd.Southwest@camra.org.uk

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Branch Calendar

January 2015

10th

Branch Business Meeting
Town Arms, South Molton

16th - 17th
Festival Of Winter Ales
Exeter Football Club

February 2015

14th

Branch Social Meeting
Hartland Quay Hotel

28th

CAMRA Regional Meeting
The Fortescue, Plymouth

March 2015

28th

Annual General Meeting
Black Horse, Torrington

April 2015

17th - 19th
CAMRA National AGM & Members w/e
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Grampus Brewery

Brewery Focus

Location - The Grampus Brewery is at the rear of the 'Grampus Inn' and enjoys a wonderful country setting at the heart of the beautiful village of Lee, near Lee Bay, Ilfracombe in North Devon. The Brewery & Pub are owned and run by Bill Harvey and the brewery has been newly-constructed in part of the pub car park. Built very carefully from local stone and with a slate roof, it looks as if it has been there for many years – indeed a working farm until the 1970s, parts of the Pub building dates back to the C14th. The Grampus is very popular with both visitors and locals and is a year round attraction, serving good local ales, ciders, excellent home cooked food, and great 'Open Mike' music evenings.

A little Grampus trivia: - The name 'Grampus' probably originates from the Latin for 'Grand Fish' (*grandis piscis*). It is a popular name for the black & white killer whale or 'Orca' (*Orcinus orca*), although technically it is the name for 'Risso's Dolphin'.

True or not, it all makes for a great story and is an excellent name for a brewery and a pub. The name has also been used on some British & American submarines, also by British Rail for a wagon design; visit the 'Bluebell Railway' to find out more. Given this, and the Brewery's location, it is not surprising that the Killer Whale or Orca has been chosen as the symbol for some of the beers currently brewed.

The Brewer: Bill Harvey - It is an understatement to say that Bill Harvey is a very talented individual. Not only does he run a successful pub (which is also home to the Village Shop), he plays the fiddle in a local folk band called 'M'Larkey' and is a Woodcarver of considerable repute. Bill has made some very interesting pieces, some displayed in the premises. And now Bill is a Brewer of some fine real ales.

Grampus brewery - The Brewery started in April 2014, with a small six barrel plant. Bill does all his own brewing and, in his characteristically unique approach to all things, he does not brew ordinary beers! Although using traditional methods of brewing, he has created some very interesting new beers by using new combinations of unusual ingredients. These include a hop variety called

'Bravo' and a local ingredient Yellow Hop planted in the garden next to the pub – the botanical name for this hop is unknown. The quantity at the moment is small, so it is used in Hoppy Dog', a seasonal ale. The beer's name reflects Bill's character - he has a three legged dog ('Lucy', now called 'Lucy Legless'), so naturally the beer was named after his pet.

Beers brewed - Given the fairly recent start-up and the size of the plant, Bill is sticking to three beers with a fourth in the pipeline. The two main beers will be annual; the other two seasonal. The labels and pump clips also have a local flavour - they were designed by a fellow band member who is also a graphic artist. The current line-up is as follows:



GRAMPUS BITtER. (note the small t)

This is a bitter beer using the 'Bravo' hop, has a good balance with a very nice hop finish. A good, very pleasant, 'session bitter'. Available from the barrel. O.G. 1.039, ABV 4%.

GRAMPUS ALE

A Best Bitter, similar in style to the standard bitter, but a little stronger in alcohol, with a slightly 'fuller hop feel' residual taste. Once again, different, but very drinkable. Available from the barrel. O.G. 1.042 ABV 4.3 - 4.4%.

HOPPY DOG

An Autumn Ale available in limited quantities due to these local Yellow Hops used. It is an unusual pale yellow IPA type beer, with a soft flowery immediate taste and a very nice hop finish, but not as strong or pronounced as in some IPAs. The aroma is more yeast and hops than flowers. Very unusual, but a lovely drink in my opinion. Available from the barrel and five pint bag-in-a-box containers. O.G. 1.043 ABV 4.5%.

KRAAKEN WINTER ALE

Currently 'work in progress' so I was unable to taste. A seasonal winter ale initially produced in

modest quantities. It is being modelled between a 'strong dark bitter and a porter. It is expected to have a less sweet but slightly 'softer taste' than more traditional winter ales, with a hint of nutmeg. Estimated ABV 4.8 - 5%.

Summary - Although a very young Brewery, the start made by Bill is looking promising. Obviously initial quantities will be relatively small and most will be sold from his pub, some will go to a few selected pubs (e.g. the Ship & Pilot in Ilfracombe, & The Inn at Welcome) and some has gone to local Beer festivals. However, to be sure of trying it yourself, you will need to go to the Grampus Inn and try these unique real-ales in the company mine host Bill Harvey to tell you all about it. Sounds good to me, I'll be back, you can bet on it!

Contact: Bill Harvey. Address: The Grampus Inn, Lee, Nr. Ilfracombe, N. Devon EX348LR.
Tel. 01271 862906. Web: the-grampus-inn.co.uk.

Chris Smyth

Cider News

The presence of draft real cider on the bar in a number of pubs goes from strength to strength. Sandford Orchard scrumpy cider on draft pump has been seen a number of pubs including the Lifton Hall Hotel! I have been discussing the popularity of draft cider with a number of landlords across the region and have found that there appears to be a real appetite for draft cider in North Devon.

I have also been continuing to work on the idea of North Devon cider map. I have visited Winkleigh cider, the largest Cider producer in North Devon branch region. They promised to send me a number of items which we could put around the side of the map. For example, they have details of different cider apples used in their cider and the background and history of cider production in our region.

We now have details of a number of other cider producers in our region so that in the coming months we can look to collate all of the producers in our region on the one map – a task for the quieter winter months!

Dave Slocombe
Cider Representative

Brewery News

Barum

Tim Webster, the owner of Barum Brewery, is also the main organiser of the annual North Devon Beer Festival at the Pannier Market, Barnstaple covered in the last Beertiz. Tim recently produced 'Mr Sluggit' for Hunters Inn, possibly also for sale in the Reform Inn under another name.

Clearwater

An excellent summer doing what they do best - making and selling beer. With a Branch focus on disabled access, it is good to note the ground floor/cellar of the brewery are wheelchair accessible; the office/toilet are upstairs, with no lift.

Country Life

The new 'Surf Range' branding has been very successful. They now have new logos - which look like a circular saw or even waves. The new beers ('Reef Break', 'Shore Break' and 'Board Break') will be bottled as 330ml as well as 500ml. This reflects 'drinker and restaurant demand'.

Grampus

Grampus has only been running for just under a year. It is a small 6 barrel plant situated in an old Coach House adjacent to the Grampus Inn. So far it's mostly sold in the Grampus Inn & The Old Smithy in the village of Welcome. As it has not been brewed for long enough, it does not yet qualify for the Great British Beer Festival. (see separate article)

Holsworthy Ales

The brewery continues to thrive and has also recently brewed two new beers. Firstly 'Northlew Tommy' especially for the WW1 village commemoration. (Note, this village had the most deaths per volunteers of any village in GB in WW1) Secondly, an Ale called 'GG' (Green Goldings); the name being a description of what makes it special.

Wizard

The only real news is that there is, sadly, no news; nor is there any reliable information on beers currently brewed by this Brewery! We have made many attempts over many quarters to obtain such information from the Brewery owners, but have, alas, been unsuccessful.

Tutored Beer Tasting

Our esteemed colleague and Champion Beer of Britain judge – Rod Davis – led a tutored beer tasting session in The Kings Arms, South Zeal on Saturday 20th Sept. I took a few brief notes, which you may find of interest if you have ever wondered about the taste of the beer you are drinking!

Rod gave a brief history of the development of beer. Peasants generally drank rather a lot of strong beer, 6-7% ABV, as water was only available for the rich! The amount consumed by workers on a daily basis was high but often it was watered down. Most ale was brewed by women known as 'ale wives'. Strong beer was brewed in cold weather, as it kept better.

Moving on to the tasting process Rod displayed a diagram of the tongue showing the familiar areas of taste – sweet, salt, sour, and bitter. This model is sometimes thought too simple, as taste buds all over the tongue taste all things. But those specific areas respond more quickly and alert the brain.

Rod asked the question, "What goes into beer"? There are four components: water, malt, hops and yeast. In some countries there is legislation preventing the use of any other ingredients.

Water: - differs in geographical areas, for example London water tends to be bitter tasting, as it comes through clay - therefore less hops are generally used with London water. Northern water comes through gypsum and is thus sulphate-heavy so less bitter, and used for lighter beers. Brewers today analyse water and amend to 'Burtonise' the water available.

Yeast: - loves warm, sugary liquids. There is a National Yeast Bank used by brewers. Yeast contributes about half the flavour to the brew.

Malt: - comes from barley grain which is grown and processed to use up starches and convert them to sugar. Malt provides a great deal of flavour to beer.

Three roasted barley samples were tasted:

- **Light roast** – not much smell or flavour, rather like digestive biscuits; this makes a pale beer

- **Medium** – smells similar to coffee, with a little bit of chocolate; makes a slightly darker beer
- **Dark** – roasted, almost burnt, used in stouts.

Hops: - introduced into Ale from Holland in the 16-century. They are efficient in keeping ale fresh and also contain an astringent element. Hops contain oils and resins, prevent infections in beer and provide flavour. There are many types of hops.

Rod's final advice was: If you are unfamiliar with a beer ask for a taste. Think about the initial sensory receptors – what does it look like [should it be clear, cloudy?], how does it smell [hoppy, malty, citrusy..], what does it feel like [temperature?], then think about the initial taste on the palate, the aftertaste and the overall experience. When choosing beer to drink keep an open mind and give it a try!

Fiona



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Phone: 01805 603247
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A Chat with a Member

Chris's Story

Personal details:

Name: Chris Smyth,
Age: Young at heart,
snow on the roof...
but a fire still burns
in the hearth! Lives
in: Ilfracombe –
as far North as
the branch goes
without getting your feet wet. Is: Brewery Liaison
Officer (BLO) & Pubs Officer Group (POG) for
Ilfracombe etc. So, I'm a BLOPOG!



How long a CAMRA member?

About eight years.

What made you join CAMRA?

I have always been a lifelong fan of real ale and was sympathetic to the aims of CAMRA. After visiting Falmouth's Annual Beer Festival for years, my wife bought it for me as a very welcome Christmas present. (We now have joint membership).

Posts held in CAMRA?

I have been the Pubs Officer for Ilfracombe area for some time now and this year I became a Brewery Liaison Officer for two local Breweries. Both jobs are very interesting and rewarding. What's not to like about visiting Breweries and Pubs?

Other CAMRA activities?

I enjoy doing GBG surveys, also surveys for POTY (Pub of the Year). It is a great way of visiting really good pubs out of my immediate area and great fun. I take part in all on-line surveys and requests to badger our local MP on issues concerning CAMRA. I update both the local & National websites with Pub & Brewery information also update the literature such as Locale adverts, Mild week, BeerTiz mags & membership forms.

I know I have encouraged a number of people to either try Real Ale for the first time, or join CAMRA.

I have helped out at a few Beer festivals. Last but not least, I submit as many beer tasting scores as I can - hard work but somebody has to do it!

How long have you been doing these?

I started at first as a social member only, occasionally going to Branch meetings & attending social events. I became more active in recent years.

What do you get out of it?

I get to meet lovely like-minded people in convivial surroundings (also a few bores but luckily these are in the minority). I have visited so many wonderful pubs now, I have lost count. It's great fun helping at Beer Festivals and you get to taste huge numbers of great beers. Beer scoring is what I like best (for that, read beer drinking, but it's my excuse, and I'm sticking to it). North Devon has some great pubs out there waiting to be discovered.

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

Go for it, the worst that can happen is you will have a great time (with a chance you will increase your waistline, but only if you over indulge). It's a worthwhile pastime giving a lot of enjoyment whilst having the serious aim of helping preserve your local pub and Britain's heritage in regard to the brewing & drinking of real Ales & ciders. All CAMRA members are committed to ensuring a fair deal for Britain's drinkers & promoting responsible social drinking.

Pub News

from around the Branch



In **Ilfracombe**, The Lamb re-opened on 18th Oct after refurbishment. The new landlord is Joolz Ivan who re-opened The Wellington Arms earlier this year, which then closed on 17th Oct; it will re-open soon with another manager. Buddies - not a real ale pub - has been closed for refurbishment for over a month. The Bunch of Grapes business has improved since early summer, winning back old customers with competitive pricing. All pubs in the area have been affected by the new Wetherspoons, although as the novelty wears off, customers return. The Ship & Pilot and George & Dragon both report business nearly returning to former levels.

In **Combe Martin**, The Royal Marine is being turned into a Premier Foods shop. The empty property was bought by a local businessman who also owns a Garage/Premier Food shop in the village. Planning permission is not required when pubs are turned into shops/ supermarkets; an anomaly CAMRA is campaigning to change.

The White Hart at **Bratton Fleming** now seems increasingly unlikely to reopen - the new owner of the premises says he does not consider it to be viable as a pub. The villagers are mounting a campaign to retain it though; we wish them luck.

From the **Braunton area** there are good reports of The Rock Inn at Georgeham, where five real ales are usually available, and also of The Ebrington Arms at Knowle which has enjoyed a busy summer. The George in Braunton is under new management.

In **Barnstaple** The Inn on the Square has re-opened with new Licensees. The former Monkey Island has also reopened, renamed as The Watering Hole. Another serially-renamed pub, the old North Country Inn in Mermaid Walk (most recently called the Shintori Bar) is also set to reopen in November as The Bull and Bear. It is said that a wide range of drinks will be sold, including "craft beers from local breweries". The Tavern freehold is being advertised.

The Hart in **Hartland** was recently crowned "best pub in Devon" at the Food and Drink Devon Awards held earlier this month. Congratulations to chef and owner Bjorn Moen. Meanwhile The Portobello in **Bideford** has changed hands again.

There is good news for the residents of **Woolsery**, which has been without a pub since December 2012, when The Farmers Arms closed its doors. Founders of the social networking site Bebo, Michael and Xochi Birch, have recently bought the pub and intend to refurbish and reopen it in due course.

From **Torrington** some good reports have been received of The Royal Exchange, also The Globe is rumoured to be reopening in the fairly near future. At nearby **Beaford**, The Globe Inn reopened under new ownership at the beginning of August and is developing a good reputation for beer and food.

In **Okehampton** The White Hart is said to be closing in January to convert into a Wetherspoons pub. Good reports have been heard of The Green Dragon at Northlew, which has been run by first-time publican Daniel Ancomb (Above) since June. Three real-ales are usually available, there are new restaurant menus and music nights, games and quiz nights. A successful Cider Festival was held there recently. In the **Holsworthy area** The Arcscott Arms at Chapman's Well has submitted a planning application for change of use.



In **South Molton** the owners of The New Inn have completed major refurbishment, re-launching it as the New New Inn. The George Hotel in South Molton has been put on the market by Cathy & Rob Doel, after ten years. In **North Molton** planning

permission has been granted to convert The Miners Arms into residential property(ies). The freehold is advertised for sale, although it continues to trade.

In the same area The Poltimore Arms at Yarde Down continues to attract an increasing amount of trade from discerning drinkers in the surrounding villages. The shop and gallery is also doing well.

I have been taken to task for describing it as part of a "community shop" in my last report. This was due to a misunderstanding on my part for which I must apologise. For the record, the Yarde Down General Store and Essence Gallery is an entirely separate business to the pub, although it is run from part of the premises there in a great spirit of cooperation and mutual interest, with the two businesses being entirely complementary to one another.

Housed in a renovated old stable at the end of the building, the store and gallery is run entirely on solar power. The Poltimore Arms is not connected to the national grid and has been reliant on a generator for several years. It is intended however, to eventually remove the need for this too. A small wind turbine has recently been added to the solar power system. The Poltimore Arms must be one of the greenest, as well as one of the most remote, pubs in the country.

The Bridge Inn at **Hatherleigh** has been sold to a local vet and Hatherleigh is now a two pub town. The future of the Devil Stone Inn at Shebbear is in doubt and the pub is likely to close unless a buyer can be found soon. The local villagers are putting together a community package to save the pub. Similar attempts are being made at Petrockstowe, where The Laurels is also on the market. The Woodacott Arms in Thornbury is no longer a pub.

Bob Goddard
POG Coordinator

Festival News

We held a most enjoyable branch social meeting at The New Inn at **Roborough** on 27th September. This coincided with their annual Rough Hill Beer and Cider festival. There were around 25 imaginatively selected real ales to choose from and eight

real ciders. In the afternoon we also enjoyed an excellent talk on beer tasting, by John Lawton, brewer and owner of Teignworthy Brewery. Congratulations to Magda and James, not only for a great festival, but also for winning the best pub award in the recent North Devon Journal Food & Drink awards.



Clinton Arms landlord Ian Robinson [during August bank holiday beer festival]



Carolyn [and her casks] at The Kings Arms, South Zeal.

Other festivals Brenda and I have enjoyed recently include those held in August at The Duke of York, **Iddesleigh**, The Clinton Arms, **Frittlestock** and The Royal Oak at **Dolton**.

On the 20th - 21st Sept "Woody" and Carolyn at The Kings Arms, **South Zeal**, were kind enough to put on a beer & cider festival to coincide with our branch beer tasting seminar there.



Landlady Magda Berry, [at the] Rough Hill [Beer & Cider] Festival.

Our continuing thanks go all those pubs that put on beer and cider festivals. We do our best to get to them but inevitably it is not always possible to attend them all. If we missed yours, it was our loss!

Bob Goddard
POG Coordinator

Answer to Clearwater Brewery's Quiz

"What are the differences between alehouses, inns, taverns and pubs?"

We use these words interchangeably but they mean different places. Ale houses were common from the Middle Ages. Most households brewed ale, some brewed more than they could drink and some brewed better ale than others; these could sell their ale from their houses! Richard II decreed that those selling beer had to advertise it via ale stakes which were later converted to pub signs. Later on commercial "houses" were created and many remained in use until the early 20th Century.

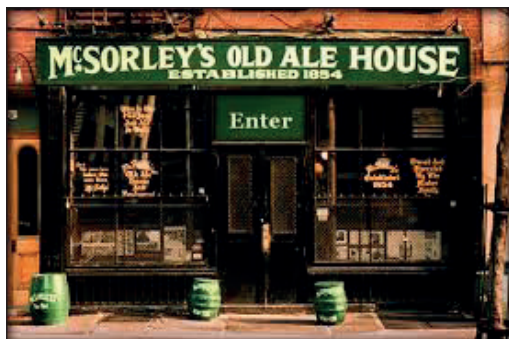


made roads more navigable and mid 19th Century when railways allowed people to complete their travel in one day.



Taverns have been present in Britain since Roman times when they were called Taberna. Selling wine as opposed to ale, often to those who had travelled and usually located in towns, taverns were frequented by the upper classes whereas working people (mostly men) would be drinking at the ale house. They were most popular between the Middle Ages and late 18th Century, their popularity declining as wine became more easily available.

Now we use the term public house, or "pub" to describe all three establishments though class has always been an important element in determining where one drank. Until recently this was maintained through separate public bars and saloons in the same building. With thanks to Pete Brown whose work I have shamelessly plagiarised.



Inns were larger institutions where travellers could stay overnight and be fed whilst their horses were stabled. Chaucer's pilgrims started their journey in an inn. Plusher, more expensive though with communal sleeping areas for most guests, an inn was a cut above an ale house. Noblemen/women could eat/sleep in their own rooms thus avoiding the dormitory misery of their fellow guests. The heyday of inns was from 1663 when Turnpike Acts

Barry Raynes
Clearwater

Letters to the Editor

Please contact us and give your view on articles in this magazine, or articles you would like to see. Or perhaps tell everyone about your favourite pub or beer, or interesting drinking experiences! You don't have to be a CAMRA member, so get writing and send it to the Editor. Please include name and contact details, although we will withhold your name if you wish.

We reserve the right to edit (or in extremis reject) your letters, particularly if they contain blatant advertising, or reckless criticism. We will contact you before doing this. The Editor's decision is final - after all what's the use of driving the Editor's chair if you don't put your foot down every once in a while?

Actually, rather than looking out the paper, pen and whipping out your credit card to buy a stamp, email me at newsletter@northdevoncamra.org.uk or Facebook North Devon CAMRA.

Ron Lester

CAMRA Discount Scheme in North Devon

A number of pubs within our area participate in the CAMRA Discount scheme; offering discounts on real ale to card-carrying CAMRA members. These include: **The Old Court House**, Chulmleigh, **The Golden Lion**, High Bickington, **The Grove**, Kings Nympton, **The Torridge Inn**, Black Torrington and **The Town Arms**, South Molton, all of whom have participated in the scheme for several years.

Please let us know if your CAMRA friendly local would also like to take part. We can then provide them with posters and also help to publicize their participation (contact Pubs Officer Group Co-ordinator).

It is well worth carrying your membership card when visiting recommended pubs in other counties as well. An increasing number seem to have joined the scheme in recent years - you never know your luck!

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*Daniel and Staff wish all a
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