

Beer Tiz



CAMPAIGN
FOR
REAL ALE

Issue 6

Spring 2015

FREE



CAMRA North Devon Branch



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"We want you to notice what you are drinking"

Witterings of The Wizard



Welcome to Beer Tiz number 6. I find it hard to believe that we have done so many. My thanks to those who have contributed articles for number 5 – I found it very interesting to read and I hope you did too. I expect this issue will prove just as interesting. A highlight of the New Year for me was the Exeter Winter Ales Festival. I know quite a few members enjoyed it too. I was asked to be part of the judging panel on Friday, judging two different groups of beers. I met interesting people, exchanged interesting views and opinions and drank several excellent ales!



Chairman relaxing – and doing two things simultaneously!

I must also mention our Branch Festive Lunch, although it seems a long time ago now. It was a memorable event as we had 39 members there! Nick and his team at our 'Pub Of The Year', The Red Lion at Exbourne, provided us with a fabulous meal, great ales and a lovely venue. Santa Claus made his usual appearance and the raffle raised a record amount for Branch Funds.

I'm afraid I now want to live up to my full nickname of Grumbledore The Wizard. The Branch Committee

are very grateful to all members who nominate pubs for entry into the Good Beer Guide and I don't want to discourage anyone, but Bob and I had quite a job on our hands visiting all the newly nominated pubs and travelled many miles to reach them only to find that the ale on sale was definitely not worth it! For example, Fiona and I visited a lovely pub in a lovely village but the two beers I had were both colder than the glass of coke with ice in it that Fiona was drinking (she was driving). If there is condensation on the outside of the glass then it is a safe guess that the beer is being served too cold and will consequently have lost most of its flavour. As this pub was nominated for the Good BEER Guide, that is the priority. So please continue to nominate, but be aware of the criteria (see article in this Issue). I can now relax a little having completed my allocated Good Beer Guide visits, Pub Of The Year judging visits, Brewery Liaison Officer reports and recommendations for the Great British Beer Festival.

Being a volunteer, just like you, can be quite exciting and although I grumble, it is fun. Thank you to all the pubs officers and committee members who have also undertaken visits and to all our Branch Brewery Liaison Officers who do so much to promote our breweries. On that happy note Congratulations to Dave Slocombe of Holsworthy Ales who has again been voted by members as our branch Brewery of the Year. He had stiff opposition from two other great breweries (more later).

Finally, Fiona and I were thrilled to recently visit the Salutation Inn at Ham for their presentation as Camra National Pub of the Year. We are delighted that a pub from the South West has won this Award and celebrate this by dedicating our Cover to them.

Cheers

Morris
aka Grumbledore the Wizard

From the Editor's Armchair

This edition has very much a Brewery focus. Firstly, we celebrate some of our oldest breweries as well as one of the newer ones, in the 'Brewery of the Year' Competition. Secondly, our normal article focusing on one Brewery has become somewhat blurred by focusing on two new / rejuvenated breweries in our area. See the three articles on these themes.

Another hot topic for this edition is 'what makes a good pub!' This time of the year many CAMRA folk are focusing on this subject, to select the 'Pub of the Year' and to choose entries for the 'Good Beer Guide'. The article on 'Judging Pubs' later in this Edition gives the CAMRA approach to this, but we each have very personal 'take(s)' on this.

I saw this quite clearly when recently visiting some of my favourite pubs. One was teeming with people eating a great Sunday lunch – each group enjoying the occasion separately within their table of family or friends. A second pub was virtually empty, but the dozen or so 'in' were hugely enjoying the time together in comfortable communal conversation, with lovely people serving good beer in a warm friendly environment. The pub was emptier than normal, with many elsewhere celebrating Valentine's Day – a third paradigm for a successful pub.

So, of course, we each have different views about what makes a pub great, and indeed different views for different moments! So, why not tell us what you think makes a perfect pub? Please complete the Poll on our website (www.northdevoncamra/perfick), or email to newsletter@northdevoncamra.org.uk. I will try to analyse your view in the next issue. Finally may I offer my apologies for swapping the captions of the photos from the New Inn and the Kings Arms in our previous issue.

Ron Lester, Editor

And now for this Issue's Quiz Question, again kindly provided by Barry Raynes, MD Clearwater Brewery: Alcohol consumption causes much controversy amongst health and welfare commentators with considerable disagreement regarding the

advantages and disadvantages to our well-being. But it is rare for a single beer related incident to cause mayhem. This edition's quiz question is: How many people died in the London Beer Flood?

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Branch Calendar

Mar 2015

21st

Brewery Trip
Exmoor Brewery

21st - 22nd

Beer and Mussel Festival
The Cornish Arms, Padstow, Cornwall PL28 8ND

28th

Annual General Meeting
Black Horse, Torrington

Apr 2015

16th - 18th

SIBA SW Beer Festival
Tuckers Maltings, Newton Abbott

17th - 19th

CAMRA National AGM & Members w/e.
Nottingham

Details uncertain

Branch Pub of the Year Presentation

May 2015

24th - 25th

North Devon Beer Festival
Pannier Market, Barnstaple, North Devon

30th

Branch Brewery of the Year Presentation
Holsworthy Brewery, Clawton

Jun 2015

6th

CAMRA Regional Meeting!
Bristol

Details uncertain

Branch Cider Pub of the Year Presentation

Jul 2015

11th - 12th

Beer Festival
The Old Smithy Inn, Welcombe EX39 6HG

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Madrigal Brewery - Brewery Focus



A speciality brewery set up in a Combe Martin farm a few years ago; it recently moved

to a new location at the home of the owner, Justin Schamotta. This is not your typical brewery, it is on a very small scale, brewing a unique set of beers. Justin obtained his initial knowledge of brewing from his father, a keen home brewer, with his taste for a wide variety of ales further enhanced by living opposite Harvey's Brewery in Lewes. Moving to the beautiful countryside of North Devon, inspired by local scenery, folklore, flora & fauna, has led Justin towards using unusual names for his beers. The use of natural ingredients, spices, fruit flavours, local natural seasonal ingredients (e.g. rose hips, sea buckthorn) have all featured in his quest for new tastes. Probably the strangest ingredient experimented with was 'Catnip'. Of course, Justin also uses hops in many varieties together with Wheat & Rye malts alongside the normal Barley ones, and a mixed offering of yeasts.

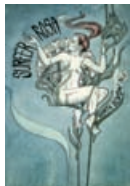
He has now settled on six regular beers to brew. Each beer has been tried and tested, quality and consistency issues have been resolved, and they are now produced in 100litre batches. All are available in barrel or bottle conditioned form. These are now being sold to a few carefully selected local pubs & speciality shops, e.g. the 'Poltimore Arms' at Yarde Down and the 'Ship & Pilot' in Ilfracombe.

On my visit to the Brewery I was given bottles of all six beers to give my appraisal of each. Whilst this is only my personal opinion, I have to say that I enjoyed them all. I list the beers below and my own tasting notes – try them and see if you agree!

BEERS ON OFFER:



The Hanged Man. Stout. O.G. 1.042 ABV 4.2%. An aged stout named from the local 'Little & Great Hangman Hills'. A well rounded soft smooth taste, hints of chocolate, liquorice & slightly earthy/ spicy feel. Good gradual bitter hop finish.



Surfer Rosa. Bitter. O.G. 1.036 ABV 3.6%. Described as an unusual taste with four English hops, with a little spicy Rye Malt. The brewer surfs for a hobby, hence the name. Light amber in colour, nutty, yeast odours & taste.

Good hop finish but with an almost fizzy aftertaste, (probably the Rye Malt) which grew on me the more I drank.



Fossil. Best Bitter. O. G. 1.043 ABV 4%.

An Amber Ale hopped with adaptive Amarillo Hops. Name evolved from the fossils found in Lee Bay and Baggy Point. Medium Amber colour, excellent clarity with a good head that clung to the glass. Yeast & very slight flowery nose, well rounded almost soft taste, with a pronounced Hop finish. A very drinkable bitter in a style I personally like a lot.



Garland. Pale wheat beer. O.G. 1.036 ABV 3.5%. A 'post surf' beer, this is a lower alcohol offering for summer evenings with hints of fruit from the tropics. Pale amber colour, good clarity, hints of fruit/yeast (slight citrus edge) on the nose, and to the taste. Very light flavour with low/medium hop finish.

Being slightly lower in alcohol, this would make a good summer/barbeque drink and may also appeal to lager drinkers.



Severed Hand. Porter. O.G. 1.041 ABV 4.6%. Described as a velvety porter, the name is derived from folklore. Very dark colour, full strong chocolate/ coffee taste, fruity sweet follow up with a strong hop finish. I have tried this from the barrel at the Ship & Pilot and from the bottle at home. Whilst the pub drink was better, the bottle version ran it a close second. I do not normally like this style of beer, but I have to say this has gone a long way towards convincing me to try more. One of the best of its type.



Wheatear. Wheat beer. O.G. 1.037 ABV 3.5%. Describe as a being seasonally refreshing, this beer has a hint of Ginger & Coriander. Named after the migrant bird from Africa which arrives locally in early spring. Pale Yellow/Gold in colour, Excellent clarity for a Wheat beer. Spicy on the nose and taste. I could pick up a Ginger hint but not too strong. This is well balanced in flavours, light in alcohol & taste, and is a very refreshing drink. Of its type, one of the best I have tried for a long time.

CONCLUSIONS: Whilst being new and only producing limited quantities, Madrigal has a lot to offer. I do hope it becomes a commercial success and I look forward to watching its progress.

Chris Smyth

MADRIGAL BREWERY, Justin Schamotta,
Upper Glen, Kings Street,
Combe Martin EX34 ODB. 07857 560677
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Answer to Quiz

Clearwater Brewery's Quiz was "How many people died in the London Beer Flood??"

The London Beer Flood happened in 1814 in St. Giles London. At the time beer was fermented in huge vats (about 1,200,000 pints) –in comparison Clearwater's vats hold 2,880 pints each – and one of these in Meux and Company Brewery (Tottenham Court Road) ruptured causing other vats to do the same. This resulted in approximately three million pints of beer to flood into the streets destroying two homes and drowning at least eight people – aged between 3 years and 63 years of age.

The fatalities were partly caused by the poor social conditions of the time with many families sharing small houses. Most of those who died drowned in basements which quickly filled with beer. The brewery was demolished in 1922 and the Dominion Theatre now stands on part of the brewery site.

However, this event was it pales into insignificance compared to the Boston Molasses disaster of 1919...

Barry Raynes, Clearwater Brewery

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. Don't forget to include your name and contact details, although we will withhold your name if you wish.

Email me at newsletter@northdevoncamra.org.uk

Ron Lester

NUMBER OF PUBS IN GOOD BEER GUIDE

Why can North Devon only select 27 pubs for the Good Beer Guide?

Mrs Trellis, North Molton

A national review of the current system for allocating pubs in the Good Beer Guide between Counties and Regions is currently nearing completion. Future allocations are likely to be based on three main criteria; the number of real ale pubs, population and land area. Tourism, also a factor under the current system, has been found difficult to quantify and CAMRA's view is now that pubs are predominately community assets and best measured by local population.

This could of course result in cuts to the allocations for counties like Devon and Cornwall and mean that the current 27 allowed for North Devon will be reduced.

There are now many more pubs worthy of inclusion than just a few years ago and CAMRA can take much of the credit for this. I suggest then, that we should not become too obsessed by the GBG. To feature in it should be regarded as an accolade and honour. Conversely, if a pub drops out then there should certainly be no shame attached to its omission. And please don't forget to use whatpub.com as well!

Bob Goddard

Pubs Officer Group Chairman

Branch Brewery of the Year

A number of Branch members met at the January Branch Business meeting at the Town Arms, South Molton to select this year's winner of the Mick Gullick Trophy, the Branch Brewery of the Year.

Three Breweries were voted on, with their Brewery Liaison Officers (BLO) each presenting their case:



Brews a diverse range of seven beers and is a strong supporter of their local CAMRA branch, including providing a delivery service for this magazine to the pubs they serve. As a further example of this commitment to CAMRA, during their brewery relocation to Bideford they invited all members to the opening day for free beer, and in the branch magazine offered a free bottle of beer for each reader. They meet their BLO regularly to discuss all things beer-related.

Clearly a brewery with a social conscience, they support a living wage for employees - at the brewery and across the pub industry, and up the supply chain. In recent years Clearwater has made extensive use of social media to promote their beers and real ale - reaching out beyond the traditional CAMRA stereotypical members. Clearwater has recently been awarded a contract for supplying their Devon Dartar to P&O ferries. Promoting real ale on the cross channel link and selling beer to the French may be their largest venture yet.



Also produces a wide range of good beers and has recently extended their range to address the needs of younger drinkers; they also produce a superb 10% ABV barley wine. They are one of the oldest breweries in North Devon, said to be the largest. They have a wide distribution network with some beers reaching South East & Northern England. Their partnership with The Big Sheep allows them to promote real ale to a wider public, offering brewery tours and shop sales to Big Sheep customers. They also provide an Events catering service.

Their brewery has expanded since moving to Big Sheep and is well-engineered with good control mechanisms to achieve consistency of beer. This must work, because they are the only North Devon

brewery to achieve a major award at the Champion Beer Of Britain Competition (Silver - Best Bitter). Finally, as so many local breweries, it is run by lovely people who are passionate about beer.



David brews a full range of beer - as well as the four regular beers, he has developed a series of ten limited or seasonal beers. These he will deliver to his customers almost any time at the drop of a hat; either to pubs or consumers bulk-buying. He also meets community needs by running a brewery 'open evening' once a month on the last Saturday of each month from April to October. There he offers two or three beers at £2 a pint, with local food and often live music. End customers can also purchase brewery membership offering 10pc discount on sales, either for delivery or direct purchase from the brewery shop, open on Saturday afternoons.

Is a very active member of CAMRA and working to promote the spread of cider within the Branch. He is helpful supporting his BLO and has continued the proud tradition of North Devon breweries providing beer to the Great Britain Beer Festival.

The first vote resulted in a tie and the second vote was close. However for the second year running, Holsworthy Brewery emerged as the Camra North Devon Brewery of the Year!

Congratulations to Dave Slocombe and his team.

Poem

The landlord stood at the Golden Gate
His head was bended low
He asked St Peter, the Man Of Fate,
The way that he should go.
"What have you done" St Peter said
"To gain admittance here?"
"I kept a pub" the man replied
"On earth, for many a year."
St Peter opened wide the gate
And gently pressed the bell
"Step right inside my friend" he said
"You've had your share of Hell!"

The New Kid on the Block

Braunton Brewery

Now situated in Chivenor, this is a new Brewery which at the time of writing is at the 'Test Production Stage'. By the time this article is published, the brewery will be in full production. The Brewery was originally started up in 2013 at the home of one of the partners in the venture. For some time, they have been experimenting and perfecting their brewing with small batches. These have by all accounts, been well received, on this basis, the decision was made to go fully commercial.

The Brewery is owned by three partners, 'Damian Johnson', 'Jake Moore' & 'Dave Greer'. Damian has a Doctorate in Physics, but a background in Finance and owns a very successful business in Exeter. Jake is the Brewer, he has a degree in Mathematics, but a total passion for brewing beer. Essentially self-taught, Jake has been brewing in a small way, but for a very long time, as a hobby. The brews have all been very well received by all who have sampled them and this persuaded the partners to set up Braunton Brewery. Lastly Dave is the hands-on practical man, with an all-round grasp of the engineering and practical side of running a brewery. Originally from New Zealand, he is also passionate about real ale.

There is a 16 Firkin (4 barrel) system in situ. This is a second-hand customised Dave Porter setup which was bought from a defunct micro in Sussex. It has been in operation since November in order to test various brews etc. The first full production is expected to be on sale in March. Already there is keen local interest in buying the first batch.

Using the philosophy; 'the best things in life are simple', their beers will follow the same path, brewing honest real ales giving clean, crisp flavours without the need for gimmicks. Almost all the ingredients are English. Typical hop mixes include, 'Golding's', 'Fuggles', 'Admiral' & 'Challenger'. Malts used include 'Maris Otter' and various local ones from 'Tuckers Maltings'. Occasionally, Some

Slovenian and German products will also be used. Using their stated philosophy, the initial line up will be three of the more popular styles of beer, with simple names and understated beer clips - a refreshing change from the current trends for exotic names and unusual beer styles.



The three beers to be launched are:

- **No.1 Pale** - A clean, crisp refreshing pale ale with long hop overtones. OG.1039, ABV. 3.8%
- **No.2 Bitter** - A well rounded, easy drinking bitter, malted caramel giving way to delicate hop finish. O.G.1041, ABV 4%
- **No.3 IPA** - beautifully balanced light malts and dry English hop. O. G.1042, ABV 4.2%

Once established, this offer may well be tweaked a little. Competitive issues may force a change in names/beer clips. But I doubt it will change this brewery's attitude to keeping the highest standards, but as simple as possible.

I look forward to tasting these beers very soon.

Chris Smyth

Damian Johnson, Jake More, Dave Greer
The Braunton Brewery Ltd.
Unit 9, Chivenor Business Park,
Barnstaple. EX31 4AX.
Tel; 07551 870925.
e-mail; info@brauntonbrewery.co.uk

Pub News

from around the Branch



It is often quite difficult to know exactly what is going on with pubs at this time of year. Rumours of imminent closure are sometimes founded on nothing more than speculation, particularly if establishments have reduced their hours at a quiet time of year, or perhaps shut for a week or two for refurbishment or to allow the licensees a well-earned holiday.

A number of pubs, hitherto being advertised fairly discreetly within the trade, are now being marketed more publicly, although the expectations do seem rather unrealistic in some cases. Time will tell, but just because a pub is up for sale is no reason to pass it by. If it has maintained good standards in the past, then the support it gets whilst on the market can be an important factor in ensuring its future. Let's face it; at any point in time the majority of pubs are on the market one way or another.

There is some good news of pubs set to reopen after periods of closure. We understand that experienced temporary management has been installed at The Crossways Inn at **Folly Gate** while the leasehold is being sold. The Castle at **George Nympton**, which has been privately purchased by a licensee with strong local connections, will open its doors again after being shut for a year. Meanwhile, both The Post Inn at **Whiddon Down** and The Muddiford Inn, **Muddiford** have changed hands and are trading again. In **Ilfracombe**, The Wellington Arms is now fully open and trading as usual.

It is reported that The New Inn at **South Molton**, shut most of last year and then re-launched after a major refurbishment, will close permanently in April.

At **Petrockstowe** the community initiative to try to purchase The Laurels has been impressive. However, it seems that other arrangements to keep this excellent pub open are now in hand and the community project is being wound down.

In other news the installation of two full time stillages at The Grove in **Kings Nympton** is complete, some good reports have been received of The Seagate Hotel in **Appledore** and it is reported that the landlord of The George Hotel in **Braunton** has departed.

Finally, although it is a worry when a well-run pub changes management, this can sometimes take a good pub to an even higher level. A case in point is at The Torridge Inn, in **Black Torrington**, where a few months ago Emma brought in a young couple to manage the pub on a day to day basis. This has proved to be a great success, with the pub reporting increased takings and more locals and visitors from neighbouring parishes and towns using the pub.



Phil and (son) Nick Illingworth hosting the Blue Ball Festival

Although there have been few beer festivals held by pubs recently, two are certainly worth a mention. A visit to The Blue Ball Inn at **Countisbury** found some really good and varied seasonal ales at their usual end of November festival. At our 2014 Pub of the Year, The Red Lion in **Exbourne**, an excellent Christmas festival was held again this year.

Bob Goddard
POG Coordinator

Ilfracombe Pub Crawl

Didn't we have a lovely time
the day we went to Ilfracombe,
First was the Ship
and then the Old Thatch
and then the George and Dragon, you know...



Ten of us met at the Ship and Pilot, where we left three people behind; then off to the Old Thatch where most of us had a good pint of Dartmoor Dragon's Breath (I think a few of us had Dragon's Breath by the end of the day).

Then on to the George and Dragon, where Matt joined us for a pint. Popped next door to the Prince of Wales for a pint of Landlord; there said goodbye to Matt, so back to seven. So upwards and onwards! We missed The George, where they do a good pint of Sharps Own, and then to the Bunch of Grapes to have a quick half to celebrate Burnley winning their first game in the premier league this season. Next we visited The Lamb, before heading down to the new Wetherspoons for a meal. Left Chris here, so down to six now. Then a pint at the Ship and Pilot for a pint before we headed home.

Good to see four new members to North Devon Camra in Mark and Sarah, Peter and Mal; also Mal's brother Dave (back from Australia) joined us and managed to keep off lager for most of the day!

Not to be missed was Chris Smyth's Poetry version of The Battle of Trafalgar 2014 (the non pc version)! Editor: sorry this is rather late - lack of space in last edition.

Judging Pubs



The Committee and Pubs Officers have been visiting pubs nominated by members for entry in the 'Good Beer Guide'. The Committee has also been judging the three finalists for our Branch 'Pub of the Year'. So, what do what we look for on these visits?

The criteria for judging are guided by CAMRA; I will not bore you with all the intricacies and nuances, but judging focuses on the following categories:

- Quality of beer/cider/perry
- Atmosphere/style/décor
- Service/welcome
- Community focus
- Sympathy with CAMRA aims
- Good value

The weighting per category differs. Good Beer Guide judging weighs quality of beer(etc) by a factor of five with the remaining categories weighted by one. But Pub of the Year requires more discrimination as it is a foregone conclusion that the beer will be of the highest standard, so other categories are multiplied by either two or three.

So you can see how knowledgeable and consistent those judging need to be, and they attend regular training to ensure this. Through Pubs Officers and Committee members visiting pubs following up your recommendations we can achieve what we all joined CAMRA for – supporting good ale in good pubs.

So, it all starts with you and it is a serious business. But as you can see from the photo above of me and Abi Newton, CAMRA Director enjoying a drink in the National Pub of the Year, it can also be fun!

Fiona

Origins of North Devon CAMRA

I have been asked to write a short article having recently re-joined the ranks of CAMRA after an absence of some years. Alongside interested real ale drinkers it was decided 25 years ago to set up a North Devon branch of CAMRA in response to the growing appreciation of real ale and the absence of any organised interest in the area. I had recently moved to the north of the county from South Devon, an area where interest was active, and the first step was a phone call to CAMRA HQ in St. Albans.

Support was forthcoming and an initial start-up loan of £100 was received to facilitate the local branch and so the inaugural meeting was organised. This took place at The Olde Inn, Roborough on Monday 29th October 1990 supported by the landlord Roland Woods. The meeting was attended by a not unimpressive total of 13 members including Malcolm Harding from CAMRA HQ and Philip Roberts from Exeter deputising for South West Regional Director.

Five new members joined on the night. I recall that lively discussion was given over to the geographical extent of the emerging area and the Minutes show that Nomansland was deleted with the inclusion of Okehampton to be decided at a later date 'after the Branch has had time to establish itself'.

Officers elected at the meeting were Neil Pope as Chairman, Nigel Davies as Membership / Publicity / Events Secretary and Mike Kelly as Treasurer. Other stalwarts deserving particular mention were Chris Woods and - the late - Mick Gullick (above) who were both particularly committed to the new branch.



The second meeting was scheduled for The Old Barn, Bickington for 3rd December 1990 and a Newsletter

was produced (The Potwalloper), put together if I recall correctly, by another longstanding CAMRA supporter, Alan White.

I am pleased to say that the Branch has increased substantially in membership since that first meeting a quarter of a century ago and that nearly all those that attended continue to participate in CAMRA affairs to the present day. The Olde Inn went on to deservedly win the first North Devon CAMRA Pub of the Year award leading to a beer festival was held in October 1991 with 25 brews on tap. The winner of the 1993 award was the Tally Ho! at Hatherleigh and whilst I have no record of the 1992 winner my money would be on The Corner House, Barnstaple which went on to establish an impressive succession of entries in the CAMRA Good Beer Guide.

Mike Kelly

EXMOOR ALES
A FINE TRADITION IN BREWING

Exmoor Ales founded in 1976 based in the historic Exmoor region of Westcombe on the edge of Exmoor National Park, now the Exmoor National Park.

EXMOOR ALE • ABV 3.8%
The brewery's first beer, brewed in 1976. Best Bitter. Pale brown beer, with a mild maltiness and a dry, bitter finish. A classic English ale.

EXMOOR FOX • ABV 4.2%
Cunningly crafted from malted barley and hops to produce a mild, sweet beer with a dry finish. Slight maleness on the tongue, a hint of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.2%
The original and first single malt 'Golden Ale'. Golden in colour with a mild aroma and flavour, a slight sweetness complemented by its long hoppiness resulting in a remarkably well rounded beer.

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

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

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CAMRA



The CAMRA LocAle initiative promotes pubs that endeavour always to stock at least one locally brewed real ale kept in 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 (contact Locale Officer, details on Page 4).

We are fortunate in having some excellent breweries within our own branch and some equally good ones in adjacent branch areas, which also qualify for many of our pubs. Although the beer policy of pubs can change from time to time, to the best of our knowledge you should usually find a locally brewed beer available in the pubs listed below (pubs listed in bold are changes for this Edition).

Abbotsham - *Thatched Inn*

Appledore - *Champ*

Ashwater - *Village Inn*

Barnstaple - *Reform Inn, Panniers,*

Bull & Bear, Green Man

Beaford - *Globe Inn*

Bideford - *King's Arms, Lacey's Ale and Cider House, Rose*

Salterne, Crealock Arms

Bradiford - *Windsor Arms*

Brandis Corner - *Bickford Arms*

Bratton Clovelly - *Clovelly Inn*

Braunton - *Ebrington Arms, Aggi*

Bridestowe - White Hart Inn

Buckland Brewer - *Coach & Horses*

Burrington - *Barnstaple Inn*

Chittlehampton - *Bell Inn*

Clovelly - *New Inn, Red Lion Hotel*

Dolton - *Royal Oak Inn*

East Down - *Pyne Arms*

Exbourne - *Red Lion*

Halwill Junction - *Junction Inn*

Hartland - *Anchor Inn, Kings Arms*

Hatherleigh - *Tally Ho!*

Heddon Valley - *Hunters Inn*

High Bickington - *Golden Lion*

Holsworthy - *Old Market Inn, Rydon Inn*

Horns Cross - *Coach and Horses*

Ilfracombe - *George & Dragon,*

Pier Brewery Tap & Grill, Ship & Pilot

Kings Nympton - *Grove Inn*

Lake - *Bearslake Inn*

Lee - *Grampus Inn*

Lynmouth - *Rock House Hotel, Blue Ball Inn,*

Village Inn, Rising Sun

Lynton - *Sandrock Hotel,*

Staghunters Inn, Beggars Roost Inn

Molland - *London Inn, Blackcock Inn*

North Molton - *Poltimore Inn*

North Tawton - *Railway Inn*

Northlew - *Green Dragon*

Okehampton - *Plymouth Inn, Fountain Hotel*

Parkham - *Bell Inn*

Parracombe - *Fox & Goose Inn*

Pusehill - *Pig on the Hill*

Roborough - *New Inn*

Rockford - *Rockford Inn*

Sandyway - *Sportsman's Inn*

South Molton - *George Hotel,*

Town Arms Hotel, Coaching Inn, Kings Arms

South Zeal - *Oxenham Arms, Kings Arms*

Sticklepath - *Devonshire Inn, Taw River Inn*

Swimbridge - *Jack Russell*

Throwleigh - *Northmore Arms*

Torrington - *Royal Exchange, Torrington Arms*

Welcombe - *The Old Smithy Inn*

Westleigh - *Westleigh Inn*

Woolacombe - *Old Mill*

Yarde Down - *Poltimore Arms*

RED LION

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of Two Halves

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Pubs!



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Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Single Membership

(UK & EU)

Joint Membership

(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Direct Debit

£24

Non DD

£26

£29.50

£31.50

01/15

**Campaigning for Pub Goers
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Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:

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230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number Branch Sort Code

Reference

Service User Campaign 9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

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

Signature(s)

Date

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

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee



• This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

• If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.

• If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.

• If you receive a refund you are not entitled to you must pay it back when The Campaign For Real Ale Ltd asks you to.

• You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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and 7 - 11

Food Served

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*Daniel and Staff wish all a
Prosperous 2015*



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