

# Beer Tiz



CAMPAIGN  
FOR  
REAL ALE

Issue 7

Summer 2015

**FREE**



CAMRA North Devon Branch



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**The Red Lion Inn, Exbourne Okehampton Devon**

*North Devon CAMRA Pub of the Year 2015*

*Two Years in a row!*

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# Witterings of The Wizard



The trouble with getting older is that time goes by so fast, it only seems like last week that I wittered for issue 6 and here we are with issue 7! Having survived all the surveying and judging for our Branch Pub Of The Year we are now into judging our Regional Pub Of The Year, but that is only five pubs and involves just a couple of lovely days out!

This quarter we again visited the Beer and Mussel festival at the Cornish Arms in St Merryn near Padstow. It's good to visit another Branch and to meet old friends – see the article later in Beertiz.

An event Fiona and I thoroughly enjoy at this time of year is the National AGM and Members Weekend. This year held in Nottingham. As usual we made a week of it, spending several days in Nottingham, which is a beautiful city....with an enormous quantity of quality pubs! The AGM was interesting with several contentious issues discussed. The guest speaker – a lecturer in brewing from America – was not only entertaining but also informative.

We had our AGM in the Black Horse, Torrington. It was great to welcome so many members, new and old. All Branch Officers were re-elected plus new member Ben McQuillan took on the role of Press and Publicity Officer. We have a full Committee, which will lead the branch through another exciting year.

We now also have our own North Devon Tasting Panel following a well-attended training session. Fiona has taken on the role of Chair for all four Devon Branches Tasting Panels. Through their work we hope to see more of our breweries represented in the 'Champion Beer of Britain' Competition.

So, surprisingly, no grumbles this time, just a big thank you for taking the time to read Beer Tiz, for supporting the CAMRA and for being in a pub. If you are not already a member, how about joining? Cheers and Beers,

Morris

## Sundry Snippets

### Branch Awards

The following awards were announced at our AGM:

- **Pub Of The Year** - *The Red Lion at Exbourne*
- **Cider Pub Of The Year** - *New Inn, Roborough*
- **Club Of The Year** - *Conservative Club, Bideford*
- **Brewery of the Year** - *Holsworthy Ales, Clawton*

See the article in this issue on the Red Lion; articles on the other awards will appear in later issues.

### Another poll?

So, now the furore of the General Election is a distant memory, you must be ready for another poll!

After you have thought about the answers to the quiz question above, you are probably ready to give your own views on what makes a good pub.

So, why not tell us by completing the Poll on our website ([www.northdevoncamra.org.uk/perfick](http://www.northdevoncamra.org.uk/perfick))?

### Booze Quiz Question

And now for this Issue's Quiz Question, again kindly provided by Barry Raynes, MD Clearwater Brewery:

In 1946 George Orwell wrote an article for the Daily Telegraph about his favourite pub. The pub (and the article) were entitled "The Moon Under Water". The reason it was his favourite pub was because it had ten particular qualities that he considered to be essential.

So, ponder these two questions:

1. What was the reason behind the pub's name?
2. How many of Orwell's qualities can you guess?"

The answers are later in this Issue.

# A Chat With A Member - Kerry's Story



**Personal details:** Name: Kerry Reardon, Age: Old enough for a bus pass, but still able to give youngsters a run for their money! Lives in: Shebbear, in the rural heart of North Devon; moved down from Aldershot 8 years ago.

**How long a CAMRA member?** Since the early eighties.

**What made you join CAMRA?** Why: I enjoy real ale and wanted to maintain real ale throughout England, rather than drink \*\*\*\* lager. When: when CAMRA first started, I spoke to some of the early members in a pub in Wokingham and then joined the Surrey/Hants Borders Branch (as it is now).

**Posts held in CAMRA?** None! Why not: I'm not a post sort of person! Don't really want to have a post and would never be tempted - I will participate, but not pontificate. How about being a Pubs Officer: Well, I could be a beer taster somewhere, but I couldn't assess a pub because I don't believe in drinking and driving, so I wouldn't be able to properly assess a pub. Why not drink half pints: You cannot really take it in with just a half pint. How about Brewery Liaison officer: Same problem - cannot fully assess a brewery without drinking.

**Other CAMRA activities?** I enjoy occasionally working the bar at Festivals. Good to have a bit of a laugh and chat with customers and free beer! I also go to some CAMRA meetings and trips. Before I came to Devon, I used to go to Woking and Farnham Beer Festivals as a customer.

**How long have you been doing that?** My first beer festival was Farnham in 1981.

**What do you get out of it?** Beer, and meeting like-minded people.

**What would you say to someone who was thinking about volunteering for CAMRA?** You'd probably enjoy it if you, like me, like beer and people. Is your wife a member: No, she doesn't drink, but does come along for the social side. So, is CAMRA for men and women: oh yes it is!

**Editor's note:** in Issue 4 we had an article analysing the types of CAMRA members, which disclosed that only 10% of the membership are truly active. The vast majority of us, like Kerry, enjoy the fellowship of like-minded CAMRA members in pursuit of our love of beer, without getting involved in the organisational, campaigning or political aspects of CAMRA. So, this could be you - why not join today!

## Committee Contact Information

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Ron Lester

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# Branch Calendar

## June 2015

20th

**Branch Business Meeting**  
Oxenham Arms, South Zeal EX20 2JT

27th

**Branch Cider Pub of the Year  
Presentation & Social**  
New Inn, Roborough, EX19 8SY

## July 2015

3rd - 5th

**Weir Fest Music/Food**  
Bottom Ship Porlock

10th - 12th

**All Things Morris: Ilfracombe**  
Prince of Wales, George & Dragon, Ship & Pilot

11th - 12th

**Pub Beer Festivals**  
The Old Smithy Inn, Welcombe EX39 6HG, Bell  
Inn, Parkham EX39 5PL

17th - 19th

**Pub Beer Festival**  
Grove Inn, Kings Nympton EX37 9ST

25th

**Branch Meeting**  
Staghunters inn, Brendon

## August 2015

7th - 9th

**Beer Festivals at South Zeal Folk Festival**  
Kings Arms and Oxenham Arms pubs.

10th - 15th

**Great British Beer Festival: London**

14th - 16th

**Beer Festival**  
The Duke of York, Iddesleigh

15th

**Beer & Cider Festival**  
Poltimore Arms, Yarde Down

28th - 31st

**Sunwest Beer and Music Festival**  
Landmark Theatre Ilfracombe

## September 2015

12th - 13th

**Beer, cider & music**  
Hunters Inn Heddon Valley

18th - 20th

**Second Weir Fest**  
Bottom Ship Porlock

25th - 27th

**Beer and Cider Festival**  
R. H. S. Garden Rosemoor Torrington  
(supported by ND CAMRA)

25th - 27th

**Beer Festival**  
New Inn Roborough

For updates:

<http://northdevoncamra.org.uk/whats-on/>

## The Bell Inn

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

# Brewery Trip - Exmoor Ales

What do Foxes, Stags and Beasts have in common?



They're all Exmoor Ales of course!

A sunny spring day in March saw a group of 14 excited adventurers set out in a mini bus from Barnstaple for a day out with a difference! Picking up the final two stragglers at South Molton our excitement increased as we sped through the scenic country lanes and over the winding moors and valleys that are North Devon, to eventually arrive at the picturesque Somerset village of Wiveliscombe, home for 34 years to the Exmoor Ales Brewery.

Despite the fact that the entire brewery was, that very day, in the process of moving premises (albeit only 400yds from the old Hancock's Brewery site to purpose built accommodation further down the hill), owner and Managing Director Jonathan Price gave us a very warm welcome. Quickly whisked inside and introduced to Simon French, sales rep for North Devon, members were treated to a fascinating insight into the growth and development of one of Somerset's most successful breweries, including their current plans for expansion.

To oil the brain cells as we listened, a seemingly endless supply of bottled Exmoor Gold (4.5%) appeared as if by magic, for which we were all most grateful – with the exception of one of our number who preferred to tackle The Beast! (6.6%).

We learned from Simon that the Regional Growth Fund had invested £700,000, enabling the Brewery

to more than triple its production from 55,000 pints to 165,000 pints annually. The brewery, now in its fourth decade, is clearly going from strength to strength, not least on the back of a successful link up with the Wetherspoons chain. Complimentary sandwiches and snacks from the Brewery helped prepare us CAMRA members for the main attraction of the day – sampling direct from the barrel!

Moving outside to the brewing area we were invited to sample the Brewery's five permanent offerings: Exmoor Ale (3.8%), Fox (4.2%), Gold (4.5%), Stag (5.2%) and last but not least the Exmoor Beast at 6.6%. Unfortunately, the Xmas Ale wasn't available, but Jonathan promptly issued an invitation for us to return around December to sample this seasonal brew then. That's a date!

The new premises with their comfortable office space, sparkling mash-tuns and impressive loading bay would surely provide much improved working conditions for the 20+ employees, though they probably won't miss the all-pervasive farmyard smell emanating from the existing brewing facility. Reluctantly at 3pm we had to leave but not before each member was presented with an Exmoor Ales goody bag, containing: pint glass, pump plaque, beer mat and, not least, a packet of soon to be launched Exmoor Ale nuts.

The return trip was no less memorable despite the amount of ale consumed! At The Town Arms Hotel, South Molton we sampled some of the wide range of beers on offer before moving on to the Grove, Kings Nympton where we enjoyed sandwiches and chips with the beer and finally the Golden Lion at High Bickington – all three pubs serving first class ale.

All that's left to say is (to the unforgettable tune) of Fiddler's Dram (1979) "Didn't we have a lovely time the day we went to Wiveliscombe!"

# Pub of the Year

## Red Lion, Exbourne



We take the selection of the Pub of the Year most seriously.

Considerable time and effort goes into ensuring that the pub we select is collectively considered to be our best.

Only pubs in the current Good Beer Guide can be nominated by members, thus ensuring stability. There was a very strong list of nominations this year, which then was reduced - by reference to the number of nominations, recently recorded beer scores - to a short list of three strong contenders. Then we form teams, each visiting each pub. The key factor is the quality of the ale/cider, but other CAMRA guidelines are also considered (see last issue). Each Team's scores are collated for the final result and, by a very short head, The Red Lion won. They have earned this accolade just on merit - in the six years they have run the pub, in addition to keeping excellent ale, Nick & Cathy have created a wonderful atmosphere and serve a sumptuous choice of home cooked food. I really commiserate with the other two shortlisted pubs - each could easily have won this year and were unlucky not to have come top previously. But our selection process is based on merit, rather than "Buggin's turn".

Of the ~300 licensed premises in North Devon, only 27 are in the Good Beer Guide. To be the best of these means you are in the top 0.33% in the Branch - some achievement, particularly two years running!

So warmest congratulations Nick and Cathy. You run a consistently great pub and I know we are all really proud to have you in our branch area.

**Bob Goddard**

# Letters

## to the Editor

Please contact us and give your view on this magazine, or any ale (cider, perry) related matters. Send your letter, with contact details, to [newsletter@northdevoncamra.org.uk](mailto:newsletter@northdevoncamra.org.uk)

### London Beer Flood

Your quiz item (Issue 6) on the "London Beer Flood" seemed at first difficult to believe, but on reading the vat held over a million pints, it made sense. I assume the vat held porter, but I am intrigued to understand why such large amount was kept in vats - surely it would go off before it could be consumed!

Also, am I right in assuming the Meux Brewery was the forerunner of Friary Meux beer, which I thought came from "South of the River!"

**Colin Merritt, Shebbear CAMRA Outpost**

Colin you are right - the vat held porter! London folk were fond of this drink, based on brown beer matured for a year or more, when it developed a - much favoured - sour taste. This 'stale' beer (aka 'old') was normally then mixed with fresh brown beer



('mild') to produce the final porter. Keeping beer for this time was costly, thus porter was expensive to buy, so brewers reduced costs by using giant storage vats instead of expensive barrels; these vats also reduced the time it took to achieve the desired taste, further reducing costs. It was some of these vats that ruptured causing the beer flood (source - the excellent CAMRA 'Home Brewing, Graham Wheeler, 1997... ISBN 1-85249-137-X)

And yes, you are right, the Meux Brewery survived this accident (just about), moved south of the river in 1921, later merged with the Friary Brewery (et al), soon went into liquidation, but was then bought by Allied Breweries. (source Graces Guides [http://www.gracesguide.co.uk/Meux's\\_Brewery](http://www.gracesguide.co.uk/Meux's_Brewery)) Whilst writing, I am drinking a fine modern porter.

**Ron Lester**  
*Editor*



# Branch AGM 2015

"Well I enjoyed that!" Not exactly what you expect to hear after an AGM but it was true of our meeting this year. Despite several absentee Committee members (did they go on holiday deliberately?) all reports were received and the sharing of information could go ahead.

Morris welcomed the 20 members who had made their journey to The Black Horse in Great Torrington. We had a room to ourselves and there were 4 good ales available at the bar. Morris announced our Pub Of The Year winner – The Red Lion at Exbourne, our Cider Pub Of The Year – The New Inn at Roborough, our Club Of The Year – The Conservative Club in Bideford and our Brewery of the Year – Holsworthy Ales in Clawton.

The election of officers went very smoothly as no one had resigned! We even had a volunteer for the vacancy of Press and Publicity Officer. We agreed that we would no longer have a Young Person's Rep as we do not recognize the need for differentiation. We also appointed Bob Goddard as our Branch Public Transport Officer. He intends to set up a team of volunteers to collect information and engage support from local members and publicans in our efforts to enable our rural pubs to survive.

We talked about our branch aims set at last year's AGM and the successes and difficulties in trying to achieve them. Then we set new aims: -

1. To enable members to nominate pubs for Good Beer Guide entry by encouraging members to support pubs, especially those not already in the Good Beer Guide,
2. To enhance and facilitate the use of Whatpub?
  - as a valuable resource for landlords
  - for members to update information via Pubs Officers
  - for members to use the National Beer Scoring System (which informs GBG and POTY choices)
3. To raise awareness of public transport issues within the branch.

The Branch is also moving forward with the setting up of the first North Devon Branch Tasting Panel. Training will be taking place at various times and venues through the coming year.

Morris concluded the meeting with warm thanks to The Black Horse who provided our buffet lunch at no charge! Despite all business being completed within three hours several of us stayed on to enjoy the company and beer.

Fiona

## Brewery News



**Barum** – Congratulations to Tim Webster, the owner of Barum Brewery, for the achievement of award of a Bronze award to his Mild ale in the mild category at the SIBA Festival at Tuckers Maltings. Barum

was the only North Devon brewery to receive an award in this Show.



**Country Life** – Simon and team have been working hard to meet the needs of his customers and the current round of Shows and Festivals. As well as presenting at SIBA, he will be at the Braunton Village Fair and is thrilled to be asked to brew a special show ale for this year's Devon County Show – named 'Blue Sky' in an apt expression of hope that this year's Show will not be rained-off as in 2014!

As part of the celebrations of the 50th anniversary of the Landmark Trust (16<sup>th</sup>/17<sup>th</sup> May) Country Life were asked to produce two special celebratory beers for them (Lundy Landmark – Traditional Malt 3.7% and Celtic Red 4.5%).

**Clearwater** – as reported in the Pub News, Barry at Clearwater has teamed up with John Tompkins (descendent of the original 'champ') to run the Champ in Appledore. CAMRA members are invited to show their cards to get a 30p discount.





# Beer & Mussel Festival, Padstow

*Didn't we have a lovely day  
the day we went to Padstow,  
Music galore and shanties from shore  
with food and drink a gourmet showing,  
For lucky Rick Stein the weather was fine  
and the halls were overflowing,  
So, mussels and beer with fine musical cheer  
.....we'll be back next year!*

Who on earth goes to Padstow in March? Well, we, Fiona, Morris, Trish and Terry did - drawn not only by the delights of that Cornish fishing town, but also by Rick Stein's annual beer & mussel festival.

Apart from the famous restaurants owned by Mr Stein, he also owns a pub – The Cornish Arms, in St Merryn, a few miles outside Padstow. For a few years now each March they erect a giant marquee and have a weekend festival of real-ales, ciders, perries, entertainment and....uh....mussels! It has to be March or thereabouts – the mussels are large and there is still an "r" in the month", said to be important for shellfish.

And there was plenty of everything - about 30 real ales, both local and from 'away' served from the barrel; ten real ciders and a couple of perries/pear ciders. The beer was well maintained and served, albeit in the plastic glasses so necessary for those wishing to enjoy the fine sun. The drinks were a reasonable £3.50 per pint, with no entrance fee.

The mussels were superb and cooked as 'mariniere', or with beer & bacon or – unusually - with masala. So much choice - the only thing missing was mussels and marmite, which may have been appropriate given ambiguous reactions to this delicious dish! A most generous portion cost £5 and was cooked in a wok in front of you. There were a fine array of alternative food choices, plus bread and chips, all of a fine quality appropriate to the house!

The entertainment was varied – music from the 90's, The Stowes, the guitarist Guy James, a DJ and shanties from the 'Boscastle Buoys'. This was

complimented by a book signing (you know who), a cookery demo, a charity pub quiz, a childrens' corner and the finals of the Six Nations Rugby.



So, much for all....and all came! Young and old, individuals, families, lots of youngsters (some painted!) and plenty of dogs. Many locals and quite a few from further away – I met a group down for the weekend from Derby and I swear I heard quite few Mancunian accents.

All there for the food, the drink, the entertainment and the craic - it was a fabulous atmosphere.

So, by now you're thinking "all this sounds fine, but what's it doing in BeerTiz - a Devon publication?" Well, in CAMRA we do like to celebrate beer (and cider and perry) and when it is accompanied by gourmet food, that's worth a shout, especially when it takes place in the South-West. We do have other

reasons - those delicious fresh, plump, soft mussels that we enjoyed that weekend came, we were told, from Devon's own Exe Valley (rumour has it a half-a-ton of them). But there's more than that! Although many of the excellent beers showcased came from Cornwall,



many also came from Devon - including the one that Rick Stein can be seen enjoying here!

Ron Lester

# Pub News

## from around the Branch



It has been the case that pub closures and/or sales have often dominated our recent pub news. So it is refreshing to report on two pubs given a most welcome new lease of life during recent weeks.

The Champ at Appledore, which had closed in January, reopened at the beginning of April as the brewery tap for Clearwater Brewery. A partnership between owner John Tompkins - after whose boxing grandfather the pub is named - and the brewery, has been set up. The unique interior of The Champ remains unchanged and there is a commitment to both local ale and locally produced cider and food. The four hand-pumps feature three Clearwater beers, together with a guest, as well as some bottled craft ales from Belgium - which are not generally available in any other pubs in the area. The Champ is closed on Mondays and opens at 5.00pm for the rest of the week. A discount on real ales is offered to card-carrying CAMRA members.

The Castle Inn at George Nympton reopened at Easter under the new ownership of experienced licensees Ian Trott and Debbie Searle. There had been serious doubts as to the future of this 130 year old pub, which is the only one in village and had been shut for a year. Soon after Ian and Debbie acquired it in January they set about renovating and improving the property. Now, with a more settled future secured, The Castle has been well supported since reopening and is developing a well-deserved reputation for its food. On a recent visit the Exmoor Ale was on great form as well.

There is also some good news from the Holsworthy area where The Kings Arms in Holsworthy has reopened with experienced licensees. It is also reported that the closed Molesworth Arms has been purchased by a well-known local resident and could be reopening in the future. Meanwhile, in Okehampton, The White Hart, where conversion to a Wetherspoons had been put on hold, has closed again and the works have now begun.

In Ilfracombe, despite the recently-opened purpose built Admiral Collingwood Wetherspoons pub, the town has bucked the trend for pub closures. The

Wellington and The Lamb has reopened in recently and seems to be doing reasonably well. In Braunton there are new licensees at The George and it is reported that there could be a change at The Black Horse in June.

At PRIXford there had been hopes for a community purchase by the Ring o' Bells Save Our Pub Group earlier in the year, but unfortunately their intended operating



partners withdrew from the transaction at the last minute. The Group are now on the lookout for another partner, with the community providing 100% funding. Tremendous efforts have been made by the locals over the past three years to reinstate their local and they are still determined to do so. The Ring o' Bells served four local villages/hamlets and has been a great loss to them all. If anyone should have an interest then please telephone Jonathan Argent of the Save Our Pub Group on 07973 342 754 or 020 7731 5359 or email [jonathanargent@europropinvest.com](mailto:jonathanargent@europropinvest.com) for details.

Many of our pubs are hosting beer and cider festivals through the summer - please see our What's On page on the website. We attended the usual well run Easter weekend festival at The Clinton Arms in Frithlestock. There was an imaginative line up of beers at The Plymouth Inn, Okehampton beer and cider festival, which is held to coincide with The Ten Tors Challenge. Attending on the first evening, when many of the instructors were present, both the pub and garden were packed and there was a great atmosphere. Among other recent festivals, those held at The Royal Oak in Dolton and at The Green Dragon were believed to be well supported. If any of your local pubs are putting on festivals this summer then please support them. There is no better way to ensure the survival of our good pubs.

**Bob Goddard**  
POG Coordinator

# Cider Crisis?

The European Union (EU) is proposing to ban the UK's small cider producer duty exemption. This supports very small cider makers including hobbyists or farm-gate producers. Such small scale production is an integral part of rural culture in our branch of North Devon but also nationally. Many of you will have seen a one off barrel of cider appear in a pub, fete or festival. If the EU gets its way, such cider production will be subject to tax which also means subject to duty returns, HMRC/Customs and Excise registration and in other words: time, hassle and, ultimately, a loss of money.

I am very concerned that this tax imposition could decimate small scale cider production and drastically reduce the production and availability of real ciders and perries. In many cases, the proposed action would make small scale cider production uneconomic. This is wholly disproportionate given that a small producer selling up to 33 pints a day has little or no capacity to affect EU trade.

As CAMRA say: "80% of Britain's 500+ cider makers are currently small producers. A tax will severely impact on consumer choice and will cause irreparable damage to one of the nation's most historic industries.

A tax charge of up to £2,700 would drive many small cider producers out of business costing jobs, harming the countryside and dramatically reducing consumer choice".

The potential damage is made worse from a CAMRA point of view as it tends to be the small producers that make the real scrumpies and real perries which offer the flavour and choice that CAMRA members want and campaign for.

It is not for this article to consider the machinations of the EU or the motivation for the imposition of this tax but it is clearly detrimental to an important part of the UK's cider industry.



## PROTECT REAL CIDER PRODUCERS TODAY!

The European Union is demanding that very small cider producers making less than 70 HL of cider start paying a tax of up to £2,700 each year.

This will make small cider production uneconomic and cause irreparable damage to a vibrant, but still small, cider market and cause:

- Widespread closures
- Job losses
- Less consumer choice
- Harm to the countryside
- Damage to the cider market

Sign our petition today!

[tinyurl.com/ciderpetition](http://tinyurl.com/ciderpetition)

[@CAMRA\\_Official](https://twitter.com/CAMRA_Official)

[facebook.com/campaignforreale](https://facebook.com/campaignforreale)

[camra.org.uk/cider-duty](http://camra.org.uk/cider-duty)



So what can we do about it? CAMRA members have written letters to MPs, the Treasury and the European Commissioner. However, to have, perhaps, a greater impact, we have launched a petition on 38 Degrees to urge the Government to reject this request. This petition had reached almost 20,000 signatures (mid-May) and can be viewed here: <https://you.38degrees.org.uk/petitions/protect-small-cider-producers-1>

Please sign this petition and ask your friends to sign it too. Our aim was to present the petition to Downing Street in early June – you may just be in time. If you can raise awareness of this issue, we may yet be able to resist this potentially damaging change to our laws.

**Dave Slocombe**  
*Cider Representative*

# Craft Beer Rising

On 19<sup>th</sup> February I went to Craft Beer Rising at the Old Truman Brewery in London – the bi-annual beer festival exclusively (well, more about that later) for craft beer breweries. CBR is a regular event showcasing craft beers from around the world but mainly the UK. Craft beer is - in my stereotypical version of the world - populated by hip young things fermenting beer in a dustbin in their (or probably someone else's) garage. Some of the beer is great, some rather ordinary, much of it too hoppy and unbalanced. Was my stereotype right?



Taking two school friends and my brother-in-law (that's him in the picture) I decided that I needed my son to give us some much needed street cred. Greeted with "let's get you up the stairs and whack on some wristbands" I wondered if this

was really going to be a small glimpse into Hell and whether I'd be better off in a dingy backstreet pub nursing (why is it always nursing?) a half of mild. Expecting a wide array of similar tasting overhopped and unbalanced beers I was pleasantly surprised by the atmosphere, the enthusiasm and the taste of the beers on offer.

Clearly craft beer is moving away from American IPA, as there was a wide variety of beer styles. I was particularly interested in the New Zealand co-operative of five breweries, though Earl Grey and beer didn't seem to me to be a great combination. I enjoyed some Oatmeal stouts (must mention this to our Head brewer) and sampled a less-impressive Honey Beer.

Now, my brother-in-law works for Heineken. I've read a lot of craft beer blogs that state that Heineken lager was the reason for their existence; (not as an inspiration but as an antidote). But, you know what; for all that, a lot of the craft brewers at CBR were really interested in how they could tap into Heineken's distribution channels.

Although CBR is "exclusively for craft brewers", Wadworth had a stand. Now I've nothing against Wadworth but don't tell me 6X is a craft beer. I know the distinction between Real Ale and Craft Beer is ill-defined but, really - 6X! "Yer 'avin a larf".

And what is the difference between Real Ale and Craft? There is no definition of craft beer and CAMRA is struggling with this. You see in the 1960s and 1970s most beer was kegged - filtered, with no live yeast and with added gas. It became the enemy... and so CAMRA was born to advocate for beer which contained live yeast and had a secondary fermentation in the cask. CAMRA's definition of real ale was that it can't be in a keg. The 60s/70s, beer was not only kegged but was bloody awful. There is much world beer that is wonderful (think Belgium) but it isn't "real", it is "kegged". The problem for CAMRA is that most of the beers at CBR were "kegged" and therefore not "real" [Editor – this view is changing]. 'Unlike 60's kegs some of them were very good; none were bland and tasteless.

There were many beers in cans. My memories of such cans in the 60's and 70's prejudiced me against this approach! But, you know, once in a glass, I couldn't taste the difference and cans are so much easier; they don't break, they're lighter, don't need an opener and don't let light in.

I enjoyed this event from the moment my wristband was whacked on and I wandered home; having drunk responsibly, of course.

**Barry Raynes**  
*MD Clearwater*



# Answers to Quiz

Answers to the Clearwater Brewery's Quiz on George Orwell's article on his favourite pub 'The Moon Under Water'?

The pub was called "The Moon Under Water", but it didn't exist - it was an illusion! This was based upon a Chinese saying "monkeys grasp the moon", which alludes to an old folk tale about a group of monkeys who saw the reflection of the moon on a pool of water and linked their arms and tails together to touch what they thought was the real moon.

Orwell agreed that there were pubs that had as many as eight of his essential qualities but said he had never found a pub with all ten.

Orwell's original ten qualities (re-ordered to reflect contemporary, and my, tastes) are:

1. The pub is quiet enough to talk, with the house possessing neither a radio nor a piano.
2. The bar staff know the customers by name and take an interest in everyone.
3. They are particular about their drinking vessels.
4. There is a snack counter.
5. The architecture and fittings are Victorian.
6. Games are only played in the public bar.
7. You can get a good, solid lunch.
8. It has a fairly large garden.
9. It serves a creamy sort of draught stout.
10. It sells tobacco and cigarettes, aspirins and stamps, and lets you use the phone.

The full 1,000 word article can be found at <http://theorwellprize.co.uk/george-orwell/by-orwell/essays-and-other-works/the-moon-under-water/> and is well worth a read. The Moon Under Water by George Orwell (Copyright © George Orwell, 1946) Reprinted by permission of Bill Hamilton as the Literary Executor of the Estate of the Late Sonia Brownell Orwell.

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