

# Beer Tiz



CAMPAIGN  
FOR  
REAL ALE

Issue 10  
Spring 2016

FREE

CAMRA North Devon Branch



Tuckers Malting Beer Festival,  
Newton Abbot

14th – 16th April 2016



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# Witterings of The Wizard



Well, the Festive Season is over and at last the weather is turning to winter instead of relentless wet and windy autumn. There are even signs of spring! Our Branch Festive Lunch started the ball rolling, with a visit from Santa too.

This is always a very busy few months for the branch committee and pubs officers. We have been out and about surveying pubs that were nominated by members as worthy of inclusion in The Good Beer Guide 2017 (published Sept. 2016). Each nominated pub, and each existing entry is visited by a Pubs Officer and either Bob Goddard (Pubs Officer) or me (Chairman). We all use a judging form that requires scores for

- Quality of beer/cider/perry
- Style, décor, furnishing & cleanliness
- Service, welcome & offering
- Community focus & atmosphere
- Alignment with CamRA principles
- Overall impression

When all the forms were in we had a meeting to discuss the results, including beer scores received. This meeting was on the branch calendar and all members were invited to be present. At the end of 3 hours deliberations we agreed on our 27 entries from over 40 nominations! A really hard task!

Some members of the Committee have also been judging pubs for our Branch Pub of the Year, Cider Pub of the Year and Club of the Year. This also involves visiting the nominated venue at least twice and completing very similar judging sheets. These results are currently being collated and the winners will be announced at the Branch Annual General Meeting next month. I do hope you will be there to hear the news.

The other thing that has kept me busy over the past couple of months has been judging beers for Champion Beer of Britain. Various categories are judged at various beer festivals around the country. Fiona and I judged at Falmouth Beer Festival and Exeter Festival of Winter Ales. We are off to the National Winter Ales Festival in Derby too, where we will be judging Porters. This high level of involvement has come about as Fiona is Chair of the Devon Branches Tasting Panel. Her keen interest in tasting and judging beers has led to an increase in the number of trained tasters in our branch as well as other branches. It has also led us to be more involved in CBOB judging. All trained tasters are eligible to be invited to judge.

At the beginning of my Witterings I mentioned Beer Scores. Have you been putting yours in? It is so easy to

do on WhatPub? Even I can do it! The scores matter to the pubs and to our branch when selecting pubs for the Good Beer Guide. So please, give it a go.

Happy drinking

Cheers

Morris

## From The Editor's Armchair

We are pleased to celebrate on our Cover one of the largest Beer Festivals in our area. For those that have not been to the Tucker's Maltings Beer Festival (this year on 14<sup>th</sup>, 15<sup>th</sup> and 16<sup>th</sup> April in Newton Abbott) I strongly recommend you give it a go. The sheer range of ales available is amazing, well over 250, together with hot food and, in the evenings, entertainment. Great atmosphere – and a good first Festival after the Winter season. And once you have whetted your appetite, you may then want to try 'the biggie!' the Great British Beer Festival at Olympia August 9<sup>th</sup> – 13<sup>th</sup>; see the article in this Issue on volunteering to help there.

This will be my last Issue as Editor. It has been great fun, but I think it sensible to quit before we both get bored! I am delighted that Peter Thompson will be taking over the reigns – I look forward to my first read. Following our AGM there will be a number of other new faces – keep an eye on our website ([www.northdevoncamra.org.uk](http://www.northdevoncamra.org.uk)) for details; talking of which, don't forget the:

# AGM

**SATURDAY 12th MARCH, 12.30  
AT THE BLUE LION, LEWDOWN**

Mark, our Social Secretary, is organising a minibus (£12) for those of you in the north of the Branch as Lewdown is so far south ([aswell007@gmail.com](mailto:aswell007@gmail.com)).

.....followed by visit to Post Inn at Whiddon Down and visit to pubs at Bridford and Mortonhampstead (alas, we may have published too late for this Event!)

# Branch Calendar

## MARCH 2016

10th - 13th

Pub Beer Festival

Minerva Inn - 31 Looe Street, Plymouth PL4 0EA

12th

Branch AGM

The Blue Lion, Lewdown, EX20 4DL

18th - 20th

Beer & Mussel Festival

The Cornish Arms St Merryn Cornwall

19th

Be A Brewer For A Day!

Clearwater Brewery, Bideford

19th

CamRA Amble - pub crawl around Plymouth

Meet at Barnstaple railway station at 9.30am

25th - 28th

Craft Beer & Music Festival

The Champ Appledore

## APRIL 2016

1st - 3rd

CAMRA National AGM & Members w/e.

Liverpool

2nd

Branch Brewery Trip

Dartmoor Brewery

14th - 16th

SIBA Tuckers Maltings Beer Festival

Tuckers Maltings, Newton Abbott

23rd

Pub of the Year Presentation

TBA

26th - 27th

Craft Beer & Music Festival

The Champ Appledore

29th - 2nd

Landmark Beer & Music Festival

Landmark, Ilfracombe

## MAY 2016

14th

Cider Pub of the Year Presentation

TBA

27th - 28th

Appledore Sausage and Ale Festival

St Mary's Hall, Appledore, EX39 1RL

## JUNE 2016

4th

South West Region Campaigning Day

TBA

11th

Club of the Year Presentation

TBA

## JULY 2016

9th

Brewery of the Year Presentation

TBA

Calendar subscription at

<http://northdevoncamra.org.uk/calendar/>

## COMMITTEE CONTACT INFORMATION

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## Brewery News

We have little fresh Brewery News at present. At this time of the year, many brewers are resting on their laurels after the Xmas rush. Also we are in the midst of changing CAMRA liaison with a few brewers, which stems the flow of information. However this is the time of year when Brewery Liaison Officers recommend beers for the Great British Beer Festival. This is clearly an important activity and it has been done by the outgoing representatives. So, we hope to see North Devon well represented again this year, following the four local beers that were at last year's GBBF. Finally, news about news is the impending relocation of Art Brew from Hampshire to Sutcombe, near Holsworthy in the Spring. More next Issue, but having sampled a couple of their bottles, I look forward to trying more!

Ron Lester

## Brewery Speak

Brewers use plenty of jargon; here's some you might have picked up in your brewery visits....

**Liquor** – water, often with mineral content and PH (acidity level) adjusted

**Grist** – crushed malt

**Grist Bin** – hopper for grist

**Mash Tun** – a vessel where the grist is steeped in hot liquor to convert starch to sugar

**Sparging** – rinsing the mash with hot liquor in the Mash Tun to extract the sugars

**Wort** – hot sugary liquor produced by the mash tun

**Copper** – the vessel where the sweet wort is boiled

**Hopback** – a vessel where the petals of the hop flowers are sieved out

**Fermentation Vessel** – where yeast is pitched into the cooled wort for fermentation

Fiona Elsworth

## Brewery Visit



Ten intrepid CAMRA members visited Hanlon's brewery in Half Moon Village near Exeter, early February. They made us very welcome providing a pasty and all we could drink for a nominal sum.

They are well set up for such visits having a purpose-built hospitality bar with a view looking down onto the brewery. This doubles as a function room and includes a large screen TV which is used for sporting events and is normally open for Rugby.

Hanlons Brewery is a family owned brewery, established in December 2013, after owners Jim Bungard and Dan Taylor, bought the assets of

O'Hanlons. Following a rebrand and a move to purpose-built premises on Dan's family farm, the brewery has gone from strength to strength. Their range of award winning ales includes their flagship Yellow Hammer, one of the best-selling ales in the South West and the multi award winning Port Stout that only last year won a Bronze medal at GBBF.

Their beers are available nationwide in both cask and bottle and can also be tried from 5pm every Friday at the brewery's own bar and restaurant, where they also serve locally made food that matches their beers.

Having had our appetites well and truly whetted we stopped off at the Beer Engine pub on way back for a quick pint – alas we then had to leave as the river was running over the road. So we then progressed to the Old Courthouse at Chulmleigh for sandwiches and a pint before moving to the Portsmouth Arms for the final pint before heading home.



# CAMRA LOCALE



The CAMRA LocAle initiative promotes pubs that endeavour always to stock at least one locally brewed real ale (brewed within our branch area or within 30 road miles of the pub) kept in consistently good condition. If your local isn't in the scheme ask the landlord or landlady to join the scheme by

contacting Locale Officer, details on Page 4.

Although the beer policy of pubs can change, to the best of our knowledge you should usually find a locally brewed beer available in the 88 pubs listed below (pubs in **bold** are changes for this Edition).

|  |  |
|--|--|
| <b>Abbotsham</b> - Thatched Inn  | <b>Lynmouth</b> - Rock House Hotel, Blue Ball Inn,<br>Village Inn, Rising Sun    |
| <b>Appledore</b> - Champ   | <b>Lynton</b> - Sandrock Hotel, Beggars Roost Inn                                |
| <b>Ashwater</b> - Village Inn  | <b>Molland</b> - London Inn, Blackcock Inn                                       |
| <b>Barnstaple</b> - Reform Inn, Panniers, Bull & Bear,<br>Green Man  | <b>Mortehoe</b> - Ship Aground Inn   |
| <b>Beaford</b> - Globe Inn   | <b>Muddiford</b> - Muddiford Inn   |
| <b>Bideford</b> - King's Arms, Lacey's Ale and Cider<br>House, Appledore Inn, Rose Salterne, Crealock Arms | <b>North Molton</b> - Poltimore Inn  |
| <b>Bradiford</b> - Windsor Arms  | <b>North Tawton</b> - Railway Inn, White Hart, Copper<br>Key Inn                 |
| <b>Brandis Corner</b> - Bickford Arms  | <b>Northlew</b> - Green Dragon   |
| <b>Bratton Clovelly</b> - Clovelly Inn   | <b>Okehampton</b> - Plymouth Inn, Fountain Hotel,<br>London Inn                  |
| <b>Brendon</b> - Staghunters Inn   | <b>Parkham</b> - Bell Inn  |
| <b>Bridestowe</b> - White Hart Inn   | <b>Parracombe</b> - Fox & Goose Inn  |
| <b>Buckland Brewer</b> - Coach & Horses  | <b>Pusehill</b> - Pig on the Hill  |
| <b>Burrington</b> - Barnstaple Inn   | <b>Roborough</b> - New Inn   |
| <b>Chittlehampton</b> - Bell Inn   | <b>Rockford</b> - Rockford Inn   |
| <b>Clovelly</b> - New Inn, Red Lion Hotel  | <b>Sandyway</b> - Sportsman's Inn  |
| <b>Croyde</b> - Manor House Inn  | <b>South Molton</b> - George Hotel, Town Arms Hotel,<br>Coaching Inn, Kings Arms |
| <b>Dolton</b> - Royal Oak Inn  | <b>South Tawton</b> - Seven Stars  |
| <b>East Down</b> - Pyne Arms   | <b>South Zeal</b> - Oxenham Arms, Kings Arms                                     |
| <b>Exbourne</b> - Red Lion   | <b>Sticklepath</b> - Devonshire Inn, Taw River Inn                               |
| <b>George Nympton</b> - Castle Inn   | <b>Swimbridge</b> - Jack Russell   |
| <b>Georgeham</b> - Kings Arms  | <b>Throwleigh</b> - Northmore Arms   |
| <b>Halwill Junction</b> - Junction Inn   | <b>Torrington</b> - Royal Exchange, Torrington Arms                              |
| <b>Hartland</b> - Anchor Inn, Kings Arms   | <b>Welcombe</b> - The Old Smithy Inn   |
| <b>Hatherleigh</b> - Tally Ho!   | <b>West Anstey</b> - The Jubilee   |
| <b>Heddon Valley</b> - Hunters Inn   | <b>West Down</b> - Crown Inn   |
| <b>High Bickington</b> - Golden Lion   | <b>Westleigh</b> - Westleigh Inn   |
| <b>Holsworthy</b> - Old Market Inn, Rydon Inn  | <b>Whiddon Down</b> - Post Inn   |
| <b>Horns Cross</b> - Coach and Horses  | <b>Woolacombe</b> - Old Mill   |
| <b>Ilfracombe</b> - George & Dragon, Ship & Pilot,<br>Pier Brewery Tap & Grill                             | <b>Yarde Down</b> - Poltimore Arms   |
| <b>Kings Nympton</b> - Grove Inn   |  |
| <b>Lake</b> - Bearslake Inn  |  |
| <b>Lee</b> - Grampus Inn   |  |

# Assets of Community Value

ACV's (Assets of Community Value) are being pushed by the Campaign for Real Ale as a way of protecting pubs from closure. The idea is to have a well-loved pub listed as an ACV which allows a grace period of at least 6 months (up to 18 months) for the local community to raise the money to bid for the pub before it is sold. On the face of it this must be a "good thing", but there may be a few unintended consequences.

**1. The devaluation of the asset.** As those who have moved house know, any restriction (however minor) causes delay and hassle as solicitors get to grips with that restriction and raise enquiries on it. With an ACV you have a potential significant interference and/or legal challenge by community groups during the sale. This will put off a potential buyer, even one intending to run the premises as a pub – although that sale might be exempt from the 6 month delay, they know they will have hassle when they come to sell and consequently lower the price.

**2. Put off/create problems for people setting up new pubs.** For example, a brewery could set up a micropub say, by renting and converting an old high street shop. Hopefully the new pub would eventually be successful, would run community events and have a local following. It could then have an ACV slapped on it even though it has no long-term history as a pub, nor any intention of being closed.

This creates legal issues for the brewery as the shop owner is now stuck with a property which could previously have been anything, sold to anybody at any price; it must now allow the local community to compete to buy the premises to stay as a pub and, as mentioned above, any sale could be subject to legal challenge. Further, a potential claim could lie from the shop owner against the tenant for consequential loss of property value, or loss of sale or consequential damages flowing. All this when the pub, which is new, is still open and not under threat!

Down the line this could even be a barrier to new landlords taking over existing pubs subject to an ACV knowing that hassle may follow at the end of their tenancy.

**3. Effect on landlord.** One more concern is particularly relevant to our branch but may have wider relevance. Most freehold owner pub landlords (of which our Branch has many) are looking to make a long term go of their pub. Consequently, an ACV can be and seen as an insult, not a compliment. It suggests that the pub is under threat and/or that the landlord is intending to close it down and convert it into something else. I do not think that there will be many landlords thanking CAMRA for doing so, even if it is explained that it does show how valued they are by the local community. This is exacerbated when the ACV originates from one person who doesn't drink in the relevant pub and has just asked the local branch to push it forward.

It should be stressed that there is real value in an ACV where a pub is under genuine threat; albeit reading the legislation, it is not clear that it would prevent a pub closure, where the local community cannot compete in the purchase of the property at an open market price. Also reading the small print, it is not clear that an ACV prevents the biggest terror in cities – that of the pub being changed into restaurant or shop, if it is done within existing planning permissions and no change of ownership.

This issue originates from the poor planning protections for pubs to be converted or demolished without planning permission in some cases. CAMRA's old campaign was to improve the planning law but this appears to have been abandoned in favour of a blanket ACV approach. For the reasons given above, this may be counter-productive and will lead to bad feeling from many pub landlords.

**David Slocombe**

*Note these are the opinions of the author rather than an official view of CAMRA.*



# Working at the GBBF 2015

We thought you would be interested to see this article written by Terry and Trish Burrows, ex Officers of our Branch and now living the Home Counties. Our thanks to Berks SE Branch (and the 'Madcow' editor) for permission to reproduce this. Volunteering to work at CAMRA's Great British Beer Festival (GBBF), is the same as Branch Festivals but obviously on a much larger scale and with hundreds more volunteers. Last year's GBBF was once again held at Olympia in mid- August. For the last three years Trish and I have volunteered to work there as part of the Corporate Hospitality team. This year we were pleased to have with us fellow (Berks) branch members Karen Scutter and Barry Garber who were volunteering in 'Corporate' for the first time.

## So what is Corporate Hospitality and what does it involve?

It is mainly for companies or organisations who buy corporate packages at various prices for the benefit of their guests. The guests are normally employees and/or customers who have been selected to attend the festival. The guest packages can range simply from an amount of beer tokens to the more comprehensive ones which would include access to the Corporate Lounge. Most packs include a festival glass, programme and some beer, food and game tokens. Some companies and organisations pay for additional items such as Tutored Tasting Sessions and/or one of the rooms in Olympia for their private use.

Basically, our job is to look after the corporate guests and make their visit to the festival as enjoyable as possible. Each individual guest pack is assembled prior to their arrival. When they arrive we greet them in the Corporate Reception, which has its own separate entrance. Here they are given their individual packs with a choice of festival glass and directed to the Corporate Lounge or into the festival itself.

Our team this year came from far and wide. In addition to the four of us the team included Mark Redhead (Our manager from Hants & Surrey Borders) and his wife Wendy, Morris and Fiona

Elsworth (North Devon), Andrew Taylor (Barnsley), Barry Mayles and Ray Hodgins (Exeter & East Devon), Ted Tomiak (West London), Chris and Steve Pampling (West Midlands) with Rob Ferguson and Gillian Dale from CAMRA HQ.



## Why we volunteer for the GBBF? (or "What's in it for us?")

Well apart from experiencing the festival from a completely different perspective, we feel very much part of the GBBF family running the biggest beer festival in the biggest 'pub' in the land. As we are there for the whole week, there are plenty of opportunities for us to be present at other events when not engaged in our corporate duties. CAMRA also offers some incentives (some financial) for the volunteers working at the festival. Of course, there is also the social side to consider as well. Some examples include:

1. Being there on the Tuesday (Trade Day for Brewers and associates only) at about 3.00pm when the Champion Beer of Britain (CBOB) is announced. Last year's winner was Tiny Rebel's 'Cwtch' (which means 'Cuddle' for us non Welsh speakers). Once the announcement has been made there is always a mad rush by some of the audience to find the bar that is selling the winning beer!
2. Helping out at the Tutored Tasting sessions where two corporate staff members are posted to check the tickets of those coming in. When everyone has arrived we go in and listen to the tasting presentation. Surprisingly, it's not unusual for the odd taster of beer to come our way.
3. Sampling the different foods from the many suppliers at the festival. You can have a meal from a different country every day if you want and some



give you staff discount as well. If that's not for you then there is the Staff Canteen on the first floor that provides a good selection of food.

4. Buying beer tokens for the festival from the Staffing Office at a discounted rate for volunteers.

5. Being able to claim back money from CAMRA for your accommodation, although this does depend on how many sessions you work during the week. Obviously, accommodation in August in West London is expensive and what you claim back from CAMRA may not cover the full cost, but it sure helps.

6. Having the use of the Volunteer Arms up on the first floor where free (yes, FREE) beer, cider and the odd perry can be obtained during lunch time, dinner time and after closing time every day. However, there are severe consequences for any volunteer who drinks too much, particularly whilst members of the public are in attendance at the festival.

7. Attending the staff party on Saturday night after the festival has closed. This can go on to the early hours of Sunday morning and all food and drink is free (yes, FREE again). Needless to say there is much singing, dancing and drinking accompanied by some very strange examples of fancy dress being worn by the volunteers. Later in the evening the Festival Organiser Ian Hill announces his final report on how the festival has gone before calling on all the first time volunteers in a ceremony to welcome them into the GBBF 'family'.

Overall, working at the GBBF is a tiring experience with long hours and late nights but a very enjoyable one nonetheless. Would we do it again? Yes. Absolutely; and we can recommend it to other members who are thinking of doing the same. Trish has already volunteered us for next year and booked our accommodation. Put the dates in your diary: Tuesday 9<sup>th</sup> to Saturday 13<sup>th</sup> August 2016. A great way to spend a week in London. We may see you there. Cheers!

**Terry & Trish Burrows**



## The Wurzels



**Saturday 4<sup>th</sup> June 2016**

From 6pm

In aid of local charities **BAR – BBQ- HOG ROAST**  
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# Pub News

## from around the Branch



It is during the weeks either side of Christmas that we look at and survey those pubs nominated for the next edition of the Good Beer Guide. This inevitably takes up a lot of time for our branch pub officers. The welcome part is that it gives us a good excuse, sorry reason, to visit the very best pubs in our branch. However, it does mean that we don't get to some of our other good pubs as often as we would like, to keep them stocked up with copies of Beer Tiz and other CAMRA materials, and of course to enjoy the experience of visiting and catching up with their news too. So apologies to any pubs who may not have seen anyone for a while. We will be trying to put that right soon. Making the final branch selection of our 27 pubs for inclusion in the 2017 GBG was even more difficult this time. There seem to be more very good pubs to choose from each year but unfortunately we cannot include them all.

The Laurels at Petrockstowe last earned the accolade of inclusion in the 2015 edition. Unfortunately something of a cloud then descended on the village as various attempts to sell this popular pub proved unsuccessful and there were concerns that the pub might even have to close. A spirited community initiative was then launched to try to buy the pub. However, this was wound down last year when a private buyer was eventually found.



A recent visit found it in excellent hands, with the beer on very good form. The friendly new owners, who previously ran a pub on the Warwickshire/

Northamptonshire border, took over in September last year. It is good to report that they now appear to have taken The Laurels to a new level as it continues to be at the very heart of the village.

Two pubs with the same name have reopened in the last few weeks. Firstly at Winkleigh, where the Kings Arms is now being run in conjunction with the Seven Stars, and more recently the Kings Arms in Bideford, which closed on New Years Eve and reopened with new licensees at the end of January. Riley's Bar, also in Bideford, is currently closed but is rumoured to be reopening as American bar/diner. Meanwhile the Golden Lion in Northam is reported to be closed, while the Coach & Horses in Appledore is up for let. On a more positive note, congratulations go to The Champ in Appledore for holding a music evening which raised over £1,700 for the Save the Children's Syrian refugee fund.

The George in Braunton is understood to have been sold, together with the car park, by Enterprise Inns. Apparently the new owners, who already own two pubs in the Bristol area, are looking at spending upwards of £500,000 on a complete refurbishment and turning it into a real ale orientated pub. Currently closed, the pub is set to reopen in April.

The White Horse, on Boutport Street in Barnstaple, has closed yet again. In Ilfracombe The Lamb is now fully reopened, with two real ales available at the bar and a new Indian restaurant upstairs. DJ's bar is being advertised for rent as a pub or club and could reopen again. Meanwhile the Boat House is reported to have been somewhat lively of late. Just outside Ilfracombe, the anticipated sale of Hele Billy's at Hele Bay is understood to have fallen through at the last moment. A husband and wife team who formerly ran the bar and social club at Combe Martin Football Club recently took over as licensees at The Castle Inn there.

**Bob Goddard**  
*POG Coordinator*



# Beer Styles

The Campaign For Real Ale provides guidelines for Tasting Panel members and for Beer Awards. Original Gravity ranges are used to determine beer styles, and alcohol by volume may vary from the typical ranges. Also beers may vary from specified features but still be classed as true to style.

There are 10 recognized beer styles:

Milds, Bitters, Best Bitters, Strong Bitters, Golden Ales, Speciality Beers, Old ales & Strong Milds, Porters, Stouts, Barley wines & Strong Old Ales.

These all have their own distinctive descriptions which include colour, clarity, head, carbonation, aroma, taste and aftertaste.

An example of a style description would be:

- Typically brown, tawny, copper or amber but can be paler
- Should have evident hop aroma and taste (typically earthy, spicy r peppery)

- May have light to medium malt
- Should have medium to strong bitterness
- Should be light to medium bodies
- Diacetyl (buttery taste) should be minimized
- Fruit should be light and not distract from hop character, although citrus fruit tastes are associated with some hop varieties.
- Original gravity less than 1040
- Typical alcohol by volume less than 4%

If you would like to know more about beer styles talk to a member of your branch Tasting Panel or the Devon Branches Tasting Panel Chair – Fiona Elsworth. If you would like to know more about being a Tasting Panel member, or getting trained contact Fiona Elsworth, Tasting Panel Chair.

## CASTLE INN



George Nympton Cross, South Molton. EX36 4JE

**01769 574945**

Recently Refurbished  
Traditional  
Public House

3 B & B en suite rooms  
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Real Ales & Ciders  
Quality Wines

**Opening Times**  
Wed – Fri 12 – 2:30pm  
Mon – Fri 6 – 11  
Sat/Sun 12 – 11

Home Cooked Food

Small Beer Garden, Dogs  
Welcome

Ian, Debbie and  
Staff welcome all

# Cyprus microbrewery gets go-ahead!

THE YORKSHIRE-FAMILY-OWNERS of the Paphos-based Aphrodite's Rock Microbrewery & Brewpub, the first licensed microbrewery in Cyprus, tell CAMRA the incredible story of how they overcame years of the former administration's rampant bureaucracy to start their brewery.

## Why Start a Microbrewery in Cyprus?

William Ginn, 'Bill', said, "I'm a Chartered Engineer in the oil industry and have travelled all my life. We wanted to start a family business and saw real potential to establish a microbrewery in beautiful Paphos where we had happily settled along with many other British expatriates.



Melanie, our daughter, studied in Sunderland as one of a growing band of British women brewers. Then, in 2010, we prepared a full business plan for CIPA, the Cyprus Investment Promotion Agency, who agreed to assist us. We didn't enter into this lightly nor did we expect things to be easy, but no market research, business plan or MBA could have prepared us for the government nightmare to follow..."

## What problems did you encounter?

"We found an old defunct winery in a lush green valley in the hills above Paphos. The size was perfect plus it was full of charm and character with all permits as a 'winery'. CIPA said the 'Change of Use' application to 'brewery', "...should be straightforward". It was, however eighteen months of continuous and largely unnecessary work later, before our thick dossier of documentation was complete. We were assured all was in order and we "...should receive the Permit to Brew in a week". Imagine our shock on receiving notification from Nicosia not with our promised Permit to Brew but with further unreasonable or impossible demands. We found this very difficult, but persevered and met all demands making it clear we would not just

meekly go away. Customs & Excise then dropped their bombshell, never previously mentioned, that should we ever receive a Permit to Brew we must pay a €51,000 bond and have a full-time Inspector on our premises whose costs we would have to fund. The cost could be over €100,000pa; a crippling sum for a small family business."

## To Brussels and the European Parliament...

Bill said "With no options left to us, and feeling very alone, in 2012 we took this to the EU Parliament in Brussels. "With their help, eventually, after nearly four years of struggles our Permit to Brew was finally granted with the resident Inspector and bond requirements dropped." Bill said, "After all those years of Cyprus bureaucracy, I nearly called our Irish Red Ale 'Red Tape'!"

## Aphrodite's Rock Brewery/Brewpub today

"Finally, however, we can say that a holiday in the 'Med' no longer condemns CAMRA real ale drinkers to long days of bland, commercial lagers. Cheap flights and low cost accommodation make even a long weekend break possible so come to our oasis in Paphos in 2016 and have a few great days with us!"



"Aphrodite's Rock Microbrewery & Brewpub is in a lovely old winery 15 minutes from Paphos near beautiful olive groves and grape vine terraces. You can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and mulberry trees, enjoy regular live entertainment and sample delicious, great value-for-money meals plus baked-to-order authentic hand-stretched Italian pizzas. Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Microbrewery & Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer, Melanie, and her team for tourists and residents alike. They currently offer Yorkshire Rose 3.8% ABV (Session Bitter), Lian Shee 4.5% ABV (Irish Red Ale), London Porter 4.5% ABV, ESB 5.0% ABV (English Extra Special Bitter), among others. You can also join the popular, free Brewery Tour held every Monday to Friday after lunch.





The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended.

They say the support and solidarity shown by fellow CAMRA members,

and friends & family, visiting them in Paphos is a great help. Our mission is to let it be seen that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone but stand shoulder-to-shoulder with 200,000 CAMRA members. Phone (00 357) 26 101446, or email [info@aphroditesrock.com.cy](mailto:info@aphroditesrock.com.cy)/[info@cyprusbrewpub.com](mailto:info@cyprusbrewpub.com). They are open Mon-Sat 11.30am – 10.00pm, or Sunday for a roast!

## CAMRA's Position on Drink/Drive Levels



The Campaign for Real Ale (CAMRA) strongly recommends that people do not drink and drive. We would however urge the Government to consider

carefully the likely impact of changing the current legal limit in England and Wales, which have seen a steady reduction in the number of drink-drive related incidents over the last decade.

We would expect the Government to consider the impact that lowering the limit in December last year has had on the licensed trade in Scotland, and

to reflect upon that experience when considering whether to apply it elsewhere. With the change in Scotland having affected the business of hundreds of rural pubs we'd expect the Government to present robust evidence demonstrating the benefits of any proposed change in other parts of the UK - where adoption of the lower limit is likely to affect the commercial viability of thousands of pubs.

Finally, we'd urge everyone to continue to support pubs, especially those situated in remote and rural areas. By using public transport or designated drivers, it's still possible to have a great time, support the British pub trade and stay safe"

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Ilfracombe's only  
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## Join CAMRA Today

**Complete the Direct Debit form below 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](http://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) \_\_\_\_\_

**Direct Debit**      **Non DD**  
Single Membership      £24 ☐      £26 ☐  
(UK & EU)

Joint Membership      £29.50 ☐      £31.50 ☐  
(Partner at the same address)

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://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

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

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
Email address (if different from main member) \_\_\_\_\_

01/15

**Campaigning for Pub Goers  
& Beer Drinkers**

**Enjoying Real Ale  
& Pubs**

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



### 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:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**

**Name and full postal address of your Bank or Building Society Service User Number**

To the Manager Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

**Name(s) of Account Holder**

**Bank or Building Society Account Number**

**Branch Sort Code**

**Reference**

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 safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



**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 Debits.
- 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.



*Magda, James & the team*



## **The New Inn** Roborough

Nr. Winkleigh, North Devon, EX19 8SY

Ph: 01805 603247

info@thenewinnroborough.co.uk

www.thenewinnroborough.co.uk

*With the warmest of welcomes we invite you to our beautiful pub in Roborough. We very much look forward to seeing you whether it's for a meal or just a tippie & a chat!*

North Devon CAMRA Cider Pub of the Year 2015 presents:

**The 4<sup>th</sup> annual**

**Rough Hill**

**Beer, Cider & Gin Festival**

**Saturday 1<sup>st</sup> & Sunday 2<sup>nd</sup>**

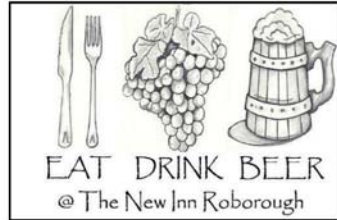
**October 2016**

**15 beers from the South West & beyond**

**Our usual 10 weird & wacky ciders**

**10 gins from across the globe with different tonics  
plus live music & hog roast!**

To keep informed of all our upcoming events please visit our website, Facebook page or join our mailing list 'The New Innformer' (via website link or just emailing or phoning us!)



## **The Post Inn @ Whiddon Down**

**01647 231 242**

EX20 2QT Just off the A30

Friendly welcoming pub with large car park and beer garden, open daily from 12noon til 11pm.

Open log fire.

Excellent Hearty Pub Grub Served daily 12-3 and 6-9, a choice of up to 4 Real Ales and 4 ciders on offer at all times.

Well behaved children and dogs on leads always welcome.

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With regular live music and events follow us for updates on Facebook...

'The Post Inn, whiddon down'

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Email: [thepostinn@gmail.com](mailto:thepostinn@gmail.com)



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