

Beer Tiz



CAMPAIGN
FOR
REAL ALE

Issue 13

Winter 2016

FREE



CAMRA North Devon Branch



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Witterings of The Wizard



We have had a great summer and autumn and now I am approaching my busiest time of year – this white hair and long beard have a purpose! Fiona is ironing the red suit as I write.

But I can still find time to have a grumble. What could possibly be getting on my nerves at this wonderful time of the year? Well let me tell you..... In the South West we have an amazing number of breweries creating a wealth of wonderful and diverse real ales. There really is something for everyone. But, I am constantly amazed by the number of real ale drinkers who stick to the same old, same tried (same tired) and same tested few. Where is their sense of adventure?

When I go into a pub I always look at the range of beers on offer, whether it be 2 or 12. I notice the ones I have already had; those I liked, those that did not appeal so much, and then I look for those that are new to me. Is it a brewery I know? Is it a style of beer I like? What ABV is it? If I still can't make up my mind I ask the barman in the hope that they will know something about the beers they are selling. I will also ask for a taster. Every good pub that I know of will offer tasters. A few swigs will let me know whether or not I fancy a pint of that ale.

To my mind this is what CAMRA is all about. If Mike Hardman and friends hadn't cared about real ale all those years ago we would all now be drinking some formulaic brew available all over the country, with no choice. We can all recall Watney's Red Barrel I'm sure. At the time it was ok at best and readily available. But how would we feel if it were all that is available nowadays? Why, now, do I hear people ask for a pint of a common real ale available nationwide when they could be trying something equally as good, if not much, much better and from a local brewery?

It's all down to marketing of course. People feel 'safe' asking for a pint of a well-known beer. Their

expectation is that it will be drinkable. Take a chance. Order a pint of something unknown to you. Don't over-analyze, looking for the colour, aroma, condition etc. You drink with your mouth, not your eyes! Take a few swigs. Do you like it? Then it's a good beer. Enjoy it!

Thank goodness for CAMRA, enabling the adventurous drinker to imbibe outside-the-box! I encourage you all to be good boys and girls and support your local breweries.
Ho Ho Ho & Cheers

**Grumbledore (aka Father Christmas)
(aka Morris Elsworth – Chairman)**

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Branch Calendar

DECEMBER

10TH

BRANCH MEETING

Plymouth Inn, Okehampton, EX20 1HH

JANUARY 2017

13TH - 14TH

EXETER FESTIVAL OF WINTER ALES

(11am – 11pm), Exeter City FC,
St James Park, Exeter

14TH

BRANCH SOCIAL AT THE EXETER FESTIVAL OF WINTER ALES

(12 noon to 5pm) (see above)

FEBRUARY 2017

11TH

BRANCH MEETING

(12.30 - 2.30pm) Corner House,
108 Boutport St, Barnstaple, EX31 1SY

18TH

CAMRA SOUTH-WEST REGION MEETING

Village Inn, Highweek,
nr. Newton Abbot, TQ12 1QA

21ST/26TH

NATIONAL WINTER ALES FESTIVAL

Norwich (see CAMRA website for details)

25TH

EXETER BREWERY TRIP

(details via social secretary
Mark Partridge)

MARCH 2017

11TH

BRANCH AGM (12.30 - 2.30PM)

Kings Arms, South Zeal, EX20 2JP
(Minibus available - details via social secretary
Mark Partridge)

APRIL 2017

7TH/9TH

NATIONAL MEMBERS' WEEKEND AND AGM

Bournemouth (see CAMRA website)

COMMITTEE CONTACT INFORMATION

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Secretary

Chris Wells - vena1100@hotmail.co.uk

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Tasting Panel Chair

Fiona Elsworth - Fiona.ndcamra@icloud.com

Presentation at The Bell, Chittlehampton

On 25th October several CAMRA members attended the presentation of a special certificate to mark 20 years of The Bell's continuous appearance in the Good Beer Guide. On a very busy evening at the pub, landlady Lynn Jones is shown receiving this from North Devon CAMRA Secretary Chris Wells.



Lynn's parents David and Susan Reed originally purchased The Bell in 1975. In September 1988, after it had been leased out for a short period, Lynn and husband Mark agreed to take it on for a few months while new leaseholders were found. Twenty-eight years and numerous accolades later, they remain, with the pub still a family run concern

and the third generation following on and now much involved in its continuing success. In 2007 it was our branch Pub of the Year and it has perhaps been somewhat unlucky to have narrowly missed out on a number of occasions since.

A real hub of the community, The Bell plays host to many local clubs and societies, as well as supporting its own skittles, pool and dart teams. It has also sponsored Chittlehampton Football Club for several years now. It offers a fine selection of real ales, with four on hand-pump and up to four more usually available on gravity. Walt's Best Bitter (3.8), the very flavoursome house beer is brewed specially for the pub by local GT Ales. The attractiveness of the good value home-cooked food, which is served either in the bar area or the adjoining restaurant, also helps to ensure that The Bell is rarely quiet.

Maybe it is no accident that Chittlehampton can boast such a thriving pub. For indeed it does appear to have a history of being a good drinking village. White's Directory of 1850 lists no less than six inns and taverns in Chittlehampton, while two unnamed beer houses are also mentioned. The present pub dates from 1890 and became a listed building in 1988.

There is room for less than 10% of North Devon's pubs in the Good Beer Guide. So to have been featured for twenty consecutive years is a quite remarkable achievement. Congratulations are due to Mark, Lynn and all the family for consistently maintaining their high standards and on continuing to run such a great village local.

Bob Goddard

First Impressions On Running A Pub

In April 2015 Clearwater brewery reopened the The Champ - an historic pub in the heart of old Appledore. We were delighted to be able to employ Denise Short as our manager because there isn't anything she doesn't know about running pubs - the same can't be said for me though, Barry Raynes,



director of Clearwater brewery. Mind you I didn't know much about brewing either but that didn't stop me from buying the brewery - so this is my personal reflection on our first eighteen months in Appledore.

I had been to The Champ only once before deciding to take it on. It was clearly a lovely pub, full of character, although on the day of my visit it had no beer! We don't own The Champ, it is owned by John Tompkins with whom we enjoy a good relationship wherein he takes care of the building and its belongings while Denise runs the pub and Clearwater supplies the real ales. John has a fantastic eye for bric-a-brac so The Champ is full of odds and ends (more odd than end in fact!) including both a bull and a bear's head, a fox running through a wireless, and a neon Free Internet Access sign that makes us look less than salubrious - but in a good way.

While the look of the pub is important it would mean nothing without the almost constant and always benign presence of Denise - friendly, welcoming, but definitely in charge. Denise takes great care in ensuring the lines are always clean, the beer is in good condition and the pub ready for business. And of course Clearwater's Head Brewer Paul Stewart-Reed does brew great beer.

We knew that The Champ was well known as a Music Pub and we were keen to continue that tradition. I had no idea until we started running the pub just how many talented musicians there are in Appledore - but it's incredible. Folk, Jazz, Rock, Blues, Pop and occasionally Classical music can be heard live at The Champ on 4 or 5 nights each week - mostly delivered by performers from the local area. Indeed, in October this year 54 of them played for 13 hours (not all at once!) to raise nearly £2,000 for the White Helmets in Syria and for Appledore senior citizens' Christmas lunch.



Denise Short and Paul Stewart-Reed

My biggest surprise has been just how welcoming, open, helpful and encouraging the musicians are in Appledore. There is no competition between them and all of us who are new to playing live music have improved no end because of the regular opportunity to perform at the Open-Mic nights and the help and encouragement we are given there. Mentioning all musicians would be impossible so I'll stick to the three who run our open-mic nights (Tuesday to Thursday) - Chloe Bix, Jim Crawford and Pete Geiger. Pubs should be communities and The Champ is no exception, appealing to locals and tourists alike (see Trip Adviser!). It's a pub which is welcoming of differences and diversity, so long as all who enter are respectful of each other, the staff and the musicians.

So, what have I learnt about how to run a successful pub?

- You're unlikely ever to retire as a millionaire
- You have to have a genuine love for people
- You should run it like the pub you'd like to drink in yourself
- Each pub needs to have its particular theme (but not a theme pub!)
- Above all, appoint a great manager - to ensure your beer is always served in peak condition

It's relentless but with the right approach running a pub can be great fun. In October we were delighted to be included in CAMRA's Good Beer Guide for 2017. We wear it as a badge of honour to be recognized not only for the quality of the beer but for the qualities of the pub and all the people who make it what it is.

Barry Raynes

(Managing Director – Clearwater Brewery)

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Breweries, Brewers and Brews (Part 2)

In the first part of this article (Beertiz Autumn 2016 <http://northdevoncamra.org.uk/wp-content/uploads/beertiz12.pdf>) we covered Brewers: their background and tastes, then Breweries: kit, processes, product selection, price, promotion, distribution and control of supply – and how they impact commercial success. In this article, we focus on Brews, especially design and ingredients; again reflecting the views three local brewers - Jake (Braunton), Paul (Clearwater) & Dave (Holsworthy). Our final article (Beertiz Spring 2017) will focus on the other decisions that affect beer design.



Design

Designing a beer is a fascinating tension between creativity, practicality and profitability. The first design decision is beer style, for example:

- **Traditional (best) bitter** – copper coloured, good bitterness, good mouth-feel, ABV less significant.
- **Pale beer** – crisp and clear, immediate flavour, not lingering, refreshing, plenty of aroma, lower alcohol, less sweetness.
- **IPA** – with a level of malt and alcohol that can carry higher hop level (especially US craft beers)
- **Dark beers** – roasted and/or chocolate malts, stay in mouth longer, stouts or porters, varying alcohol levels, less refreshing. Smaller market.
- **Strong beers** – different mouthfeel and taste, longer lasting. Again smaller market.

This decision will be influenced by the season: summer demands a lighter refreshing beer; winter attracts stronger darker, 'cosier' beers. Of course, in our tourist area, local tastes are supplemented by those of visitors from other parts of the country.

The brewer must also consider the likely purpose of the beer: session - lower alcohol, food - light, hoppy, standard bitters, not dark, lower alcohol, tasting – stronger beers, darker, extra hoppy beers, speciality beers, all have their attractions.

Clearly the alcohol level (ABV) is a major decision; anything under 4.5% will sell well, stronger beers less so. There are decisions on the balance between malt levels and alcohol, covered next article.

There are other constraints - are the ingredients available: some are seasonal, some hops must be ordered a year in advance. Can my kit support it?: enough capacity, is my minimum brew size too large for demand, will it support

the techniques needed. Will I be bottling?: affects caramel levels, CO2 levels must be carefully set, especially for lighter beers.

So, the brewer must consider not only which style of beer to make, what sells in the market/season targeted, but also what is practical.

Finally, the new beer must be named, and here brewers vary greatly! Sometimes names define beer type, some have marketing appeal, some use esoteric names (or, as one brewer said 'silly names') and one (Jake) keeps it simple, using numbers!

Malts

Now to materials. Firstly grains, mostly used in malted form. The grains, mainly barley, are germinated then heated to create a wide variety of types and colours. Each malt influences taste, colour, aroma and brewing processes. I will concentrate on those most favoured by our brewers:

- **Pale malt** – pale, the basis of most UK ales, fairly dry, biscuity, taste dies quite quickly. Controlled flavour. (also available in extra pale for summer ales). Maris Otter Barley is prized, although other species are gaining popularity.
- **Vienna malt** – a base malt like pale ale with a slightly stronger malty mouthfeel (the weight/thickness of the beer) to kick against hops.
- **Crystal malt** - adds colour plus sweetness, toffee flavour, also improves mouthfeel.
- **Amber malt** – roasted malt used in milds etc.
- **Caragold** - paler version of crystal malt, with added caramel flavour, adds mouthfeel plus malty flavour to middle of taste, till hops kick in.
- **Chocolate malt** – deeper colour plus liquorish flavour. Can be used for colour, flavour or both.
- **Roasted barley** – unmalted dark barley, typically used in stout (13%ish). Less dry, more complex flavours than equivalent black malt.
- **Wheat** – bananary, hides effects of lower alcohol.
- **Rice, corn maize** - helps lose that malty mid-body
- **Torried Wheat** – said to help head retention.
- **Lemon grass** – conveys a summery taste

The beers made by our brewers may easily have a combination of four or five of these ingredients.

Hops

Bitter is a delicious tension between the sweetness of malts and the bitterness of the hops, mediated by alcohol. Of course most brew ingredients influence taste, aroma and often colour, but none more so than hops. Some hop constituents particularly contribute the bitterness (the

'alpha acids') and some (the 'essential oils') create the hop aroma. One hop variety may have greatest influence on bitterness, another on aroma and some both!

Most brewers add a combination of hops to achieve their desired bitterness and aroma. The main 'bitterness' hops are added at the start of the boil. Hops added near the end the boil ('late hops'), or during fermentation ('dry hops') have the greatest influence on aroma, but can also contribute bitterness and other flavours (e.g. citrus). Later hops are tasted near the back of the tongue on the finish of the beer.

So let's look at some of the hop varieties they use:

- **Admiral** – high bittering
- **Apollo** – high bittering, resilient
- **Cascade** – bittering & aroma, flowery, citrusy
- **Cluster** – medium bittering, quite spicy
- **Columbus** – US high bittering, pungent aroma
- **Fuggles** – aroma
- **Goldings** – aroma, gentle, fragrant
- **Progress** – similar to Fuggles
- **Target** – quite intense, general bittering, etc

Looking at hopping for different beer styles:

- **Pale** – a vehicle to carry hops, needs care
- **IPA** – high hops, e.g. Columbus, Cascade, Slovenian hops, maybe Apollo (with care)

- **Traditional English ales** – low alpha acid English hops, e.g. Fuggles, East Kent Goldings, Target
- **Porter/Stout** – powerful hopping unnecessary, they are all about the malts!

Supply is an interesting constraint on hops – some suppliers demand a contract (min £1000) before they will supply. Some hops are in short supply due to disease, or the explosion of micro-breweries!

Yeast

The yeast ferments the malt/hop/water mixture into alcoholic beer! Each yeast influences flavour, rate/type of fermentation and alcohol strength.

There is either a lot, or very little to be said about yeasts. One yeast bank records about 500 different varieties available for sale, but most of these boil down to a major few types. The types most used in ale production are the top-fermenting 'ale' yeasts (or *saccharomyces cerevisiae* in the Latin much loved by taxonomists). Of these, most brewers tend to use one single variety of yeast for all their ales, other than special beers for which they may obtain specialist yeasts e.g. lager yeast, Belgian, US IPA yeast.

The final article will focus on other decisions made in producing the perfect beer.

Ron Lester



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Pub News

from around the Branch



Soon after the last issue of Beer Tiz went to print we discovered that licensees of two of the pubs selected by us for entry in the 2017 Good Beer Guide were departing. This has been somewhat embarrassing as well as disappointing for us, particularly as we had no inkling that this was likely. Although both of these very different pubs had managed to build an excellent reputation over the past two years, they each found that their losses were too great to continue and had no alternative but to close the doors.

A well-known Pub Co owns the **Wellington Arms** in Ilfracombe and, although the pub seemed well run and very popular, it transpired that it was becoming increasingly difficult to pay the bills. After a short period of closure the Wellington has since reopened under a drafted-in management team.

At **The Globe** in Beaford, a village pub which had been transformed in the past two years by the young couple running it, the amount of additional summer trade needed to sustain the business had, unfortunately, proved insufficient and they were obliged to surrender their lease. The pub closed at the end of August with a final evening notable for the kind words and good wishes expressed by many of the villagers who attended. The general sentiment was "if Rachel and Phil couldn't make a go of it, then who on earth can?" The pub remains closed, with the owners having now decided to sell it at auction. Beaford, in common with a number of other local villages, is relatively small in size. Pubs serving such communities have to appeal to a wider, visiting clientele as well if they are to be viable. It does though take time in order to become established as a "destination pub". These days increasingly deep pockets are needed to keep going long enough for this to happen.

In the previous Beer Tiz we mentioned that the **Stag Inn** at Rackenford had been put on the market following the refusal of a planning application

to turn the former function room into housing. Another pub much appreciated by its locals, the Stag subsequently closed at the end of September. It is now being advertised for both freehold and leasehold, so all is not necessarily lost just yet. Meanwhile at Westward Ho! **The Blue & Green Pub Restaurant** unexpectedly closed its doors in late October.

Whilst the closure of any pub, whether permanent or temporary, is regrettable, the sudden death of a popular and much loved landlord is of course even more upsetting. Dougie Chapman, of the **Old George Inn**, High Bickington, passed away in hospital on October 26th, at the age of 67 and just a few days after admittance. A great character and wit, Dougie always had a happy knack of stimulating the repartee within the pub. He will be sadly missed.

In happier news, the **Cranford Inn**, which we reported as closing in the last Beer Tiz, did not in the event remain closed for very long. Lianne, the new leaseholder, is an experienced licensee and good first impressions have been reported. Similarly, **The Tors** at Belstone also appears to be in sound hands, with Kevin and Emma Vogan the new licensees. A very good and successful beer festival was held there at the end of October. At the other end of the branch at Lynbridge, near Lynton, the **Old Cottage Inn** continues to impress with the "Fat Belly" beers brewed on the premises. A recent visit to the Old Cottage found these on very good form. Several other local pubs are now also taking their beer on a regular basis.

Unfortunately the shop and gallery that was being run under franchise at the **Poltimore Arms**, Yarde Down has now closed. The pub itself however, seems to go from strength to strength. In South Molton the **George Hotel** has new owners. **The Riser**, on Boutport Street in Barnstaple, has ceased to sell any real ale.

Pub Beer Festivals

As usual, we've done our best to get to as many of these as possible over the past three months. Although it seems a long time ago now, those held at



the **Clinton Arms**, Frithlestock and the **Duke of York** at Iddesleigh over the August Bank Holiday were as good as ever. In

September we attended the first evening of the annual Heddon Valley Beer & Music Festival held at the **Hunters Inn**, Heddon Valley. We counted no less than 28 live music acts due to perform over the three days and, with getting on for 30 real ales and about a dozen ciders to choose from, one visit could not really do it justice. Also in September, the **Red Lion** at



Exbourne held a "two moors" festival with a full range of beers sourced equally from the Dartmoor and Exmoor breweries. In early October the **New Inn** at Roborough held their annual festival. Besides the imaginatively chosen range of real ales and ciders, an impressive array of Gins was also featured this year. As mentioned earlier, in late October we attended the first festival put on by the new licensees of the



Tors at Belstone. This featured a good range of beers from Devon, Cornwall and Somerset. The annual Halloween

Cider Festival at the **Jack Russell** in Swimbridge once again provided an almost impossible choice of excellent ciders, primarily from Devon and Somerset. As always, our thanks are due to all the pubs for putting on these most enjoyable festivals and showcasing real ale and cider in this way.

Bob Goddard
POG Coordinator

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What is CAMRA all about?



The Campaign for Real Ale started some forty years ago. It was the brainchild of a small group of like-minded chaps who were concerned that they couldn't get a drinkable pint of real ale. They could see the way the trend for bland beer across the country was headed and decided to do something about it.

Forty years on and we are spoilt for choice! Brewing is one of the strongest growth industries. Good pubs are thriving. The availability of real ale is growing.

So why do you need to join this campaign?

Well, for a start you are reading this newsletter so something must have caught your attention.

Perhaps you already enjoy a good pint and would like to know more about real ale. Perhaps you enjoy the pub you are in and would like to find out more about other pubs. Perhaps you like the people around you and would like to spend more time engaged in activities with like-minded people. Maybe you are aware of the achievements of the Campaign for Real ale and want to show your support.

Whatever your reason this is what CAMRA does and this is what you can get from joining:

From the comfort of your armchair

- You can do some lobbying - write to your local MP or councilor (CAMRA provides draft letters)
- Vote for your favourite local real ale in the Champion Beer Of Britain competition
- Nominate your favourite pub for the branch/Regional/National Pub Of The Year competition
- Score beer using the National Beer Scoring System

Meet the branch:

- Come along to a branch meeting (2nd Saturday of every month in a branch pub)
- Join in a social activity such as a brewery visit or a pub crawl

A little more time to give?

- Volunteer at a beer festival
- Join the branch committee
- Survey local pubs for the Good Beer Guide
- Distribute campaigns publicity material to local pubs
- Write an article for this magazine!
- Become a Brewery Liaison Officer

- Become a Pubs Officer
- Become a trained Tasting Panel member
- Work at a national beer festival

Why not get involved on your doorstep?

When you join you will receive

- A membership card
*Which will gain you discount at many pubs
Reduced or free entry to many beer festivals*
- Special purchase price for CAMRA books including The Good Beer Guide
- A monthly newspaper – What's Brewing
- A quarterly magazine - Beer
- Other benefits e.g. Wetherspoons vouchers, discounts from Cotswold outdoor, Beer Hawk, Cottages.com, red letter days etc.

The Campaign for Real Ale is an independent, voluntary organisation of nearly 185,000 members campaigning for real ale, community pubs and consumer rights.

Recent successes are numerous and include Budget success for 3 years in a row, Pubco Reform, the appointment of the First pubs Minister and reduced excise duty for small brewers, to name a few.

Wouldn't you like to feel that you played a part in this success?

CAMRA's key campaigns are –

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

Interested?

You can join us by completing the membership form in this newsletter, by telephone [01727867201], or on line at join.camra.org.uk

Have a look at our Branch website too

Northdevoncamra.org.uk

Fiona Elsworth

Branch Contact

Email: Fiona.ndcamra@icloud.com

A Madrigal Story...



On a sunny summer's afternoon in early October, members of the North Devon branch gathered in Lynmouth to present the coveted **Brewery of the Year** award to Justin Schamotta at the Madrigal brewery. With over a dozen excellent breweries in the area, winning this award is no mean feat. Yet Madrigal has achieved this in less than three years since setting up in 2014.



Like many of the new generation brewers, Justin has his roots in home brewing. From early beginnings in Brighton, East Sussex he soon became obsessed with trying out new recipes using interesting seasonal ingredients - samphire, catnip, rosehips, cacao nibs, hibiscus, apricots .. all had their time in

the fermentor at some stage.

Moving to north Devon in 2014 and registering as a brewery, Madrigal began life on a small farmstead at Berrydown although at first producing only tiny batches. But the farmer was enthusiastic about the beer and the pigs certainly loved the spent grain! Greatly encouraged, Justin continued working on his range of distinctive recipes while his partner - professional artist Jennifer Schamotta - created the labels for the various bottled ales, all inspired by their new surroundings.

Deciding to upgrade to a 100 litre set up, Justin then moved to Combe Martin where the whole ground floor of the house was given over to brewing. As the customer base expanded so the range of Madrigal beers increased to nine. Soon demand was such that

further capacity had to be secured. A new 400 litre brewery was ordered in the summer of 2015, but suitably characterful premises proved more difficult to come by. So when the opportunity arose in early 2016 of moving to outbuildings at Lynmouth Manor, Justin jumped at the chance. Several months of hard work later, the new premises are now fully operational and there are even plans to open a shop to sell bottled conditioned beers and other treats to visitors to Lynmouth including walkers on the south west coastal path which now runs directly by the brewery buildings (tours by arrangement!).

The highlight of our Branch visit however was always going to be the beer tasting - and with three distinctive ales to sample



we were certainly not disappointed! The first was **Fossil (4.0%)** - a well rounded amber ale hopped with adaptive Amarillo to help it linger on the palate. Next up was a delicious rye beer - **Surfa Rosa (4.6%)** - made using no less than four English hops and a dash of spicy rye malt for added flavour. But perhaps my own favourite had to be **Wheatear (4.9%)** - a moreish wheat beer made using fresh ginger and coriander. Like all Madrigal ales, these reflect the brewery's simple ethos of using only the finest ingredients - fresh hops, quality grains, and eager yeast. Perhaps less usual in the modern age, Madrigal beers do not use finings, arguing that any loss of clarity is more than compensated for by allowing the true flavours of the ingredients to permeate each pint.

So once again, congratulations to Justin and the Madrigal brewery for all their achievements to date and we wish them every continued success in the future. (Further information available at info@madrigalbrewery.co.uk, or tel 07857 560 677)

Peter Thompson



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	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

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

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



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.

RACHEL & MICHAEL WELCOME YOU TO YOUR LOCAL



The Bell

Parkham
Bideford Devon

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Noon-2pm, 5.30pm-11pm

Friday & Saturday

Noon-2pm, 5pm-11pm

Sundays

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

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

Brewery tours available – please phone for an appointment – but we're always happy to see people so if you want to, pop in.

01237 420 492

Manteo Way, Bideford
EX39 4FG

EXMOOR ALES

A FINE TRADITION IN BREWING



Exmoor Ales founded in 1979, based in the historic brewing town of Wiveliscombe on the fringes of Exmoor National Park, is now the largest brewery in Somerset.

EXMOOR ALE • ABV 3.8%

The brewery's first beer and winner at GBBF 1980, Best Bitter. Pale brown beer, with a malty aroma, a full dry taste and malty bitter finish. A classic session bitter.

EXMOOR FOX • ABV 4.2%

Cunningly crafted from a blend of several hops and malts to produce a mid-brown beer of unusual subtlety and taste. Slight maltiness on the tongue is followed by a burst of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.5%

The original and first single malt "Golden Ale". Golden in colour with a malty aroma and flavour, a slight sweetness is complemented by its long hoppiness resulting in a remarkable, 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 fruitcake, rum, coffee and chocolate.