

Hereford HOPVINE

The Newsletter of the Herefordshire Branch of CAMRA

Issue No 55

Autumn 2014

Free



Autumn Pub of the Season: the Red Lion, Peterstow



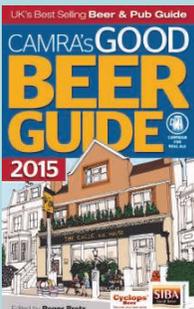
Heaven and Hell on a trip to Talybont



Nell Gwynne regulars campaign to save their local



Hereford's Champion Beer

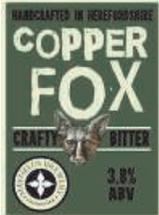


'PUBS MATTER' CAMPAIGN KICKS OFF
CRAFTY BEGGARS PUSH FOR CHANGE
'BIG APPLE' DETAILS
 2015 GOOD BEER GUIDE LAUNCHED
 TENTH BEER ON THE WYE ROUNDUP
 DAY OUT IN BRECONSHIRE
 LATEST BEER, CIDER & PUB NEWS



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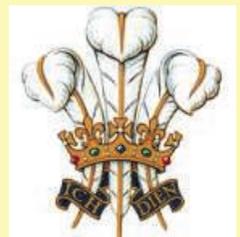
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18,000 REASONS FOR DECLARING BEER ON THE WYE A HIT!

The *Beer on the Wye* marquee returned for the tenth successive occasion to its Hereford riverside venue back in July. Following last year's record attendance, this year numbers were slightly down, probably because the weather didn't quite match-up to the glorious sunshine we enjoyed during the 2013 festival.



However, it is being hailed as another stunning success. Overall, 128 volunteer staff valiantly served around 18,000 pints of beer, cider and perry – not bad going, when one considers how many drinks were served in half and third -pint measures. That's a lot of individual transactions for a festival that only ran from 2pm on a Friday to 5pm on Sunday night. And it was all accomplished without ridiculous queues at the bars, although the Cider Bar did take a bit of a hammering on the Saturday night!

Opened by Bill Wiggin MP on the Friday afternoon, this year's *Beer on the Wye X* featured 121 different cask beers and the same number of perries and ciders (a hundred of which were from Herefordshire producers alone) as well as 39 different bottled foreign beers from countries as diverse as Sri Lanka, Russia, the USA and Sweden. The *Beer of the Festival* Gold Rosette went to Sussex-based Dark Star Brewery, for their 4.7% strength American Pale Ale – a brew with plenty of hops. Closer to home, *Herefordshire Beer of the Festival* was named as Jean Paul Citra from Jones the Brewer, another very hoppy beer. Finally, from Bulls Hill, just outside of Ross-on-Wye, Springherne Perry was judged to be *West Midlands Perry of the Year*. Full perry results: page 14.

Simon Crowther, for the organising committee said: "The festival was without doubt another resounding success. It was a pleasure to see such a diverse range of people enjoying the excellent beer, cider and perry, and it was great to see how well the bands were received – the tent was really rocking on the Friday and Saturday nights. The much-improved hot food offering seemed to get a big thumbs-up too. I need to thank our many sponsors, supporters and especially the volunteer staff, for what they have helped achieve. Without their help there wouldn't be a *Beer on the Wye*."

Beer on the Wye XI will be returning to the riverside from the 10th to 12th July next year. See you there!

A Beer on the Wye photo gallery appears on the centre pages.



The festival charity, *HOPE Support Services* of Ross-on-Wye, whose volunteers again worked tirelessly throughout at the festival, raised a total of £2368.02. Pictured (left): three of Hope's volunteers at the opening of the festival with Leominster MP Bill Wiggin, and (right): members of the Beer on the Wye team presenting a cheque to *Hope Support Services* Youth Development Officer SammyJay Powell and (far right) Laura O'Reilly who is with *Hope* on work experience.

GOLDEN VALLEY

For most, the appearance of Knock 'em Back (4.4% ABV) at Beer on the Wye provided their first opportunity to try a beer from this new brewery

JONES THE BREWER

Jones's latest brew Jean Paul Citra (6.6% ABV), an "enamel-scraping IPA" in the words of the brewer, was judged Herefordshire Beer of the Festival at Beer on the Wye and placed second overall.

LEDBURY

The brewery is working at full capacity on the three core beers, so much so that the two occasional beers Phoenix and Paiute IPA - which are much in demand - cannot be brewed more frequently.

Regular outlets include the Oak (Staplow), Prince of Wales (Ledbury), Live and Let Live (Bringsty Common), Colwall Park Hotel (Colwall), Drum and Monkey (Upton), Crown Inn and Butchers Arms (Woolhope).

A green-hop beer is due to be brewed using fresh hops straight from Ali Capper's farm.

MULBERRY DUCK

Golden Sparkle now has a regular outlet at Verzon House Hotel & Restaurant near Ledbury.

SIMPSONS

Following last year's resounding success, the Eardisland brewery has again produced a 'green-hopped' beer using hops grown almost on its doorstep. The seasonal brew, named Beer Jolais Nouveau, uses Maris Otter Pale Malt to produce a golden ale with an ABV of 3.6%. In which hops picked and dried last season are replaced with freshly-picked cones to give the typical fresh flavours and grassy/floral aroma.

The hops used are 'Fuggles', grown on the Haven Herefords Hop Farm at Dilwyn - less than three miles from the brewery as the crow flies. And with the kind co-operation of farm-owners, Edward and Carol Lewis, after mashing in, the brewery team is able to drive to the hopyard to bag up the required amount of hops directly from the stripping machine.

Within hours these had been added to the brew - half for bittering and the remainder at the end of the boil. This year's beer is available at the White Swan from late September.

WOBBLY

A new lightly hopped, pale ale Wobbly Wabbit (4.0 % ABV) appeared at Beer on the Wye X.

WYE VALLEY

A limited edition local ale – Dorothy Goodbody's Bosbury Best (5.2% ABV) won runner up in *Great British Food* magazine's *Farm Producer Awards 2014*. This beer was brewed with 'Cascade' a brand new-to-the-UK hop, grown less than ten miles from the brewery at Townend Farm in Bosbury. It is a bronze-coloured ale, with subtle biscuit, toffee and marmalade flavours and an intense grassy, citrus aroma. There are still a few cases left at the brewery shop.

In addition Dorothy Goodbody's Wholesome Stout was recently awarded a Silver Medal in the prestigious *International Beer Challenge for 2014* and the new Glorious IPA won a Bronze medal.

Following the £2m investment in the new brewhouse, some inevitable teething problems were experienced over the summer. Commented MD Vernon Amor "Fortunately those are

Great Beer Naturally

Brewery open to visitors daily
Tel: 01584 873291
www.theludlowbrewingcompany.co.uk

behind us now and we're looking forward to a busy few months of Autumn and Winter brews."

The brewery reports a busy time recently attending Hereford and Ludlow food festivals and to counter all that good food and great beer, it has also sponsored the new Herefordshire Running Festival which took place on 21st September. Championed by a partnership between the charity *Herefordshire Mind*, and a local fitness company, the aim of the event was to increase awareness of mental health and encourage people to lead healthier lifestyles through participating in running in the countryside of Herefordshire.

It has been a good summer for enjoying pub gardens and Wye Valley Brewery tied pubs have scooped yet more awards for their pub garden displays this year. The Morgan in Great Malvern was awarded Silver Gilt in their category in *Heart of England in Bloom* and were also winners of the *Malvern Traders in Bloom* floral display. The Barrels won their third Gold *Heart of England in Bloom* in award.

Wye Valley Brewery has acquired its seventh tied house, the Black Star, a canal-side pub in Stourport-on-Severn, which after refurbishment - no doubt to WVB's usual high standards - is due to re-open in October.

LUDLOW

The team at Ludlow Brewery launched their new beer, 4.0% ABV Blonde earlier in the year thinking it might be a one off brew. After the third brew in a matter of months they are beginning to think again as the beer increases in popularity. However, there's one snag. They've run out of hops and can't get any more for this year. The hop factor is vital to the taste of this beer; Goldings, Cascade, Sladek (Czech lagering hop) and Citra give it that special aroma and there's no more Citra in the market at present. For those who haven't had a taste Blonde as yet, it is still on sale at Brewery tap, the Shed, Ludlow which is in the Good Beer Guide 2015.

CORVEDALE

Norman Pearce and his son Justin were invited to join local Conservative MP Philip Dunne in the Members' Bar at Westminster, to celebrate guest beer status being granted to their Fug-gling Good Beer. Mr Dunne had been able to secure guest beer slot for the South Shropshire

brewer's latest creation and was on hand to welcome him and Justin to the House of Commons.

Also on hand was another Shropshire resident, Robert Humphries, retiring Secretary to the All Party Parliamentary Beer Group (APPG), the largest all-party group in Parliament, and Andrew Griffiths MP, Chairman of the APPG, who presented Norman and his son with Portcullis Beer badges, normally reserved for Parliamentarian members.

Fuggling Good Beer is a 4.2% ABV golden ale well-hopped with, predictably, Fuggles.

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Good news at last from the **Royal George** in Lyonshall. A typical *Punch Taverns* disaster zone, the pub really has been through the mill recently. It was the subject of a potential community buy-out, but this stumbled when Punch Taverns decided they wanted to sell off part of the pub's car park and garden for executive housing, and put in a planning application to do just that. Recent ex-licensees of the Royal George were amongst those who said this would render the residual pub business commercially unviable. Herefordshire CAMRA supported locals, who vigorously campaigned against such a thoroughly rotten proposal. After Herefordshire council planners received a record number of objections for a pub, the scheme was promptly withdrawn and the pub sold intact. The Royal George has been bought by a local family who are currently undertaking a major quality refurbishment of the premises (including a new roof). We look forward to learning what their trading plans are and to see the grand re-opening of the pub.

Another pub that recently escaped from the dead hand of PubCo ownership is the **Lamb Inn**

at Stoke Prior. The local Parish Council once worked up a scheme to buy the pub on behalf of the community, but ultimately that hasn't proven to be necessary. In July this year it was bought by experienced licensee, Terry Windmill, who previously ran the Stable Inn in Tenbury Wells. Terry plans to re-open the Lamb in October or November, and is already consulting with villagers on what sort of food he should provide. Further plans include selling several real ales, with at least one of them being (very) local. Substantial remedial building works were still in progress when this *Hopvine* went to print.

One pub that is no more is the **Yew Tree Inn** at Priors Frome. Lately, it was famous as the home of one of the county's more popular pub-dining operations - Len Gee's Restaurant. It could boast the county's tallest free-standing pub sign, and offered visitors fine views across the Frome Valley from its balcony. Having retired in 2014, Len put the pub on the market, but sadly received no offers for the premises as a pub business. Consequently, a planning application to convert the Yew Tree Inn into a dwelling was approved by Herefordshire Council planners back in August. There was only a single objection to the proposal.

Following the closure and recent conversion consent granted to the **Vine Tree Inn**, the Tudorville district of Ross-on-Wye is now likely to lose its last pub - the **Noah's Ark** on Chapel Road. The pub had previously been granted consent to be converted into a dwelling way back in July 1999, and so a new planning application was unlikely to be contested. Therefore, there was little surprise that there have been no objections to the latest proposal to convert the premises into flats. This means Tudorville residents will now need to trek a mile or more to the **Prince of Wales** on Walford Road for their nearest pub.

Within a few hours of signing off the proof of the summer *Hopvine* at the printers, we learned that the lease of the locally-owned **Yew Tree** at Peterstow had been taken over by the Ross-on-Wye Cider & Perry Company, and is run by well-known cider-maker Mike Johnson. Situated on the edge of the village on the main A49, the pub lies very close to the orchards at the company's Broome Farm site. Unsurprisingly, draught Ross

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Good Beer Guide 2015

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-on-Wye cider is served by handpump. The three other pumps dispense Hobsons Best Bitter plus two guest beers, which may be drawn from a wide range of breweries near and far. The extensive range of bottled ciders and perries from Broome Farm is also stocked.

The **New Inn**, at St Owens Cross has been closed while the freehold has been placed on the market by Marstons plc. As the *Hopvine* went to press local intelligence suggested that it had been sold, but no details were forthcoming.



The long term future of the **Saracen's Head** in Hereford may be in question. Despite a significant asking-price reduction, there is still no buyer for the riverside pub. Currently not open for business, the pub sits by the old bridge in Hereford, and is without doubt one of the city's iconic landmarks – having featured on a century's or more postcards from Hereford. Although some structural renovations would be necessary for any new owner, it is understood the premises have recently been re-roofed. It is currently being offered for sale by Sidney Phillips at £250,000 freehold.

The **Grapes Tavern** has also joined the growing ranks of local pubs that are up for sale. The historic Hereford city centre pub has been put on the market with leisure property specialists Sidney Philips, who are looking for offers in the region of £365,000. A 'coffee shop' area is a recent and increasingly important source of its trade.

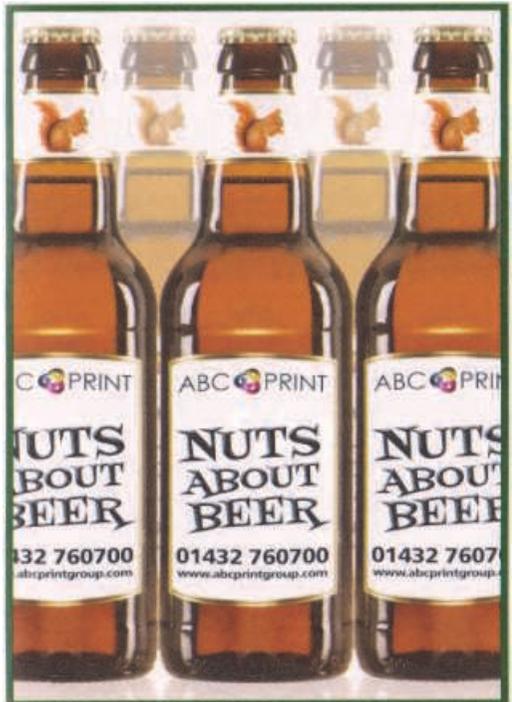
Better news from across the city, where the **Wellington**, on the corner of Widemarsh Street and Newmarket Street has reverted to its original name after an extended period being

referred to just as JD's and is now offering two real ales and five real ciders.

Meanwhile the **Barrels** in Hereford hosted its 27th Annual Charity Beer Festival over the four days of the August Bank Holiday weekend. Visitors were treated to a choice of over 40 cask ales and 20 traditional ciders, plus a wide variety of music provided by 15 bands. £10,000 was distributed between local charities.

Two weeks later, another Wye Valley Brewery pub held its first Beer & Cider Festival at the beginning of September. The **Vaga Tavern** in Hunderton offered a range of 20 ales and ciders. Entertainment had a more family emphasis - a bouncy castle and face painting and music in keeping with the community atmosphere of the pub.

Also hosting its 4th Beer & Cider Festival, the **Bay Horse Inn** on Hereford's Kingsacre Road offered a choice of over 20 Beers and Ciders. Hot food was available plus a Pig Roast and Ice creams. The new beer garden was the setting for two nights of live music, and for the younger visitors face painting, a bouncy castle, and an



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Christmas Party Menu 2014

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Soup with a bread roll

Garlic mushrooms

Prawn cocktail

|

Main Course

Turkey, stuffing and all the trimmings

Lamb with cranberry orange and chestnut stuffing

Halibut with lemon, sweet chilli and spring onion topping served with crushed new potatoes in a lemon and parsley butter

Veggie wellie - a selection of mixed chopped veg in a cheese sauce enclosed in a puff pastry case

Puddings

Xmas pudding with brandy butter

Chocolate and ginger pudding

Lime and coconut cheesecake with chocolate leaves

Cheese and biscuits

Christmas biscuits, Tea or Coffee.

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Two Courses £13.50

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inflatable slide. The Bay Horse operated a token system for the festival with a prepaid token being redeemed for half a pint of Beer or Cider.

Just a few miles away, the Travellers Rest pub in Stretton Sugwas, remains closed. This despite Herefordshire Council's planning committee giving the go-ahead for five new terraced houses to be built on land to one side of the pub at the expense of its skittle alley.

However planning application to convert the closed **Cotterell Arms** to domestic use has been withdrawn, but the pub remains boarded up.

St Michael's Hospice remains close to the hearts of Hereford folk, with at least two of the city's pubs holding charity events during the next month to raise monies for its continued work.

On Sunday September 28th, the **Horse and Groom** in Eign Street will be holding a charity auction. And the **Swan** on Aylestone Hill will be staging a Race Night on Friday October 17th, when the proceeds from the eight-race card through sponsorship of races and horses will again go to the Hospice. To help to loosen the purse strings the Horse and Groom usually stocks the Wye Valley guest beer, while the Swan augments Bank's Bitter with a guest from the Marston portfolio.

The **New Inn** at Staunton-on-Wye reopened earlier in the year, and new licensee Clive Gregory has now launched a food operation on Wednesdays through to Sunday lunchtimes. Home-made light lunches are served during the week with more extensive evening meals featuring a curry night on Wednesdays, pizza Thursdays and fish & chips Fridays...plus Sunday lunch. The pub has an attractive beer garden with good views, plus a petanque piste. Beers are Otter Bitter and Wye Valley Butty Bach.

The reincarnation of **Jake's Bistro** at the **Swan Inn** in Kington turned out to be very brief, as the premises has now been sold by owners Sean Bree & Lynne Goodwin, and the pub is currently closed. However Steve and Gaye Dunn, together with Jake's, have reappeared at the **Royal Oak**, just across the road where they are serving food evenings except Sunday, plus Sunday lunchtimes.

Meanwhile the new owners of the Swan are expecting to reopen on September 27th,

operating as a pub with food, but no accommodation.

The **Oxford Arms**, Kington, held its third beer festival of the summer on the Bank Holiday weekend. All have proved successful, almost selling out of everything on each occasion. The dozen ales were drawn from local breweries.

As part of the programme of refurbishment at the **White Swan** in Eardisland, the beer cellar has been relocated. The upgrading has included the installation of additional cask ale lines. The alterations now allow the North Herefordshire brewpub to offer the full Simpsons core range alongside its seasonal offering. The addition of a separate cooling system ensures they will be served at the optimum temperature.

Having reopened late last year after a major refurbishment (and change of name), the **Bakers Arms**, in Orleton is now able to offer six draught real ales - Hobsons Twisted Spire, Best Bitter and Town Crier, plus Otter Ale, Wood's Beauty and a guest. A 'happy hour' has been introduced - from 5 to 6pm Tuesday to Friday.

Following a visit by a trekking establishment, a hitching rail and drinking trough has been installed in the car park.

The fifth annual festival at Orleton's other pub, the **Boot Inn**, took place over the last weekend of July. The two-day event was blessed with blistering sunshine allowing visitors to enjoy the local ales and ciders while listening to live music played in the beer garden. The majority of the forty beers, ciders and perries were produced in Herefordshire or South Shropshire. A special festival menu was available throughout the weekend and a variety of entertainment helped to create a family-friendly atmosphere.

In Leintwardine, this year's infamous "Sun Inn Annual Beer Festival" was held as usual on the Sunday of the August Bank Holiday weekend and was opened in true Sun Inn style by the Sun's incumbent 'Squirrel Mayor'. Forty different ales ranging from 3.2% to 6% were on offer drawn from 27 brewers with Hobsons, Ludlow, Three Tuns and Wye Valley heading the local list. As usual numerous local bands

MAJOR REFURBISHMENT AT THE SEVEN STARS



For many years, a shabby-looking pub sat alongside the B4349 to the west of Hereford, - but now all that has changed. Freed from the dead hand of *Punch Taverns*, long-standing licensee Les Pearson has been able to invest in what is now his own pub, the Seven Stars in Clehonger.

The pub has been extended by incorporating a barn, as a skittle alley and function room - lying to the left of the bar at the rear. To the right, partially opened out, is a pool room.

The new areas are looking somewhat spartan at present, but will undoubtedly mellow in

due course. Most importantly, real ale has returned after a long absence, currently in the form of two from Wye Valley. Home-made "pub grub" is served.

The pub is slightly detached from its village, although that could change if proposed developments, naturally somewhat controversial, go ahead. The Seven Stars has the makings of a great village pub, particularly as it already hosts a variety of teams, - notably petanque, using the piste opposite the car park.

The Seven Stars, Clehonger, Hereford, HR2 9SL. Telephone (01432) 277274. Open 6-11 Mon-Fri; 12-midnight Sat; 12-10.30 Sun; Meals served at all sessions until 9pm (8pm Sunday). Buses 39/449 (Saturday) and 39A (Sunday) stop outside, providing daytime travel opportunities .

and artists were showcased performing throughout the day.

Taking place on the same day was Ludlow Green Festival and the two festival organisers cooperated to link the events by bus. A special bus service sponsored by Hobsons Brewery ran from midday until mid-evening. "The hourly service provided a scenic ride through the Mortimer Forest, calling at the village of Wigmore (where it was possible to visit the refurbished Castle Inn) en route to Leintwardine, returning to Ludlow via Bromfield.

For those returning to Ludlow, the evening continued with a Party@theBrewery to enjoy beers brewed on-site while listening to music provided by the Rhythm Thieves and Jessie Prentice.

Back in July, the **Rose and Crown** in nearby Burford held its 4th Beer Festival. Saturday night was especially manic with people having to wait despite having seven staff serving. Many of the beers and ciders sold out that evening, with Bumbleberry, Merry Monkey Scrumpy, Tumble-down and Thistly Cross Whisky Cask ciders all going early. Now established in the local beer

festival calendar, landlord Chris Whitehead has confirmed that next year's event is again planned for the second weekend of July.

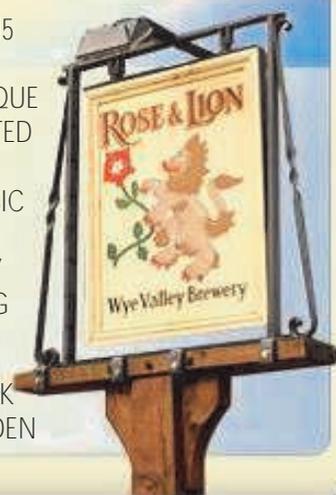
More imminently the Rose and Crown is holding its 5th Anniversary Party on Sunday November 30th. There will be a range of specially selected ales and live music from rockabilly band, the *Delray Rockets*.

Judging of the annual Pumpkin Challenge will take place at the **Duke of York**, Leysters, on Sunday 28th September. Proceeds from this and the draw to be held on the day will be used in support of local charities.

The **Wheelwright's Arms** at Pencombe has lately experienced a rapid turnover of licensees, such that, on one occasion visiting the pub to update our information on a new licensee, we found that the next one was just moving in. Currently at the helm are Roland Brown and Christine Davies. The beer choice is now Wye Valley HPA and Butty Bach together with Otter Bitter, with a guest beer planned as soon as a fourth handpump is fitted. The pub opens Monday evenings and all day for the rest of the week. Meals are available throughout, except Monday and include special OAP lunches Tuesday to Friday, Fish & Chips Tuesday evening and steaks on Saturday evenings.

After seeming perpetually to have one or two of its pubs closed, Bromyard found itself in August with all eight open. At the **King's Arms**, the retirement of Brendan Duigan after 17 years at the helm, caused a brief hiatus, but things have settled down since Jock and Debs McKay moved from Bridgnorth to take over the licence. This *Punch Taverns*-owned pub offers Hobsons Best Bitter and Timothy Taylor Landlord, and serves lunches daily except Sundays.

On the other side of the High Street, the **Queen's Arms** has reopened in the hands of Lee Harris, Darren Lynch and Tess Derry. One noticeable change is that the internal beams have reverted to dark stain rather than the green of the last few years. On the bar are Hobsons Twisted Spire and Ludlow Gold plus two local guest beers, together with real cider from Snailsbank (on handpump) and two from Abrahalls served from bag in box. Lunches here are served Monday to Friday with early opening for breakfast on Saturdays and Sundays. ►



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RED LION ROARS AGAIN

Peterstow pub named local Autumn Pub of the Season

The Red Lion at Peterstow is a success story, enough to gladden the heart of any CAMRA stalwart. It had been delicensed in the 1970s reverting back to a pub some years later. After brief success and few years of *Good Beer Guide* listing, it unhappily fell into the clutches of a pubco, as did many other local inns. In common with these, it suffered regular changes of licensee combined with closures.

The pub was subsequently rescued from its pubco owner and in August 2012 Dave Rapson took over, much to the locals' good fortune. It is in a prime position standing prominently alongside the A49 at Winters Cross, some two miles or so north of Ross on Wye, with a large car park, play area for children and caravan camping to the rear.

A visitor to the pub will be sure of a very friendly welcome. Dave is an excellent chef producing an imaginative menu whilst his wife Kath runs front of house most efficiently. Despite the reputation gained by the pub in recent months for its food, drinkers are equally welcome. To satisfy them there are normally four real ales to be had, the regular Hobson's Best Bitter, Otter Amber, one from Wye Valley and a guest which may be sourced from breweries near and far. One welcome feature in the winter is the open log fire and, as the pub is dog-friendly, your canine companion, if you have one, can warm its paws on a cold day.

After a lengthy period of tribulation this is a most welcome outcome and is entirely due to the efforts of Dave and Kath and their staff. The award is thoroughly deserved.

Red Lion, Winters Cross, Peterstow, Ross-on-Wye, HR9 6LH. Telephone (01989) 730546. Open 5-11 Mon; 12-2.30, 5-11 Tue-Fri; 12-11 Sat & Sun. Food served 6-9 Mon; 12-2.30, 6-9; 12-2.30, 6-9 Tue-Sun. Website: www.redlionpeterstow.co.uk. Bus service 32 stops outside.



Dave & Kath Rapson (behind the pumps) receive their certificate from Herefordshire CAMRA Chairman, Simon Crowther

► There is now a dartboard in the front bar and a pool table at the rear.

Next down the High Street is the *Enterprise Inns*-owned **Bay Horse**, which is offering Shepherd Neame Spitfire, Wychwood Hobgoblin and Greene King Old Speckled Hen. A further change of licensee is imminent here, and food is yet to be re-established.

The café-bar style **No.1@Broad Street** is also open again, offering Black Sheep Best Bitter.

At the **Hop Pole Hotel**, Richard and Rosie are aiming to raise the profile of real ale and cider, with Ludlow Gold, Hobsons Best and one from Mayfields as regulars, plus local guest beers. Cider from Thatchers plus three from Westons

are currently served from bag-in-box. Snack -type meals are served all day, Thursday to Monday.

Bromyard's other pubs, the **Rose & Lion**, **Falcon Hotel** and **Crown & Sceptre** have been unaffected by the recent spate of closures and re-openings.

The annual Green Hop Beer Festival will take place in a (heated) marquee at The Talbot, Knightwick on 10-12th October. See page 37

The **Farmers Arms** at Wellington Heath is now offering a wider choice of local real ales, normally including an example from Gloucestershire's Hillside Brewery (previously May Hill).



CIDER & PERRY MONTH

Each year CAMRA selects October as the month to promote the production (and of course the consumption) of traditional Cider and Perry, and here in Herefordshire it is a time when many of the county's leading producers open their doors to the public and share their passion and knowledge of their favourite orchard fruits.

A wide variety of events are planned around the county during the coming weeks showcasing a range of cider and perry related activities. Share in the celebrations, sample the harvest and see how traditional cider and perry is made.

Remember though that although a mixture of bittersweet and bittersharp cider apples or sweet dessert apples, (or a mixture of

the two) may be used to make cider; a true perry can only be made from specially grown perry pears, which are high in natural tannin.

Saturday/Sunday 20th/21st September.

Abergavenny Food Festival. Awarded 'Best Event in Wales' in 2013 by the National Tourism Awards for Wales. A Stroller Ticket allows access to five market venues in the town centre which house over 200 exhibitors, including artisan brewers and cider makers. However the serious drinker must be drawn to the session led by British Beer Writer of The Year, Pete Brown, who will teach participants, 'How to Drink with Your Ears'. Proving how different styles of music affect our taste buds. Discover whether IPA is best enjoyed with late seventies new wave or classical music; and show how the taste of ale is affected variously by Debussy and Elbow.

Saturday/Sunday 27th/28th September.

Autumn Show, Three Counties Showground, Malvern. A show for food and gardening lovers to celebrate the best of Nature's harvest. Besides vintage tractors, cookery demonstrations, gardening talks and vegetable displays, The show hosts an Apple & Pear competition for Commercial Growers.

Saturday, 4th October. Applefest 2014,

Tenbury Wells. Over the past years the event has grown from being in the streets of Tenbury and the car park, to its present home on The Burgage. In the main marquee the *Marcher Apple Network* will provide Apple Identification. The shopping village will provide food, drink and crafts and a licensed bar area. Frank P Matthews Ltd will again display over 250 varieties of apples and pears with trees for sale and information about apple husbandry. *Appleteme* will provide a juicing service for anyone bringing apples and a clean container. A full day of entertainment with classic cars, blacksmith and willow craft demonstrations,

owls, alpaca treks, an apple pie competition, *Leominster Morris* and music from *Teme Valley Band* and *Bandemonium*. New for this year, a photographic competition, entitled 'Everything Apple' is being launched.

www.tenburyapplefest.co.uk

Saturday/Sunday, 4th/5th October. National Trust Apple Weekend, Berrington Hall, Nr Leominster.

Berrington's annual cider harvest returns for another year. Alongside a display of Berrington's extensive range of apples will be cider making demonstrations, stalls selling Herefordshire produce including cider from Ralph's and Pips, and craft stalls. A day for all of the family with horse and cart rides on Saturday and local acoustic guitarist on Sunday. www.nationaltrust.org.uk (01568) 615721

Tuesday, 7th October. Herefordshire Cider & Perry Tour.

Take a tour through the Herefordshire countryside with Rural Concierge, with stops for a locally sourced Ploughman's lunch, cider & perry tastings and orchard walks. 07966 378170

Saturday, 11th October. Bus Walk with Hereford Ramblers.

Bus Hereford - Woolhope, [454 at 9.05] guided walk via Three Choirs Way to Much Marcle. [Moderate 8.5miles, one long uphill]. Two and a half hours to enjoy Big Apple, walk to Poolend to catch return bus. (01981) 500398

Saturday, 11th October. Leominster Morris

Much Marcle: Westons (11.30am), Gregg's Pit (12.30pm), Hellens (3.00pm).

Saturday/Sunday, 11th/12th October. The Big Apple.

Join the *Big Apple* as it hosts its 26th *Harvestime* event in and around the Marcle

Ridge. Herefordshire has more orchards than any other county and for the past 25 years, visitors have been invited to join the celebrations and to share the orchards, woodlands, soft fruit fields, hopyards and grazing pastures this wonderful stretch of countryside has to offer. There is the usual of small rural events sited in eight venues in all, each one of them different but all with one thing in common – apples! (and pears). Many venues are in walking distance of each other, and for convenience, a tractor and trailer service, (courtesy Westons Cider) will run throughout the weekend between six of the venues. There is also the special *Big Apple Trail* card, which for just 50p to purchase a card and collecting four or more stamps from different venues during the weekend, gives entry into a prize draw to spend a day with one of the cidermakers.

www.bigapple.org.uk

Sunday 12th October. Ridge and woodland walk with a touch of perry (7m). From Westons Car, a walk via Ridge Hill, Oldbury Camp and Yatton Wood to see the perry-making at Woodredding Farm and Avenue Cottage. Returning to Westons.

Sunday 12th October. Big Apple Bike Ride. Ledbury Market House. Follow quiet country lanes, visiting cider producers and orchards. Explore the *Big Apple* at Much Marcle. Ploughmans available in Gregg's Pitt orchard, bring own picnic, or book a pub lunch. Bike hire available. Bella Johnson (01531) 635432
www.comecyclingledbury.com

Sunday 12th October. Orchard Day. Knapp and Papermill nature reserve, Alfrick Pound. Orchard related activities organised by Worcestershire Wildlife Trust, including apple juicing, tasting, bobbing, stream dipping, bug hunting, a fungus foray, guided walks, and more.

Fridays 17th & 24th October. Harvest Celebration Supper and Tour. Westons Cider Mill. Enjoy an evening tour of the Cider Mill to see the apples being milled to be followed by a delicious harvest supper. Places limited. (01531) 660108

Saturday, 18th October. Leominster Apple Fair, Priory Church, Leominster. Sponsored by Herefordshire Green Party to increase awareness and appreciation of locally grown food, support local producers, and encourage interest in the huge variety of apples still grown. Local produce and Fair Trade products will be on sale, crafts

Tuesday 21st October is Apple Day



Apple Day was initiated by Common Ground in 1990 as a way of celebrating and demonstrating that variety and richness matter to a locality. In linking particular apples with their place of origin, they hope that orchards will be recognized and conserved for their contribution to local distinctiveness, including the rich diversity of wild life they support.

Although more properly Apple Day is celebrated on 21st October it has more recently evolved into a weekend event, usually taking place on the Saturday and Sunday closest to October 21st. More loosely many venues now simply use the term Apple Day for their own events which can take place anywhere during the second half of October. Details www.commonground.org.uk

and refreshments. There was a demonstration of apple pressing techniques and advice on apples, plus children's attractions. Felicity Norman. (01568) 780886.

Saturday, 18th October. Colwall Apple Day. One of the four seasonal orchards events celebrated by the *Colwall Orchard Group*.
www.colwallorchardgroup.org

Saturday/Sunday, 18th/ 19th October. Cidermaking Festival, Cider Museum, Ryelands Street, Hereford. Demonstrations of traditional cidermaking, coopering, and blacksmithing. Free samples of cider, Morris dancing, countryside crafts, tutored cider tastings, games and activities for all the family make this an event not to be missed. Contact (01432) 354207

Saturday/Sunday, 18th/ 19th October. Apple Pressing Weekend, Brockhampton Estate. As part of the National Trusts celebrations of National Apple Day, Brockhampton will be pressing cider apples from the estates own orchards. Enjoy tastings, apple activities and seasonal treats in the tea-room, or bring your own apples (and containers) for juicing. (01885) 482077 brockhampton@nationaltrust.org.uk

Sunday, 2nd November. Chepstow Apple Day, Drill Hall, Chepstow. Organized by Chepstow Town Council. Apple display by *Marches Apple Network*, apple juice, cider and perry tasting.

CIDER & PERRY AWARDS

CAMRA POMONA AWARD

One of CAMRA's highest honours, the Pomona award, given in recognition of outstanding contributions to real cider and perry, has been awarded to an internet-based organisation. The *Cider Workshop*, an online community of around 1,500 members and information resource, is used by producers and enthusiasts around the world, and was chosen to receive the Pomona Award for the depth of information it makes freely available.

Presenting the prestigious award at the Great British Beer Festival CAMRA's APPLE chair Andrea Briers said: "*Cider Workshop* is a well-deserved winner. Used by cider and perry drinkers and producers alike, the nine-strong team has created an invaluable resource. The Cider Workshop is a global organisation uniquely placed to promote two delicious, natural products - real cider and perry."

The workshop can be found at www.ciderworkshop.com

CAMRA West Midlands Perry Winners at Beer on the Wye

- 1 Springherne Cider (Bulls Hill, Ross-on-Wye)
Blended Medium Perry 5.8%
- 2 Newton Court Cider (Newton, Leominster)
Winnals Longdon Perry 5.3%
- 3 Barkers Real Cider & Perry (Hallow, Worcester)
Upsi-daisy Perry 6.5%.

The next three places were taken by Oliver's (Ocle Pychard), Gwatkin (Abbey Dore) and Snails Bank (Fownhope)

INTERNATIONAL CIDER CHALLENGE

Westons Cider, emerged as the overall perry winner in the International Cider Challenge 2014 organised by UK trade magazine, Off Licence News.

Henry Westons Vintage Perry was awarded gold, with a silver for Old Rosie cider plus a bronze each for Henry Westons Vintage and Wyld Wood ciders.

Henney's Cider of Bishops Frome was awarded a silver for their Vintage Dry Cider plus a bronze

THREE COUNTIES INTERNATIONAL CIDER & PERRY COMPETITION

This year's Royal Three Counties Show attracted more than 97,000 visitors to the three-day event on the Malvern showground.

Aside from the animals, the main arena entertainment and the stalls, displays and demonstrations, the show also hosts the *Three Counties International Cider & Perry Competition*. Reflecting the growing popularity of cider and perry, the overall number of entries increased from 135 in 2013 to 151. Overall winner was Oliver's Cider and Perry who were awarded Best in Show, with the county awards going to Albert Rixen, Tom Oliver and Barbourne Cider.

The People's Champion – Cider sampled and voted for throughout the show was awarded to McCrindle's Cider.

Voting for the People's Champion Perry 2014 is open to members of the public who visit the Three Counties Cider & Perry stand in the Orchard Pavilion & Hopyard at the Malvern Autumn Show (27/28th September)

Results

Class 1: Dry Cider

1. Albert Rixen
2. **Hogan's Cider**
3. Andrew Lea

Class 2: Medium Cider

1. Out of the Orchard
2. Ralphs Cider
3. **Oliver's Cider**

Class 3: Sweet Cider

1. Dave Matthews
2. Bromesberrow
3. Hobsons

Class 4: Dry Perry

1. **Oliver's**
2. Severn Cider
3. Stuart Cooper

Class 5: Medium Perry

1. **Weston's**
2. Barbourne
3. Severn Cider

Class 6: Sweet Perry

1. Out of the Orchard
2. **Oliver's**
3. Severn Cider

Class 7: Bottle-Fermented Cider

1. Once Upon a Tree
2. Newtons
3. Barnes & Adams

Class 8 – Bottle Conditioned Cider

1. **Oliver's**
2. Bridge Farm
3. Mark Jenkinson

Class 9 – Bottle Fermented Perry

1. Once Upon a Tree
2. Barnes & Adams
3. **McCrindle's**

Class 10 – Bottle Conditioned Perry

1. **Oliver's**
2. **Gwatkin's**
3. Mark Jenkinson

Class 11 – Cider or Perry Innovation

1. **Oliver's**

Best in Show

Gloucestershire: Albert Rixen
Herefordshire and Overall: Oliver's
Worcestershire: Barbourne

People's Champion Cider

1. McCrindle's Cider
2. Out of the Orchard
3. **Rosies Triple "D"**

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Skilfully crafted by our Master Cider Maker, each has its own characteristic rich style and a flavour simply bursting with fruit. Cloudy or clear, vintage or organic, there's something for everyone.

Easy to dispense either from behind the bar or through a redundant handpull.

Quality maintained from the 1st pint to the last. 12 months shelf life from filling, minimum 3 months when opened if stored at 4°C.

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for the facts... drinkaware.co.uk

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H. Weston & Sons Ltd. The Bounds, Much Marcle, Ledbury, Herefordshire, HR8 2NQ England

ALLOA - BETTER LATE THAN NEVER

Beer on the Wye IX award is finally presented

By Des Clarke

As visitors to the Herefordshire CAMRA Beer Festival may well be aware judging panels are given the arduous task of selecting best beers in various categories and then making the choice of "Beer of the Festival".

In 2013 this award went to Williams Brothers, based in the New Alloa Brewery, Kelliebank, Alloa not far from Stirling. Rather than an anonymous looking package being delivered by the Royal Mail or some other competitor it was considered more fitting for Herefordshire CAMRA members to deliver the award in person. Due to the distances involved however the award had spent its first twelve months languishing in Hereford. Fortunately Herefordshire CAMRA, members Des and Alison Clarke visit Scotland every year and were persuaded to deviate slightly from their homeward route to visit the brewery.

The Williams Brothers Brewing Co. began life in Glasgow in a brewshop during the 1980s. In the latter part of the decade a story is told that a lady of Gaelic extraction approached the enterprise with a translation for Leanne Fraoch hoping to have a batch brewed for her family. From these beginnings came the familiar Fraoch Heather Ale. Having perfected the brew, Bruce Williams took over a small plant in Taynuilt and persuaded brother Scott to join him. Early imaginative experimentation provided the Scottish, or visiting, beer drinker opportunities to try products with names such as Alba, Grozet, Kelpie and Ebulum. Kelpie, a seaweed ale, sounded off-putting but proved to be surprisingly acceptable. As their products became more successful they needed extra space and built the Craigmill Brewery in Strathaven, a base for the next six years.

Their present home, Alloa was once regarded as the brewing capital of Scotland with a very large number of breweries in operation, one of which was that of George Younger, not to be confused with Robert or William, both separate concerns. In 1889 Younger's built a bottling hall at Kelliebank, Alloa and since 2004 this has been the home of the Williams enterprise.

Currently the brewery produces well in excess of twenty products, some eighteen of which are



Des Clarke with Bruce Williams (right)

listed in the 2015 Good Beer Guide. The beer that had won the award in Hereford was the draught form of their Joker IPA which, in its bottled form has been available with other similar products on some supermarket shelves in Hereford in recent times. It is a 5% IPA which if the reader is not too shocked by the expression seduces the taste buds rather than attacking them as can be the case with some other IPAs. But each to their own tastes.



The brewery is large and the first job was to find the quality control manager with whom the visit had been arranged. It was then rewarding that Bruce Williams himself, still very much hands-on, was available to take the award. The recognition by the judges at the beer festival in Hereford was very obviously appreciated and it was made clear what this meant to the company. An addition to their collection of prizes now means a new showcase is required.

Sadly, due to the time pressures involved we were not able to take up the offer of a brewery tour but were well rewarded for our efforts with the gift of a selection of their bottled beers, all of which have since disappeared.

We won't need to wait so long for the 2014 presentation to Dark Star Brewery, as a visit is arranged for October 18th. See page 37.

Anna Morgan



It is with great sadness that we report the death of Anna Morgan on August 24th, 2014, peacefully at home in Sutton St Nicholas, aged 41 years. Anna, with husband Richard, was an active member of the Herefordshire CAMRA branch, helping in particular to organise and run Beer on the Wye for which she was secretary.

Anna was born in Llangrove, the youngest of three sisters. After attending local schools she went on to Hereford Art College and later did a jewellery course at Birmingham University. After completing a secretarial course she worked for a while at ADAS. Eleven years ago she moved to her perfect job, working in Art and Culture for Herefordshire Council.

Anna married Richard in 1999, making their home first in Belmont and then moving to Sutton St Nicholas. They both used their design and DIY skills to transform a run-down property into the beautiful home it is today. Their son, Lucas, was born in 2010.

Sadly, Anna was diagnosed with cancer in 2012 but this did not prevent her from living life to the full, which included working at Beer on the Wye this year.

A warm, friendly and vivacious person, she will be greatly missed by all those who knew and loved her.



Alan, Martin, Dave, Mike, Nick and Karen

On the evening of September 2nd, the day of Anna **Morgan's funeral service**, the bells of her local parish church were rung to commemorate Anna's life.

A band of six ringers - all members of Herefordshire CAMRA - met at St Nicholas Church in Sutton St Nicholas, where they rang a quarter peal made up of Grandsire and Plain Bob Doubles. The band, conducted by Dave Powell, included Karen Powell, Nick Cooper-Tomkins, Mike Jefferis, Martin Kirk and Alan Simpson, and the peal took 43 minutes to complete the 1,260 changes.

For the technical, this event is recorded at www.bb.ringingworld.co.uk/view.php?id=347780.

DRINKERS HIT BY BUS CUTS

CAMRA backs Hay Ho! bus

The lot of the bus user-imbiber in Herefordshire is not a happy one. The bus cuts introduced in September means that most evening and Sunday buses have been cut with the removal of subsidy by Herefordshire Council. CAMRA knows that this will have a knock on effect for many pubs; some people will simply stay at home instead of being able to catch a bus into town. For example, our transport correspondent heard that the darts teams from the Comet and Red Lion at Madley and the

Bull Ring at Kingstone used the 449 evening bus to play away games...they'll be no longer doing that and are not sure whether to continue or not.

But not all is lost. Some bus companies such as *DRM*, *First* and *Stagecoach* will be running Sunday buses and some will also run on Friday and Saturday nights. They are to be applauded for trying to make these successful without subsidy.

There's also a new Sunday bus (pictured) to Hay-on-Wye set up by the *Hay Tourism Group* with the help of several Herefordshire CAMRA members. Comments Les Lumsdon who is leading the project:



"There are seven country pubs en route to Hay via the Golden Valley and the service means that people can get out for a Sunday lunchtime drink or lunch without having to drive. Hay itself is a great destination with pubs, bookshops and attractions open every Sunday throughout the year. We'd like CAMRA members to really get behind this venture."

The Hay Ho! Bus (39A) leaves Hereford railway station at 1010, 1310 and 1610 with a return from Hay (Oxford Road) at 1150, 1450 and 1720.

Les Lumsdon and Andrew Pearson have organised a Beer Walk using the bus on Sunday November 16th. See *What's On* (page 38).

CAMRA CHAMPION BEERS 2014

Champion Beer of Britain

Timothy Taylor's Boltmaker was crowned Champion Beer of Britain at the Great British Beer Festival held at London's Olympia in August. The 4.0% ABV tawny bitter, is described as combining hops, fruit and nutty malt with a lingering bitter aftertaste. Though not very familiar, the beer is not new, as it was previously marketed as 'Best Bitter'. The Keighley-based brewer is no stranger to this top award with Landlord having won the competition four times.

Oakham Ales Citra took silver while Salopian Darwin's Origin took bronze.

Champion Beer of Scotland

Dark Moor brewed by the Kelburn Brewing Company's (of Barrhead, East Renfrewshire) was awarded the title of 'Champion Beer of Scotland' for 2014 at the Scottish Real Ale Festival, held in Edinburgh Corn Exchange in July.

Dark Moor, a 4.5% ABV old ale, has a strong Scottish character - full, biscuity malt balanced with a delicate hop flavour. It is described in CAMRA's Good Beer Guide as 'A dark, fruity ale with undertones of liquorice and blackcurrant.'

Runner up was Ayr Brewing Company Rabble's Porter, while third place went to the Fyne Ales Jarl.

Champion Beer of Wales

Tiny Rebel Fubar was crowned Champion Beer of Wales at the Millenium Stadium, Cardiff in June. It is a 4.4% ABV blonde beer with floral hoppy flavours up front, leading into a dry spicy bitterness.

Silver was won by Purple Moose Darkside of the Moose and Bronze by Great Orme Welsh Black

- Comment - What about the Champion Beer of England? - Ed

COVENANTS WITH THE DEVIL

Vested interests try desperately to save anti-pub covenants, but the simple truth might yet trip up their best-made plans

Herefordshire CAMRA has been at the vanguard of a longstanding campaign to put an end to the pernicious and anti-competitive use of restrictive covenants for pubs. We were among 96% of respondents to a Government consultation who replied stating they should be abolished. This we did after the sale of a pub in Malvern in 2009 with a restrictive covenant attached to its deeds. The covenant forbids any future owner of the premises from ever running the premises the premises as a pub again. How anti-business, anti-employment and anti-competition can you get? Locals were incredulous to learn that such a covenant

could be legal outside a hard-line Stalinist state such as North Korea. However, the 'Dear Leader' on this occasion was cuddly PubCo *Enterprise Inns*. Unable to make a success of the pub in question themselves, they were hardly likely to let any Johnny-come-lately entrepreneur turn it round and make a success of it. The same covenant also nullified the democratic planning process, thus the local community watched powerless as another pub was converted into flats.

File of Shame

On this occasion we were only too happy to share our file of shame with the *Business Innovation and Skills* Parliamentary Select Committee, who, by very good fortune, were at the time interrogating the PubCos as part of an on-going investigation into the relationship (*sic*) they have with their tenants. Unsurprisingly, the Select Committee seemed unable to find anything remotely business-like or innovative with the use of these covenants, although they may have noted the asset-stripping skills. The upshot was the big PubCos were forced into a corner, and subsequently gave an undertaking (which they have stuck to since) to cease using restrictive covenants. However, there is absolutely nothing stopping them returning to using these anti-pub measures to stymie business competition in the future. The fact the PubCos haven't resorted to using them again may have something to do with the impending implementation of statutory PubCo regulation by the government. Clearly, the PubCos need to be seen to be behaving properly – well, for the time being at least.



Flashback to 2009 at the Bath Racecourse auction for the Morgan pub in Malvern

Drawbridge Panic

Fast forward three years and the Government is now (at last) threatening to formally respond to the initial consultation undertaken in 2011. The usual suspects, including PubCo-mouthpiece, the *British Beer & Pub Association* (BBPA) are saying restrictive covenants are no longer a problem. Others are suggesting they are "hardly ever used". It all has a slight whiff of panic about it. Maybe the vested interests can see the drawbridge being pulled up before the asset-strippers have got properly into the castle to reach their plunder? Setting aside the inconvenient truth that restrictive covenants ARE still being used to close down pubs permanently (albeit less often), it needs to be noted the worst perpetrators have shrewdly kept their heads below the parapet during a lengthy and intense period of scrutiny. It would be naive to not expect business as usual as soon as the coast is clear.

If these covenants (as applied to pubs) really were irrelevant as the BBPA is asking us to believe, then why not just let them be banned? What material difference will it make? None at all, of course, that is unless they are going to be used again in the future. It is this simple truth that neatly exposes the real motivation of those who don't want to see the end of these nasty anti-competitive and anti-pub covenants.

Short Measure?

No price list on display?

Contact Trading Standards 08454 040506

consumeradvice@herefordshire.gov.uk

All go on the Cider Bar...



Bill Wiggina



Drinking on the riverside terrace

BEE
THE
20



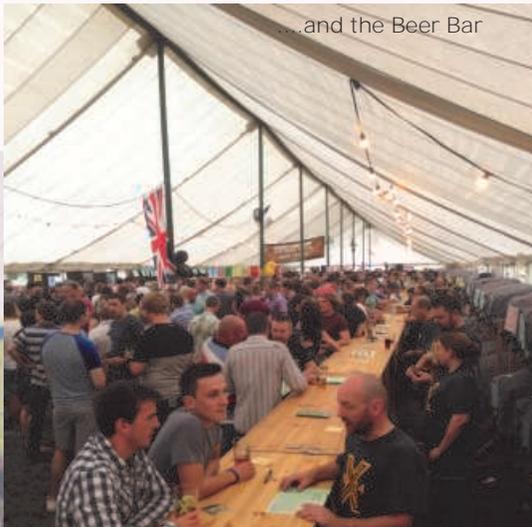
Soul Preachers get into party mode



All over f



and friends judge the perry



...and the Beer Bar



R ON WYE 014



Collateral damage from the foreign beer bar



for another year



Another bumper attendance

PUBS MATTER - IT'S TIME TO HAVE YOUR SAY!

A new hard-hitting campaign highlights the urgent need to close planning loopholes that leaves pubs at risk of demolition or conversion

The latest statistics show that the number of pubs closing every month has risen again to 31 – that's a lot of pubs by anyone's reckoning. This figure is especially alarming, as it comes after an earlier fall in the rate of closures and amid a strong recovery in beer sales, this following the government's two consecutive years of beer duty reductions.

CAMRA's *Great British Beer Festival* – Britain's largest, held at London's *Olympia* back in August - was the venue to launch a new high-profile, hard-hitting CAMRA campaign. The objective of the *Pubs Matter* campaign is to close planning loopholes that leave pubs exposed to the whims of developers, and in so doing give communities a voice when proposals come forward to either convert or demolish them.

Under planning law as it stands, pubs can be demolished or converted into a number of other uses (including supermarkets) without the need for planning permission. This means, in these circumstances, communities who rely on their local pub for amenity and employment, don't even get a say on the matter. Surely, this situation is neither acceptable nor reasonable?

Currently TESCO are converting the Buckingham on Hereford's Whitecross Road into another TESCO *Express*. And a few years ago they did exactly the same to the Gamecock Inn on the city's Holme Lacy Road. In neither case were the local communities consulted. Both communities lost their pubs without even the chance to speak. And it isn't just TESCO at it ei-



ther. CAMRA research shows that across the UK in 2012 and 2013 alone, two pubs every week were converted into supermarkets. That's a lot of pubs, and a lot of local communities who didn't even get to have a say on the matter.

What must give greatest cause for concern is that a pub's profitability and popularity is irrelevant – if a pub is in the developer's cross-hairs, it's cheerio pub, irrespective of its trading situation. No pub is safe. Just ask the people who once worked at and relied on the Gamecock Inn. They soon discovered, to their abject horror and disgust, that they could do absolutely nothing about TESCO converting it without planning permission. A 1,500-name petition counted for absolutely nothing. Totally disenfranchised, the message to them was clear - they could go and rot. This is not right.

Tom Stainer, Head of Communications at CAMRA HQ, sums it up nicely when he says: "Profitable and popular pubs are being left vulnerable by gaps in English planning legislation, as pubs are increasingly being targeted by those wishing to take advantage of proper planning control. It's time for the government to stop standing by while pubs are being targeted due to gaps in planning law."



Pubs Matter is now engaging with pub-users and other interested parties to urgently exert pressure on the government to right this obvious wrong. CAMRA aren't asking for a lot. Closing these planning loopholes would not require a major change in law (and therefore parliamentary time), but could be achieved with a simple amendment to the *General Permitted Development Order* 1995. Nor is what is being an embargo on all future development (far from it – the world moves on), but simply a requirement that planning permission is sought before converting or demolishing a pub. The affected local community is then able to express their views on the merits of each case. Is this really too much to ask?

So, when will the government act? By the beginning of September, the *Pubs Matter* campaign had already gained support from 67 MPs, although neither of our Herefordshire MPs are yet on board. Clearly, there is still some way to go. However, our legislators will be more inclined to listen if enough of us speak up on this important issue.

Sign the e-petition

Therefore, now is the time to be heard! It won't take long. Just visit the *Pubs Matter* easy-to-use website at: www.pubsmatter.org.uk and learn more about what is going on and what you can do to help bring pressure to bear on the politicians before more valued pubs close unnecessarily. Sadly, it's too late for both Hereford's

THE FACTS

- 31 pubs close every week.
- Research by CAMRA found that 2 pubs are converted to supermarkets every week between January 2012-2014.
- Pubs support over 1 million UK jobs
- Pubs inject an average of £80,000 into their local economy each year.
- 69% of all adults believe that a well-run community pub is as important to community life as a post office, local shop or community centre.*
- 75% of all adults believe that pubs make a valuable contribution to life in Britain.**

*TNS CAPI Omnibus Survey June 2010 **TNS CAPI Omnibus Survey June 2012

Gamecock Inn and the Buckingham, but the message is quite clear - it could be your favourite pub in the firing line next. **DO NOTHING AT YOUR PERIL!**

Go to www.pubsmatter.org.uk

Follow the link for CAMPAIGNERS

and....



Gloucester CAMRA Pub of the Year 2013

The Pelican Inn

4 St Mary's Street, Gloucester, GL1 2QR



Telephone
01452 387877



The Pelican Inn serves Wye Valley's full range of ales in a delightful position between Gloucester Cathedral and Kingsholm Rugby Stadium. Open all day between 11 and midnight, you will find draught cider and perry as well as five Wye Valley ales - and sometimes a guest ale - served through a real ale python system and water-jacketed beer engines. Proudly we serve Real Ale, cider and twenty different types of rum.

NELL GWYNNE PLANS ARE FAR FROM PERFECTION

The facts are an early casualty with application to convert popular city pub into flats and office space

Back at the beginning of August there was some surprise and consternation when a planning application came forth to convert the city's Nell Gwynne pub into flats and offices. Regulars at the popular Monkmoor Street pub immediately started a vociferous campaign to save one of the last true community pubs in that part of central Hereford.

The application is from a Much Birch-based property development company, who go by the name of *Perfection Homes*. However, some of what has been stated by their agent, Hereford-based architects, *Hook Mason Limited* in the planning application, certainly appears to fall well short of perfection.

Redundant Facts

In the agent's letter supporting the 28th July application, it is stated, quote: "...site currently accommodates [a] redundant C19 public house premises..." What precisely is meant by the term "redundant" remains unclear, especially as the pub was fully open and trading at the time – and continued to do so until it was finally closed on the 7th September. Moreover, in Section 20 of the planning application, it states (also incorrectly) that the current use does not employ any full-time or part-time staff. So, who was running the pub then? This is all very naughty!

To our best knowledge, *Hook Mason* are considered to be a local company with a longstand-



Nell Gwynne - definitely not a "redundant" pub

ing good reputation. On their website they claim to have won numerous awards. However, they won't be winning any awards for probity any time soon with such blatant misrepresentations of the facts. This is all very disappointing.

However, what must give grave cause for concern is the response from Hereford City Council upon them being consulted on the application. Their "no objection" response was based on the incorrect premise of pub being "redundant" – would their view have been any different had they been aware of the true circumstances at the Nell Gwynne at the time?

Wobbly economics

There have been over 120 written objections to this application, and on the 10th September a 264-name petition from Nell Gwynne locals was presented to local Herefordshire Councillor, Mark Hubbard. Other objectors, besides CAMRA, include *Hereford Civic Society* and *Wobbly Brewery*. The latter regularly supplied beer to the Nell Gwynne and were in the process of negotiating setting-up their own dedicated bar area in the pub. Following its closure, the brewery were forced to cancel a beer festival that was scheduled to be held at the pub on the 13th September.



CAMRA member and Nell Gwynne regular, Mike Hughes, presents the petition to Cllr Mark Hubbard

In a letter to Herefordshire planners, Wobbly Brewery have gone on record to say the pub could be commercially viable and they might be interested in buying the premises themselves, but of course at a realistic price (i.e. not that for a development plot for housing and offices). This hardly sounds like the story of a commercially unviable pub, as is claimed by the owner. CAMRA believes that if the owner can't make the Nell Gwynne work financially for him, then fair enough, but he should sell the premises to others who are in a better position to make the pub business work.

Change of ownership before change of use

Most damning for the current owner is that there appears to have been no effort made to

sell the premises as a business first, before jumping into the get-rich-quick development bed with *Perfection Homes*. It is a basic requirement of the relevant planning regulations that change of ownership of the business must first be considered before change of use. CAMRA have highlighted this fact to the planners.

In the meantime, a popular community pub, that enjoyed a significant and loyal local following, and was the sole city outlet for a fledgling local brewery business, remains closed. This proposal will have a permanent negative impact on the local community, business and employment if approved. Perhaps if the planners come up with the right decision, those impacts might yet be avoided.

NO DIVIDE & RULE AT THE FIR TREE

Half-baked plan to half-convert pub thrown out by planners

The Fir Tree Inn at Much Cowarne has been continuously shut now for around six years. Located on the main A4103 Hereford-Worcester road, adjacent to the *Hereford Land Rover Dealership*, it closed in 2011 after the owners had a spat with Herefordshire Council planners over the permanent erection of a marquee in a field next door to the pub. At the time the owners said they needed the marquee to run events and to boost trade at the pub, but the planners refused consent on highway safety grounds. That decision was later upheld on appeal. The owners then promptly closed the pub, stating that the business was no longer commercially viable.



Since then, the Fir Tree Inn has been no stranger to planning applications, including one in 2011 that would have seen it converted into a private dwelling. That too was unsuccessful. CAMRA wasn't invited to comment on either of these earlier planning applications, but we were spurred into action when a new planning application came forward for the Fir Tree on the 16th June. This time the owners of the Fir Tree Inn were proposing to convert over 60% of the pub's total floor space into a residential flat, with the aim being to redirect the rental income from said flat to support what would be left of the pub business. On the surface of it, this seemed a laudable idea - that is, until one

started to see the obvious flaws in the plan.

David Icke assassination plot

It would be nice to be in a position to be able to have complete faith in their plans and take what they say at face value. However, Herefordshire CAMRA has come across one too many proposals like this before, where a pub-owner applies to convert part of a closed pub on the basis it will then provide an additional income stream, which in turn would both facilitate its re-opening and help sustain the business. Sadly, bitter experience tells us that it always ends the same way - in tears. And it is the local community who are the victims every time, when a promise to re-open remains unfulfilled and they lose their pub. That said, there will always be a few people who think such schemes might work, but then some people think David Icke assassinated President John F Kennedy.

Therefore, Herefordshire CAMRA was keen to understand how the owners were going to ensure that the income from the flat would go to assist the pub business? Were they going to put in place an air-tight legal guarantee - one that also ensured this happened in perpetuity? Moreover, how would future owners be held to such an agreement, especially as you can't force anyone to run a business? There were simply too many unanswered questions with this application. It appears we were to be left to take the owners' word for it that they would re-open what was left of the pub.



less than 40% of what it was? Let's for the moment give them the benefit of the doubt, and suggest they are sincere with their plans to re-open the pub. Whilst they might be prepared to run such a degraded business themselves, what happens in the future? No-one is going to buy a pub that is too small to trade profitably. It was

our view that the proposal would render the residual pub commercially unviable in the long term, and this would deter future operators from taking it on.

Half an unviable pub = a viable pub?

There was also concern raised by CAMRA as to the likely commercial profitability of the residual pub that would be left after this proposed salami-slicing. The current owners themselves previously stated that the Fir Tree Inn needed *more* trading area (thus the marquee proposal) to be a commercially sustainable business, so how did they now justify reducing it down to

The owners' actions prior to the planning application didn't fill us with much confidence either. They stated that they wanted to achieve economies from not needing to service and heat the pub rooms that would be converted in their plans. Sounds like a sensible idea, but then why didn't they just close-off those rooms? In fact, wouldn't it have helped their cause if they had re-opened the pub (minus those rooms) before the planning application was made? Instead, the Fir Tree has not only remained steadfastly closed, but is proudly advertised as a closed pub by means of a prominent red sign for all to see as they drive past on the busy A4103. Surely, some of those people would be future customers for a re-opened and revitalised Fir Tree Inn? It just didn't stack up. Therefore, it came as little surprise, when it was learned that the planning application was declined by Herefordshire planners on the 22nd July.

It needs to be said, that it was very unfortunate that the owners of the Fir Tree Inn were unsuccessful with their original proposal for their marquee operation. However, they have since been determined to keep the Fir Tree closed, and nor have they been minded to place it on the licensed property market. The latest CAMRA *Good Beer Guide* now lists eleven independent breweries for Herefordshire, but only three of them have their own dedicated pubs. We know that a number of them are seeking to acquire pubs to give them access to the market. In fact, a couple of them had expressions of interest either ignored or rebuffed for the Newtown Inn – just a little further along the A4103 from the Fir Tree Inn. Herefordshire CAMRA will not sit back and see pubs closing without first being market-tested - after all, pubs matter.

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CRAFTY BEGGARS PUSH FOR REAL CHANGE

The term “craft beer” has crossed the Atlantic in recent years, but what does it mean for breweries, real ale and CAMRA?

It will come as no surprise that CAMRA is first and foremost about protecting and promoting Britain's national drink - real ale. This goes right back to when the organisation was founded way back in 1973, by a small group of seriously disgruntled drinkers - thus the letters 'RA' in CAMRA. Since those earlier dark days, when campaigns were about seeking to save cherished breweries and putting to the sword the dreadful massed-produced keg beers of the 1970s, today's campaigns cover a wider span of issues. A key target area for many of the current CAMRA campaigns involves fighting for the nation's pubs (as you will be aware from reading this *Hopvine*), but this isn't because we've abandoned our principles as a campaigning organisation, but, because if there were no pubs, then there wouldn't be anywhere to drink real ale. It's really as simple as that.

Message from America

Today there are some new brewing kids on the block, some of whom seem to think CAMRA owes them a living and should swing unconditionally behind promoting their beers. These are the so-called “craft brewers”, some of whom are increasingly voicing a view that CAMRA should support and promote their “craft beers” alongside more traditional real ales. The term “craft beer” is an Americanism, that a new wave of UK small breweries have adopted to encapsulate their products, probably because many of these beers are not actually ‘real beers’ – i.e. they are keg. And this is where CAMRA has a problem, a *real* problem (*excuse the pun*) in actively supporting these products.

Such has been CAMRA's success in establishing what real ale is, that the technical definition of the stuff actually appears in the *Oxford English Dictionary*, where it states, quote: “real ale is beer brewed the traditional way with a secondary fermentation in the cask”. So, why should CAMRA start supporting a product that doesn't fit that hard-won definition? Most craft brewers claim that their beers aren't like the dreadful keg beers of the 1970s. They are right, but then none is really suggesting they are the devil's re-

incarnation of the likes of *Watneys Red Barrel* and *Double Diamond*. Some of them are actually good beers in their own right; often well-made with quality ingredients, but the frustration is we know they would be *so much* better if they were real. And here is the missed opportunity.

Crafty benefits

The \$64,000 question has to be: what benefit does keg craft beer offer to the beer-drinker as opposed to it being real? There are plenty of benefits that accrue to the brewer – it being a processed and non-perishable product, it will last a lot longer; it is easier to manage in the cellar, and it is easier to transport. All very nice for the craft brewers' profitability, but what about the consumer, i.e. your typical drinker down the pub? A keg craft beer is still a keg beer – it will never surpass the quality like-for-like of its real equivalent. It will inevitably be more gassy (being dispensed under pressure), and be bereft of that glorious full richness and

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complexity of flavours that only a beer that has been allowed to undergo a secondary fermentation in the cask can offer.

Many keg craft brewers believe CAMRA should change its terms of reference to encompass the various non-real craft beers they brew. There have been a series of increasingly bitter articles in the national press, one such in *The Times* newspaper recently had a craft brewer implying that CAMRA were beer snobs, simply for not promoting his keg beers - and then went on to moan that CAMRA is interested "in real beer and nothing else". Yes, of course we are! The same brewer then went on to say why it should be *craft beer* or nothing, without any hint of irony. It was pure sour grapes.

CAMRA wine-tasting

CAMRA may only be interested in real ale, but that doesn't mean we are *anti* craft beers, we are just *pro* real beers. Is this simple message really too difficult to understand? Therefore, in this context, CAMRA must not and will not be bounced into supporting keg craft beers, just like one wouldn't expect the *Scottish Whisky Association* to start supporting the products of the Irish whiskey industry – as good as they might be. Doubtless on occasions, many CAMRA members enjoy drinking a single malt or a good red wine, as much as they do a decent pint of real beer, but they aren't hammering at CAMRA's door demanding we start promoting these products. It is a shame such a perfectly simple position is exercising so many crafty minds.

Campaign for Keg Craft Beer (aka CAMKCB)

The craft beer movement should now be confident enough of its own products' merits and move forward to establish its own independent trade and consumer organisation, and stop trying to jump on the coat tails of CAMRA. However, it remains to be seen if there would be the appetite from beer drinkers to follow such a cause. Therein lies the crunch.

In the meantime, keg craft beer does seem increasingly like a marketing solution looking for a problem. It is hard to see why keg craft brewers can't brew their beers as real ales. Then they would get the full support and promotion from CAMRA that they so desperately seek –

just like the other 1,400 or so UK micro-breweries already do by brewing traditional real ales. In fact, if they were to start by brewing real *as well* as keg versions of the same craft beer, then some exciting opportunities might start to open-up. Specifically, those drinkers who are habitually wedded only to beers dispensed from those enormous freezing chrome beer fountains so ubiquitous in metropolitan bars, would inevitably switch to try the real version of a good beer - that is, if it were available. And where might that lead? It is in this role as a 'cross-over' product that the craft beer movement can start to play a more collaborative role alongside CAMRA in promoting good British beer.

We're all doomed!

It has been suggested that if CAMRA fails to get into bed with the keg craft beer producers, then the organisation (and real ale too) is doomed. Of course, naysayers have been predicting the demise of CAMRA for four decades now, but with over 165,000 members in over 200 branches, supporting a record 1,400 (and still growing) real ale breweries in the UK, it doesn't look like it is going to happen just yet.



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DOWN & (PUT) OUT IN POWYS & BRECON

A tour of Wales with an interesting twist

It was a bright but overcast Saturday in mid-September as Herefordshire CAMRA set forth once more to explore various exotic pubs outside the county. With the Scottish Independence referendum only days away, it seemed sensible to head for Wales before the barbed wire and border controls appear.

Having swept up CAMRA members in Hereford and the north of the county, it promptly started to spit with rain the moment the minibus crossed the border. However, by the time we arrived at our first pub - the Tower Hotel in Talgarth - any discussions of national weather stereotypes were quickly thwarted, as the eager party were suddenly blessed with a burst of warm sunshine breaking through the now ominously grey clouds.



Sunning on the patio at the Tower Hotel

No Bats in the Belfry

On first impressions, the Victorian stone-built **Tower Hotel & Restaurant** is a very imposing and slightly sinister-looking building, but on closer inspection there was no belfry, let alone bats to be seen anywhere. Moving inside, *Blancmange* and *Duran Duran* were probably still at the top of the charts when the pub's interior was last fitted out, but this doesn't detract from what is a very welcoming and convivial establishment. The décor might not be of the moment, but the main bar is well cared for; features a large wood-burner; some quality woodwork, and comfortable furniture - all making for a quite cosy community atmosphere. This is a pub that is evidently loved and run with a real passion, as is evidenced by the recent local CAMRA awards it has won. At the front is a well-appointed decked patio area with tables and chairs. It was to here our party retired to overlook the hubbub that is cosmopolitan downtown Talgarth, whilst enjoying beers from Rhymney and Gower breweries, along with a 4.6% beer called Creation. A collaboration between the Tower's own resident Rotters one-barrel capacity micro-brewery and the Red Stone Brewery from nearby Llangorse,

Creation boasts eight different hops (seven of them American) in its recipe. It was to the collective surprise (and pleasure) of the party that it transpired to be a tasty, well-balanced brew rather than an in-your-face hop-fest. Rotters beers are normally always available on handpump at the bar.

The Tower was intended to be our lunchtime food stop, but unfortunately the pub wasn't doing food that day because landlord, Glen Ellis, had only that morning arrived back from his honeymoon. Whilst finding the time to serve and chat enthusiastically with our party, he was also in the throes of organising for his own wedding reception to be held in the pub that very afternoon! So, having wished the happy couple-to-be well, the party joined the minibus and headed further west along the A438 and A470 towards Felinfach.



Felinfach Griffin - a first class gastro-pub with a human face

Sleep and Soup

Just off the A438 and only three miles from Brecon, the **Felinfach Griffin** is a fine terracotta-painted building. Set in extensive and exquisitely-manicured lawned grounds, its various pub signs exhort you to, quote: “EatDrinkSleep” - without having spaces between the words. Were you expected to do all three activities at the same time? One imagined for a brief moment customers slumped fast asleep, face-down in their Brown Windsor soup, complete with a pint in hand. Thankfully, this vision didn't turn out to be the case at all. It was all very pleasant indeed.

The Griffin is first and foremost a gastro-pub, albeit one with a very human face. It clearly takes no prisoners when it comes to quality – this is a pub operation right out of the top draw, and they have the awards to prove it. Nothing seems to be left to chance. A pleasant multi-room layout is very stylishly refurbished with exposed beams, timber floors and brickwork much in evidence, interspersed appropriately with artwork where the plaster has survived to accommodate it. Although the kitchen was too busy for our party to eat by the time we had arrived, we were nonetheless made very welcome by the efficient and knowledgeable staff. Invited to slump into some of their rather sumptuous leather sofas with our beers, this pub doesn't turn its nose up if you're only looking to enjoy a drink. The three beers on offer were from Wye Valley and Monty's Breweries, along with a delicious dark beer from Celtic Experience Brewery - appropriately named Dark Age. All were in top-notch condition. It was a most enjoyable and convivial interlude to sit chatting, drinking and reading (with the daily papers provided gratis for customers to peruse). The owners of the Griffin are to be commended for running a first class gastro-pub that still happily accommodates drinkers – and creates an atmosphere to match too.

With resolving the group's hunger pangs now at the top of the agenda, it was a relief to learn that the next pub wasn't too far and was willing and able to feed us handsomely. The **Three Horseshoes** at **Groesffordd** is a pub of real contrasts – almost what one might refer to as a hybrid pub. A proud village pub, it is tucked away on a high hillside cul-de-sac, set amongst below open countryside and cheek-by-jowl with a miss-match of rendered council houses. And the views out across the valley towards the high peaks of the Brecon Beacons were to die for. We entered, passing on our way hanging baskets that must have been on steroids judging by their size. On the outside, the Three Horseshoes looks an unassuming pub, but once inside all is revealed. This is a thriving community pub, but one that happily boasts a successful quality food operation too. A main 'L'-shaped bar is stylishly decorated and furnished with timber and bench-seating much in evidence, but all done without the slightest hint of pretension.

The more modern restaurant wing is where affordable family dining includes refreshingly imaginative dishes on the menu - such as pigeon breast risotto and lamb pie. The three beers on offer - from Kite, Marble, and St Austell breweries - were imaginative too, and in first class quaffing condition. They were accompanied by Gwynt y Ddraig Fiery Fox cider

Sheep and Cider

Up to this point on the itinerary it is fair to say that every pint had been in excellent nick, however we were about to have our first 'blip'. The Tanners Arms is another



Time to relax!



Steroid-laden hanging baskets, and fine views at the Three Horseshoes



Cider 9, Beer 5 - final score at the Tanners

was replaced with good grace and humour, which seemed to fit well with what is clearly a very friendly and well-run pub.

Another CAMRA award-winner, this is a fine old pub. With exposed stone walls and much timber in evidence, it boasts a grand fireplace with wood-burner in one bar and a piano in the other. A multitude of pump clips jostle for space with a collection of novelty sheep amongst the various walls and beams. Unsurprisingly, the place is thriving and holds two festivals a year: a beer festival at May Spring Bank Holiday and a cider festival at August Bank Holiday. The consensus view was that this was the best pub so far, so it was a shame that one of the beers didn't score quite as well.

Double Diamond

And so we pushed on over the hills into the Swansea Valley. Only eighteen miles from Swansea city centre, and just short of the *Welsh National Show Caves* [they aren't licensed, so we didn't call in. Ed], sits the **Ancient Briton at Pen-y-Cae**. A large, landmark roadside pub just south of the village, it is set in extensive grounds - part of which is a camp-site. The Ancient Briton offers an impressive range of beers, ciders and perries – all dispatched from an impressive string of four-

teaching hand pumps along the bar. This is a very different pub to any of those we had previously visited. It can best be described as an amalgam of roadside family-friendly restaurant meets classic saloon bar - the latter featuring dark woodwork, leather-upholstered seats and a Double Diamond table-lamp twinkling mischievously in one corner. The wide-screen TV attracted some of the party who wanted the final football results, whilst others enjoyed the outside seating. The Ancient Briton is what one might describe as a 'marmite' pub, whilst the beer was uniformly excellent - some of the group liked it, whilst others were less keen – the general view being the range and quality of the beers trumped the overall atmosphere. This said, it has certainly been recognised for its efforts, having been awarded *Neath & Port Talbot CAMRA Pub of the Year* every year since 2009 and *South Wales Pub of the Year* for both 2010 and 2011. So, it is clearly getting something right!



Marmite and beer at the Ancient Briton



Where does one start?



On the towpath by the Star Inn, Talybont

Hospitality v Hostility in Talybont

We had now reached our furthest point, and so it was time to point the minibus in the direction of home. Back across the mountains, our next venue was an old favourite of many - the Star Inn at Talybont-on-Usk, located just a mile off the A40 Brecon-Abergavenny road. Considered to be a pub of iconic standing, the Star Inn seems to have been in the Good Beer Guide since before the time of the dinosaurs. Upon entering this wonderful pub, you soon realise why. Six ever-changing beers, plus a local cider, were on offer and included a beer

from Nine Standards Brewery from Cumbria and NHA, a 5.5% brew from Sussex-based Dark Star (the brewery who won Beer of the Festival at this year's Beer on the Wye). But this place is about more than the beer. Replete with original tiled floors, woodchip wallpaper, wood-burner, an OS map mounted on the wall and bench seating with big scrubbed tables, the main bar at the Star has a pleasing and comforting "no-nonsense" feel about it - absolutely reminiscent of so many walkers' pubs typical of North Wales and the Lake District. Like the Tanners Arms earlier in the day, this place had a real buzzing atmosphere. Another regular CAMRA award-winner, the Star is beautifully hemmed by the River Usk on one side and, high to the rear, the Brecon & Monmouthshire Canal trickles past - which doubtless creates a regular source of additional trade.

It was a shame to leave the Star, but the next pub was only next door and accessed, rather charmingly, by foot along the canal towpath. A quick stop was made for a group photo on the canal, before descending into the car park of the White Hart. Unfortunately, this was where things went awry. On arriving in Talybont, our esteemed driver had parked the minibus in their car park, before going in the Star Inn next door with the main group. However, this was only after a word with the landlady, and on the understanding that we were to return shortly to her pub. Therefore, when we did return, probably not 25 minutes later, we were more than slightly taken aback when we were asked in a rather snotty manner to "move our vehicle out of the car park" by the same said landlady. At this point we gently reminded her that we were coming in to eat and drink, but she was having none of it. Now, this position might be understandable had we not first consulted her whilst parking, or had the car park otherwise been full with other vehicles, which it wasn't. Granted, the words hospitality and hostility aren't too far apart in the Oxford English Dictionary and might be confused in poor light when not wearing reading glasses, but that is surely no excuse for this petty episode. It is fortunate that the White Hart is in the position to be



Good Beer Guide debutant - the family-run Three Horse-shoes at Velindre

able to arbitrarily turn away a minibus load of food and drink business – in these straitened times, many publicans don't have that luxury available to them.

Narrow minded

The White Hart's loss was to be the gain of the Three Horseshoes in the wayside village of Vilendre. Getting there was a tad scary with the minibus wing mirrors carefully following the grooves in the ten-foot hedgerows on either side, as we approached the village via a 'short cut' along an impossibly narrow country lane - or was it a bridleway? Certainly it had no passing places, so it was a good job we didn't meet anyone coming the other way. At the journey's end was a rather eye-catching little stone-built corner pub. On first getting out of the minibus there was some initial apprehension that it might be a high-end über-gastro-pub (such was its neat and quaint appearance), but all turned out to be well. It was nice to get back to a warm welcome in what is clearly a good old-fashioned nuts-and-bolts family-run village pub. The Three Horseshoes is a debutant in the 2015 CAMRA *Good Beer Guide*, and it was easy to see why, with beer from Cross Bay Brewery (from Morecambe) amongst three beers gracing the bar. The food hit the mark too, which ranged from full meals to hot filling snacks. This place was just what was needed; the antidote to the recent hostilities at the White Hart in Talybont and a relaxing close to a full and enjoyable day. It was then left for Paul, our intrepid minibus driver, to ferry us home.

The old county of Breconshire, which today is in Powys, is the only the next county to Herefordshire, and most of it is no more than a 90-minute drive away, so why not set out and explore the pubs in this area yourself? In the heart of the Brecon Beacons there is plenty of affordable accommodation, and the roads are a delight. (it's the least-visited of the UK's National Parks). If you want to know more, then tourist information can be obtained via www.breconbeacons.org

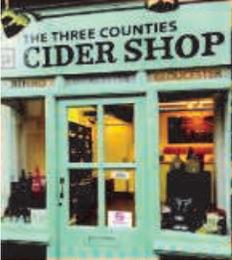
Thanks go to CAMRA members Mark Peters for organising the trip and Paul Grenfell for another great driving experience.



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THE BATTLE OF MORTIMER'S CROSS

By our Transport Correspondent

When you tread the path between Mortimer's Cross and Kingsland it seems so tranquil; the harvest is in and fields sown with winter grass, but this belies the turbulent times of the past. One of Herefordshire's bloodiest encounters occurred in these very fields. One very cold February morning in 1461 the warring factions of England, the Yorkists and Lancastrians, engaged in a battle which has become legendary as a parhelion was seen in the sky early that day. The Lancastrians, tired from their march northwards fought valiantly, but were eventually routed by Edmund Mortimer's army. It is said that the River Lugg ran red with the blood of the dead and wounded. These brave men are still remembered in the remarkable Volka Chapel situated within Kingsland church at the end of this easy 2.5 mile walk.

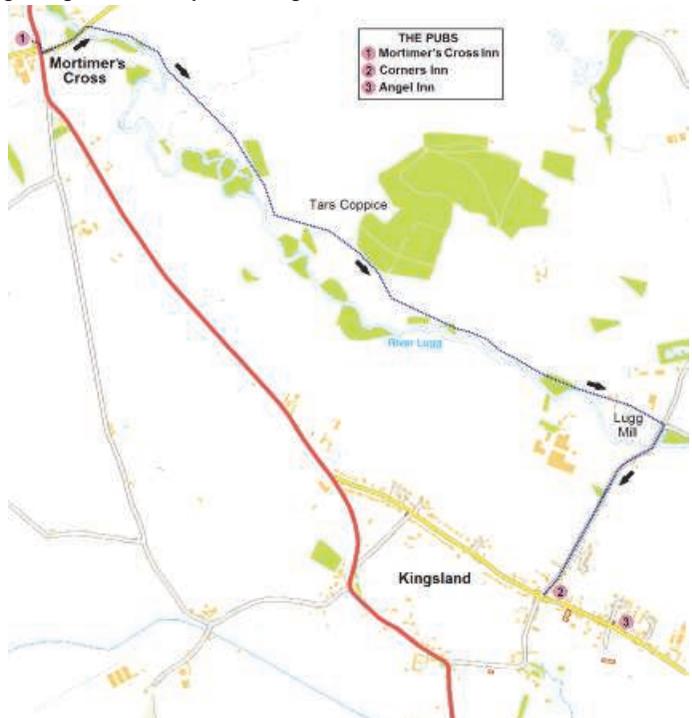


The walk links three pubs. The Mortimer's Cross Inn is an old roadside inn at the crossroads of Watling Street and the turnpike road between Orleton and Shobdon. In the 1980s it was a Whitbread house that actually served a decent pint of Whitbread Pale Ale. The landlord at that time was something of a prankster as at least one of the chairs gave out a mild electric shock when unwary guests sat down. Some thirty years on this wood panelled hostelry still offers a warm (and less shocking) welcome; the difference is that the beers are mainly from local breweries - Ludlow and Woods from Shropshire - plus Otter ales from Devon. Ludlow Gold was on tap the day that I walked in. The pub is accustomed to walkers calling in and dogs are welcome in the rear bar; food and accommodation are also available for those seeking refuge after a day's walking on the Mortimer Trail.

On arrival at Kingsland, there are also two pubs. The Corners Inn dates from the 16th century and is essentially a comfortable lounge bar with a restaurant room with old timber frames exposed throughout; it too has accommodation. The Corners offers a tasty pint of Hobsons Bitter and usually one from the Wye Valley Brewery stable. Down the road is the Angel Inn which is an equally attractive coaching inn dating from the 17th century, an example of another fine half timbered pub which offers a warm welcome to visitors. It usually has a Wye Valley beer on tap and a changing beer on the other pump.

River Lugg

This is a linear walk from Mortimer's Cross to Kingsland. There's a direct bus from Leominster Bus Station, number



495/6, and if you are parked up in Kingsland the stop is opposite the Corners Inn on the main High Street. From there it is only a five minute ride through to Mortimer's Cross.

From the Mortimers Cross Inn, cross directly over the road, go right and then left by the telephone kiosk to walk to a layby on the B4362. Cross over to walk to the Lugg Bridge facing the traffic. Just beyond, go right over a stile and right again to join the riverbank which you follow at first alongside a field of potatoes. The river is a very pure water, rich in wildlife and used by both fishing folk and canoeists. The path soon leaves the river to climb a little bank and then cuts right to a stile. Cross it and keep right to proceed along a field's edge to pass a wooden gate on the right and ahead through a gap (sometimes with sheep fencing) into the next field. Continue ahead alongside the fence to a footbridge and bridle gate then ahead again in an arable field to a barred gate.

The path is straight on again in a pasture with a fence and the River Lugg to the right. Go through a line of hawthorns and bend slightly

right to reach a stile festooned with the dreaded Himalyan Balsam. Go ahead for about 100 yards and then cut slightly left up the field to rise by a group of oak trees. The path bends right and then ahead across the field to a gap in the next hedge where a stile is grown over.

Tars Coppice

Once through the gap head for the tree line of Tars Coppice and follow this along the field. The path bends slightly left and climbs until you reach a waymark post (before the corner) where you head slightly right to descend to the lower field boundary, aiming for the right hand end of a fence. Cross the stile by a gate and continue ahead alongside a fence on the right. At the end of this section, go left and within a few yards right to enter a wood. The path exits again into a field and ahead to cross a stile. Go ahead through a small pasture to cross another awkward stile at Lugg Mill. Follow the narrow path by a building to a drive and ahead to a road. Go right and walk facing the traffic for about half a mile into Kingsland. The Corners Inn is on the left at the crossroads. Continue along the High Street if you wish to visit the church and the Angel Inn.

Factfile

Map: Explorer 203 Ludlow

Travel to Mortimer's Cross (Bus 495/6)

There are buses from Leominster Bus Station to Mortimer's Cross on Mondays to Saturdays (Lugg Valley) at 0905, 1205, 1405. Those catching the bus at Kingsland (Opposite Corners Inn)... 0915, 1215, 1415, 1655

Return Buses from Kingsland (Bus 495/6)

Buses leave from outside the Corners Inn at 1247, 1447, 1627 (not school days nor Saturdays), 1727. On schooldays there's a bus at 1515 (opposite the Corners Inn) for Leominster via Eardisland.

It is easy to download timetables from the website www.traveline.info.

Traveline: 'Phone 0871 200 22 33 for up to the minute bus times.

The Pubs

The **Mortimer's Cross Inn** is open all day every day. The Corners Inn at Kingsland is open from 12noon until 3pm then from 6pm. The Angel Inn does not open at lunchtimes on Mondays-Fridays, only at weekends, then from 6pm.

Check whatpub.com for details.



Mortimers Cross Inn

HR6 9PD

UNDER NEW OWNERSHIP

OPEN ALL DAY

LOCAL REAL ALES

SUNDAY LUNCHTIME CARVERY

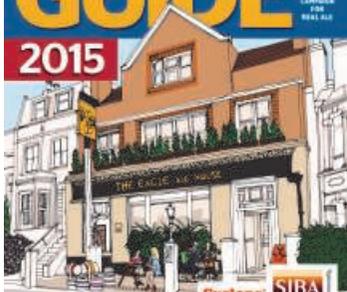
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UK's Best Selling Beer & Pub Guide

CAMRA'S GOOD BEER GUIDE

2015



Edited by Roger Protz

IT AIN'T JUST ABOUT THE BEER

4,500 pubs feature in the 2015 Good Beer Guide

The 2015 CAMRA's *Good Beer Guide* hit the nation's bookshelves in September. It might be called the *Good Beer Guide*, but aside from comprehensively listing all UK breweries (and their beers), it really is the nation's definitive pub guide. Now in its 42nd year, the best-selling guide is considered to be the pub-goers' bible, with listings for over 4,500 of Britain's very best pubs - whether they are in the city, suburbs or country. If you're looking for a reliable and independent guide to take you to a great pub then this guide is a no-brainer.....every time.

It's great for a Christmas gift for the pub-lover in your life, but beware of pale imitations when browsing the bookshelves. There are other so-called pub guides where it is (at best) unclear how they survey and judge their pubs, and in the case of the *Good Pub Guide*, pubs are actually charged money for their entries. Surely that's advertising copy disguised as a guide? You can be assured that pubs in the *Good Beer Guide* get in on merit alone – no money ever changes hands.

Fiercely independent, the *Good Beer Guide* ensures every pub is properly checked-out, and this is undertaken year-round by a volunteer army of over 165,000 CAMRA members – the very people who know and enjoy their pubs. No other guide can achieve that thoroughness of coverage. That's precisely why you can use the *Good Beer Guide* with absolute confidence from the Scilly Islands to the northern tip of Shetland.

Besides listing UK breweries, beers and the best 4,500 pubs to enjoy those beers, the *Good Beer Guide* has a number of lively and informative colour features on pubs, brewing and beer. It also lists pubs that sell cider and perry. Every pub listing highlights the beer and cider sold, along with facilities such as accommodation, food, opening hours, beer gardens and even free wi-fi. It also points out pubs ideal for families, pets and those premises with full disabled access. This is a guide for everyone.

ISBN: 978-1-85249-312-7; 230 x 140mm; paperback; 944 pages; <https://shop.camra.org.uk>; Price £15.99

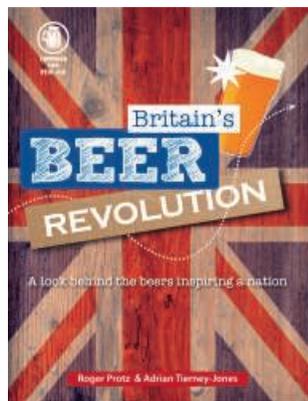
BRITAIN'S BEER REVOLUTION

Roger Protz & Adrian Tierney-Jones

UK brewing has seen unprecedented growth in the last decade. Breweries of all shapes and sizes are flourishing and the range of beers available in pubs and shops has never been so diverse. British beer consumers have never had it so good and, headed by real ale, a 'craft' beer revolution is sweeping the country.

CAMRA has spoken to key figures in British brewing – hop growers, maltsters, brewers, pub owners and critics – to celebrate Britain's Beer Revolution. These experts look behind the beer labels and shine a spotlight on what makes British beer so good. National and regional brewers applying generations of tradition in new ways rub shoulders with new micro-brewers, and twists on popular classic beers jostle for space at the bar with innovative new masterpieces. Everyone featured in the book is dedicated to one thing... revolutionary British beer. Publication date 23 October 2014.

ISBN: 978-1-85249-321-9; 210 x 170mm; paperback; 224 pages; <https://shop.camra.org.uk>; Price £14.99



Herefordshire CAMRA

What's on

Branch Meetings

Wednesday 24th September 8.00pm at the **Mortimer's Cross Inn, Mortimer's Cross**
Wednesday 29th October 8.00pm at the Red Lion, Peterstow.

Annual General Meeting

Wednesday 26th November, 8.00pm at the Barrels, Hereford

Beer Festival Meeting

Monday 13th October: 8.00pm at the Barrels (Skittle Alley), St Owen Street, Hereford. The opening meeting for Beer on the Wye XI

Social Events

Contact social secretary unless otherwise indicated - see page 39

Friday 17th October: Evening visit by executive minibus to some out-of-the-way pubs in Herefordshire or nearby.

Saturday/Sunday 18/19th October: Trip by executive minibus to Dark Star Brewery, Partridge Green, Sussex, plus various pubs. For full details inc hotel arrangements contact

paul.grenfell@btinternet.com

Sunday 16th November: Beer Walk Clehonger to Hereford using the 39A bus on Four miles, easy walking and via the Seven Stars Clehonger (lunch available) and Vaga Tavern Hereford. Meet at Country Bus Station at 1.00pm or en route. Contact leslumsdon@hotmail.com

If you know of any event that might be of interest please contact the editorial team (details on page 39). Deadline for next issue November 14th 2014



CAMRA Birmingham Beer and Cider Festival

The New Bingley Hall, 1 Hockley Circus, Birmingham, West Midlands, B18 5PP.

- more than 300+ real ales and over 100+ ciders and perries,
- Wed 29th October 6pm - 10pm Trade/CAMRA Members only - Free
Thu 30th October 11am - 10pm £3 (Early Bird Tickets - £2.50)
Fri 31st October 11am - 10.30pm £5 (Early Bird Tickets - £4.50)
Sat 1st November 11am - 10.30pm £4 (Early Bird Tickets - £3.50)

www.birminghambeerfestival.org.uk/

LOCAL BEER & CIDER FESTIVALS

Friday 26th to Sunday 28th September. Crown, Dilwyn: 5th Beer & Cider Festival. 16+ real ales and 15 ciders. Live music, children's activities.

Friday 10th to Sunday 12th October. The Talbot, Knightwick. Green Hop Beer Festival 11am - 11pm (6pm Sun). 35 beers, most green hopped plus local draught ciders. Live music Fri/Sat evenings. Teme Valley Market at 11am Sunday. chris@temevalleybrewery.co.uk

A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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 or call 01727 867201. All forms should be addressed to 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 (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and 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) _____

01/06

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

9 2 6 1 2 9

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This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or at otherwise agreed. If you request The Campaign for Real Ale Ltd to reduce 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 and date will be given to you at the time of the request. 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. Where confirmation may be required, please do so, only as.

FOR CAMRA OFFICIAL USE ONLY

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

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Name _____

Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale United Direct Debit from the account detailed on this instruction subject to the safeguards outlined by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale United and I so will be passed electronically to my Bank/Building Society

Signature(s) _____

Date _____

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

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September 2014

Landlords! Talk directly to your target market. Herefordshire pub-goers and real ale drinkers.
Advertise in the *Hopvine*

The *Hopvine* is produced four times per year and, of the 4,000 copies of each issue, most are distributed to around 160 pubs in the county, where they may be read many times over by different customers. Others go to real ale pubs further afield, plus beer festivals etc.

Attractive discounts are available for entries in consecutive issues, and even bigger discounts for four issues paid in advance.

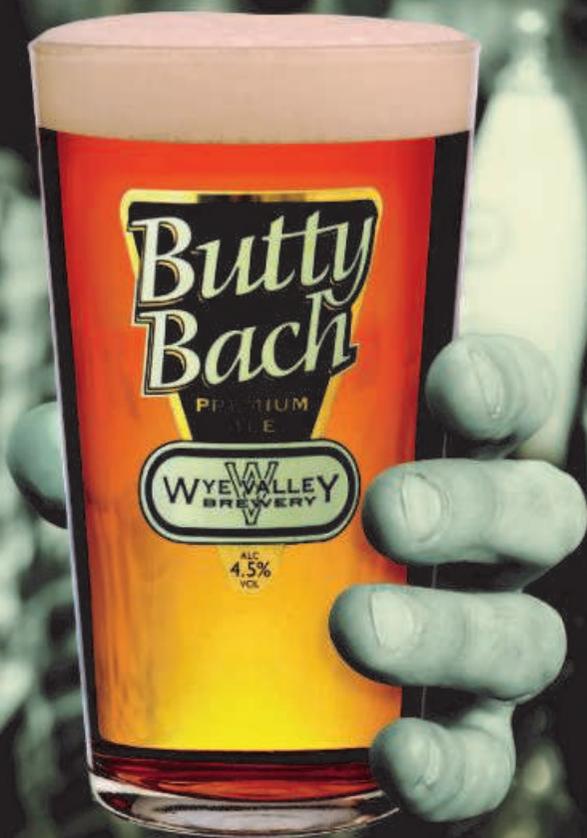
Completed ads can be accepted in .pdf .doc, .pub, and .jpg format, or just send us your information, and perhaps a logo, and we can compose the ad for you.

Current advertising rates (from)

Full page	£110
Half Page	£66
One third page	£44
Quarter page	£36

Do you miss issues of the *Hopvine* or live away from Herefordshire? You can get copies by post from David Powell, 18 Chatsworth Road, Hereford, HR4 9HZ. Send any number of stamped, self-addressed envelopes for A5 up to 100g OR 6 x 2nd class postage stamps for 4 copies (11 for 8 copies) OR cheque payable to Herefordshire CAMRA - £2.50 for 4 copies (£4.50 for 8 copies)

WYE'S WORDS No. 5



“ THIRST COME, ”
THIRST SERVED

Butty Bach is a Welsh term for little friend – and this smooth and satisfying premium ale has certainly made a few friends in its time. Brewed using locally grown Fuggles, Goldings and Bramling Cross hops, Butty continues to delight thirsty fans both old and new. 4.5% ABV

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www.WyeValleyBrewery.co.uk



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