

# Hereford HOPVINE

The Newsletter of the Herefordshire Branch of CAMRA

Issue No 63

Autumn 2016

Free



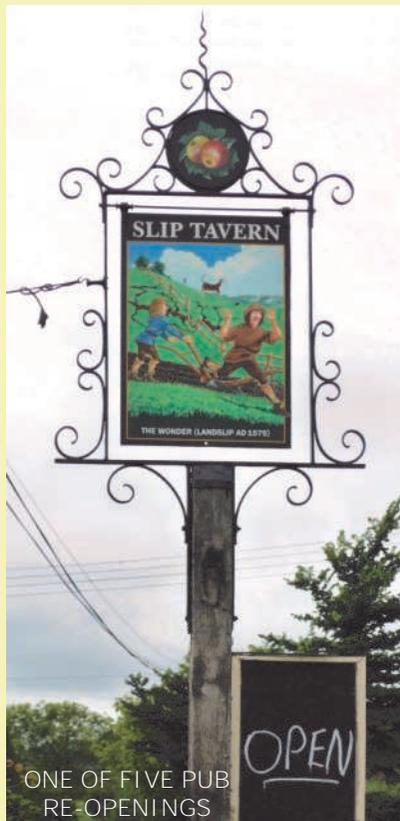
AUTUMN PUB OF THE SEASON



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RE-OPENINGS



8th - 9th OCTOBER  
MUCH MARCLE

## PUB OPENING BONANZA:

- SLIP TAVERN, MUCH MARCLE
- ROSE & CROWN, LUDLOW
- PENNYFARTHING, ASTON CREWS
- **HOGARTH'S, HERFORD**
- THE LION, LEDBURY

## SUCCESS ON THE WYE

PUB WALK ALONG THE RIVER

LATEST BEER, CIDER & PUB NEWS



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## SUCCESS ON THE WYE

### *Beer on the Wye XII hailed 'best ever' after all records smashed*

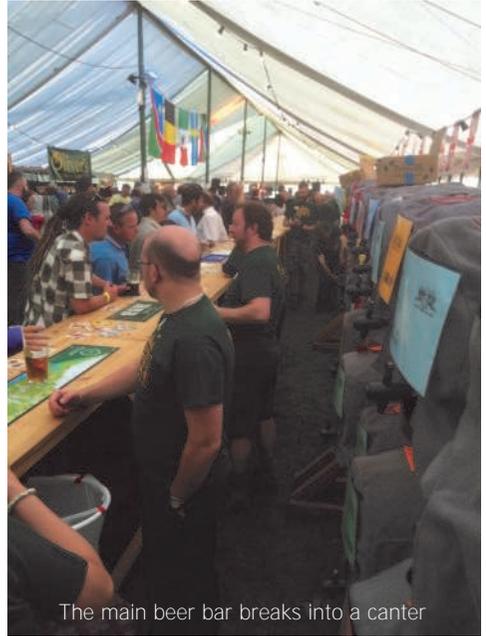
Even before we learned that this year's Beer on the Wye had been announced as a finalist in the *Visit Herefordshire* awards for 2016, this year's festival, held back in early July, was already being heralded as the "best ever" by organisers, Herefordshire CAMRA.

Now in its twelfth year, more than 6,300 eager visitors drank over 21,000 pints of beer, cider and perry across a single two and a half-day weekend. However, Beer on the Wye isn't about size or numbers: from the fantastic feedback we get, it is obvious to see it's all about that wonderful, intangible and completely immeasurable concept - atmosphere. With a trademark traditional marquee located in a meadow on the banks of the River Wye in the very heart of historic Hereford, the festival has it by the bucket load.

Beer on the Wye has long enjoyed the reputation as the 'friendly festival down by the river', so often reinforced with the help of the smiling faces of the 145 unpaid CAMRA volunteers, who work tirelessly to set-up and put the show on. It's trouble-free and laid-back atmosphere attracts people from all over the land, as well as a strong contingent from the city and county itself.

However, most satisfying of all this year, was to witness the record turnout for the *Family Fun Day* on the Sunday: it was a sight to behold to see so many kids and families enjoying themselves together. Events included live folk music; morris dancing; a kiddies' entertainer; a slide; whacky pillow bash; an arts and craft stall; face-painting, along with an ice cream van and sweetie emporium. While the kids frolicked, the parents were able to enjoy a good range of beer, cider and perry in the bright sunshine - all at 60p off a pint. See, beer festivals really can be for everyone!

There were some improvements this year which seemed to meet with universal approval from both the staff and the festival-goers, including a bigger and better marquee (complete with two new funky wings) and much improved stage and site lighting. Suffice to say, with this year's festival success there will be more improvements in the pipeline for 2017.



The main beer bar breaks into a canter

Visit  
**Herefordshire**  
*Awards for Excellence 2016*  
*Finalist*

It's always great to be able to celebrate the very best of Herefordshire at Beer on the Wye. This year, amongst the 137 different ciders and perries that nestled on the Cider Bar, 109 of them were exclusively from Herefordshire: a world record number of different Herefordshire ciders and perries ever assembled under one roof. And on top of this lot was the best our county brewers had to offer too, with 30



of the 130 beers on tap coming solely from the county of Herefordshire - again showcasing what our local producers are capable of. It all went down very well, considering how little was left by the time the marquee door was zipped shut on the Sunday evening. Thankfully, there was just enough left to keep the glasses replenished at the traditional after-show staff barbecue!

Festival Organiser, Simon Crowther had to say about the festival: "Without any doubt this was the best Beer on the Wye festival to date. The improved marquee

Record numbers of people attended Beer on the Wye XII

added to the already wonderful atmosphere. Moreover, the efforts of over 140 unpaid volunteers in setting-up and running the festival means the award pending from *Visit Herefordshire* is a fine testament to their dedication. Without their sterling work and smiling faces we wouldn't have had such a great show."

It will be announced at an awards function due to be held at Eastnor Castle on the 20<sup>th</sup> September what award Beer on the Wye has actually won.

**Perry of the Festival**, and named West Midlands Perry of the Year, was Cleeve Orchard Perry from near Ross-on-Wye. **Champion Beer of the Festival** was judged to be White Prussian from Elland Brewery in West Yorkshire. **Herefordshire Beer of the Year** was named as 31st State APA from the Odyssey Brew Company, who are based out on the National Trust's Brockhampton Estate near Whitbourne.

It was another great event for our festival charity, Hope Support Services, who raised over £3,000 as well as helping with the running of the festival. Based in Ross-on-Wye, Hope provides support for children across Herefordshire whose parents have been diagnosed with a life-threatening illness.

**Next year's festival is due to take place over the weekend of the 7th to the 9th July inclusive. See you down by the river again!**

In the meantime, keep an eye on what's going on at: [www.facebook.com/beeronthewye](http://www.facebook.com/beeronthewye)

More photographs from Beer on the Wye XII appear on the centre pages.

CAMRA West Midlands Perry  
Winners at Beer on the Wye

- 1 Cleeve Orchard (Ross on Wye, Herefordshire)  
Medium Perry 5.8%
- 2 Hogan's (Castlemorton, Worcestershire)  
Poacher's Perry 5.8%
- 3 Gregg's Pit (Much Marcle, Herefordshire)  
Gregg's Pit & Blakeney Red Perry 7.0%

Beer of the Festival

- 1 Elland (Elland, W. Yorkshire)  
White Prussian 3.9%
  - 2 Bristol Beer Factory (Bristol) Independence 4.6%
  - 3 Lacons (Great Yarmouth) Legacy 4.4%
- Herefordshire Beer of the Festival:  
Odyssey (Whitbourne) 31st State APA 5.8%

## FESTIVAL HONoured BY THE MAYOR

*Beer on the Wye recognised for its contribution to tourism*

Beer on the Wye Organiser, Simon Crowther, presents a cheque to Sammy Jay Powell and other Hope volunteers, watched over by Jim Kenyon, the Mayor of Hereford

Herefordshire CAMRA were invited by the Mayor of Hereford, Councillor Jim Kenyon, to the Mayor's Parlour at the Town Hall on the 25th August, where he thanked CAMRA's Beer on the Wye Committee for staging this year's very successful festival, which promoted Herefordshire and attracted people from far and wide to Hereford.

We were treated to a tour of the archives by Mayor's Officer, Roger Stokes, who showed us the collection of silverware that the city holds from past mayors; former societies: and the long-disbanded Hereford Militia. For many, the most fascinating items were the charters, including one dating back to 1189 presented to the city by Richard I. We were intrigued to hear that the 1189 Charter requires the city to send 40 pieces of silver annually to the Crown, which was amended in Cromwell's time to a payment to the Merchant Tailors Guild. The City Council now sends the Guild a cheque for £40 every October.

After this interesting tour we returned to the Mayor's Parlour where Simon Crowther, Chairman of Beer on the Wye, presented a cheque for £3028.00 to Sammy Jay Powell, Youth Development Officer of *Hope Support Services*, our chosen charity again this year. She was accompanied to the presentation by three of Hope's young volunteers who put in a considerable effort at the festival every year, and therefore it was an excellent opportunity to thank them.

On behalf of Herefordshire CAMRA, I would like to express our appreciation to the Mayor for his hospitality and for the generous praise he gave to all those who helped to make Beer on the Wye such a success. As a publican and brewer himself, Jim is well placed to understand the huge amount of work the festival involves.

Andrew Pearson, Chairman, Herefordshire CAMRA

Herefordshire CAMRA congratulates Sammy Jay Powell and Jack Hulley on their recent wedding and we wish them both a happy future.

## LOCAL BREWERY NEWS

### HEREFORD

Brewer Jim Kenyon advises that the supply contract with *J D Wetherspoon* has been increased and he is hoping to take on an apprentice to help with the additional workload involved.

### KELPAUL

See article on page 8.

### LEDBURY

See write-up on our recent visit on page 32.

### MULBERRY DUCK

Despite brewing some very drinkable beers, Alastair Wray has not broken into the very competitive free trade in a very big way. Now, with his main job of pyrotechnics to fall back on, he is scaling back his brewing operation to allow KelPaul Brewery to take over the role of lead brewers on his brewery site at Wellington.

### ODYSSEY

Recent beers include:

Double Zombie Blood: a 7% ABV India Red Ale.

Dream Brother - a 5% ABV American-style wheat beer, described as a “super-sessionable but very hoppy take on a classic German-style, using a much cleaner yeast strain and US hops”. There, you’ve been told!

Fiendish Breakfast - a 10%+ ABV Imperial Smoked Breakfast stout using coffee beans supplied by *King Street Kitchen*, plus treacle and smoked malt. This will be in bottles only with a keg for Northern Monk and Beer in Hand.

Demand continues to exceed production at Odyssey. However, the building work currently taking place on the cold store is scheduled for completion at the end of September and that should help alleviate this problem.

The “tap takeover” at one of the UK’s best-known craft breweries - Northern Monk in Leeds - went extremely well, with all Odyssey beer selling out. The hosts were hugely accommodating

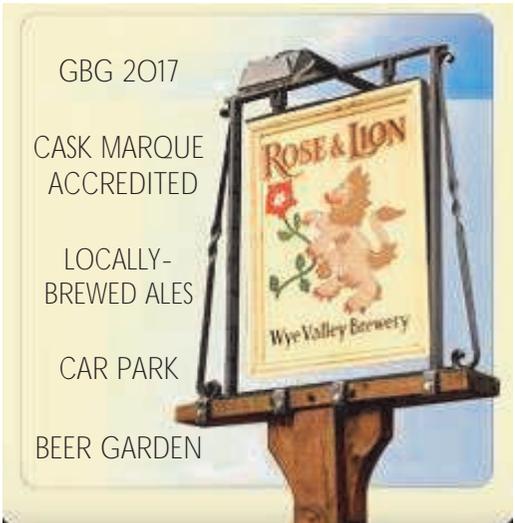
and it was a pleasure for Odyssey Brew Co to be involved with one of the real movers and shakers of the UK craft beer scene. To put it in perspective, Northern Monk are currently canning upwards of 20,000 cans of beer a week.

‘Wars 2’ in bottled form showcases Odyssey’s new design work and all of the bottles will slowly move over to this design concept. The design was produced by a young artist from Kent who is a big fan of the beer.

Expected towards end of September is Dr Green Thumb Double IPA - a collaboration between *Hop God Beer* (a social media/online beer group) and Odyssey. At 9.2% ABV, it is hopped with El Dorado, Amarillo and Mandarin Bavaria hops (the latter is a newish German hop similar to Amarillo+).

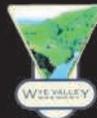
### SWAN

Swan on the Wye, a pale summer ale at 4.0% ABV, brewed specially for Beer on the Wye XII, was so well received generally that it has been retained for the summer - temporarily displacing their Amber Ale. However, this has to be a limited run as the Calypso and Summit hops that it relies on are in limited supply.



### Bromyard's Leading Ale House

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Swan's autumn special will be the brewery's first dark beer: a rich porter, followed (for the winter) by a pale beer showcasing a brand new, locally-grown hop variety called Olicana.

Swan Gold and Swan Amber will be available in bottles by the beginning of November.

**WOBBLY**

The delayed final insurance inspection on the boiler for new 30-barrel brewing plant was due take place as the *Hopvine* went to print.

The core beers are now being sold (on draught) in Cornwall, in addition to Birmingham, Gloucester, Manchester and Cheshire. Locally the Three Elms in Hereford and the Crown at Dilwyn have been added to the list of pubs taking Wobbly beers, which also includes the Cosy Club in Hereford, the Railway (Dinmore), Amberley Arms (Sutton), Tram (Eardisley) and Kilpeck and Harewood End Inns.

In common with many brewers, supply of hops is currently a problem, especially from Germany, New Zealand and USA, where yields are down relative to previous years.

Wobbly has a contract with *Saracens Rugby Club* to brew Wolf Pack a special ale which is sold at home matches, served in a double-decker bus complete with bar.

**WYE VALLEY**

Wye Valley sponsored the *Bromyard Folk Festival* again this year, and brewed a special beer with the help of a local competition winner. Topsy Clog (4.1% ABV) was brewed with a brand new experimental hop variety, grown locally by Simon Parker at Munderfield and named 'Ernest' after Professor Ernest Salmon - the first great hop breeder in this country. This will be available in local pubs during September.

The recently-installed solar panels at the Stoke Lacy site have met expectations, generating almost 75,000 kWh, which is enough electricity to run 24 family homes for a full year.

An as yet unnamed winter bottled beer will replace Dorothy Goodbody's Christmas Cracker this year, and should be available in bottled form from October through to February next year.

Upcoming WVB monthly specials include: Copper Hop - a 4.6% ABV burnished copper ale for

September; Headless Jack - a lightly-spiced mid-brown ale at 4.0% ABV for October, and Blazin' Barrels - a warming brown balanced beer at 5.0% ABV for November) .

**LUDLOW**

Inundated by requests by both individual and trade customers for Ludlow Blonde in bottles, Ludlow Brewery is now working to supply the market. The 4.0% ABV refreshing ale is hopped with Chinook, Citra, Goldings and Sentinel hops, which are suited for bottles as well as cask production. The beer will be shipped to Holdens Brewery, Woodsetton, for bottling in 20-barrel batches.

Comments Head Brewer Gary Walters:

"About eighteen months ago we began to experiment with Ludlow Blonde and worked hard to get the aroma and flavour exactly right. Customer demand has risen considerably since then with barely any marketing and it is now selling well in cask across the Marches. A bottled version is a natural extension. We are looking to offer the beer in 330ml bottles with a new label design and launch in the late autumn."



# CUCKOOS FLY THE NEST AND GET THEIR DUCKS IN A ROW

**KelPaul Brewery is moving to Mulberry Duck's brewery site.**

KelPaul have announced that as of September 1st they will no longer be brewing at Hereford Brewery, and have landed in Wellington and will be brewing at Mulberry Duck's premises. (The term "cuckoo brewery" will no longer apply as they will be the lead brewer at the new site).

Since their formation in June 2015, Kelvin Skyrme and Paul Stevens have brewed a range of interesting beers and they are looking to continue to develop their business.

Their beers are available locally in cask at the Saracens Head and Beer in Hand in Hereford; the Farmers Arms, Wellington Heath, and the Harewood End Inn. Also De Koffie Pot at Hereford's Left Bank has Seville, Lambretta Lights and Sunshine Session all in bottles.

Kepaul have managed to get some wider distribution and are getting beers into such places as the Urban Tap House in Cardiff and the Salopian in Shrewsbury. In fact, *Untappd* (a US-based social tool for beer drinkers) carries

many favourable reports from all over the country.

The move to Mulberry's site means brewing on a smaller kit, but it provides KelPaul Brewery with the flexibility to experiment with new recipes and to brew smaller batches. The new site is also blessed with its own borehole, which provides a chlorine-free water supply.

Currently in cask form is a reformulated Bonneville, and the first new brew to be produced at Wellington will be a black, green-hopped beer called 'Green Black & Gold' (it has Goldings hops) for *The Green Hop Festival* at the Talbot in Knightwick. over the weekend of 30th September to 2nd October.

There are plans to brew another vanilla dark ale after the success of last year's mild experiment – raspberry and vanilla versions are still out there and receiving excellent reports.

Let's hope this cuckoo settles down and makes the most of its new nest!

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## LOCAL PUB NEWS

Now firmly established in the Kington calendar, the *Annual Speed Shearing Competition* took place at the **Oxford Arms** in August. This year's event attracted a sizeable number of both competitors and spectators, and raised about £1,600 for the *West Midlands Air Ambulance Service*.

Pubs and sheep shearing might seem an unlikely combination, however, as opposed to traditional competitions in which shearers trim up to four sheep, the 'Oxford' format gives competitors one sheep - and one shot at victory - adding to the atmosphere (and it reduces the number of sheep needed). Licensees Fred and Sadie Hawkins are indebted to local farmers James Lewis (who has organised the event for the past five years) and Ed Jones for providing the sheep and all the lads and lassies who man-handled the animals throughout and kept the wool in check.

The next event planned for the Oxford will be on Saturday 10th December when the *Fabulous Bordellos* will recreate the sounds of the 60's & 70's.

When it comes to raising money for good causes the **Cornewall Arms** in Clodock always pulls more than its weight. So when a local Tug of War team qualified to compete at the World Championships in Sweden and needed to raise the cash to finance the trip, it was only natural that it should provide a fund-raiser for the community it serves. Thanks to activities which included a BBQ and Slave and a Promise Auction at the pub on the evening of August Bank Holiday Monday, the trip is now fully sponsored.

Tug of War generates serious competition within the *Young Farmers Association* and the Craswall Club is proud of an outstanding season, especially the junior men's team. Competing in the *Welsh Tug of War Association League*, competitions all over Wales culminated in gold medals at the Welsh Championships at Carmarthen, which qualified them to represent Wales at the British and Irish Championships at Llandrindod Wells where they also gained first place. They now go on to represent Wales in the World Championships in Sweden on September 10th and 11th.

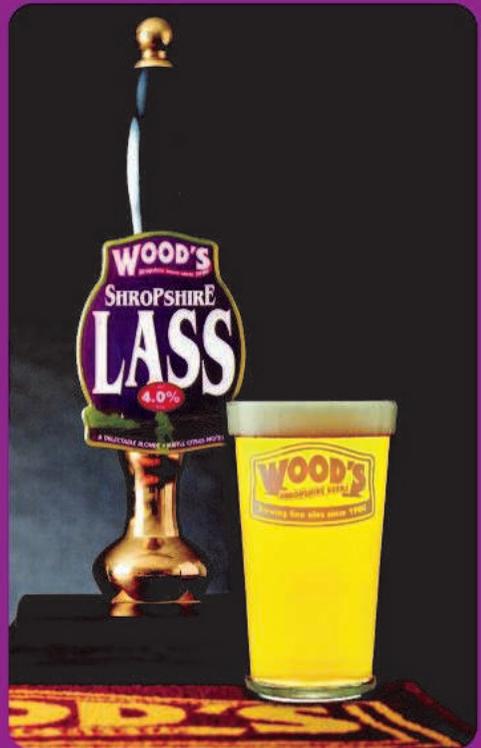
The annual Michaelchurch Escley duck race and barbecue took place over the August bank holiday too. As usual the **Bridge Inn** played host, supplying refreshment and offering a 'grandstand' viewing terrace along the riverbank.

# WOOD'S

Shropshire beers since 1980



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Wood Brewery tap  
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01588 673251

All money raised at this well-attended event went to the parish church of St Michael's.

The **New Inn**, St. Owen's Cross, which is operated as an Indian restaurant, is reported to be closed, but it is unclear whether this is for holidays or maintenance, or whether it presages a change of ownership.

The **Red Lion** at Peterstow will be closed for holidays from Monday 12th September, reopening on Tuesday 27th September.

Work on the beer garden at the **Plough** at Little Dewchurch has been completed. The pub is now also offering a guest beer, sourced either locally or from other micro-breweries further afield.

The **Pennyfarthing** at Aston Crews and the **Slip Tavern** at Much Marcle have reopened, both after more than a year of closure. (see pages 14 & 15)

Ledbury saw its first new pub open for probably a generation or more back on the 22nd July. The **Lion** in Bye Street is also the town's first micro-pub, and sells two local beers direct from the cask. (see the full story on page 22)

Also in Ledbury, the **Retreat** gained *Cask Marque* accreditation for its beers during August.

The **Colwall Park Hotel** has been re-vamped, following its change of ownership about two years ago. The two beers in the bar are always one from Wye Valley (often Butty Bach) and another from a local micro - often from Gloucestershire's Bespoke Brewery.

September should have seen the **Red Lion Inn** at Stiffords Bridge celebrating its debut in CAMRA's flagship *Good Beer Guide*, but instead it remains closed following the departure of popular and successful licensees Andy and Kim Lannie back at the end of May. What the future holds for the roadside pub is unclear, but it is both surprising and disappointing that there is still no sign of new tenants taking over six months after the Lannies served their notice to quit. The Red Lion is the only pub in the parish of Cradley following the loss of the village's **Crown Inn** around 20 years ago.

As the *Hopvine* went to press it was learned that the afternoon of the 9th September was the date set for the owners of the **Newtown Inn** at Lower Eggleton to appear at Hereford Magistrates Court. They are being prosecuted by Herefordshire Council for their failure to comply with a planning

enforcement notice that requires them to desist from using the closed pub as a private residence. This followed an earlier refusal of planning permission for conversion of the roadside pub into a house, which was later upheld at appeal. However, it doesn't appear the owners seem too concerned, as just days from the court appearance they still openly continue to live in the unauthorised converted areas, much to the annoyance of the ex-locals who want their pub back.

It isn't just the evil pubcos who force out some of their pub tenants with hefty rent hikes. The privately-owned **Hopton Arms** at Ashperton closed in August, this following the tenant's rejection of a substantial rent increase. Unfortunately, the owner of the Hopton Arms has 'form' with CAMRA, having previously sought planning permission to convert the place into housing. This was rejected by Herefordshire planners after it was revealed an offer for the business as a pub at full asking price had been rejected. We will be watching developments with a very keen eye.

The **Moon Inn** at Mordiford now operates an outreach Post Office, Tuesday afternoons 2-4pm. If you fancy a pint after buying your stamps, then the current beers are Otter Amber, Timothy Taylor Landlord, Wells Bombardier and guests.

What was once **Watercress Harry's** on Hereford's St Peters Street (which lies between the High Town and St Peters Square) is set to become **Gordon Bennetts** following weeks of refurbishment work. The long-closed venue is set to become a contemporary urban-style beer bar. The man in charge is Herefordian, Robert



Work in progress at Hereford's new Gordon Bennetts - due to open in late September.

Gordon Bennett (thus the pub's new name) and the plans are to major on real ale - with eight handpumps on the bar and a further eight chilled stillages. It's due to open on the 22nd September and there will be a full report in the next *Hopvine*.

The **Barrels** in Hereford held another successful beer and cider festival - its 29th - over the August Bank Holiday weekend, which featured *Dr Feelgood* as the headline band. This event was the culmination of a year's charity fundraising at the pub and a grand total of £21,000 was donated to a variety of local charities. Handing out the cheques was one of the pleasurable duties carried out by the Mayor, Councillor Jim Kenyon.

The erstwhile **Hop Pole** on Commercial Road in Hereford experienced another reincarnation in July, this time into **Hogarth's**. (see story on page 16)

The **Spread Eagle** on Hereford's King Street reopened just as the *Hopvine* went to press at the beginning of September. It is expected to stock Wye Valley HPA and Butty Bach and to re-introduce pub food during September.

Back in early August, Hereford's **Heart of Oak**, located on the prominent roundabout where Newtown Road and Edgar Street meet, abruptly closed. Since then mystery has surrounded what is happening with the Brains Brewery-managed pub. It has vanished from Brains' website and the management team who worked there have been seamlessly re-deployed to the Grafton on the A49 just south of the city. What the plans are for the place is anyone's guess, but the good news is that the pub is registered as an *Asset of Community Value* (ACV) with Herefordshire Council, which means any plans there might be on the part of the brewery to convert it into anything else (or even to demolish the premises) will now require full planning consent. It is anticipated there will be more information in the Christmas *Hopvine*.

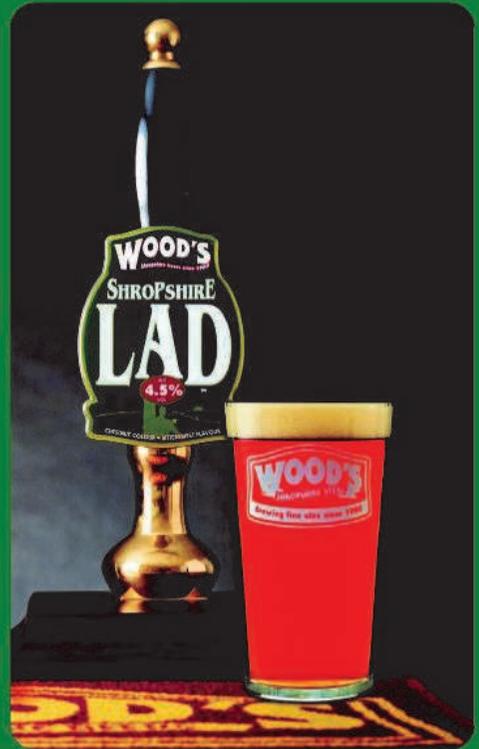
Another mystery is playing out just over the old railway bridge along Newtown Road from the Heart of Oak. Many younger *Hopvine* readers won't remember the old **Sportsman** pub. On the edge of Widemarsh Common, the Sportsman closed back in the 1990s, then remained as a derelict eyesore for well over a decade. Following a fire in 2008, which was presaged by some well-organised and regular vandalism, what was left was eventually demolished in 2011. Therefore, it is surprising to learn of an outline planning application deposited for a spanking new pub to go on

# WOOD'S

Shropshire beers since 1980



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the exact same site. With the application comes a slick consultant's report, but it is what this report doesn't say that is interesting. There is absolutely no mention at all of what the pub is going to be like, nor is there any mention of an operator. The fact the application comes from a property development company called *Reservoir Homes Ltd* seems to have rung alarm bells in some quarters - with already a number of objections on the planning file, along with a holding objection from the City Council. The *Hopvine* doesn't wish to add to any conspiracy theories, but it does seem a strange co-incidence that this is happening at the same time as the neighbouring Heart of Oak has suddenly closed its doors.

It's good news from Bartestree, where the freehold of the imposing **New Inn** has been bought by an individual who plans to re-open it as a pub. This follows an unsuccessful attempt by the last owner to convert the premises into flats, and then listing by the local community as an *Asset of Community Value* (ACV) with Herefordshire Council.

Licensee Chris Corbyn has completed 45 years in charge of the **Cross Keys** at Withington, an achievement that was celebrated appropriately. (see a report on page 28)

Herefordshire Council has granted permission to create a new beer garden at the **Duke's Head** in Leominster town centre. The yard area behind the *J D Wetherspoon* pub in Corn Square is to be converted to a garden space which it is believed will enhance the appearance of that aspect of the pub. The new garden will only be accessible through the pub.

Leominster's 10-bedroom **Black Swan Hotel** is expected to change hands at the end of September. It is believed that the new owners, a local businessman and family, will be entering the pub/hotel trade for the first time. More in the *Christmas Hopvine*.

The **Stockton Arms** at Kimbolton has gained *Cask Marque* accreditation for its beers, Wye Valley HPA and Butty Bach, plus a local guest.

The **Talbot** at Knightwick will be holding its popular annual Green Hop Beer Festival from Friday 30th September to Sunday 2nd October. It features green-hopped beers, food and music on the Friday and Saturday evenings. The Hereford- Worcester bus service (DRM 420) stops nearby.

The **Church Inn** on Ludlow's Church Street has been looking very forlorn since it closed back in April. On a recent visitation there was a notice posted in the window saying it was closed for refurbishment. However, a cursory glance inside reveals that the scope of the "refurbishment" hasn't yet quite extended to clearing up a motley collection of dirty beer glasses abandoned on the bar counter from the last night of trading.

However, better news comes from a little further along Church Street at the nearby **Rose & Crown**. Now under the ownership of Market Drayton-based Joules Brewery, the ex-*Punch Taverns* pub re-opened in early July following a very impressive and extensive refurbishment. It stocks the entire Joules range of beers, plus two guest ales (see page 18 for the full story).

Herefordshire CAMRA Pub of The Season, Autumn 2016

## The Talbot

14 New Street Ledbury

01531 632963

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

Email: [talbot.ledbury@wadworth.co.uk](mailto:talbot.ledbury@wadworth.co.uk)

Andy & Maria, Team Talbot and our company Wadworth of Devizes are very honoured to be given this award.

We are however very good for the other seasons of the year!  
We offer Cask Marque accredited beers, good food and character accommodation.

Christmas Bookings are now being taken



John Teale Photography

## TALBOT AUTUMN CELEBRATION

**Historic Ledbury hotel and bar named Herefordshire CAMRA's Autumn Pub of the Season**

Even with its long history, it might still come as a surprise to some that Ledbury's Talbot Inn once hosted a gun battle – when in 1645 the opposing belligerents in the English Civil War exchanged musket fire in, what is today, the main restaurant (there are still musket-ball holes in the walls as proof). And in more recent times the listed 16th Century black and white half-timbered hotel and bar experienced (and survived) a catastrophic fire.

However, the exchanges made on a Friday evening back in August were of a much more friendly and convivial nature, when a certificate was presented to licensees Andy and Maria Ward on the occasion of the New Street pub being named Herefordshire CAMRA's *Autumn Pub of the Season*.



CAMRA behind the bar with Inga Wilhelm (*2nd from left*), Wadworth's Su Stafford (*behind*) and Andy & Maria Ward (*far right*).  
Photo: John Teale Photography

Andy and Maria have been running the Talbot for over 21 years now, and in that time a lot of people have become acquainted with the famously warm welcome that is always on offer there. What takes place on an average evening at the Talbot can probably be considered a master class in how to treat your customers. No wonder so many people keep coming back – if only more places were run with the same level of professionalism and enthusiasm we might not be seeing so many other pubs struggling.

The Talbot is one of only two Wadworths houses in Herefordshire from an overall estate of 240 stretching across south west England and down to the south coast. Andy and Maria were delighted to receive the award, and it was nice to see a representative of Wadworths there too, in the shape of Su Stafford, their Beer Quality Control manager. Not that she would expect to have anything to worry about regarding the quality of the beers at the Talbot that evening!

And as to the pub? Well, when you walk through the doors you soon come across a most delightful bar that probably hasn't really changed much in a hundred years or so. A round bar-servery; fine original fireplace; old photos and just the general feel of the place screams history at you. Yet the bathroom facilities are modern and clean, and a coffee machine on the far side of the bar is a good giveaway as any that you're still in the 21st Century.

Yet, despite these unspoiled and historic trappings, it is good to see that the pub has a strong community feel – with a good following of loyal regular customers to match. This is only appropriate, as Andy is very much Mr. Ledbury: there's hardly an event or occasion that doesn't take place in the town without either his support or involvement. He has also put a lifetime's work into pushing the town as a tourist destination, which has been rightly recognised by him being awarded *Citizen of the Year* and *Distinguished Citizen of the Year* by two local voluntary organisations.

With good food, a great welcome and an atmosphere to match the beer, the Talbot is a worthy holder of this award. Long may Andy and Maria continue their sterling work.

*Talbot Hotel, 14 New Street, Ledbury, HR8 2DX Telephone: (01531) 632963 Website: [talbotledbury.co.uk](http://talbotledbury.co.uk). Opening Times: 11-11 Mon-Thu; 11-Midnight Fri & Sat; 11-11 Sun Meal Times: 12-3, 5.30-9; 12-3, 5-8 Sun*

## MUCH ADO IN MUCH MARCLE AS VILLAGE PUB RE-OPENS

***Slip Tavern returns to the fold after a couple of very recent close shaves, and an earlier near miss back in 1575***

A year of new pubs and pub re-openings across Herefordshire just keeps getting better when, on Thursday the 25th August, villagers in Much Marcle celebrated at a grand opening party the return of a refurbished and revitalised Slip Tavern - this following three years of closure.

There on the evening to cut the ribbon to formally open proceedings was Mr Gilbert Jeanes - who was a long-standing and popular landlord at the Slip himself during the 1980s and 1990s, and who still lives in the village today. It may have been raining

on the big occasion, but nothing was going to dampen the spirits of the many, young and old, who were delighted and genuinely excited to see the return of their local pub.

Today the Slip Tavern is under the very assuring control of owner, Elliot Thomas, who oversaw the extensive refurbishment of the premises – well, it was more of a rebuilding project to be entirely accurate. The outcome of all the months of hard work and investment has seen the creation of a contemporary version of the traditional English village inn.

One enters into a well-appointed single main bar area, book-ended at either end with fine old fireplaces, with a bright corner bar-servery and a narrow-seated snug opposite. Tiles and timber floors all enjoy under-floor heating (so there's no need to bring your own logs when next visiting the pub!), and bench seating with a random mishmash of tables abounding, ensuring there is always plenty of seating. On some of the walls virgin scaffolding planks make for unusual but effective wall coverings. The centrepiece of the main bar area has to be an old mangle with a large counter surface attached on top – it makes a great focal point to gather standing with friends over a pint or two.

### **Did the earth move for you too?**

On one wall, alongside many photographs (both colour and monochrome) of the pub over past decades, is the much-told seismic story of how the pub came to get its name. On a February's evening way back in the year 1575 something stirred. The nearby Marcle Hill began to move. No, it wasn't the beer, although it was reputedly much stronger in those days....the land was actually moving! By the time the giant earth slip finally came to stand two days later it had consumed the chapel at Kynaston, as well as numerous hedgerows, trees and some rather unfortunate cattle. It was considered a wonder by visitors and latterly Victorian tourists alike, whom one can guess made good use of the pub that took its name from the very same slip.



With its new garden and picnic tables, the re-opened Slip Tavern



Gilbert Jeanes cuts the tape, watched by Elliot Thomas.

*Photo - Dave Holloway Photography*

Moving outside beyond the rendered pub façade, there is a new lawned and paved front garden (reclaimed from part of the extensive the car park) with seating and picnic tables, which doubtless will prove more popular on finer days than on the wet opening night. To the rear of the pub is a wonderful old orchard, beyond which can be caught glimpses of the nearby Westons cider plant.

It all makes for a most convivial and inviting village pub – undoubtedly aimed more at drinkers and talkers rather than diners: the food offering (that is when the kitchen is completed) will be restricted to basket meals and snacks. Currently the beer offer is three beers (two from the Marstons range, and one other normally local brew), plus three ciders from Westons. The décor and lay-out is extremely well done, the ambience excellent, but the Slip clearly isn't setting out to do flash or urban chic. As owner and licensee, Elliot, neatly puts it himself: "It's all about keeping things simple."

### Thanks ACV for that!

It all looks very promising for a bright future for the Slip Tavern – now returned unharmed to its loyal village community, but how different things could have been. Under its previous ownership it had a planning application for conversion to a private house refused by planners in December 2013, then in April last year narrowly escaped being converted into an Indian Restaurant only by the rapid intervention of the locals, who promptly had it registered as an ACV. That very same community who stuck with it and didn't take their eyes off the ball now have their pub back – let's hope they all now use and enjoy it to the full.

*Slip Tavern, Watery Lane, Much Marcle, HR8 2NG. Telephone:(01531) 660246. Opening Times: Closed Mon; 12-3, 4.30-11 Tue-Sat; 12-3 Sun*

## PENNYFARTHING GETS RE-CYCLED

**Food-focused village pub re-opens following period of closure.**



Penny Farthing Inn

The **Penny Farthing** in Aston Crews has re-opened after being closed for more than a year. It was purchased by local businessman Paul Williams, reported by agents *Christie & Co* to be one of many potential buyers keen to see the pub return. Paul has carried out significant refurbishment work and has already applied for planning permission to increase the dining room area on the ground floor, and to add bedrooms on the first floor. He is expected to further apply to add seven chalet type buildings as holiday lets.

The 17th Century pub boasts many original features, including exposed beams and brick work with a central bar-servery. There is also a large beer garden and play area with views across to the Black Mountains and in the other direction tow the Malvern Hills.

Opening six days a week (Tuesday to Sunday) the pub offers a gastropub menu. It is set up to offer three draught ales, currently Butcombe Bitter and two guests. One of the latter has been Saved by the Bell, a 3.8% ABV light, hoppy bitter from the nearby Bespoke Brewery, badged as a house beer, "Penny Farthing Bitter".



The refurbished bar at the Pennyfarthing

*Penny Farthing Inn, Aston Crews, Ross on Wye, Herefordshire, HR9 7LW. Telephone: (01989) 750366. Open 12-3, 6-11 Tue-Fri ; 12-11 Sat;12-10 Sun. Mealtimes: 12-3 & 6-9 Tue- Sat; 12-4 Sun. Website: [www.pennyfarthinginn.co.uk](http://www.pennyfarthinginn.co.uk) Facebook: [pennyfarthinginnpub](https://www.facebook.com/pennyfarthinginnpub)*

## THE CHANGING FACE OF 59 COMMERCIAL ROAD

***From the Hop Pole to O'Neill's, back to the Hop Pole again, then to BBQs & Brews and now to Hogarth's...are you following this? Hopvine pup reporter, Mark Hudson, pays a slightly tongue-in-cheek visit to the recently re-reopened and refurbished venue.***

Commercial Road in Hereford has an eclectic mix of buildings and shops - a bit of something for everyone: churches (old and new); restaurants and takeaways; several hairdressers; a jewellers; tattoo and piercing parlours; a balloon shop, and an army surplus store to name but a few. And for those needing a quick getaway there is a travel agent; the Country Bus Station; a petrol station, and the railway station all just a short walk away. For many, Commercial Road is part of a route to and from work, a bus or train and the pubs are a stopping-off point or, occasionally; a starting point in the case of 'Spoons, or The Walk before heading elsewhere into town.

After many months of closure, following the demise of BBQs & Brews (and the purchase and subsequent refit by *Amber Taverns*), Hogarth's opened in July. Nestled betwixt Wetherspoons and Yates's, it needs to have a different offering. Thus the kitchen went in the

refit and Hogarth's is now a wet-led pub, leaving the pub grub and bargain dining to its neighbours.

The Hogarth's brand of pubs are styled as "Victorian Gin Palaces" (more of which later) and Hereford is no exception with an astonishing 125 different gins on offer. For those of us wanting beer or cider there's a selection to compete with most pubs: four cask ales are on offer, often including a Hogarth's Beer (from Amber's own brewery in Bolton); six ciders (including Dunkertons), plus a wide range of bottled beers and other drinks not worthy of mention here.

Amber have installed experienced pub managers Jason and Shirley Brown, who've come to Hereford after successfully running pubs in the Black Country. And what's not to like.....

On entering the pub, one finds it clean and bright with plenty of seating being one of the



Oo-er missus! What a right carry on!

first things you notice, along with a couple of huge TV's showing sport, plus swathes of fake book cases.

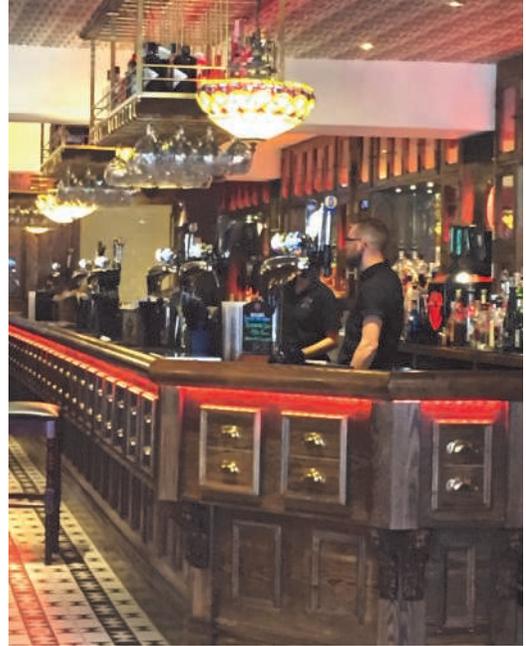
The walls (at least those without TV's) are bedecked with photographs of ye olde Hereford; prints and photos of pubs and brewing; a bit of breweriana, and a picture of William Hogarth himself (there's more about him below).

Further into the depths of the pub is the bar-servery on the right, with its jaw-dropping array of gins. Then to the right beyond are smaller drinking areas, each with a TV, with more fake bookcases and some more Hogarth pictures - this time on the ceiling. There was a choice of either horse racing or the Olympics on the multiple TVs when the *Hopvine* visited (Team GB did win a gold medal in the Show Jumping while we were there, by the way). Football takes precedence at the weekends. Thankfully the place wasn't drowning in sports commentary, but there was piped music.

Further back at the rear is the entrance to the "Strongbow Cloudy Apple Garden" sponsored by Bulmer's. It boasts apple trees; a smoking shelter, yet more TVs [*I hope they've got a TV licence for this lot?* Ed] plus plenty of seating - and not an inebriated greenfly in sight. Commendably the pub can also be accessed step-free through the old coach entrance to the side.

For those of you who are not familiar with William Hogarth and his work, he was an engraver, satirist, painter and social critic in the 18<sup>th</sup> century (that makes him Georgian). Two well-known prints by the great man himself made in 1751, *Beer Street* and *Gin Lane* (see opposite page) show the terrible consequences of alcoholism. Hogarth engraved *Beer Street* to show a happy city drinking the 'good' beverage, English beer, in sharp contrast to *Gin Lane* in which the alleged effects of drinking gin are shown. You've been warned, but then again, go on....just this once!

No doubt where Hogarth's allegiances lay, and Hogarth's is the name of *Amber Taverns* own in-house brewery. Their brews are named after works by said artist and characters in those works. Mark Hudson of the *Hopvine* comments on his visits:



Gin for Sir or Madam? The impressive bar at Hogarth's I for one was looking forward to tasting some of the beers. I mean, who could refuse a "Company of Undertakers" or a pint of "Pug Ugly"?

On my first visit, I had a pint of "Enraged Musician" from Hogarth's, a perfectly OK pint - nothing too exciting, but at £1.99 one shouldn't complain. Other beers on offer were Banks's Sunbeam, Jennings Cumberland Ale and Wainwright (a golden-coloured brew) from Thwaites, all at £2.20. On my second visit the Hogarth's had been replaced by Ringwood Old Thumper.

For me the jury's out, perhaps the beer selection could be a little more exciting and there's a bit too much fake tradition about the place - some real reading matter wouldn't go amiss. However, it's great the place is back as a pub (Gin Palace or not) and that it hasn't become another chain-pub eyesore or re-development site. I may well return to try the "Liberty" and the "Roast Beef of England".

*Hogarth's, Commercial Road, Hereford, HR1 2BP. Telephone (01432) 266456. Opening Times 11-11 Mon-Wed; 11-Midnight Thu; 11-2am Fri & Sat; 11-11 Sun. No food. [www.facebook.com/HogarthHereford](http://www.facebook.com/HogarthHereford)*

## BEER & PUB-MATCHING IN FOODIE LUDLOW

*In a town with a first class reputation for its food and fine dining, Ludlow's pubs are now pushing hard for equal recognition.*

For too long Ludlow has only meant good food to most visitors – with its quirky artisan food shops; Michelin-starred restaurants, and its internationally-renowned food festival held each September. But the town's pubs are now seriously catching up with the food offering. In the past twelve months alone two fantastic micro-pubs have opened for business, adding to Ludlow Brewery's already established and very impressive Railway Shed tap.

Then, back in July, a new star was born with the re-opening of the **Rose & Crown** on the town's Church Street – and what an absolute delight it is to visit following its acquisition from *Punch Taverns* by Shropshire-based independent, Joules Brewery. Joules have invested a serious amount of money, energy and thoughtfulness into re-inventing this pub, and in the process have despatched the last vestiges of a typically botched and totally unsympathetic 1960s "refurbishment" into a skip where it belongs.

Believed to be the oldest surviving pub in town (its lineage as a continuously-trading inn can be traced back over 600 years in the deeds) part of the premises is an old priory, the walls of which have been cleverly incorporated into what is overall a quite exceptional refurbishment. Out have gone naff fake beams; false ceilings; cheap modern floor coverings, and slap-dash overboarding to reveal original parquet floors; a grand fireplace; fine stained glass, and woodwork - all of which has been lovingly restored. In other areas is new high quality wood flooring, quarry tiles and some delicious traditional-style wood-panelling - all of which creates overall an inviting and traditional pub. The new sits totally comfortably side-by-side with the old, such that it's virtually impossible to tell which is which.

On arrival, one first encounters an attractive cobbled courtyard in front of the pub, accessed via a narrow passageway from Church Street. A view that is so enchanting that it seems to draw passers-by into the pub from the street on its own. Once inside the premises there are several discrete areas and rooms to enjoy. To the front on the left is an



Welcome back: the delightful courtyard at Ludlow's re-opened and revitalised Rose & Crown

alcove with a large bay window (with original stained glasswork intact), whilst to the right and behind you is the 'Mouse Bar' - a designated drinkers' area with much excellent wood panelling. Beyond a central main bar area between the two, is an ante-room with quarry-tiled floors and barrels for tables, which shares part of the old priory walls. Further beyond that, and at the very rear is a sun-trap garden-cum-yard area with views and sounds courtesy of the imposing parish church tower next door. There are already plans gently fermenting for the yard to be a venue for a forthcoming beer festival.

The Rose & Crown already appears to be firmly established on the town's tourist map, with guided walking tours already passing through the pub from time to time. However, it's not just about the quality of the pub, the beer offer is certainly not to be sniffed at. Joules Brewery beers make a permanent debut in Ludlow, with their three standards always on the bar in the shape of Blonde, Pale Ale and Slumbering Monk - as well as a seasonal special plus two other guest beers from other micros. It's clearly a very worthy addition to the town's drinking scene.



Every inch of the place was quietly buzzing on the Saturday lunchtime when the Hopvine team called in. And what a mixed crowd it was too, there enjoying the beer and food on offer. At the helm of this exciting new enterprise is Gary Seymour, latterly of the Sun Inn at Leintwardine (and self-styled mayor of the same village) with business partner, Karl Heber overseeing the kitchen. The food is described as 'fresh and simply cooked' and includes reasonably-priced pub classics such as fish and chips, lasagne, steak, burgers and ploughmans, as well as sandwiches and changing specials. Meat is sourced from the award-winning Francis Butchers and cheese from the Mouse Trap – both shops in the town. Noteworthy is that the beefburger patties are hand-made in the pub's kitchen, and on Sunday is an already-popular roast dinner. There were certainly no shortage of takers for either the food or beer on the day of our visit. Gary puts it quite succinctly when he says: "It's absolutely nuts at the moment. Following a busy start, it just hasn't let up!"

Gary feels very strongly that the Rose & Crown isn't just about food, and with its drinkers' bar, mixed clientele and a good range of beers, it looks like he's getting there quite quickly. However, what an all-round package the Rose &



Gaffers Karl Heber (left) & Gary Seymour with pints and the old priory wall in the background

Crown is: it should be a template for all pub refurbishments. It is something that just has to be seen for yourself: it's the Great British pub at its very best.

**Rose & Crown**, 8 Church Street, Ludlow SY8 1AP. Telephone: (01584) 875726. Open: 11-11 Mon-Thu; 11-12 Fri-Sat; 11-11 Sun. Food: 12-3, 6-9 Mon-Sat; 12-finish Sun. Station 10 minutes walk (trains to/from Hereford 1-2 each hour) Facebook: [roseandcrownludlow](https://www.facebook.com/roseandcrownludlow)

## BRITISH MEDAL WINNERS

**It wasn't just Team GB who were picking up medals during August. Judging for Britain's champion beers was taking place at CAMRA's Great British Beer Festival.**

A speciality beer has won CAMRA's *Supreme Champion Beer of Britain* for the first time in the long history of the competition.

Bingham's Vanilla Stout was named the best beer of 2016 at the *Champion Beer of Britain Awards Dinner* held at the Hilton Hotel, Olympia on the opening evening of this year's *Great British Beer Festival* (GBBF).

Following almost a year of sampling, local CAMRA tasting panels and regional heats reduce the list of the best beers across the UK down to a final sixteen brews which are invited to compete for final judging at the GBBF.

Brewed in Ruscombe, Berkshire, Bingham's Vanilla Stout is a 5.0% ABV dark stout infused with vanilla and dark malts to create a smooth and dark beer packed full of comforting flavours.

The Silver Medal went to Kent-based Old Dairy Brewery for Snow Top, a 6% ABV Old Ale, described by the brewery as the "perfect winter warmer" with fruitcake and marmalade flavours.

The Bronze Medal in the competition was claimed by Tring (Hertfordshire) Brewery's Death or Glory, a 7.2% ABV Barley Wine, brewed by appointment to the *Queen's Royal Lancers* regiment, it is described as a rich and sweet barley wine with a complex nature.





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2016



## LION RETURNS TO LEDBURY

### *Town's first micro-pub finally opens*

On Friday 22<sup>nd</sup> July, the Lion in Ledbury finally returned after an absence of over 50 years, when the much-vaunted Lion micro-pub finally opened its door on the town's Bye Street. Although converted from a vacant office, back in the early 1960s the very same premises was previously the White Lion pub – thus the name of its re-invented namesake today.

Hidden away behind a rather anonymous-looking black door is now Ledbury's first micro-pub, and yet another new pub for Herefordshire....they just seem to keep on coming. The brain-child of local businessman Chris Solly, it's his first venture into the licensed trade, and from initial inspection it looks like he's doing enough of the right sort of things, with a good crowd to be found in there most evenings just four weeks on from the grand opening.

### **Seriously funky illumination**

As a builder by trade, Chris had the advantage of being able to do some of the work himself, and in the process what has been achieved is both eye-catching and welcoming. A long single bar area stretches back and divides into front and rear areas, with a bar counter to the front left as you enter. There's plenty of furniture to be seated and tabled, and there are some nice quirky and modern touches to the décor, with some seriously funky lighting arrangements and a very interesting floor – but it would be spoiling it to go into too much more detail. It's probably best you go and have a look for yourselves. Chris clearly has an eye for contemporary design.



The Lion returns – this time as a micro-pub.

When the *Hopvine* ambushed Chris just 24 hours before he opened to his expectant public, he half-jokingly said that he hoped people wouldn't think it's a little bit like a wine bar. With three casks of local beers (from Ledbury and Wye Valley breweries on the opening night) sat chilling on the stillage behind the bar, waiting patiently to be served up to the customers by gravity into their glasses, it was only too easy to disabuse him of that notion. Modern and funky it might be, but this place is clearly somewhere for good beer and good conversation every time. It is more than a worthy addition to Ledbury's pub scene, and the *Hopvine* wishes Chris well with his new venture.

*The Lion, 38 Bye Street, Ledbury, HR8 2AA. Opening times: Closed Mon; 4-9.30 Tue-Thu; 4-10.30 Fri; 2-10.30 Sat; 12-4 Sun No food. Bus stops nearby, railway station 15 minutes walk*

## LAST BUS TO THE PUB?

Herefordshire Council is at it again. It plans to cut rural bus services in September 2017 unless people shout loud and clear that this is unacceptable. The subsidy per annum will be cut by £730,000 from £1.4 million. It will do little to save Council funds, but will have a major impact on rural life in the county. It will also have a knock-on effect on pubs in these rural routes.

*Rail & Bus for Herefordshire* says that the survey issued by the council (see [www.herefordshire.gov.uk/busreview2016](http://www.herefordshire.gov.uk/busreview2016)) is biased, as it does not allow you to say 'no' to more cuts. The campaign group is calling on people to say 'no' to more cuts on Question 8 on the survey form and also repeat this in Question 20. Even better if you can contact your local councillor or write to the leader Councillor Johnson to argue for the retention of buses: [ajohnson@herefordshire.gov.uk](mailto:ajohnson@herefordshire.gov.uk).

## WHEATSHEAF INN GOES TO POT

### *Local pub-owner makes a hash of it again*

The Wheatsheaf Inn on the main A44 Bromyard-Worcester road at Whitbourne has had a decidedly chequered history in recent times. Closed since being sold at auction earlier this year, the pub was subject of an unannounced social call by the police on the 31st May. However, rather than PC Plod and his colleagues happening across a traditional English country inn with a warm welcome; roaring open fires; frothing fine local ales, and food to die for - instead this was a cannabis-growing operation in full swing. The only warm welcome on offer that day at the Wheatsheaf was courtesy of the UV lamps!

Now there's rural enterprise for you. It's always good to see pubs diversifying their activities to increase revenue, but it's probably for the best that such activities stay within the law. Sadly we're familiar with pub-owners landing on the wrong side of the law (such as with the owners of the Newtown Inn at Lower Eggleton), but this surely has to be taking the biscuit – or should that be hash cake?

The Wheatsheaf Inn is owned by Peter Styles, a self-styled pub-owner and property developer who owns a number of licensed premises in the Worcester and Malvern areas. Unfortunately for him, this isn't the first time he's been unfortunate with one of his pub tenancy appointments. Back in April 2015, the licence for another of his pubs - the Bush Inn in Worcester's St.John's district - was suspended after the authorities weren't particularly impressed when they learned about a full-scale brawl in the main bar that went unreported to the police. (CCTV footage later showed the licensee watching the no-holds-barred fisticuffs whilst he quietly supped a pint. Eat your heart out Harry Carpenter.)

Mr. Styles would seem to be accident prone when it comes to some of his pub tenancy appointments, but his track record on pubs isn't exactly inspiring: especially for the local communities that find themselves on the receiving end of his schemes. For those of you familiar with the Lamb Inn in West Malvern - that's one of his - a pub that's now being developed into housing against the wishes of the local community.



Making a real hash of it at the Wheatsheaf Inn

What now transpires at the Wheatsheaf Inn will be interesting to see. A planning application to convert the pub into residential was refused by Herefordshire planners in August, so his usual asset-stripping modus operandi appears not to be cutting it with Herefordshire Council. With the narcotics operation abruptly halted, it leaves one to wonder what's next for the roadside pub: a warm welcome; roaring open fires; frothing fine local ales and food to die for? We can only await events.

## The Tram Inn, Eardisley



Traditional Country Freehouse  
Real Ales - Home Cooked Meals  
Lovely Family Garden

*Herefordshire CAMRA 'Pub of the Season- Summer 2012'*

Good Beer Guide 2017

The Tram Inn  
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Hereford  
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The  
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Tel: 01544 230 322

[www.the-oxford-arms.co.uk](http://www.the-oxford-arms.co.uk)



*We run a traditional style pub offering good wholesome food all cooked on the premises using local produce and serve great local real ales, all from local businesses.*

*Food served*

*Tue. - Thur. 6pm -9pm only*

*Fri & Sat. - 12noon-2.30pm & 6pm-9pm*

*Sunday Lunch - 12-2.30pm Roast only*

*One course - £7.50, Two courses - £10.50*

*Three courses - £13.50*

*Sunday Evening - 6pm - 8.30pm*

*Roast & Normal Menu*

*We are open all day on Fri, Sat & Sun*

*We are family and dog-friendly and you will always receive a warm friendly welcome from us and our staff.*

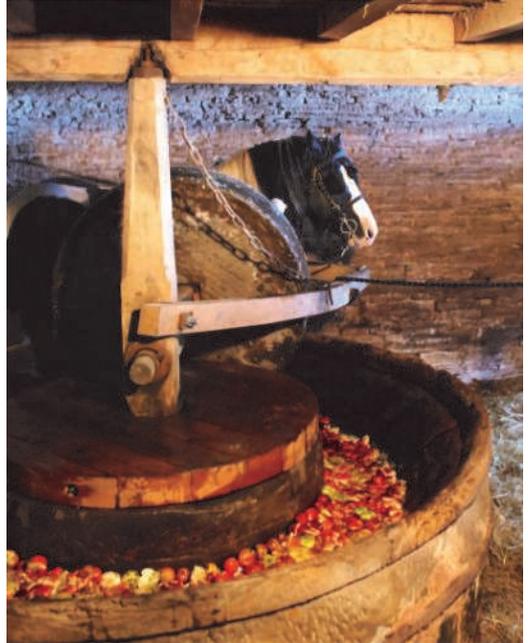
*Check our website/facebook page for our Beer festival and other upcoming events*

[www.the-oxford-arms.co.uk](http://www.the-oxford-arms.co.uk)

## HORSE-POWERED CIDER

The horse-drawn cider mill at Fair Oak Farm – the only one in Herefordshire – will be open to the public again on Saturday and Sunday October 29th and 30th.

The seventeenth-century mill and press were recently restored to working order; and 2016 will be the third year in which Pye, a Gypsy cob stallion bred and trained in Llanigon by Wendy and John Lloyd, will be making Fair Oak cider.



Pye does the rounds at Fair Oak Cider

photo Jenny Halse

Alan McCardle of the St Margarets Cider Company and his assistant Gary Starkey will be gathering cider apples from old orchards around the Golden Valley, including varieties such as Kingston Black, Yarlinton Mill, Foxwhelp and Norman, and processing them to make a traditional cider that develops through the year before being bottled.

The sweet, medium-dry, medium and sparkling ciders made in 2015 will be available to taste and buy at the open weekend.

*Fair Oak, Bacton, Herefordshire HR2 0AT (01981) 241210. Opening times: 29<sup>th</sup> and 30<sup>th</sup> October, 10am to 4pm.*

## GOLDEN FIRE

A film charts the history of cider making in the county since 1945. In addition, there is an interactive app which provides an unrivalled resource for all things cider today.

The film, which premiered at the Courtyard in Hereford in June, charts the history of cider making in the county since 1945. The launch was a great community event with cider-makers from across the county promoting the range of drinks available from our heritage fruit. For further showings of the film see box.

More details about the project can be found at [www.ruralmedia.co.uk/Golden-Fire.aspx](http://www.ruralmedia.co.uk/Golden-Fire.aspx). There is also an interactive app which provides an unrivalled resource for all things cider today:

- Videos about the county's key producers
- An interactive map to find your way around



Herefordshire

- Shared ratings of every cider made in the county
- A comprehensive look at cider production, past and present, in the biggest cider-producing region in the world

The app may be downloaded from [www.goldenfirehfd.co.uk](http://www.goldenfirehfd.co.uk)

### Further Showings

*Ledbury Market Theatre on 23rd Sept at 8pm £5*

*The Courtyard, Hereford: 4th Oct at 6pm; 5th Oct at 11am (includes tea/coffee and a pastry - no concessions); 6th Oct at 2.30pm.*

*Tickets: £7, conc £6.50, child £5*

*Much Marcle Memorial Hall, 8th Oct at 7pm. Q&A with local cider producers. Cider bar. £6.50 on door, to include ploughman's and first drink.*

## Ivor Dunkerton

Ivor Dunkerton, of local cider and perry fame, has died at the age of 83. In 1979 he left a promising career as a BBC TV producer to move with his wife Susie to a smallholding in Herefordshire to start a cider-making business. His time at the BBC included working on the *Tonight* programme with such well-known presenters as Michael Parkinson, McDonald Hastings, Alan Whicker and Fyfe Robertson; his most difficult assignment being the Aberfan disaster of 1966.

Moving to an 18-acre site near Pembridge, with no apple or pear trees in situ, Ivor's patience and a passion for cider saw him through the years before his newly-planted orchards started to yield suitable fruit. Later he resisted misguided inducements from Government to grub-up those same orchards. It was this commitment and, in particular, the planting of a new perry orchard that was recognised in 2005 when he was presented with CAMRA's prestigious Pomona Award.

Dunkerton's did much to raise the status of real cider by putting the product into attractive bottles with eye-catching labels. The business grew steadily and by 2005 was producing around 40,000 gallons of cider and 4,000 gallons of perry annually. It was now a major enterprise.

More recently, some 400-year old barns on the farm provided an opportunity for Ivor and his wife to diversify into the restaurant business. The resultant *Cider House* restaurant eschewed sophistication in favour of carefully-sourced local ingredients, combined with a flair for interesting flavour combinations - in-keeping with the bucolic surroundings.

Dunkertons Ciders and Perries have always had a first class reputation for quality, and have won many CAMRA prizes, including a number awarded at Beer on the Wye. They were very much part and parcel of the Herefordshire landscape, and reflected a centuries-old way of life that Ivor had so passionately worked to conserve. Therefore, it came as a surprise when, in 2015, the business started a move to Gloucestershire. The *Hopvine* extends its condolences to his family and friends.

## CIDER EVENTS IN AND AROUND HEREFORDSHIRE

**Friday/Sunday 9th/11th September: *Marches Food and Drink Festival***. Ludlow. Always a good selection of local cider makers and fruit juicers in attendance. Also the famous Ludlow Sausage Trail.

**Saturday/Sunday, 17th/18th September: *Abergavenny Food Festival***. Wales biggest food festival in attracting over 30,000 visitors. The wristband allows access to the five venues in the town centre which house over 200 exhibitors representing Wales and the borders, including at least 20 artisan brewers and cider makers. Amongst the programme of Tutored Tastings, Eric Charriaux and Henry Chevallier-Guild will be matching a variety of Cheeses with Cider. [www.abergavennyfoodfestival.com](http://www.abergavennyfoodfestival.com)

**Saturday, 8th September: *Golden Fire\** Ledbury**

**Saturday/Sunday, 24th/25th 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 and pear competition for commercial growers.

**Saturday, 1st October: *Applefest 2016***, Tenbury Wells. Each year the 'Town in the Orchard' celebrates all-things Apple with a one-day event. Over the past years the event has grown from being in the streets of Tenbury to its present home on The Burgage. Frank P Matthews Ltd will again display over 250 varieties of apples and pears with trees for sale and information about apple husbandry. *Marcher Apple Network* will be in the main marquee with an Apple Identification service and *Appleteme* will offer a juicing service for anyone bringing apples and a clean container. Food, drink and crafts and a licensed bar area can be found in the shopping village and a full day of entertainment includes blacksmith and willowcraft demonstrations, Leominster Morris and music from Teme Valley Band.

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

**Saturday/Sunday, 1st/2nd October: *National Trust Apple Weekend***, Berrington Hall, Nr Leominster. Berrington's harvest of vintage apples is on display and available to buy to take home over the weekend. With cider bars, apple grafting, pruning and identification and pressing demonstrations. Bring along your weird and wonderful varieties for identification by the apple ID

team. There will be stalls selling locally made craft and produce, including cider and perries, live music and horse and carriage rides throughout the weekend. [www.nationaltrust.org.uk](http://www.nationaltrust.org.uk) (01568) 615721.

**Monday, 3rd October to 6th November: *Apple Harvest***, Brockhampton Estate. The second of Brockhampton's harvest celebrations [*Heritage Open Day was Sunday 11th September*] is a month-long opportunity to wander through the orchards with their diverse habitats. Take home some freshly picked apples, with a variety of traditional cookers and eaters for you to choose from. apple varieties from our orchards. (£1 for 6 apples) [brockhampton@nationaltrust.org.uk](mailto:brockhampton@nationaltrust.org.uk); (01885) 482077

**Tuesday-Thursday 4th-6th October: *Golden Fire\** Hereford**

**Saturday, 15th October: *Apple Pressing Day***, Chalet Pavilion; Carding Mill Valley Church Stretton. Another National Trust venue offering to press your own apples into juice Apple juice to take home or sample the apple cake in the tea-room. [cardingmill@nationaltrust.org.uk](mailto:cardingmill@nationaltrust.org.uk) (01694) 725000

**Saturday/Sunday, 8th/9th October: *Ralph's Cider & Perry Festival***, Badland Farm, New Radnor. Cider making demonstrations using Victorian presses and scratters. Displays of vintage equipment, tractor & stationary engines.

Sunday - tractor run in aid of air ambulance, cider & perry bar for on & off licence sales. Hot & cold food [www.ralphsciderfestival.co.uk](http://www.ralphsciderfestival.co.uk) (01544) 350304

**Saturday, 8th October: *Leominster Morris*** Westons (11.30am), Gregg's Pit (12.30pm), Hellens (3.00pm).

**Saturday, 8th October: *Golden Fire\** Much Marcle**

**Saturday/ Sunday, 8th/ 9th October: *The Big Apple***. The Big Apple holds its 28th *Harvestime* event around the Marcle Ridge. With more orchards than any other county, visitors to south-west Herefordshire have enjoyed the autumn celebrations in the orchards, cider-mills, barns and churches for many decades.

In all, eight separate venues will present a range of rural events and activities. Each site is unique,

\* **Golden Fire** - more detail on page 25

but all with one thing in common – apples (and pears!). Many venues are in walking distance of each other, but for convenience, a tractor and trailer service, (courtesy Westons Cider) will run throughout the weekend between six of the venues.

The weekend is completed with a programme of walks, talks, demonstrations and films covering a wide range of apple related topics.  
[www.bigapple.org.uk](http://www.bigapple.org.uk)

**Sunday 9th October: 'Uke Can't Be Serious'** will be popping up with their ukuleles at different venues throughout the day from 11am. No fixed schedule.

**Sunday 11th October: Two walks starting from Gregg's Pit, Much Marcle. Birds, Bugs & Plasticine Grubs** - Morning walk led by Charlotte Selvey. **Perry Pears: Walk, Talk & Taste** - An afternoon wander with James Marsden learning about specific named varieties and taste the finished products made from the same.

**Sunday 9th October: Big Apple Bike Ride.** Ledbury Market House. Follow quiet country lanes, visiting cider producers and orchards. BYO picnic and explore the Big Apple at Much Marcle. BYO picnic or enjoy Big Apple catering. Bike hire available. [www.comecyclingledbury.com](http://www.comecyclingledbury.com); (01531) 635432.

**Saturday, 15th 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 on sale, plus crafts and refreshments. Demonstration of apple pressing

techniques and advice on apples, plus children's attractions. (01568) 780886.

**Saturday 15th October: Kemerton Orchard Workers' Annual Apple Day,** Victoria Hall Kemerton, nr Tewkesbury. This annual event includes apple pressing (bring your own or buy juice from Daffurn's Orchard apples), stalls selling orchard-related produce, tea, coffee and cake. Entry is free, with all money raised goes to support the management and upkeep of Daffurn's Orchard. [www.kemerton.org](http://www.kemerton.org)

**Saturday, 22nd October: Colwall Apple Day.** One of the four seasonal orchards events celebrated by the Colwall Orchard Group. [www.colwallorchardgroup.org](http://www.colwallorchardgroup.org)

**Sunday, 23rd October: Open day** Cefn Ila Estate, Llanbadoc, nr Usk, Organized by the Woodland Trust. Display by Marches Apple Network,; Apple juice, cider and perry tasting.

**Fridays 21st & 28th October: Harvest Celebration Supper and Tour.** Westons Cider Mill. Celebrate the end of harvest with an evening tour of the cider mill to see apples being milled and pressed. Followed by a two course harvest supper. Places limited. (01531) 660108

**Sunday, 30th October: Chepstow Apple Day,** Drill Hall, Chepstow. Organized by Transition Chepstow in association with the Chepstow Town Council. Apple display by Marches Apple Network, apple juice, cider and perry tasting. Children's zone with crafts and activities; Competitions for all the family. [www.transitionchepstow.org.uk/events/chepstow-apple-day](http://www.transitionchepstow.org.uk/events/chepstow-apple-day)



## FRUITY NEW OWNERS

Originally opened by local cider and perry producer Dragon Orchard in 2010, the *Three Counties Cider Shop* in Ledbury has now become a co-operative venture involving cider makers Gregg's Pit, Oliver's Cider and Perry, Once upon a Tree and Wilce's Cider. Pictured outside the shop are Simon Day (Once upon a Tree), James Marsden (Gregg's Pit), Tom Oliver, Pete Wilce and Brian Wilce.

The shop opens 10-4 Tue-Thu; 10-5 Fri & Sat and offers up to 12 draught ciders and perries, sold by the pint into customers own containers, or four-pint jugs. A wide selection of bottles available plus a limited selection of bottled beer and fruit juices

*Three Counties Cider Shop, 5A The Homend, Ledbury, HR8 1BN*

## CIDER COMPETITIONS

### ROYAL THREE COUNTIES SHOW

Having swept the board in this year's *International Cider and Perry Competition* held at Hereford's Cider Museum (*Hopvine* Issue 62) a craft cider producer from the Golden Valley has repeated the feat at the *Royal Three Counties Show*. Pips Cider from Dorstone took five awards, winning first prize in the dry, medium, and sweet cider classes, *Champion Herefordshire Cider*, and second place in the *People's Choice*.

The competition attracted over 140 entries, and provided fierce competition for the title of *Supreme Champion*. The NACM's Communications Officer, Gabe Cook, who was one of the judges commented 'The range of entries was startling, from bold, bone dry ciders to rich and unctuous perries. The quality, overall, was good, with some outstanding offerings.'

However, despite Pips Cider being the standout amongst the ciders, the overall *Supreme Champion* award went to Chris Atkins from Gloucestershire for his perry. Gabe Cook described this as 'wonderfully rich balance, fruity and complex. This could easily be drunk instead of a glass of sparkling white wine'.

### MORE HONOURS FOR HEREFORDSHIRE PRODUCER

Newton Court Cider has added to its growing list of awards. Organic Gasping Goose made it to finals of the Soil Association's prestigious *BOOM (Best of Organic Market) Awards*, to compete against two wines, a liqueur and a beer in the alcoholic drinks category. At the ceremony, held in the Borough Market Hall in London, Paul Stephens and Moira Davidson received awards for *Best UK Organic Cider* and second runner-up overall. Judged by an independent panel of well-known experts, the awards recognise amazing organic products, retailers, and restaurants and bloggers who promote organic food and living.

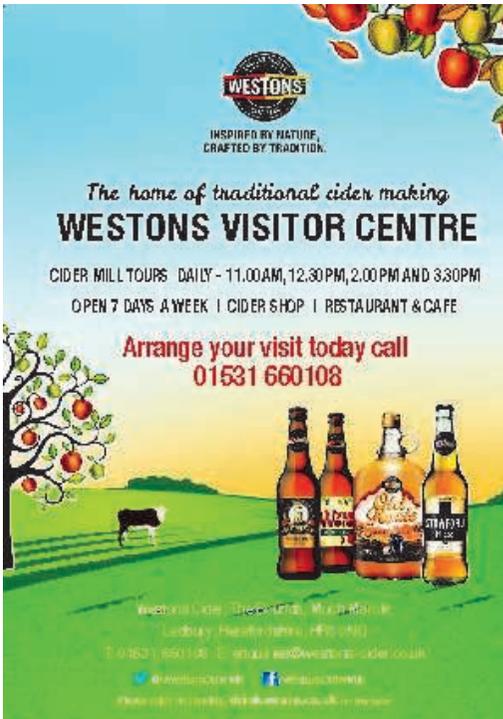
This has been a very successful year for the company, gaining a silver and a bronze medal in the *Great Lakes International Cider and Perry Trials* followed by three prizes from the *International Cider and Perry Competition* at the Cider Museum in Hereford.

### A LIFE BEHIND BARS

#### 45 years and still pulling pints

A party was thrown at the Cross Keys, Withington on Saturday 13<sup>th</sup> August to celebrate the 45<sup>th</sup> anniversary of Chris and Sandra Corbyn becoming licensees at the pub. It had to be fancy dress of course. Five years ago, on their 40<sup>th</sup> anniversary, the theme was the 70s (from the decade they took on the pub).

There was some head-scratching for the theme this time: vicars and tarts was mentioned, but in the end they settled on the period from 1943 to 1947, the years of their birth (...and no telling who was born when!). This resulted in a splendid diversity in dress, from wartime uniforms, land girls and even Superman. Chris and Sandra put on a free bar and buffet for all the locals, and Chris helped brew a special beer with Wye Valley Brewery - aptly named "A Life Behind Bars", brewed with Archer hops at an ABV of 3.8%. Music was by *Naomi's Hotsy Totsy Band* who entertained the crowd with hits from the period - check out the pub's website! Congratulations to Chris and Sandra, we're now looking forward to the 50 year bash!



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## ALL'S FAR FROM ROSIE IN MUNSTONE

*North Hereford pub faces an uncertain future following a planning application for an executive house on part of the car park*

The Rose Gardens (known affectionately as just 'The Rosie') in Munstone is the only pub in a populous and rapidly growing suburb of Hereford. Currently closed, the present owners have stated they do not wish to re-open it, and have recently submitted a planning application to Herefordshire Council to turn part of its car park over for the provision of an executive house.



This is something the locals who used to use the pub (and have no suitable alternative nearby to fall back on) think is a terrible idea, and CAMRA is inclined to agree with them. In fact, so much so, that we've added our objection to the pile.

We've been here before: an application is made by a pub-owner to partially convert a pub, justified with a promise that the proceeds of any development will help the pub in the future – then a few years later, when the original justification is conveniently forgotten, the plans magically change and the pub goes the same way. It's then too late – the promise is reneged on and the damage is done. A similar sort of thing happened with the Travellers' Rest at Stretton Sugwas. In that case an application was approved to put housing on part of the pub's garden, then rather than the development assisting the pub, the pub was ultimately converted. The locals didn't see that one coming!

### Squatting at the Rosie

In the case of the Rosie, the present owners say they have no wish to run the pub themselves and they want to lease the pub to another operator, which is very commendable on their part. However, despite making efforts to do so, thus far they have failed to let it out. Moreover, they also state their intention to remain living in the pub premises themselves, even after it is leased out to a licensee. Quite how this somewhat bi-

zarre arrangement is supposed to work is not explained in the documentation deposited with the planning application.

Doubtless, the aspiration on their part to remain living there probably helps to explain why they have no takers so far. And to now seek to s-lami-slice the pub's grounds for development will only make it less attractive to potential operators – if, in fact, leasing out is genuinely what the owners want to do with it. Certainly, there is no undertaking made with the planning application that gives any assurances whatsoever as to the pub re-opening in the future either with or without the development.

The Rose Gardens has traded successfully before, and in an area of growing population (with no competing pubs) can do so again. However, efforts must be made to find an operator to take on the pub. Reducing the size of the car park (which this application proposes) and the proximity of an executive house are going to make it a less attractive business proposition. These points have been highlighted to the planners by CAMRA.

Whilst the position of the owners in not wishing to run the pub is respected, what is not acceptable is to start converting the premises. Fair enough if they don't want to run it, but they need to offer it for sale first. Only then if no operator comes forward should conversion or part-conversion be considered. Munstone needs its Rosie.

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<b>WEEK COMMENCING - 2/11/2015</b>	<b>WEEK COMMENCING - 9/11/2015</b>
<b>WELLS GOLD 4.3%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>SHROPSHIRE GOLD 4.5%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.
<b>WEEK COMMENCING - 16/11/2015</b>	<b>WEEK COMMENCING - 23/11/2015</b>
<b>BLACK SHEEP BEST BITTER 3.8%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>COURAGE DIRECTORS 4.8%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.
<b>WEEK COMMENCING - 30/11/2015</b>	<b>WEEK COMMENCING - 7/12/2015</b>
<b>RICHMOND RUDOLPH 4.2%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>SNOW BELLE 4.3%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.
<b>WEEK COMMENCING - 14/12/2015</b>	<b>WEEK COMMENCING - 21/12/2015</b>
<b>ABBOT ALE 3%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>WEEK COMMENCING - 28/12/2015</b>

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<b>GLOUCESTER GOLD 3.9%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>GLOUCESTER CASCADE 4.2%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.
<b>WOODS SHROPSHIRE LAD 4.5%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>WOODS SHROPSHIRE LASS 4.0%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.
<b>RESPOKE SAVED BY THE BELL 3.8%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.	<b>RESPOKE RUNNING THE GAUNTLET 4.4%</b> A classic golden beer with a subtle hop character and a clean finish. It has a soft, malty character.

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## DARK & GOLD IN THE COUNTRYSIDE

*A visit to the home of Ledbury Brewery less than a week following Beer on the Wye was a timely antidote for a few of the volunteers who worked at the festival.*

Pitched on the main A438 Ledbury-Hereford road, just the city-side of the Verzons Hotel, Ledbury Brewery has in a relatively short time established a strong reputation for its beers, with a number of them regularly available across the county's pubs. So, still weary from the exertions of Beer on the Wye, a small party from Herefordshire CAMRA decided to pay a visit back on a fine July's evening.

Most people tend to keep their car in their garage, or perhaps they use it to store stuff they're in denial about ever using again. Or maybe they convert it into a granny annex, but in the case of Ant and Kate Stevens their garage contains a full-size working brewery – and one complete with its own mini-bar too!

Invited inside the converted double garage that houses the main brewery (there is also a coldstore in another outbuilding), one is immediately struck by the quality and professional standard of the fit-out and equipment. What's inside represents some serious investment: stainless steel vessels, new concrete floors, and pretty much state-of-the-art everything else. It is quite evident this is no part-time Mickey Mouse operation – this is the real deal, albeit it's only a six-barrel capacity plant and brewing is only currently undertaken at weekends.

Ant has a job in London to keep him amused from Mondays to Fridays, so weekends are when the



Ant Stevens opens the garage doors to reveal Ledbury Brewery hidden away inside.



Visitors discuss the various merits of English hops and three-phase electricity supply inside the brewhouse.

brewing gets done. In between it is left to his wife, Kate, to check the specific gravity and temperature of the various brews from time to time, and undertake the deliveries to the fifteen or so regular outlets they supply. It probably helps that they are brewing at full capacity (and have been for some time), so there's no need to do any cold-calling. If pubs don't ring them, then they don't chase them up. As Ant puts it quite neatly: "When I brew the beer, it's good to know it's as good as sold." That must be a testament to its quality as well as a great position to be in.

Thus, it was appropriate we were equipped with pint glasses to try two of the Ledbury beers. All of

the core range is brewed using English hops, which includes their popular Ledbury Dark and Gold beers, although a recent seasonal beer - Dr Rudi's - was brewed using hops from New Zealand. And rather splendid they all are too.

On a lovely light summer's evening, a fine view across manicured gardens on into open countryside is to be had from the window in the brewery's fermenting room. With not another building in sight, there are six acres where, when not brewing, they raise sheep and produce silage. As if a full week's work and running a successful brewery wasn't quite enough.

Most of the beer stays local within Herefordshire; Ant recalls happily that it was the Oak at Staplow that was the first pub to jump on the Ledbury Brewery bandwagon. He also supplies the Plough Inn in Worcester, and even takes a few casks down to London with him each Monday - where he supplies Islington's Tap Room, which is allegedly where Labour Party leader, Jeremy Corbyn, celebrated being elected last year. It will be interesting to see if he returns either for a second celebration (that'll be the Ledbury Gold) or for commiserations (that'll be the Ledbury Dark).

So, what of the future for Ledbury Brewery? Ant is keen to increase the size of the brewery, but is unsure if that can be achieved at the current premises. Otherwise, they're working on the idea of a secret pop-up pub. We'd love to tell you what that involves, but if we did it wouldn't be a secret.

The future for us was to now head off for a final pint at the Prince of Wales in Ledbury. What better way to finish off a fine summer's evening?



What's through the rectangular window? The bucolic view from the brewery's fermenting room.

*Gloucester CAMRA City Pub of the Year 2014 and 2015*

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# SUTTON MARSHES

## *By our Transport Correspondent*

The Lugg is one of Herefordshire's loveliest rivers and is known internationally as a river of special scientific interest. It is home to the white-clawed crayfish, lampreys and salmon as well and many other rare species which the Herefordshire Wildlife Trust are seeking to revitalise in partnership with the farming community as part of their Living Landscape project. We tend to forget that within a mile of the city there are the amazing Lugg Meadows which provide a breath of fresh air for anyone who wanders this way.

This easy 5-mile walk starts at Sutton St Nicholas through to Lugwardine following byways of old, passing through the water meadows of the Lugg. Therein lies a proviso, for it is important not to head out after heavy rain nor during times of flood warnings as these parts can be immersed in water during the winter. However, summer has been relatively dry and the route should be clear enough during autumn. The bridleways are free from stiles and on flat ground so the walking is straightforward.

There are two hostelries to enjoy on this ramble. The first is the Golden Cross Inn, a much-loved village pub with a central bar that usually has three Wye Valley ales on tap and often a guest too, which happened to be a tasty pint of Tournament from Goff's brewery in Gloucestershire. The pub has several different drinking areas, and most intriguing is the covered deep well which you see when visiting the toilets. The second is the Crown & Anchor at Lugwardine, also a much-loved local on Cotts Lane which offers Wye Valley beers and a changing guest



beer. This 18th century half-timbered building with a cosy bar area is complemented by a very attractive garden area. However, for those who choose to take a shorter route back into Hereford, you

might like to call into the roadside house, the Swan, on the lower reaches of Aylestone Hill which is a Marston's pub serving beers from a central bar, with often Banks's Bitter or others from the Marston range.

From the Golden Cross Inn, go left along the pavement, by the bus stop for Hereford, and after about 100 metres turn left along a passageway to a cul-de-sac. Go right to follow this around to its end and look for an enclosed path on the right leading to the churchyard of the 13th-century St Nicholas Church. Keep ahead again to a kissing gate which gives out onto a lane. Go right and then immediately left to walk out of the village on this dead-end lane which heads off to Sutton Rhea where two bridleways peel off. Go right here over the bridge but be careful as the first 100 metres seems to be a dog latrine. Beyond this point the delightful old way runs between fields in an area known as Sutton Marsh.

### **Hereford and Gloucester Canal**

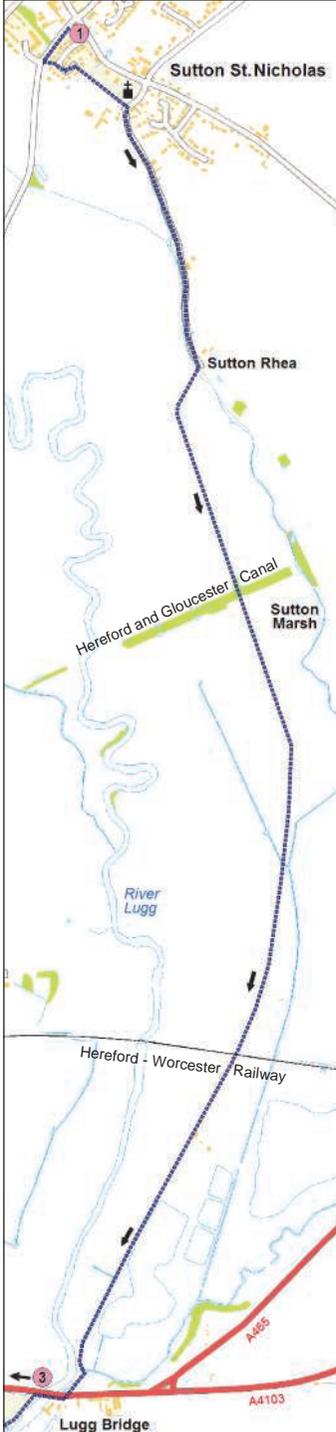
The bridleway begins to rise a little and this is to cross some remaining earthworks of the Hereford and Gloucester canal, conceived and funded during the canal mania of the 1790s. Its development was fraught with problems, mainly financial, and the terminal basin in Hereford was only completed in 1845 by which time the canal had been bought up by the Great Western Rail-

### Factfile

Map: Explorer 202 - Leominster & Bromyard  
 Travel from Hereford to Sutton  
 Yeomans 426 bus leaves Shirehall at 1030, 1200, 1330, 1440 and 1630 Mons-Sats, also calls at stop by the Merton Hotel.  
 Travel from Lugwardine to Hereford  
 DRM 476 calls Lugwardine at 1330, 1525, 1730, 1900 and on Fri and Sat nights only at 2030, 2300  
 For more information see website [www.traveline.info](http://www.traveline.info).  
 \*Phone 0871 200 22 33 for up to the minute bus times.

### The Pubs

The Golden Cross is open from 12 noon until 4 and then from 6 pm Mondays to Thursdays then all day Friday, Saturday and Sunday. The Crown & Anchor is open 12 till 3 and from 5.30 on Monday to Thursday then all day Friday, Saturday and Sunday. The Swan is open 1130-3 and then from 6 Mondays to Wednesdays (5.30 Thursdays-Saturdays) Sundays 12-3 only. Check it out on [www.whatpub.com](http://www.whatpub.com)



way. The Herefordshire and Gloucestershire Canal Trust are seeking to re-open the 34-mile rural canal, a considerable challenge but there is good progress on some sections. Continue along the leafy track.

Keep ahead at the junction to proceed along a tree-lined bridleway which is a little more overgrown than hitherto - a stick might help. Ignore tracks off to the left or right and cross the railway tracks of the Hereford to Worcester railway line with care. You will soon begin to hear traffic on the A465 road. The bridleway narrows to a path alongside a fence and field where it is also overgrown in places. It reaches a field gate which you go through onto a wider track to the main road; the track suffers from fly tipping.

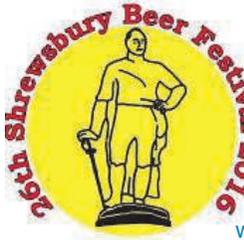
### Lugg Meadows

Go right and cross the road with care on the bridge so as to take a look at the old mill, now private accommodation - one of the many on the Lugg which used to grind corn. Keep ahead to pass through a gate onto Lugg Meadows. If this gate is locked, go to another gate and fingerpost about 150 yards along the road on the left. The Lugg Meadows is open access land, with a riverside walk (about a mile) which runs through to the A438 road. It takes about 30 minutes. Exit onto a pavement by the A438 and go left to walk across the bridge (narrow path here) and then into the village. As you rise up, look for the sign on the left leading to the Crown and Anchor pub. The bus stop and shelter for Hereford is just beyond this junction on the opposite side of the road.

Alternatively, once on the Lugg Meadows you can cut right across from a point where the river bends to the left and walk along a path which gives out onto Aylestone Hill. The Swan is just below on the opposite side of the road. It is then a mile walk along the main road back into town. This section also has a bus service, DRM 420, which picks up at an unmarked stop outside Lugg Bridge Farm - but you need to give a very clear hand signal to the driver!



CAMRA FESTIVALS COMING SOON



**26th Shrewsbury Beer Festival**

The Morris Hall, Bellstone, Shrewsbury, SY1 1JB

80 Real ales plus cider and perry.

22nd, 23rd & 24th Sep 2016. 11am-11pm (9pm or a bit later if there's beer left) on Saturday

[www.swscamra.wordpress.com/shrewsbury-beer-festival](http://www.swscamra.wordpress.com/shrewsbury-beer-festival)

**Great Welsh Beer & Cider Festival 2016**

The Depot, 22 Dumballs Road, Cardiff, CF10 5FE

22nd, 23rd & 24th Sep 2016. 11am-11pm. [www.gwbcf.info](http://www.gwbcf.info)

Over 140 different beers from all over Wales, plus a small selection from London. Over 60 Welsh ciders and a small section from the South East. Advance booking advised

Entry price £6 (+ booking fee) including souvenir glass and beer list.

CAMRA members and under 26's get a free half-pint.



**Birmingham Beer & Cider Festival 2016**

New Bingley Hall, 1 Hockley Circus, Birmingham, B18 5PP

Thursday - Saturday 27th-29th October: 11.00am - 10.30pm Admission £5.00 daily more than 250+ real ales and over 70+ ciders and perries,

[www.birminghambeerfestival.org.uk](http://www.birminghambeerfestival.org.uk)

**Dudley Winter Ales Fayre**

Dudley Town Hall, St James Road, Dudley, DY1 1HP

Thursday 24th November: 5.30am - 11pm; Friday 25th November: 12noon - 11pm; Saturday 26th November: 12noon - 11pm (or until the beer runs out!)

70+ Real Ales, ciders and perries. Foreign bottled beers. Food available at all sessions. Strictly over-18's only Thursday and Friday. Entertainment Friday and Saturday. Discounted entry (in form of tokens) for CAMRA members. Free entry Saturday. [www.dudleycamra.org.uk/dwaf2016](http://www.dudleycamra.org.uk/dwaf2016)

London Midland's 34% discounted Groupsave can be used if travelling in a group of three or more.

**IT'S OUT! CAMRA's NEW *GOOD BEER GUIDE***

***Fiercely independent, CAMRA's flagship Good Beer Guide features 1,700 UK breweries and 4,500 great pubs to drink in.***

CAMRA's latest *Good Beer Guide* hits the nation's bookshelves on the 15th 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 44<sup>th</sup> 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 countryside. 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 unclear how they survey and judge their pubs, and some - such as the *Good Pub Guide* - actually charge a fee for entries! Isn't that advertising rather than a guide? You can't be assured that pubs in the *Good Beer Guide* get in on merit alone.

Always independent and true, the *Good Beer Guide* ensures every pub is properly checked-out ►

# Herefordshire CAMRA

## What's on

### Branch Meetings.

Wednesday 28th September: The Monk, Monkland 8pm. chance to visit this newly refurbished and re-opened pub and learn the latest beer, cider and pub gossip from across the county, plus a chance to book on trips. All welcome.

Wednesday 26th October: Oak, Staplow 8pm. Another opportunity to keep in touch with local news and events. All welcome.

### Annual General Meeting

Wednesday 30th November: 8.00pm at the Barrels, Hereford. **Come along and find out what's been happening in Herefordshire CAMRA over the past twelve months.** This is a great opportunity for CAMRA members to have a say on branch affairs. Includes the announcement of the 2016 Herefordshire *Pub of the Year* and cider pub of the year

### Beer on the Wye Festival Meeting

Monday 31st October: 8.00pm at the Barrels, St Owen Street, Hereford. Come along and join the team as we set out on planning an even better Beer on the Wye for next year. Help required in all areas!

### Social Events

Saturday 15th October: By minibus to Cheltenham to visit some great pubs including the CAMRA *National Pub of the Year*.

Saturday 26th November: Gather at Llanwrtyd Wells for the Mid-Wales beer festival, held across the town's pubs.

Saturday 10th December: 25th annual Black Country pub tour by minibus. Ten pubs, including a few must-do favourites and some new ones. This trip is always very popular, so booking early is essential.

Contact Social Secretary Paul Brinkworth for details and booking, See page 39.

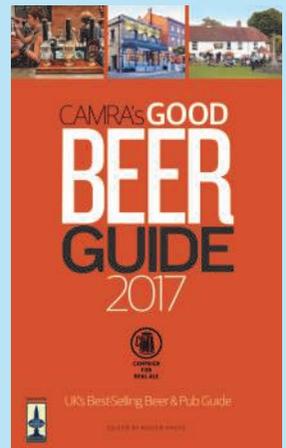
Updates on  
[www.herefordcamra.org.uk/](http://www.herefordcamra.org.uk/)  
diary.

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 11th 2016

► by a volunteer army of over 180,000 CAMRA members - the very people who know and enjoy their pubs. No other guide can achieve that.

Besides listing all UK breweries, real beers and the 4,500 great pubs for you to go and explore, the *Good Beer Guide* has a number of lively and informative colour features. These include articles on the micro-pub revolution, brewing and beer. It also lists pubs that sell real cider and perry. Every pub-listing includes the beer and cider sold, along with listing facilities such as accommodation, food, opening hours, beer gardens and whether they have wi-fi and are dog-friendly or not. It also points out pubs ideal for families and those premises with full disabled access - this is a guide for everyone.

ISBN: 978-1-85249-335-6; 230 x 140mm; paperback; 1032 pages; Cover Price £15.99; Online at <https://shop.camra.org.uk>; Members £10.00 + p&p; Non-members £13.00 + p&p



# A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



## Join CAMRA Today

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

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

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

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

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Email address (if different from main member) \_\_\_\_\_

Direct Debit Non DD

Single Membership £24  £26   
 (UK & EU)

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

For Young Member and other concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

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



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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To the Manager: \_\_\_\_\_ Bank or Building Society: \_\_\_\_\_

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Address: \_\_\_\_\_  
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Bank or Building Society Account Number

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

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
  - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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

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September 2016

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. Deadline for next issue: November 11th.

Current advertising rates (from)

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

Rates refer to an inside reverse page, prices subject to VAT

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)



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