

Hereford HOPVINE

The Magazine of the Herefordshire Branch of CAMRA

Issue No 65

Spring 2017

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IS THERE HOPE FOR THE HOP POLE?

Leominster pub threatened by planning application for conversion to three flats.

Located on the corner of Bridge Street and Mill Street in Leominster, the Hop Pole has been a part of the Leominster pub scene for over 300 years. It has had a strong community following, with it being the only pub north of the town centre.

The Hop Pole has been closed for about a year, and during this time the owner has been advertising for a tenant. Unfortunately, he has met with no success in his endeavours for reasons unknown. However, what gives cause for concern with this application – that will see the pub converted into flats - is that no effort has been made by the owner to first try and sell on the pub as a business before considering its conversion to housing. In the owner's dash for cash, a large area of Leominster is in serious danger of losing its last community pub unnecessarily – and one that is registered with Herefordshire Council as an *Asset of Community Value (ACV)*.



The Hop Pole in happier times

Things are definitely picking up in the pub trade in Herefordshire. In every edition of the *Hopvine* we are reporting on pubs re-opening, sometimes after many years of closure (in this issue is the case of the Fountain Inn). There are more people coming in who are taking on pubs and making a go of them. Therefore, it is vital that we resist opportunistic property speculation that sees pubs converted to housing without first being offered for sale to others willing to take them on. This is what is in danger of happening here, and in the process will leave a swath of north Leominster without its community pub.

Herefordshire CAMRA will be objecting to this proposal.

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THE PLOUGH

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LOCAL BREWERY NEWS

BUTCHERS ARMS

Each brew of Henry Hodges is currently selling out at the Woolhope pub, before the next is ready, so it is not always available on the bar.

KELPAUL

Now back at the Victory in Hereford, Kelpaul are now producing more frequen

tly than their host, Hereford Brewery, a situation likely to continue for the remainder of Jim Kenyon's mayorship. Kelpaul is producing a lot of bottles, mostly bottle-conditioned. The 3.8% bitter Street Heroes is raising funds for *Hereford United Supporters Trust* (HUST).

ODYSSEY

Odyssey's two new pressure/fermentation vessels have been installed and will shortly commence canning beer in much greater volume with *WeCan*, a local mobile canning unit. During 2017, Odyssey aim to produce roughly four times as much beer as that produced in 2016.

The first six cans to be released will be:

- Crowd Control: massively hopped West Coast style IPA - 6.7% ABV
- Hop Zombie Blood: deep red sticky, oozy malt meets fruity, tropical hops in our world-renowned India Red Ale - 7.0%
- Little India Pale Ale: session IPA 4.5%
- Mo' Citra: pale ale (Mosaic + Citra hops) - 4.0%
- Grievous Angel no.2: Imperial Oatmeal Brown Stout. A version with coffee, chocolate and orange at 9.0%
- Revenant - a brand 5.4% new beer utilising a traditional London ale yeast made famous by several Vermont breweries. The yeast helps Odyssey to create a beer softer, juicier and rounder than its usual offerings, very hazy as the yeast is not very flocculent (i.e. it stays in suspension in the beer which is good for several reasons with this style)

Other than cans ring-fenced for Beer in Hand and for wholesalers *Eebria*, most of the 12,000 or so cans that will be produced during the first canning run have been pre-sold. All of the beers are can-conditioned.

Odyssey have also completed their first collaboration with *Track Brewing* in Manchester. Regarded by many as one of the best breweries in the UK, their beer sells so quickly in and around Manchester, that it's not easy to get hold of. Together they have brewed Santa Muerte a 9.0% ABV Imperial Stout in the *Mexicake* style with chocolate, vanilla and the subtle warmth of chilli. It is being launched next month at Track's Tap Room along with Odyssey's Revenant.

SAXON CITY

In Autumn 2010, Chris Strange set up Saxon City brewery in a building adjoining his Hereford Casks manufacturing plant at Stoke Edith. The first beer was the 3.8% ABV Saxon Strange Brew, followed by *Dubbonni* and *Iceni*.



The beers did not sell in sufficient volume to fully utilise the six-barrel plant, and spare capacity was taken up briefly in 2013 by Publisher Ales with the 3.8% ABV Doghouse among a portfolio of four beers. Publisher was run by Jon Saxon, now the proprietor of the Dog Hangs Well micro-pub in Ludlow.

Two years on Jonny Bright, of Hereford Beerhouse brewed at Stoke Edith under the name *After the Harvest*. His excellent Belgian-style beer is believed to be the only brew resulting from this collaboration before it succumbed to licensing difficulties.

Saxon City continued to brew for a while on a casual basis, but now the plant is up for sale.

We wish Chris Strange all the best in his continuing cask manufacturing and repair business.

SWAN

Two new beers are being brewed, *Mortimer Ale* at 4.5% ABV and *Ruffled Feathers* at 3.8% ABV.

Mortimer Ale is a ruby-coloured beer brewed using pale, crystal and chocolate malts with some wheat. Hops are *Instone* and *Ernest*. The former is derived from a wild hop, likely to be a *Fuggles* seedling and it has never been brewed with before. It is an important hop because of its resistance to wilt. Simon Parker of *Instone Court* in *Munderfield* is the hop-grower.

Ruffled Feathers has *Pale Maris Otter* and *Cara-red* malt. It's the latter that lends the beer its red

hue. Hops are Challenger early in the boil and then Herefordshire Cascade hops.

WOBBLY

Brewing has commenced on the new 30-barrel brewing kit in the shape of a 4.8% ABV brown ale brewed for an unspecified customer. They have a new brewer, Luke Manifold, and had the help today of Ian Mason, a brewing consultant.

Wobbly have taken on a two-year tenancy of the Volunteer at Marden (see page 7). Pubs currently taking Wobbly beers include the Amberley Arms at Sutton St. Nicholas, the Swan Hotel at Hay, and the Crown & Sceptre at Ross .

WYE VALLEY



Late last year, four musicians from the City of Birmingham Symphony Orchestra, violinist Gabriel Dyker, percussionist Toby Kearney and trumpeters Richard Blake and Jon Quirk visited the brewery at Stoke Lacy to help brew a special beer.

Called Podium it was a premium golden ale brewed with multiple hops, including Calypso. With just 900 bottles produced, it was available at the CBSO's Christmas concerts.

A chocolate stout called Mocha has been bottled for sale exclusively in the Brewery shop.

Up-coming monthly beers are (March) Daisy Duke, a 4.1% ABV dark-blond ale with both Herefordshire and new-world hops, (April) Springtime, a hoppy golden brown ale at 4.0% ABV and (May) Toros a 4.6% ABV pale ale.

LUDLOW

Fresh from the success of the *Valentine's Real Ale Massacre* beer festival, the Ludlow Brewery team is gearing up for a summer of festivals, the first being the *Ludlow Spring Festival* on May 13-14th. In response to increasing demand from the public, the brewery tap at The Shed is now open on Sundays from 11am to 4pm.

The Brewery is experimenting with two of their cherished beers. Boiling Well, at 4.7%, an auburn chestnut beer with an aroma of autumn fruit is for those who like darker beers the brewery's finest. It can now be sampled after being matured in whisky casks, an unusual finish that brings out a range of different flavours. The initial run proved successful in a limited number of local outlets including the Dog Hangs Well in Ludlow. Following on is Black Knight, the 4.5% stout with a smoky liquorice aroma which is now being enhanced by maturation in port casks. Once again it is planned for an initial small scale roll out in a few outlets yet to be decided.

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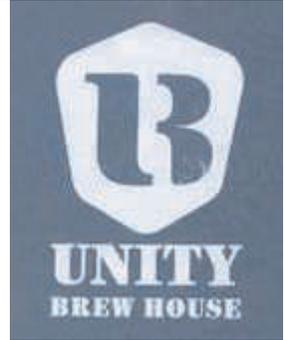
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A BREWERY ON A HOP FARM - WHY HAS NO-ONE THOUGHT OF THAT BEFORE?

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The brewery has been built in what was once a chicken shed, with the beers named after breeds of chicken: Sebright Golden Ale 3.8% is brewed with fruity Endeavour and First Gold hops; Silkie Amber Ale 4.2% uses the traditional combination of Pilgrim and Goldings hops; Frizzle British IPA 4.5 % on draught or 5% in bottles uses Pilgrim hops for bittering and significant amounts of UK Cascade hops and First Gold post boil; Phoenix Porter 5.2% is brewed with Phoenix and Bramling Cross hops; Buckeye Session Bitter 3.4% uses Phoenix, Bramling Cross and Pilgrim hops to create a great flavour despite the low ABV.



There is a small bar in the brewery which offers two of the beers on draught and is already proving very popular, despite the cold weather! Currently the shop and bar are open 12-8pm on Fridays (but with a licence until 9pm, often stays open later) and 12-3pm on Saturdays. The beers are available in bottles, mini-casks and re-fillable four-pint beer flacons for those who have to drive.

For more information about The Unity Brew House, please see www.unitybrewhouse.co.uk or contact Sarah and Hani on (01886) 884110 or email enquiries@unitybrewhouse.co.uk

For more information about Stocks Farm, go to www.stocksfarm.net or contact Ali Capper on (01886) 884202

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The Unity Brew House, The Old Chicken Shed, Suckley, Worcestershire WR6 5EQ.

HOP EXHIBITION

Visitors to the launch of the Hop Project exhibition at the Courtyard in Hereford were given **samples of three of Unity's** beers. The exhibition continues until 19th March, then moves to Ross on Wye Library where it may be seen from 28th March to 29th April.

LOCAL PUB NEWS

Herefordshire's only community-owned pub, the **Crown Inn** at Dilwyn was in throes of changing licensees as this edition of the *Hopvine* went to print. There will be a full report next time.

The **Stockton Cross**, Kimbolton is up for auction at a guide price of £250k, which seems not excessive, but about £100k is reportedly needed for further necessary building work. The current manager may leave in the uncertainty, which would be a loss as it offers good food and beer. In the meantime, it is understood that a community buyout is under consideration.

It may well be closed and boarded-up, but there's never a dull moment at the **Wheatsheaf Inn** at Whitbourne. Following an unsuccessful attempt by the owner to get planning permission from Herefordshire Council for conversion (along with residential dwellings) at the closed roadside pub, he has appealed the decision to the Secretary of State. Back in June 2016, the Wheatsheaf was the subject of an unannounced visit by West Mercia Constabulary, whereupon they uncovered a full-blown cannabis-growing operation on the premises. We can only await developments, man.

The Grade II and CAMRA National Inventory-listed **Paul Pry**, in Worcester reopened on 24th February with local brewers, Popes at the helm. Popes plan to brew ales on site to sell in the pub. Guest ales will also be available and the food offer is promised to be "something a bit different". The pub is only a short walk from Worcester Foregate Street station.

The **Farmers Arms**, Wellington Heath reopened part way through a refurbishment enabling locals to enjoy the typically five mainly local beers, and up to eight local ciders. The work is expected to be completed during March.

A landlord, who had widened the appeal of the **Retreat** in Ledbury by offering food and excellent ales, has left and the pub has now reverted to a "sports bar"

The freehold of the **New Inn** at Storridge is on the market with local selling agents Sidney Phillips. The Admiral Taverns-owned pub located on the Herefordshire-Worcestershire border has been closed for several months.

In the last *Hopvine* we reported on plans to demolish and replace the **Volunteer Inn** at Marden with a new "pub" – a proposed replacement facil-

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ity that would have more in common with a motorway service station than a village inn.

There was good news when, after a long decline and subsequent closure, the pub was leased from owners S&A Produce by Hereford's Wobbly Brewery.

The re-opening on Saturday 25th February was very well supported with all rooms full by early evening, the four barmaids were kept very busy, and some people had come especially to watch the rugby. Age range from a baby to 70+ with a dog or two. The hog roast was good and much appreciated and was followed by a solo musician.

The place was welcoming with some new furniture, a blazing log burner and the fine panelling installed by the previous owner offset by newly painted walls and various pictures.

The Volunteer is now run by manager Becky Hodgkinson. Two beers from Wobbly are on offer plus real cider. Plans are to recruit a chef and serve food at weekends as a first step in developing a food offering.

However, it remains unclear how all this good news sits with the proposal to demolish the place. CAMRA has been joined by pub-users and the parish council in objecting to the planning application.

It always seemed a little bit too fantastic to expect to see Hereford's **Sportsman** pub resurrected from the dead. However, the mere fact the Widemarsh Common pub had burnt down and had been demolished over a decade ago didn't seem to be a hindrance for Reservoir Homes Ltd [*that's a most unusual name for a pub company. Ed*], who were proposing to re-create the pub from scratch. However, the absence of some minor details in their plans – such as who was going to own and run the pub – probably didn't help their application. Planning permission was refused by Herefordshire Council on the 6th February.

The **Moorfields** in Hereford has been granted permission by Herefordshire planners for conversion to residential use. This is sad, as the pub had great potential as a community pub, but there was no local support to keep it as a pub.

35 YEARS AT THE RED LION



The Red Lion Hotel, a 17th Century red-brick coaching inn, lies on the 'B' road from Hereford to Hay-on-Wye facing only the second road to cross the river west of the City. It was here in 1972 Mike Taylor became familiar with the Red Lion first as a punter, then for a couple of years as a barman. When owners, the Moccas Estate, put the hotel on the market in 1982, Mike was able to buy it.

The Red Lion is primarily a country sports hotel, having eight miles of fishing rights on the River Wye. With little outdoor activity in December and January, its ten en-suite bedrooms and kitchen close, and operate from March to November, so that during the dark months, it's just a drinking pub. The lounge is known as 'The Courtroom' as it is where the circuit judge of the day used to sit in judgment.

Commenting on changes since 1982, Mike said: "Much more real ale is served now than in those days." In fact the beers now consist of Wye Valley Butty Bach and either Swan Cynfafran or Three Tuns 1642. There is no keg beer. Ty Gwyn and Gwatkins draught ciders are available during the summer.

Why has Mike stayed in Herefordshire? "I love the area and the people." he replied. We wish Mike many more years of holding court at the Red Lion.

Red Lion Hotel, Bredwardine, HR3 6BU. Telephone (01981) 500303 Website www.redlion-hotel.com
Summer Opening Times: 12-2.30, 6-11 Mon-Fri; 12-3, 6-11 Sat; 12-3, 7-11 Sun. Meal Times: 12-2, 7-9

Perhaps this should have come as no surprise, given the pub's recent history of alleged drug-taking and rowdiness.

South of the Wye in Hereford, permission has been granted for the **Treacle Mine** to be converted to a pizza takeaway. CAMRA did not object to the planning application but did ask that Herefordshire planners clearly establish that there was no support from the local community.

On the south bank of the River Wye the lease of the locally-owned **Saracens Head** is up for sale. The current tenants plan to move to York. There are plans afoot to convert what was the old function room and skittle alley into student accommodation.

Round the corner in King Street, the **Spread Eagle** re-opened on Friday 24th February after work that included elimination of the bright blue paintwork applied by previous operators. Now on the façade, dark blue woodwork is complemented by ochre walls. New licensee, Charlie Sennett, aims to take the pub back to basics after all the gimmicks of recent years. On the bar, Wye Valley HPA and Butty Bach are ac-

THE BARRELS

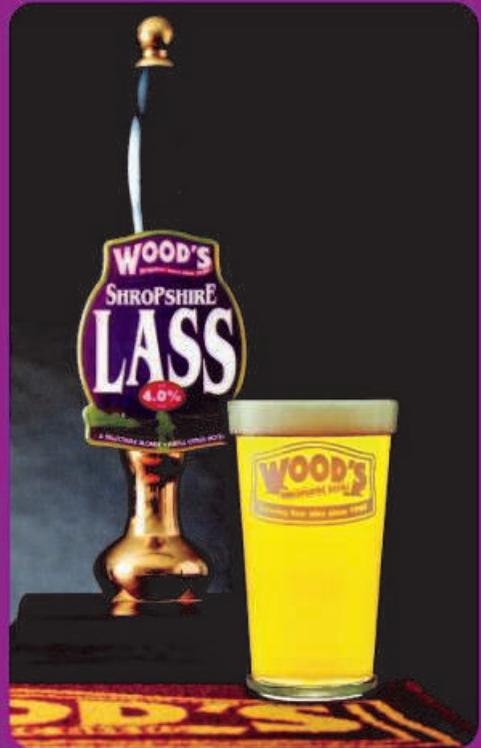


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accompanied by a guest beer and Weston's Old Rosie cider. The food offer is home-prepared modern-style pub food.

The previous tenants of the Spread Eagle, Sonia and Gary Caldwell, have moved across the centre of the city to the **Grapes** in East Street, which reopened in January with an Irish theme. There was a hiatus with the premises licence causing a brief closure, but the pub was back in full operation by March 3rd. Open all day, every day - the Grapes has Ludlow Gold, Otter Bitter and Butcombe Gold, plus Gwatkins cider, and is serving traditional Irish and English pub food.

The **Crown & Anchor** in Lugwardine has new tenants, Gail & Charlie Duncan, who hail from the Scottish Borders, are taking a slightly more relaxed approach than their predecessors towards drinkers using the dining area when not busy. Otherwise the style of food and the three ales appear to be unchanged. Said Gail: "I can't believe how much real ale is drunk down here, around Gretna it was mostly lager."

Work has proceeded throughout the winter on the **New Inn** at Bartestree, including restoration

of the stone mouldings on the façade and making a major feature of the tall, unsightly tree trunk in the car park as a dragon sculpture. Re-opening is expected in early Summer.

The **New Inn** Fownhope has introduced Swan Cygneture as one of its regular beers.

The Marstons-owned **Royal Oak** at Much Marcle has new managers – Ali and J P Williams

Like the New Inn, the **Plough** at Little Dewchurch is also taking beers from Swan Brewery.

The **Bull Ring** Kingstone is undergoing a refurbishment and is expected to reopen during the Spring. CAMRA concerns about the pub's Alton Court Brewing Co (ACBC) stained-glass window in the conservatory have been met with assurances that it will be a feature of the new layout.

The Marstons-operated **Red Lion** at Madley is due to open at the end of March.

It's a welcome to new landlords at the **Boughton Arms** in Peterchurch, where Matthew and Wendy Harrison with their sons Alex and Jamie have taken over and are planning to make it into a community pub with darts and pool teams.

ROSE & CROWN, LUDLOW

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They have dispensed with Sharp's Doom Bar and gone for local beers Butty Bach and HPA from Wye Valley and cider from Gwatkins.

In Hay on Wye, **Beer Revolution** have moved to larger and smarter premises in Market Street, nearer to the town centre.

HOPVINE AWARD

The *Hereford Hopvine* has been named Finalist in the 2016 West Midlands CAMRA Branch Magazine of the Year Competition 2016. The announcement was made at the region's annual awards ceremony held in December at the Barton's Arms, in Aston, Birmingham. Presenting the award to co-editor, Paul Grenfell, Regional Director Gary Timmins described the Hopvine as a "consistent performer". See photo on front cover.

The winning magazine was *Barrel of Brum* produced by Birmingham Branch.

The *Hopvine* achieved runner-up in the national competition in 2011, with the certificate presented at the Members' Weekend in Sheffield in 2012

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FOUNTAIN SPRAYS GOODWILL (AND MORE BESIDES)

Rural pub re-opens to local fanfare

After over five years of closure, and two failed planning applications for conversion to housing (including an unsuccessful appeal), the dispersed rural community of Orcop can now celebrate, as it now has its pub back. Over 250 locals crammed into the diminutive but charming Fountain Inn to celebrate the opening night back on the 9th December – and quite a night it was by all accounts! A week later was the 'official' opening, where our photograph shows new owners, Scott and Debbie Jagger, behind the bar in somewhat more manageable circumstances. They'd worked wonders to get the place open before Christmas.



Initially it was drinks only, but following consultations with the locals, the pub is now doing food, and operates a village shop - the top two items on the villagers' wish-list. This really makes the Fountain Inn the hub of the local community.

The pub has been very nicely refitted. The single bar divides into two distinct areas: one area is furnished in a comfortable lounge style, with tables for eating and shelves for the shop, which can be discreetly shuttered off when not in use. The other half is more of a public bar, complete with darts board – which was in use on the public opening night. Between the two (and facing the entrance porch) is a welcoming bar-servery with hand-pumps dispensing Otter Bitter and Westons Family Reserve Cider. The menu offers simple, good-value pub food.



The shop at the Fountain

Overall, the pub feels absolutely right as a traditional English village inn, the décor being simple and clean adding to the convivial atmosphere. Doubtless, the likes of John Betjeman and George Orwell would strongly approve if only they were still with us to see it.

Scott and Debbie hail from Tunbridge Wells in Kent, where they ran a pet shop for 25 years. Prior to that, Scott had experience at his parents' pub - the remote Bottle House Inn, near Penshurst - of which Scott said: "Back then, before it turned into a gastropub, it was very much like the Fountain is now."

They were totally disillusioned with life in the South East, so this is a life-changing venture for them in more ways than one. Asked why they chose Herefordshire, Scott replied: "Having researched the English counties, I concluded that Herefordshire is the most unspoilt."

They certainly seem to have set about things in the right way: their business philosophy includes taking the local community with them on their journey. It looks like this is going to be a success.

Fountain Inn, Orcop Hill, HR2 8EP Tel (01981) 540444 Opening Times: 6-11 Thu & Fri; 12-11 Sat; 12-3 Sun. Meal Times: 6-9 Thu-Fri; 12-9 Sat; 12-2 Sun.

A POTENTIAL ROYAL GEM?

Chris Lewandowski's update on a pub right on the edge of our patch

Hidden in the narrow lanes of South Herefordshire, high above Whitchurch and the Wye Valley is the small village of Llangrove. Its one pub, the Royal Arms, which was recorded as an ale house back in 1723, is not only still open, it is thriving under new ownership.

Peter and Claire, from Bexley SE London, took over the Royal on 5th September 2016. Neither of them had worked in the trade previously although Peter was a long-standing CAMRA member, (it shows).



Instead of having a quiet first winter the pub has been very busy and is now gaining a fine reputation as a drinking venue. Initially two real ales were available but, owing to increased demand a third handpump has been installed and is in use, (in February!). The regular beer is Wye Valley bitter then there are two guests from near and far from small to large breweries. Presently £3.40 a pint, Peter is fully aware of the importance of good quality beer. Recently the beer has been supplemented by a real, Broome Farm, still cider, which has gone down well with locals.

Pub food is available although the kitchen is closed on Mondays. There is a new menu each month and the February special was venison steak. If you are coming for Sunday lunch it is advisable to book as there is often heavy demand.

The pub is open seven evenings a week and lunch times at the weekend, although between Easter and the Summer it is planned to extend opening hours to include some weekdays.

Although it has been a steep learning curve Peter and Claire have achieved this through having a very positive attitude, greeting customers with a friendly smile and a warm log fire.

They believe that the pub belongs to the village and the customers, they are only the custodians and, consequently, they try to give the customers what they want. There are various events each month with quizzes, live music and bingo events. There is a pool team, Sky sports in the small bar and a possible darts team next season. Also planned are a race night and a pudding club.

Early on Monday evenings, when the kitchen is closed, regular male customers bring their own special foods, (eg cheese, sausages, quiche etc), on an ad hoc basis to share with everybody in the pub. (Almost an unscripted competition!)

Herefordshire CAMRA wish Peter and Claire continued success during their custodianship.

Chris Lewandowski

*Royal Arms, Llangrove, HR9 6EZ Telephone (01989) 770267 www.royalarmsslangrove.co.uk
Open: 5.30-11 Mon-Fri; 12-11 Sat; 12-10.30 Sun
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HEREFORDSHIRE PUB AWARDS

Chase Inn, Upper Colwall

Herefordshire's Pub of the Year 2015, the Chase Inn at Upper Colwall was runner-up to the Black Boy, in Bridgnorth in the Marches area stage of the West Midlands Competition. Pictured (left) is Gracie Hinitt receiving the certificate from Herefordshire CAMRA's Public Relations Officer, Mark Haslam.

Alma Inn, Linton

Presenting the award for Pub of the Year to Gemma and Dan Evans, Herefordshire Paul Grenfell, CAMRA's Treasurer and Hopvine Co-editor highlighted the way that the Alma had introduced food into what was a long-established drinkers' pub, without in any way giving the impression that the drinkers were any less important than the diners. This was a family occasion with the couple's children Max and Megan keen to know what had been won.



Black Swan, Much Dewchurch

Hard on the heels of being presented with a certificate for Winter Pub of the Season, the Black Swan at Much Dewchurch was voted Runner-up Pub of the Year. So, it was a very low key event when Herefordshire CAMRA's Chairman, Andrew Pearson presented landlady Gill Constance with the certificate in February.

Yew Tree, Peterstow

Herefordshire CAMRA's Cider Representative Dave Matthews was on hand to present the certificate for Cider Pub of the Year to Mike Johnson (right) at the Yew tree, Peterstow. Mike and his family have been making cider at nearby Broome Farm for many years, setting up the Ross-on-Wye Cider Company, which took on the lease of the Yew Tree in 2014.. The Yew Tree is hosting a new cider competition in June. (see page XX)



LUSTON REBALANCED

Balance Inn named Herefordshire Spring Pub of the Season

The nomination of the Balance is in recognition of the fact that the only pub in the village of Luston has been restored and revived over the last year as a community asset by a family that is living in the pub. They have opened it up seven days a week, provided good food, hospitality and beer, including a specially-brewed local ale from nearby Leominster. It's a wonderful example of what can be done.



Elizabeth Ravenhill, Lydia Morgan, Imogen Bufton and Roxanne Murphy behind the bar at the Balance

The Balance has an unusual history in that its owners were granted planning permission in 2001 for conversion into three dwellings. However, they sold it on, and new owners carried out an extensive refurbishment. Trade appeared to flourish, but bizarrely in 2006, when the owners tried to invoke the previous planning permission they found it had lapsed, so made an application for renewal. With support from CAMRA, the locals were able to demonstrate that the original planning permission was flawed, and that, boosted by local population growth, the pub could not be claimed to be unviable. With the renewal application declined, the pub remained open, but slowly deteriorated in condition and trade, and eventually closed in sad circumstances.

That's now all in the past. After several years of closure, the Balance was bought by Colin Ravenhill, who set about substantial work on the fabric of the building, including new boilers, a paint job inside and out, and new garden furniture. The pub is run by Colin's stepson Daniel Reybould, who came with considerable experience as a pub manager with M&B and offers locally-brewed Hobsons Best Bitter, Wye Valley Butty Bach, and a house beer brewed specially by Swan Brewery. These are complemented by a guest beer. The locally-sourced pub food includes stone-baked pizzas and Sunday roasts.

The Balance Inn, Luston, HR6 0EB. Opening 11-11 daily. Telephone (01568) 616801. Bus service 490/491/494



Colin Ravenhill and Daniel Reybould with CAMRA's Malcolm Rochefort



A VIEW FROM THE ORCHARD

Russell Sutcliffe introduces a new group to support local orchards



Having moved to Leominster to make real cider – from my own orchards, I decided to explore the county by attending the monthly CAMRA branch meetings to learn about the pubs across Herefordshire. I had joined CAMRA relatively recently when I realised that they were interested in cider as well as beer. I found the meetings full of knowledgeable and dedicated people keen to promote good drinks and protect pubs that were benefiting the community.

I thought my life would be quieter in the country, but I have found just as much to do away from the orchard as in it. I bought a couple of fields with traditional orchards and have juiced the fruit to make apple juice and ferment into cider. I am now planning to get a large wooden press to cope with the volume of apples.

This is where my approach overlaps with the philosophy of CAMRA i.e. to promote 'traditional' processes of production and provide tasty and healthy beverages. So I was pleased to find an advert offering training as 'Orchard Champions' from the Three Counties Traditional Orchard Project (TCTOP). The course taught us about the history and ecology of these manmade habitats which provide healthy homes for wildlife and good food for people. However, they have been abandoned by commercialism which grows for short term return rather than investing in the future to create a heritage.

The same approach is seen in the drinks industry where investment is made in quick production for immediate consumption. The taste which should be developed through natural maturation is imitated with chemicals and flavourings. So as the traditional producers and drinkers are appealing to an appreciation of quality ingredients and tastes/flavours, the Orchard Champions are reminding people of the value of fruit from Traditional Orchards.

As CAMRA has spent many years identifying, protecting and promoting real ale, the Orchard Champions are starting a similar journey for orchards. Our first year has gone so well that there is more funding to train more champions. If you are interested in learning more visit the TCTOP website: www.tctop.org.uk and follow the links *Get involved* and *Become an Orchard Champion*.

The next course begins in March and places are limited so if you are thinking of taking part you need to get moving. You can join in the various events over the year which are posted on facebook www.facebook.com/tctop.org.

Gloucester CAMRA City Pub of the Year 2014 and 2015

The Pelican Inn

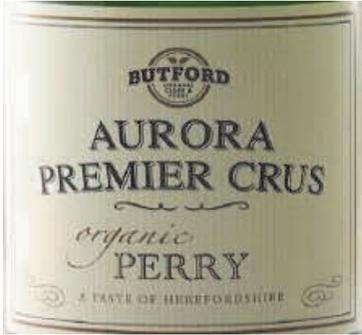
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BUTFORD AWARD



One show that eluded our round-up of 2016 competitions in the Autumn *Hopvine* was the Royal Bath & West Show held in June. Butford Organics of Bodenham won title British Champion Perry with their Aurora Premier Crus bottled perry. Commented Martin Harris "This perry is made from organic pears we have grown here at Butford Farm and we believe it is the only organic bottle-conditioned perry in the UK. It has now won or been placed in all three competitions it has been entered for this year."

Silver in this category went to 2015 winner Simon Day, of Once Upon A Tree. There were also awards for Alistair Phillips of Pips Cider; Tom Oliver of Olivers Cider and Perry and Brian Robins of Woodredding Cider.

BLOSSOMTIME IN PUTLEY

Sunday 30th April: 2 - 6pm; Monday 1st May: 12noon - 5pm GRAND CIDER TASTING AND TEAS.
Putley Village Hall, HR8 2QN

Cider, perry and apple juice tasting: £1.50 for 5 tokens on the door

Sales tables confirmed: Avenue Cottage Cider & Perry; Bartestree Cider; Cwm Maddoc Cider; Gregg's Pit Cider & Perry; Lyne Down Cider; Oliver's Cider & Perry ; Jus Apple Juice



Special events:

Sunday 30th April 11.15am *Bees - and the Fascinating World of Pollination*. Bee advocate and wildlife gardener, Brigit Strawbridge, will talk about her love of native wild bees and explain why they are so important to biodiversity. £3.50 (children < 16 free) at Dragon Orchard, HR8 2RG

Monday 1st May 11.15am *The Apple: Magic and Mythology*. Pete Brown, a writer specialising in "making people thirsty" and author of *BBC Radio 4 Book of the Week 'The Apple Orchard'*, will share some of the myths associated with apples from Eden onwards and why ritual and magic still seem important to us. 3.50 (children < 16 free) at Dragon Orchard, HR8 2RG

CLEEVE ORCHARD MOLOTOV CIDER?

Lewis Scott gets a frisson from his lively bottles

As Lewis Scott stepped up to receive his 6th prize (three Golds, two Silvers and a Bronze) at the Three Counties Show 2015, he could feel the prickles of envy from his competitors through the polite applause. Lewis has won prizes every year since starting Cleeve Orchard in 2011, culminating in winning CAMRA's West Midlands Perry of the Year 2016.

In 2011 he looked at the abandoned orchard next door and decided it shouldn't go to waste. He bought some equipment and spoke to everyone he could find who knew anything about cider, from the big farmers to the old boys brewing cider in their sheds.

Making cider involves balancing, profiling, and even danger. He spent many evenings sitting in barns with experts, tasting cider drawn from the barrels that surrounded them. You only remember the tips from the first half hour, but it is important learning.

Cleeve Orchard now produces 7,000 litres of cider and 18 different varieties. Sparkling, still, dry, medium, sweet, perry, and many using specific apples. Lewis does everything from picking the apples, mashing, fermenting, packaging and distribution.

The specialities are the fun and challenging part and only real enthusiasts appreciate cider made from one type of apple. The ultimate speciality is keeved cider. An enzyme is added to mashed apples. It separates to a brown cap on top and some sludge at the bottom with a clear liquid in the middle which is drawn off to make a clean, slow fermenting cider that remains naturally sweet and sparkling. This technique comes from Normandy as only the French would add complication for the subtlety of 'je ne sais quoi', but it works.

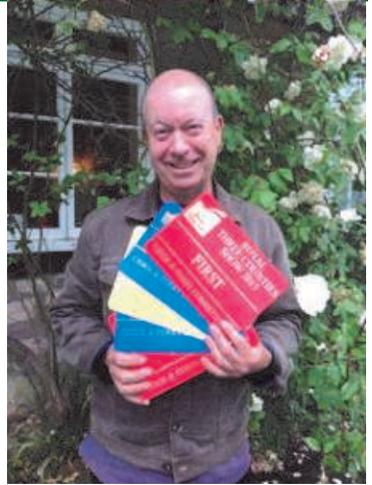
But when is the keeved ready to drink? Here comes the danger. Last year 100 bottles had been bottled too early, contained too much sugar, and began to explode. Every bottle had to be recapped as it had taken a lot of effort to get this far, but each one could explode at any time, nervous times indeed.

Cider that doesn't explode is important for competition success, but what is the secret to Cleeve Orchard's success? Choose the best fruit from traditional orchards with trees (not bushes that are bred for production and profit rather than flavour). Use no feeding, no fertiliser and no pesticides. Let the apples ripen after picking - once your thumb can indent them that's perfect. Then do as little as possible, mash, ferment and package. Add no water and as little sugar as needed for carbonation.

It sounds simple enough but there are many decisions made during the process. But don't worry, pick up a bottle of Cleeve Orchard Cider instead, made by Lewis Scott with attention to detail and a total disregard for danger.

James Thornley

Lewis Scott joined Herefordshire CAMRA's party at No 10 Downing Street in 2015 to present the Beer on the Wye petition seeking a fair deal for cider producers. At Beer on the Wye in 2016 his perry was judged Champion Perry of the West Midlands .



Lewis Scott's Three Counties haul



Some of the Cleeve Orchard range

THE YEW TREE CIDER CHALLENGE AND FESTIVAL

A brand-new cider event in Herefordshire!

The Ross-on-Wye and Bartestree Cider Companies have joined forces and come up with an exciting new event for 2017.

The *Yew Tree Cider Challenge and Festival* combines the kind of peer-judged cider competition seen at the wonderful *Big Apple* each spring, with a traditional pub festival. To be held over the weekend of 9th-11th June at the Yew Tree public house, Peterstow, Ross-on-Wye.

The *Cider Challenge* competition will be held on the Friday afternoon, with cider makers competing for bespoke perpetual trophies commissioned from a local craftsman. A large range of high-quality pure-juice entries is expected - all draught cider and perry - and these will all be available for sampling by the lucky festival customers.

Throughout the weekend there will be entertainment from local bands and musicians, and the pub kitchen will be working over-time producing some wonderful cider-based dishes.

Mike Johnson and his Ross-on-Wye cider company have a terrific tradition of supporting local charities, and this event is no exception, with profits going to local charity *Hope Support Services* www.hopesupport.org.uk. Further details and updates to be found at www.rosscider.com.



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HOPS AWAY!

The *Hopvine* team are invited to gate-crash a Harvest Festival with a difference.

Herefordshire, along with its neighbour - Worcestershire - is now recognised as being the UK's pre-eminent hop-growing area. More hops are grown across the two counties than anywhere else in the country – including Kent. Back on a gloriously sunny day in September 2016, the *Hopvine* team made up their packed lunches and hurried along excitedly to Pridewood Farm near Ashperton to attend something called simply the 'Hop Walk'.

It's an annual event organised each autumn by *Charles Faram & Co*, and this year the Powell-Tuck family - who own and operate Pridewood Farm - were hosting it. Over 350 people, of whom around 170 were brewers, attended what is basically a trade show that celebrates the annual hop harvest. And quite a splendid affair it is too.

On arrival, we were greeted with an impressive marquee pitched neatly in the most delightful of surroundings. Beside a small lake, beyond which were sublime views of the hills and ancient church spires that bound the Frome Valley; it's the sort of scene that makes it a joy to be alive. In neighbouring fields could be seen glimpses of the hop poles, complete with the hops waiting patiently to be harvested later that same day.

DIY Beer

For most of those attending, the first port of call had to be the beer stillage - where to be found were some very unusual brews, all of them one-offs and some using new or experimental hop varieties. None of the ten beers had a name anyone would ever recognise, instead having catchy titles such as 'BRY-97' and 'CF129' - denoting the various hop varieties used. The brand-obsessed marketing gurus from the big brewers would certainly not approve, but there were plenty of happy takers on this occasion. With self-service on the stillage being the order of the day, it made us wonder if the same system might work for this summer's *Beer on the Wye*. It would certainly ease the staffing situation, but we weren't so sure about collecting the money!

Around the perimeter of the marquee were a number of trade stands, where business was being done by brewing-related organisations, while in the middle were set out tables for the main event. With some excellent food laid on, our packed lunches were rendered redundant, so the ducks on the lake got a late morning SPAM-flavoured



Pridewood Farm, Ashperton: the venue for the day with marquee, a great setting and fine weather.



It's Action Stations on the Beer Stillage!

treat. Certainly there was plenty of networking going on, with brewers there literally from the length and breadth of the UK.

We sat down to eat the sumptuous buffet lunch that was kindly provided alongside John Evans and Phil Ayres from Towcester Mill Brewery, who run a five-barrel capacity plant based in Towcester, Northamptonshire. They explained how they have come to the Hop Walk for the last three years: "It's an opportunity for us to collect fresh hops picked on the day, which we then use to brew green-hopped beer. At the same time we can meet up with other brewers and friends in the industry. It's a great occasion." They were there to take away 20kg of Goldings hops picked at Pridewood Farm that very day, and the next day they were planning to use those hops to brew a one-off blonde beer at 5.5% ABV.

Besides the networking, beer-drinking and buffet-surfing, there were more serious matters to attend to. Isn't there always a catch with these things? After lunch, Paul Corbett - Managing Director of *Charles Faram & Co* - welcomed everyone and gave a UK and global overview of the hop scene for 2016, before introducing a number of other speakers. There were hop harvest reports covering not just the UK, but also from the USA, the Czech Republic and Australia. Gordon Tilley, who is Faram's man on the ground in the States, was personally on hand to give an overview of the US hop harvest.

Big in America

American hop-growing is based in the north west of the United States, and it was surprising to learn that, in comparison, the volumes of hops produced in the UK are a mere fraction of those grown in the US. But then isn't everything always bigger in America? However, returning to the rostrum, Paul Corbett – who has a real passion for hops - shared with us the good news that British hop-growing was expanding for the first time in 15 years, with acreages up 8%, plus there are now more UK hop varieties than ever before. And this resurgence isn't just due to more interest from brewers in the UK, but from exports as well. It was now almost possible to discern the strained opening chords of *Land of Hop & Glory* striking up from behind the beer stillage!

The serious business now concluded, it was a return visit to the stillage before going on the eponymous Hop Walk itself. This is the really interesting bit. Around the farm is way-marked a walking route that takes one through all the various stages of hop harvesting and processing, with various hop experts placed in strategic locations to answer any awk-



Brisk business on the trade stands.



Time to eat: Wot, no Brown Windsor Soup?!



Paul Corbett, MD of Faram's, says a few hoppy words to the assembled masses.

operation as they moved with speed and precision along the various rows of poles. We were privileged to be seeing first-hand something that has been taking place in the hopyards of Herefordshire for centuries.

Heath Robinson

One could then move on to see how the hops are processed and packed. First they are hand-sifted before being manually loaded into a machine called a Bruff, which is best described as a vast contraption of multiple conveyer belts, vibrating sieves, wheels, cogs and pulleys, that surely could only have been designed by Heath Robinson during a particularly vicious migraine attack. It was quite impossible to work out precisely what was happening, but out of the back end of this whirring and clanking leviathan came the millions of individual hop flowers – for it is they that go into the beer and give it its distinctive bitter flavours. As an aside, it was a salutary lesson in busi-

ward or stupid questions. There were even toilets provided en route, for those who might have overplayed their hand on the stillage. The whole event was not only thoroughly well organised, but was all most agreeable in the bright afternoon sunshine.

Besides growing cereals and apples, Pridewood Farm boasts sixty-acres of hops, all grown on sixteen-foot poles that are historically so synonymous with Herefordshire. The varieties of hops waiting to be harvested included Jester, Ernest, Goldings and Target. Visitors were able to watch as the teams of hop-pickers, with their specially-adapted tractors and trailers, set about collecting in the harvest. It was like a drilled military



ness economics to learn that the Bruff machine is so reliable, that its Suckley-based makers went bust. They were guilty of making their machines too well. Unlike in the case of a modern domestic washing machine, where one can rely on it to pack-up no more than 35 minutes after the three-year warranty expires, they sadly forgot to build in unreliability.

With the exception of those that were either off to decorate pubs or to be used for the brewing of green-hopped beer, the hops are then dried in a kiln. This is done by layering the hops onto a large flat, perforated floor that allows warm air to be passed through from underneath. At Pridewood Farm today this is done in more modern premises, as tragically the original drying kiln was destroyed by a fire in 2008. From the kiln (they are only called oast houses in the south of England) the hops then go to the bagger. Operating this frightening device, with a degree of dexterity and skill that belies her young age, was Clare Powell-Tuck. She explained to us, between loading and sealing what were quite heavy and awkward rectangular bundles of hops (called hop pockets), that the annual hop harvest was a family affair on the farm - everyone pitches in, and she happily pointed out that her grandmother was upstairs supervising the kiln!



Here's some picked earlier starting their journey into the Bruff...

It probably takes a month to harvest and process all the hops at Pridewood Farm, especially as there are different varieties that become ripe at different times. But on the day of the Hop Walk we were able to see the operation at full pelt, and certainly it is an interesting experience. Moreover, it was good to meet so many passionate people – both brewers and hop-growers – who are now party to a growing resurgence in hop-growing in the UK. So, the next time you pick up your pint glass just spare a thought for what goes on each September in the hopyards of Herefordshire and Worcestershire.

The Hopvine would like to thank Paul Corbett and Charlie Gorham of Charles Faram & Co and the Powell-Tuck family for their kind assistance and co-operation in the writing of this article.



The mighty Clare busy at work

DO YOU FANCY VISITING A HOPYARD?

Unfortunately, neither Pridewood Farm or the Hop Walk are open to the public, but if you are interested in seeing what happens to the hops in your beer, then there are places you can go and see them being harvested each September. One such is Stocks Farm, near Suckley in Worcestershire, who organise regular, family-orientated events at harvest time. Have a look at their website at:

www.stocksfarm.net

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THE KINGTON YEAR

Our man in Kington gives an account of the sometimes wacky goings-on in the border town



The pop-up pub at Lyonshall

Kington & Radnor Beer Festival took place involving four Kington pubs, and two over the border in Radnorshire together with the Radnorshire brewery. Those not wanting to drive took advantage of Sargeants 461 bus service between the venues and indeed a good number of CAMRA members joined the bus at Hereford. Organiser Geoff Cooper led a five-mile walk in the Welsh hills on the Saturday and plans to repeat the event at Easter again in 2017.

In June, the main attraction of the Kington Festival is the annual wheelbarrow race. The aim is for two people, one in the barrow and one pushing, to visit every pub in town and drink a half pint at each. Entrants wanting to take it a bit more leisurely dress up and decorate their wheelbarrows to be part of the fancy-dress competition. The streets were lined with locals and tourists cheering on the competitors in the summer evening sunshine.



Geoff Cooper in the Huntingdon Chase

The sun also shone throughout the Kington Walking Festival which is now in its fifth year and of September's 44 walks several included visits to pubs. These were not only in Kington but surrounding country pubs as far afield as the Greyhound at Llangunllo, a unique 16th Century Inn on the Glyndwr's Way. To the delight of thirsty walkers on Friday's evening ramble the aforementioned Tavern supplied a 'Pop up Pub' in Lyonshall. This was due to the Royal George still being closed awaiting refurbishment. The Olde Tavern's *Out the Back* restaurant was the venue for dinner at the end of the walk.

There is also evening entertainment during the four day festival. This year included a Goulash supper with beer donated by Hobsons Brewery, an Archaeology talk at the Oxford Arms and on the Saturday music was provided by *John Jones and the Reluctant Ramblers* at the end of their week-long 100 miles walk for charity.

In the small village of Huntington, right on the Welsh border just outside of Kington, locals gather at noon on a Saturday in October to take ►

In 2017 there are still eight pubs open in Kington which is pretty good for a small town. They range from the diminutive drinkers' hostelry, Ye Olde Tavern to the Burton Hotel with function room and health suite. Their success can be partly put down to the publicans' willingness to get involved with the various events and festivals which are held throughout the year in the town.

At Easter last year, the first



Dave James of the Olde Tavern hauling Geoff Cooper in the wheelbarrow

CO-OPERATIVE PUB TAKES CAMRA PUB OF THE YEAR CROWN

George & Dragon in Hudswell, North Yorkshire named National Pub of the Year

A small village pub which was saved from closure by the local community has won CAMRA's National Pub of the Year award – one of the most respected and well-known pub awards in the UK.

When the George & Dragon in Hudswell closed in 2008 it left the village with no other facilities for its residents apart from a village hall. Within two years, the community banded together to form the Hudswell Community Pub Ltd and bought back the pub, re-opening in June 2010 after extensive renovations.

The community was determined that the George & Dragon would offer far more than a traditional pub. As well as acting as a meeting place and venue, it is also home to the village library, a local shop staffed by volunteers, community allotments and free internet access for its patrons.

CAMRA was particularly impressed with the pub's warm and welcoming atmosphere and strong community ethos. The homely multi-roomed country inn has a large beer terrace offering panoramic views over the Swale Valley just a few miles from the market town of Richmond. In addition, the current landlord has shown a great passion for quality beer, greatly extending the range of real ales and cider available.

Paul Ainsworth, CAMRA's Pub of the Year Finalist Coordinator says: "The George & Dragon is a great example of how a pub has been resurrected as a true community asset. To go from closed doors to winning national Pub of the



Year in just a few short years is a fantastic achievement for any pub – and all the more impressive for one that is co-operatively owned.

Stu Miller, Landlord of the George & Dragon says: "Since we took over the George & Dragon in 2014 we've strived to achieve our vision for the pub - a small, friendly Dales village pub serving first rate beers and wholesome food. To be appreciated for these goals by our customers and CAMRA is extremely satisfying and makes all the hard work worthwhile."

Pubs are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, value for money, customer mix and most importantly – quality of beer. All nominated pubs in the competition are independently assessed by a panel of CAMRA volunteers throughout the year. The other finalists were the Salutation Inn in Ham, Gloucestershire, the Stanford Arms in Lowestoft, Norfolk and the Swan with Two Necks in Pendleton, Lancashire.

*George & Dragon, Hudswell, North Yorkshire, DL11 6BL Telephone: (01748) 518373
www.georgeanddragonhudswell.com*

Short Measure?

No price list on display?

Contact Trading Standards 08454 040506

consumeradvice@herefordshire.gov.uk

► part in a little-known event that has now been happening for nine years. It's called the Huntington Chase and involves cyclists, runners and horse riders following an 11km circular course along green lanes, fording a brook and climbing up to the trig point on Hergest Ridge. For the first time this year several walkers also took part. Fancy dress is encouraged for which there is a prize. After the event, all competitors and onlookers adjourn to the Swan Inn for well-earned refreshments. Money raised goes to local good causes.

Geoff Cooper

A BLACK JUBILEE WITH A DODGY TYRE

The occasion of the 25th Black Country Pub Tour was to ultimately prove more eventful than expected.

It was back in December 1992 that a CAMRA member from Halmond's Frome first organised a trip to the Black Country to explore some of its many wondrous pubs and beers. And what a trip it was! Dated to coincide with his birthday (and why not?), there were twelve pubs on what was undoubtedly an ambitious itinerary. We didn't know on that day that the same annual trip would be running 25 years later.

Believe it or not, the first two or three trips were on weekdays, until the progression of the calendar bought it to a Saturday - and that's where it has stayed since. Over the years the trip has endured all manner of weather conditions, but generally it has stayed uncannily dry for the big occasion – beer-drinking weather perhaps? And the occasion has certainly lost none of its lustre and allure over the years, thus there was the usual full minibus on the starting blocks ready to escape the environs of Hereford on what started out as a bright, but overcast December's day.

Some things don't change, so it was that there were twelve pubs on the itinerary, but be assured - with a 9.30am start and a late finish (with food stops scheduled) - it was never going to degenerate into a drunken farce. As we dived off the M5 for our first stop in Halesowen, there came a realisation that the day would be a great opportunity to assess how the face of the Black Country, its pubs and its beers has changed over those twenty-five years. Certainly there would be fewer pubs, but how good would

they be compared to those visited in back in 1992? And then there's the beer to consider.

Cheeky Little Red

As we wended our way through Halesowen, along dual carriageways with multiple roundabouts, each seemingly guarded by a large and menacing retail park, there were intermittently little reminders of a different Black Country. One can only wonder as to how Dog Kennel Lane came to get its name, and there seemed to be multifarious Vine Streets, Vine Lanes and Vine Roads. Perhaps it has a secret past as an important wine-growing region, although it's difficult to imagine being in a restaurant and ordering a cheeky little red from Brierley Hill off the wine list. Instead, the *terroir* of the Black County is very much for the making of good beer!



Lean to the left at the Sir Robert Peel

On arriving at the threshold of our first pub, we were confronted with a large banner sprawled across its large frontage exclaiming it was the local CAMRA branch's current *Pub of the Year*. A promising start, and we hadn't even arrived at the bar yet. The Swan Inn at Halesowen is a large roadside pub that has been opened-out inside, but tastefully modernised and so retains a lot of character. Run by enthusiastic and welcoming licensees, Liz Oakley and Paul Hicks, it is a one of the *Black Country Ales* pub portfolio, and stocks their beers, and fourteen others, including offerings from the local Fownes of Dudley plus Backyard, Quantock, Welbeck Abbey, Salopian, and Bluestone. And there were half a dozen real ciders too.



Every little didn't help at Halesowen's Swan Inn

TESCO Inconvenience

The Swan was clearly a very strong opening salvo to set the day's proceedings off. It's a very community-orientated pub, with lots going on – including an annual beer festival that showcases 65 beers and 35 ciders. But how different things might have been: only two years or so ago it was just another *Punch Taverns* disaster zone and was earmarked to become yet another TESCO *Depress* convenience store. However, instead of it being a case of “every little helps”, the local community faced-up to the big corporate bullies and fought for their pub - and they won! So today, where the chill cabinets displaying the likes of equine-inspired ready meals and fizzy drinks would have been, instead are roaring fires, quality décor and cosy surroundings. The Swan Inn is a survivor and a living testimony as to what can be achieved with a so-called “failed” pubco pub when it gets some TLC and is run by people who really care. The Black Country Ales beers were complemented by offerings from the local Fownes of Dudley plus Backyard, Quantock, Welbeck Abbey, Salopian, and Bluestone.

It was with a light heart, enthused and now suitably refreshed that we made quick progress to our next venue: the Sir Robert Peel in Rowley Regis. It's a pub that we hadn't visited on this trip since the mid-1990s. Memories of those days recall a small, unspoiled, no-frills Victorian two-bar pub, which was made all the more delightful by always having a real fire and abundant Christmas decorations. Interesting to note is that it leans at one side due to some seriously hard-core subsidence. The alarm bells rang as we arrived to be confronted by a full skip dumped unceremoniously in the car park. And in the skip was the pub dissembled - or certainly quite a bit of it. However, inside our worst fears weren't quite realised, as we came across the throes of it being knocked through into a single bar, but it did at least seem to retain some of its original character. There weren't fourteen beers to choose from on the single small bar (still lit with a strip light as it was in the 1990s), but Skinner's Betty Stoggs won a popularity contest against Holden's Golden Glow, Banks's and Hobgoblin. If only we'd arrived a year or so earlier...



Everything stops for food: lunch at the Waterfall

Lunch was at the next pub, so we were keen to make progress. As we approached the Waterfall at Blackheath, via a precipitous hill, we were briefly afforded views across the factory rooftops of Cradley Heath out towards the semi-wooded hills beyond. It's not difficult to get the wrong impression of the Waterfall at first: a revamped frontage; the tables in the front bar set exclusively for dining, and fine art prints on delicately plastered walls. It is too easy to write it off as gastro-pub, but don't. The back bar is as good as it comes for a traditional Black Country pub, with no-nonsense tables and bench seating; bar stools; a real fire, and lots of genuine paraphernalia on the walls - all of it creating a welcoming atmosphere. And the food prices are as welcoming as the staff and locals, with nothing priced at over £10 and some excellent and very affordable pies. We ate very well at typically £5-6 each. Finally, the range of beers was the icing on the cake with three from Holdens; Bathams Bitter; Kelham Island Pale Rider; Enville Ginger; Sarah Hughes Ruby Mild, and Wye Valley HPA

It was quite a way to the famous Beacon Hotel at Sedgeley. En route we passed by much-cherished and thriving Black Country institutions such as the Ma Pardoe's in Netherton; the *Black Country Living Museum* and Holdens Brewery at Woodseton. We also passed the changing face of the Black Country - in the shape of eight branches of *Aldi* and 29 mini-roundabouts.

EHO Nightmare

Anyone suggesting that the Beacon Hotel is remarkable could rightly be accused of gross understatement. One struggles to dig out the superlatives from the dictionary to describe its many fine and historic attributes. It's an imposing early Victorian building with a warren of bars and separate rooms

CAMRA DAY OUT: BLACK COUNTRY

– all of them with intact fireplaces; original wood-panelling, with some of the smallest rooms still gas-lit to boot. Secreted away at the rear of the premises is a largely unmodernised Victorian tower brewery - a health and safety officer's worst nightmare - precariously shoe-horned in across four storeys. It is from this living anachronism that the (in)famous Sarah Hughes Dark Mild emerges into daylight via a small serving hatch in the entrance passageway. Like all milds, it's ideal for a lunchtime drink, even when it comes at a whopping 6% alcoholic strength! The regular Sarah Hughes (including the lethal Snowflake at 8.0% ABV) were accompanied by Kinver Half Centurion and Vocation Chop & Change.

Cigar epiphany

It was at the Beacon Hotel, back in 1992, that we made the acquaintance of an all-girl band called the *Don O'Lea Band*. One of the girls informed us that Sally's (otherwise known as the Britannia at Lower Gornal), had just reopened after closure following the death of the long-standing landlady - Sally herself. So the pub was promptly squeezed onto the itinerary and the cars promptly pointed in that direction.

Mark Haslam, a CAMRA member who was on that very first trip, remembers it all so well: "As we entered, it soon became apparent this was somewhere truly special that we had happened across at a pivotal moment in time. In terms of being untouched, it knocked the Beacon Hotel into a cocked hat from 5000 yards. I can still vividly remember being in the single back bar (all the other bar rooms were literally derelict), looking through an etched-glass window into the darkness to see outlines of rubble piles and a single brick-built outside toilet in the backyard beyond. I then turned my attention inside to admire the furniture, glistening fittings and the glorious fire. It was, and still is today my ultimate pub epiphany – an occasion that can never be recreated. Before we left, I was offered a cigar which I enjoyed in front of the fire, despite the fact I don't even smoke!" We would be visiting the Britannia later on our travels.

Back to the present, the next place was something more contemporary. The Old Chainyard in Coseley is an inter-war redbrick pub that last year made its debut in CAMRA's *Good Beer Guide*. Set on a busy roundabout in an area with a number boarded-up shops, an unpromising exterior soon gives way to a pleasant and well-appointed interior. Refurbished to a high standard, but minus any pretensions, it features comfortable furnishings, original stained-glass and boasts a dart board. This is a genuine community pub that is still very much alive and kicking in 2016 which always features Salopian beers. The guest was Kinver Half Centurion.



Community rules at the Chainyard



Bracing ready for the 6% mild at the Beacon Hotel

Community Artex

If the Old Chainyard represents the present for Black Country community pubs, then the Old Blue Ball definitely comes from the old school. It's a three-bar Victorian pub in a narrow terraced sidestreet, and was the first place we had been to that day that had genuine, no-holds-barred *Artex* on the walls. There was loads of it. Otherwise, business was brisk in

the diminutive front bar (living up to its title as a snug), and our party struggled to get in to be served Everards Old Original, Wye Valley Butty Bach, Wells Bombardier, or Pardoes Original. Chatting to the locals and enjoying the beers, it was a taste of a Black Country community pub circa 1992.

Next on the itinerary was the ever-popular and award-winning Rising Sun in Tipton. By now it had been raining quite heavily for a while, so it was a quick dash from the minibus to the bar. The beer board offered a bewildering array of new brewery names such as Froth Blowers, Vibrant, Dancing Duck, Country Life, Elliswood, Crafted and New-ark. These were assisted with some absurdly cheap baps, while we collectively watched the football results coming in on the TV. It was then a dash back to the bus as a combination of the rain and Christmas shoppers heading for the sanctuary of their homes was eating into our drinking time.



Old-fashioned conversation (and Artex) feature at the Old Blue Ball



The Sun had long gone, to be replaced by rain by the time we arrived at the Rising Sun in Tipton

tions in Serbo-Croat on changing the wheel had been read, translated and digested, the group split into the time-honoured divisions of workers, watchers and supervisors for the task of changing the wheel. Even without the driving rain, this would have been an unenviable task. Such as it was, we were now an hour behind schedule and (worse still) starting to feel decidedly sober! We would now be running on a revised itinerary, but at least with the new wheel in place the show would go on.

The perfect antidote to the wheel-change Olympics was to visit Sally's (the Britannia) in Lower Gornal. Today the renovation of the other rooms, albeit in a simple and traditional style, inevitably detracts a little from the original parlour - by dint of their very existence. But the original back parlour bar is still an intact wonder to behold, even if beer is no longer despatched from the unusual wall-mounted handpumps and the old brass

Bang!

It's very unlikely that we've ever called at a pub on this trip before and not had a drink. Whether or not it was a first, it was about to happen. As the minibus made its way through storm and tempest (and Dudley Port) to pub no.8 on the itinerary – bang! – one of the front tyres burst. By happenchance our driver pulls into the safety of the car park at the Top Star in Tipton. This was once the Port 'n Ale, a famous ale venue, *Good Beer Guide* entry, and a lunchtime visit for us in previous years. Now the assembled party elected to stand out in the rain bedraggled, as the pub had been re-invented as some bizarre Chinese restaurant hybrid.

Once the jack had been located (under the driver's seat – obvious really) and the instruc-



Repairs by mobile-light

cash register has flagged-up its last Ten Bob. We were just happy to sit and enjoy Batham's beers whilst heatedly discussing the various merits and demerits of countersunk wheel nuts.

Errant mustard

The penultimate pub was also a Batham's house, in fact the Batham's Brewery is rather conveniently attached to the pub. The Vine (also known as the 'Bull & Bladder' or simply the 'Delph') is a Black Country institution that still burns bright in the beer and pub firmament, despite it having three recognised names. Not a lot has changed here during our previous 24 visits. There's still a small basic front bar with its bright strip lighting; feisty and efficient bar staff; friendly locals, and some curious newspaper articles on the walls dating from 1971, bemoaning how bad modern beer was in the UK. Those articles, now yellowed with age and from errant splashes of English mustard (the pork pigs are to die for) report the start of the fightback against bad beer, and no doubt helped lay the foundations of CAMRA today. Doubtless they tell part of the back story that put us there in that pub together on that very day. Batham's three beers Bitter, Mild and XXX were all here to enjoy.



The Wonder of Sally's

A final stop was made at the Waggon & Horses in Oldbury, for which we had two splendid reasons to visit. Firstly, it had just re-opened and, secondly, it was convenient for the M5 and the gallop home. The Waggon & Horses had fallen on hard times over the past ten years or so, but now, under the very competent stewardship of *Black Country Ales*, the good times are back – and so are the customers! It was the first pub of the day where most of the group didn't get a seat, so we laid on the floor, which is ideal to afford the best view of the ornately-detailed copper ceiling. It's the pub's crowning glory. Another obscure brewery name, Walsall-based AJs Ales, was added to the day's tally, but sadly now it was time to go home.



Three names, but just the one (very special) pub

1992 v 2016: Spot the differences

So how does the Black Country of today compare to 1992? Even in 1992 Britain was undergoing full scale de-industrialisation, and the area was feeling it more than most. Where, then there were derelict buildings and wasteland all about, today are retail parks, link roads, mini-roundabouts and new housing. However, in amongst all this sporadic, semi-planned modernity it's quite surprising to see how much industry survives. The area still has that uniquely attractive gritty feel to it - just as it did back in 1992.

As to the pubs, a lot have sadly closed, like they have elsewhere over the intervening years. Some areas have seen the character of their communities change, both culturally and economically, therefore fewer people now go to the pub. But those pubs that remain appear to be thriving and now have a brighter future than was being predicted for them only a couple of years ago. It is the resilience of the Black Country and its people that make it what it is, and this strength is reflected in the number of traditional community pubs that not only survive, but thrive today. Overlaid on this patchwork quilt is

the renaissance of the British brewing industry, which makes a tour of the pubs in the Black Country today a double delight. You go to the Black Country and you now get the pub AND the beers!

This was the last trip on which Paul Grenfell has driven the Herefordshire CAMRA mini-bus. It's very much the end of an era. In just over 20 years he has volunteered his time quite selflessly to drive 89 trips covering over 15,500 miles. The journeys gave countless CAMRA members and their friends the opportunity to enjoy various pubs, breweries and walks as far afield as Mevagissey in Cornwall, Sheffield Park in Kent and Porthmadog in Gwynedd.

It's quite a commitment to get the bus organised, then there's the obvious need for abstinence and occasionally to cope with the odd unchecked itinerary such as 416-mile marathon day out to Somerset. Finally, it was all done with a light hand and never a mishap, apart from getting a bit wet in the flooded lanes around Preston on Wye - and the problem with the tyre on the final trip.

On behalf of all the Herefordshire CAMRA members Paul has chauffeured over the years, it's a big 'thank you' to the man at the front.



Comfortable floors, nice ceiling - the day ends at the Waggon & Horses in Oldbury.



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CLEHONGER AND MADLEY

By our Transport Correspondent

Having walked through the valley of the Cage Brook as a lad it was a joy to revisit this pleasant little valley which thankfully has resisted development over the decades. I used to walk to the Camp Inn to enjoy the viewpoint over a pint of Whitbread PA, often the only cask beer on offer in those days. The Camp Inn, which as you probably know of course, morphed into the Ancient Camp Inn, and then was unceremoniously closed despite our best efforts in 2010. Needless to say there's been more success with the opening up of nearby Iron Age Eaton Camp at Ruckhall. It is owned by the National Trust and excavated in recent years by the Eaton Camp Historical Society. You can divert to visit it if time permits.

The moderate three-mile walk starts at Clehonger, either from the Seven Stars or Birch Hill Road and heads north near the Cage Brook to Ruckhall Mill then climbs up to Eaton Bishop, and across fields and along a Roman Road to the Comet at Madley before following a village path to Madley Church, the post office and shop and the Red Lion. There are some climbs and stiles en route.

The three hostelries are very much community pubs which have served the local population well and two still offer a welcome to walkers. The Seven Stars has been refurbished in recent years and serves Wye Valley Bitter and Butty Bach. It is a busy pub with a good atmosphere. The Comet Inn, at the edge of Madley village, attracts a loyal clientele who call in for a drink or a meal. The pub is open plan, but with several different areas to suit your preference. When I called in, Ludlow Best Bitter was on top form. The third is the Red Lion in the village, but at the time of going to press this Marston's house was closed. The expectation is that a new manager or tenant will be in situ soon to build up trade again.

If you are starting at the Seven Stars (bus stop directly outside) then go left along the pavement towards the village to the road junction. If starting from the bus stop at Birch Hill Road walk back down to the road junction Cross over and proceed through a kissing

gate into a pasture; there's a traditional orchard to the right and a great view ahead over to Credenhill and Wormsley hills. Head very slightly right to go through a small gate, one of many provided on this section by Clehonger Parish Council; it has done an excellent job upgrading local paths. Keep ahead along a hedge on your left to proceed through the next gate and through woodland to another gate, down steps to a footbridge by an old pump and then ahead through wet ground (not right through a gate). Now aim very slightly left to a footbridge over the Cage Brook and once over squelch through some wet ground and turn right to walk along the bank to cross a low level sheep hurdle and then very slightly left to cross a stile in the next fence; the step is wonky. Keep ahead near the brook to exit onto a lane at Ruckhall.

Eaton Bishop

If you want divert to take a look at Eaton Camp go right towards Ruckhall Mill and then first left up a bank and then right near the top along a green lane. Otherwise, go left to walk up to a junction where the lane bends right. Climb a stile here (alternatively you can continue on the lane keeping left at both junctions for Eaton Bishop village) and follow the hedge on the left up to the top right corner where you pass through a narrow strip to cross another stile. Continue ahead alongside a hedge and in the pasture aim for a small gate (not a stile on the right). Now walk ahead between two gardens to exit at a road. Go right to Eaton Bishop church, known for its stained glass windows.

Go left at the junction to pass between the Manor House and church and then ahead along a green track to give out at a stile by a gate. Once through continue alongside the hedge to the right and then cut left to go through a small gate. Turn right to follow the hedge on down to a point where it swings to the right. Keep ahead in a similar direction towards the buildings at Wormhill. There are great views across to the Black Mountains from here. On reaching the hedgeline on the other side of the field go right to walk ahead towards the buildings. However, opposite a wooden gate and building go left through a small metal gate and follow the path around in a curve to the right to pass between a barn

and house. Exit onto the road, Stoney Street, one of the key Roman routes between Chester and Caerleon. Follow this down to a crossroads where you'll see the Comet.

Madley

The route from the Comet to Madley is easily followed. Go right out of the pub and walk up the road for approximately 200 metres. Turn right at footpath signpost along a track to cross a stile. Proceed through a small field to cross a second stile and continue alongside a wood. Climb a stile into a lane and turn right.

Look for a gate on the left just past a dwelling. Follow this corralled path to a small enclosure and then slightly right to a kissing gate leading into the churchyard of Madley church. The path keeps left to a second kissing gate leading onto a road. Go right for the Post Office (where buses leave for Hereford Mons-Sats) and then the Cross (which stood in the middle of the road until 1996) where the Hay Ho! bus stops for Hereford. Those seeking out the Red Lion need to go left at the Cross.

FACTFILE

Map: Explorer 189 Hereford & Ross-on-Wye

Travel from Hereford to Clehonger

On Monday-Saturdays

Yeomans 449 leave the Country bus station at 0950 and hourly until 1650 and in addition Stagecoach 39 at 1140, 1340 and 1600

On Sunday the 39A Hay Ho! Bus leaves the country bus station at 1015, 1315 and 1615

Travel from Madley to Hereford

Mondays-Saturdays

Yeomans 449 leaves opposite the Post Office Madley at 27 minutes past the hour and then 1627, then 1732,1802, 1826 and 1857 (Saturdays 1727, 1757 and 1842

Sundays

Yeomans Hay Ho! Bus 39A leaves The Cross at 1156,1526 and 1756

For more information see website www.traveline.info.

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

The Pubs

The Seven Stars opens at 6 on Mondays to Fridays, all day Saturday and Sunday

The Comet opens 12-3 on Monday and Thursdays, then from 6 onwards Mon-Thurs; all day Friday-Sundays.

The Red Lion was closed when researched but is expected to reopen during March. Check in www.whatpub.com



LOCAL FESTIVAL ROUND-UP

The second **Kington & Radnor Beer Festival** takes place Good Friday and Saturday, the 14th and 15th April. Four pubs in Kington are taking part - the Olde Tavern; Oxford Arms; Swan on the Square and Royal Oak. Meanwhile across the border in Radnorshire there is the Fforest Inn at Llanfiangel-Nant-Melan and Radnorshire Brewery Bar in New Radnor. Sadly the Radnor Arms has closed since last year. There will be over 35 Real Ales on offer across the event. Music includes the appearance of *Over the Hillbillies*, who will be playing at the Swan on Good Friday night.

All the participating pubs are accessible by the no. 461 bus, which runs from Hereford - Kington - Llandrindod Wells roughly hourly throughout the day, with the last bus back to Hereford at around 7pm. If purchasing a return bus ticket, note that you can break your journey.

For those wanting to experience the fabulous Radnorshire countryside at the same time, there is a guided five-mile walk on the Friday starting at the bus stop in New Radnor at 10.30am. It's a hilly five-and-a-half-mile walk to the Fforest Inn, but with some splendid views. There is the option of walking back to New Radnor - just over four miles - at about 2pm. Cost is £5 (£4 for CAMRA members) for either or both walks. Sorry, no dogs. Contact details for the walk on page 37.

The Rose and Crown one of the oldest pubs in England and in the heart of **Ludlow** is to hold a Saint Georges Beer festival. The Saint Georges Celebration will commence with live music from the South Shropshire Blues Jam session on the evening of the Friday 21st April which coincides with the Queens birthday. Then will continue all day on the Saturday and Sunday. Besides several local and national real ales there will also be an English gin bar. Entertainment on Saturday afternoon will come from the *Crooked Steeple* Morris dancers and live music from Paul Bamber on Saturday evening. Early Sunday evening there will be a performance by the *Vintage Jazz Revival Band*. There will be a theme of bangers and beer over the weekend with local Old English sausages from award-winning local butchers Andrew Francis. For more information visit www.roseandcrowninnludlow.co.uk.

Rossbeefest is becoming well-known as a regular beer and cider festival held alongside the River Wye on the early May Bank Holiday. Showcasing locally-produced beers and ciders, the event is being organised as a charity fundraiser by *Ross Lions* and *Ross Rotary Clubs*. Open on Saturday 29th April 12-11pm and Sunday 30th April 12 – 10pm, entry is £5 to include a free glass and festival guide. Also



LOCAL BEER FESTIVALS

Wednesday 22nd March to Sunday 2nd April. **Wetherspoon Spring Festival**. Kings Fee, Hereford; Duke's Head, Leominster; Mail Rooms, Ross-on-Wye. Up to 30 beers spread over 12 days including beers brewed in the UK by overseas brewers.

Friday 14th to Saturday 15th April. Kington & Radnor Festival. 5 pubs + 1 brewery. Bus service between pubs. e: southbourne@kayoss.co.uk

Friday 21st to Sunday 23rd April. Saint Georges Beer festival. Rose & Crown, Ludlow. Live music and Morris dancing. www.roseandcrowninnludlow.co.uk

Friday 28th to Sunday 30th April. The Balance Inn at Luston Beer, cider & food festival Live music, Fine local food and drink in a traditional country pub

Saturday 29th to Sunday 30th April. Rossbeefest, Ross Rowing, Club HR9 7DD. Sat 12-11; Sun 12-10. www.rossbeefest.org

Friday 12th May. Ludlow Castle. SIBA Wales and West Beer Competition bar open to public from 5pm. Over 250 beers

Tuesday 23rd to Monday 29th May. Oxford Arms, Kington. Mini Beer Festival. 4-6 beers.

Friday 16th to Sunday 18th June. Royal George, Lingen. Beer Festival

Saturday 24th June. Sundogs Beer Festival. Luctonians, Mortimer Park Kingsland, HR6 9SB www.sundogsfestival.co.uk

Organisers: For local festivals planned for mid-June to mid-September we need to have details during May for listing in this column. Local beer festivals frequently come to our notice too late for inclusion in the *Hopvine*. Wherever possible we put these on our Beer on the Wye Facebook page www.facebook.com/BeerOnTheWye

planned is a full programme of music with live bands, and food supplied by the *Ross Rowing Club* in 'beerhall' marquee. Full details, maps and updates are found on the website www.rossbeerfest.org where tickets can also be purchased.

The bar at the **SIBA Wales & West Beer Competition** held in Ludlow Castle grounds opens to the public on the Friday evening (12th May) before the Ludlow Spring Festival.



Luctonians Sports Club are holding their **Sundogs Festival** at the Mortimer Park, Kingsland on Saturday 24th June, starting at 7.30am. Yes, that's right! It's so that customers can watch the British & Irish Lions v All Blacks match live on TV in the clubhouse. Anyone entering a team into any of the (male or female) competitions on the day has the option to camp over on the Friday night. See inside front cover.

The Royal George at Lingen have given advance notice of their biennial festival which takes place on 16th-18th June - just after the publication date of the Summer *Hopvine*.



Participating pubs:

The Tavern ★ The Oxford ★ The Swan
The Royal Oak ★ The Fforest Inn ★ The Lion
Radnorshire Brewery

Bus 461 service between Kington-New Radnor-Fforest Inn

Guided walk Good Friday 10.30am New Radnor bus stop. 5 miles to Fforest Inn
£5 (Camra members £4)

Contact Geoff: southbourne@kayoss.co.uk | 01544 231706

CAMRA BEER FESTIVALS

Wednesday 11th to Saturday 13th May Stourbridge Beer Festival Stourbridge Town Hall (10 min walk from Stourbridge Town Station) Wed 7-10 CAMRA members only; Thu 7-11; Fri 12-11; Sat 12-9. Entry £2, www.stourbridgebeerfest.org.uk

Friday 19th to Saturday 20th May North Wales Beer and Cider Festival Centenary & Branford suites Racecourse Stadium (Wrexham Football Ground) Mold Road Wrexham. (less than 5 mins walk from Wrexham (General) rail station. Limited parking outside venue. Friday 2-11; Saturday 12-11. Entry £5:00 (£3:50 on line until end of March); CAMRA members free entry all sessions. www.northwalesbeerfest.org.uk



Thursday 1st to Saturday 3rd June Kidderminster Beer & Cider Festival, Kidderminster Town Hall (10 min walk from Kidderminster Station) Thu 6-11 (4pm CAMRA members only); Fri, Sat 11-11. Entry £2, (£3 Fri eve after 5pm) CAMRA members free entry all sessions. Souvenir glass £2 (refundable). Tickets can be pre-ordered through the festival website. www.wyreforest.camra.org.uk

Friday 7th to Sunday 9th July. BEER ON THE WYE Full details in Summer *Hopvine*

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Tue. to Thu. 6pm -9pm only

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

Sunday Lunch 12noon-2.30pm Roast only

Sunday Evening 6pm - 8.30pm

Roast & Normal Menu

www.the-oxford-arms.co.uk

Herefordshire CAMRA What's on

Social Events

Friday 14th April: By bus to the Kington & Radnor Cross Border Festival. Option of approx 5-mile walk. Bus 461, Hereford Railway Station at 9.00am to New Radnor to join the walk led by fellow CAMRA member Geoff Cooper. Walk ends at Fforest Inn for optional lunch, then back to New Radnor, Kington and Hereford.

Saturday 6th May: By train to Reading - yes Reading - we are assured that it has some excellent pubs. 07:10 or 08:39 from Hereford, 18:54 return. Book early to catch advance single tickets. Contact on the day 07980 650624.

Contact Social Secretary Paul Brinkworth for details and booking. See page 39 and www.herefordcamra.org.uk/diary

Branch Meetings.

Wednesday 29th March: 8.00pm. De The Butchers Arms at Woolhope. An opportunity to keep in touch with local news and events. Help select the Pub of the Year in SE Herefordshire All welcome.

Wednesday 26th April: 8.00pm. Bull Ring, Kingstone. Help select the Pub of the Year in SW Herefordshire.

Wednesday 31st May: 8.00pm. Castle, Richards Castle. Help select the Pub of the Year in NW Herefordshire.

Beer on the Wye Festival Meeting

Wednesday 5th April 8.00pm at the Barrels, St Owen Street, Hereford. Come along and join the team as we plan an even better Beer on the Wye for next year. Help required in all areas!

If you know of any event that might be of interest please contact the editorial team (details on page 39). Deadline for next issue May 12th 2017



Receive exclusive benefits and meet like-minded people. For more information on membership and to join visit

www.camra.org.uk/join



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March 2017

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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