

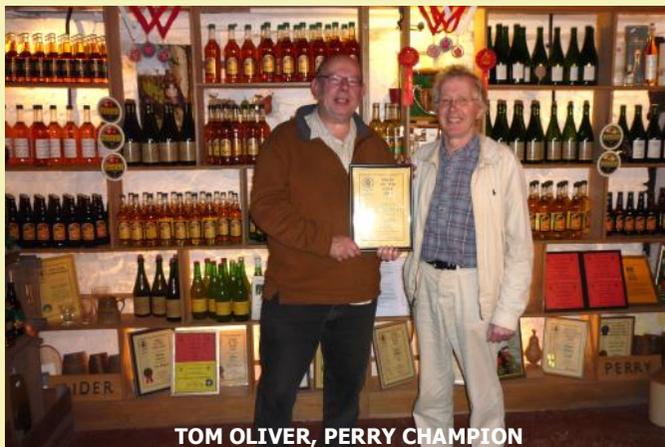
HEREFORD HOPVINE

THE MAGAZINE OF THE HEREFORDSHIRE BRANCH OF CAMRA

Issue No 74

Summer 2019

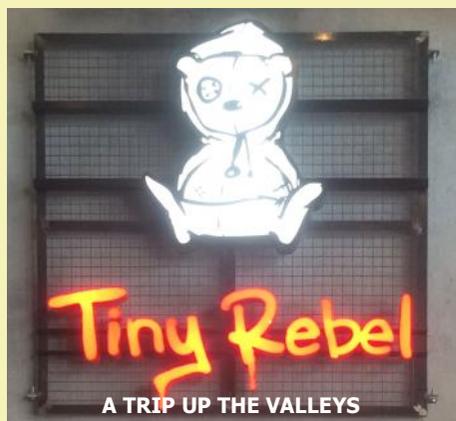
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TOM OLIVER, PERRY CHAMPION



NEW IN LEOMINSTER



A TRIP UP THE VALLEYS



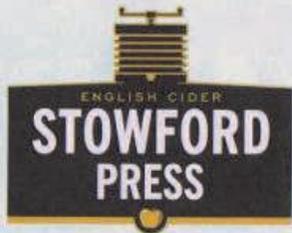
SUMMER PUB OF THE SEASON



BEER ON THE WYE XV: 5-7 JULY
BROADLEYS PLANNING THROWN OUT
PRESS-2-PUB GOES LIVE 5 JULY
25 YEARS AT THE PRINCE
FESTIVAL TICKETS TO BE WON!
GOLDEN VALLEY PUB WALK
ALL THE PUB, BEER & CIDER NEWS

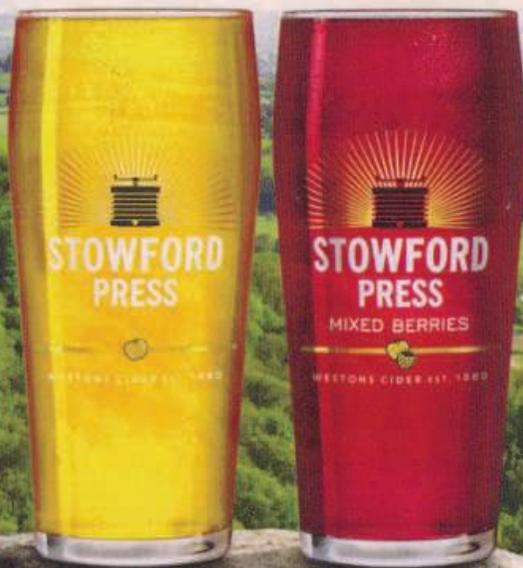


**CAMPAIGN
FOR
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THE WONDERFULNESS of LOCAL



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FIFTY MILES OF OUR MILL.

BROADLEYS SCORELINE: GOOD GUYS 1, CO-OP 0

The fight to save an important Hereford community pub made progress at the end of May, when Herefordshire Council refused planning permission for it to be demolished to make way for a Co-op store. However, the Co-op are not giving up - so the battle goes on.

The last *Hopvine* carried the shocking news of how - on the verge of Christmas last year - residents local to the Broadleys on Hereford's Ross Road received a leaflet onto their doormats telling them that the pub was going to be demolished to make way for a Co-op convenience store. Suffice to say, it wasn't a very nice Christmas present for those who depend so much on the Broadleys.

This is a terrible scheme. In fact, it's the worst pub planning application Herefordshire CAMRA have ever had the misfortune to be involved with – and we've dealt with some real stinkers over the years. What makes matters worse in this case is that the Co-op are behind it. We had to ask ourselves the question: was the Co-op REALLY happy to see a pub demolished, one that is so important to its local community? Have they made a mistake? It just didn't feel right. Therefore, it was decided we would take it up with them in the first instance.

Back in February, Herefordshire CAMRA attended a public meeting of the Hereford branch of the Co-op *Pioneers*. This provided an opportunity to explain to locally-based representatives of the organisation the serious negative impact this proposal would have. Namely, the loss of the Broadleys would leave a vulnerable community (that already has too few amenities) with just two pubs for an adult population in excess of 17,000. Moreover, it was pointed out

there are already another seven (no less) convenience stores within a 500 metre radius of the Broadleys (including another Co-op convenience store on Holme Lacy Road!). Just how many stores does a local community need? Isn't seven enough? Conversely, if one glances through the 280 written objections made to the council planners, what isn't in dispute is that the pub is still wanted and needed. Moreover, the planning application didn't receive a single letter of support.

Weasel words and empty promises

At that meeting CAMRA were provided with assurances that the Co-op would review the situation and, specifically, it was stated they "didn't undertake schemes that damage the communities that they operate in". CAMRA was happy to take these comments at face value, unlike others who weren't so confident. Sadly, it was CAMRA that was proven wrong and those others that were proven right for, alas, those assurances have since been shown to be nothing more than weasel words conveying empty promises. Four months later, CAMRA still hadn't been extended the courtesy of a reply to a number of perfectly reasonable questions we repeatedly put to the Co-op in writing.

With the local Co-op organisation in total denial and unable or unwilling to intervene and speak up for the interests of the local community, the services of Jesse Norman MP were called upon.

Perhaps he could get some answers from the Co-op where CAMRA couldn't? Write he did - and what a reply he received! The letter from the Co-op's PR suits should be held up as an exemplar of corporate arrogance at its most dismissive. In fact, the letter from the Co-op was so bad that Mr Norman felt compelled to post a copy of it on his Twitter page. In the letter, the Co-op make the astonishing claim 'Not us, Guv', based on the fact they don't own the pub's freehold



Not 500m along the road from the Broadleys is...another Co-op!

and it wasn't actually their planning application. However, what Co-op omitted to mention, is they have a contract with the pub's owners *NewRiver Retail* to replace it with a store. Mr Norman rather generously described their position as "disingenuous." And he wasn't particularly enamoured with the signature at the bottom of the letter either - it was upside down! With such scant regard being shown to Members of Parliament by the Co-op, it's little wonder CAMRA is still waiting for a reply.

CAMRA is not alone in opposing this dreadful proposal. Expressions of strong opposition have come from a broad spectrum of local organisations, politicians and interested individuals in Hereford. The message from them all is abundantly clear – that this is a bad proposal that should be resisted. In a 47-page report to Herefordshire Council planners objecting to this proposal, Herefordshire CAMRA countered the arguments put forward in a suite of ten consultants' reports in support of this application.

Representing a workload of up to two years, those ten consultants' reports consisted of 317 pages of evidence in favour of demolishing the pub and replacing it with a Co-op convenience store. In contrast, those objecting to the proposal didn't get two years to marshal their reply, but just three weeks. That equates to needing to read, analyse and reply to fifteen pages of evidence a day. That would be a lot of work for any planning professional let alone an unqualified objector, most whom will also have full-time jobs and family commitments to take into consideration. Does anyone still believe the planning system in this country isn't heavily tilted in favour of big developers?

Thankfully, the key arguments were quickly distilled down from the acres of consultants' multi-coloured cut-and-paste bullshite. They revolved around the community benefit of having another convenience store versus the community value of the Broadleys, plus the pub's potential future financial viability. On the first point, CAMRA demonstrated that there is currently an over-provision of convenience stores in the immediate vicinity of the Broadleys. Further, the community's continued need for the pub was amply demonstrated by the furore cre-



Joining CAMRA in the fight for the Broadleys: Emma Wilkinson, Jesse Norman MP, Chris Chappell, Tim O'Rourke, Paul Rone, Paul Lunnun and Paul Stevens.

ated and the number of objection letters received. Thirdly, the pub's likelihood of trading successfully under alternative ownership is confirmed by making comparisons with the Vaga Tavern in Hereford's Hunderton district. It was less than ten years ago that the Vaga was neglected just like the Broadleys is today, but since changing ownership it has traded successfully. If new owners can take the Vaga to a better place, then why not the Broadleys?

Marble floors and Canalettos

CAMRA's counter-arguments on the matter of the pub's financial viability were assisted by what can only be described as a 'fruitcake' estimate of the Broadleys refurbishment costs provided in one of the ten reports. To get the pub to a satisfactory level for normal trading apparently required expenditure of more than £440,000 (plus VAT). The Walter Mitty consultant who concocted these numbers might have



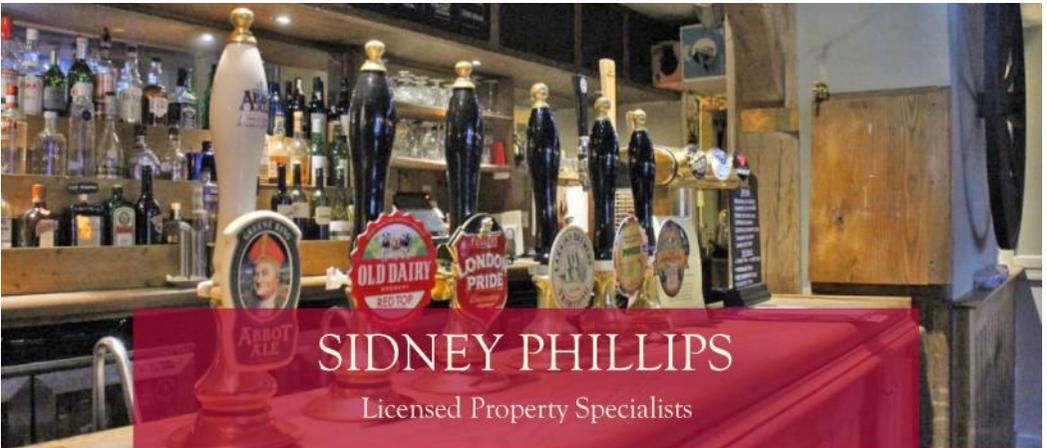
already plenty of other pubs and eateries nearby” Really? We’ve been unable to find them. [*Perhaps they’re hidden underground? Ed*]. Things then shifted into the realms of surreal fantasy with suggestions of what alternative pubs the locals should use instead of the Broadleys. The Volunteer Inn on the city’s Harold Street was one of them...not exactly next door to the Broadleys! In fact, none of the suggested so-called “alternative” pubs come within half a mile of the Broadleys; only three are south of the river, with the majority not even in the same postcode area. One is left to wonder how many of these consultants bothered to visit Hereford, let alone the Broadleys before penning their reports.

Bully Boys and Co-op Pork Pies

Having highlighted the obtuse nature of the “evidence” provided with the application in our report to Herefordshire Council planners, it didn’t come as a surprise when it was learned the application had been thrown out on the twin grounds of loss of community amenity and the negative impact on the built environment of the proposed ‘Monopoly-house’ store. Going

A convenient alternative pub to the Broadleys...
 ...Hereford’s Volunteer Inn!
 done better had he first read another document from the compendium of ten submitted with the application, that states the cost of the whole project (including demolition, new build and fit-out) comes to £500,000 (that’s only £59,000 more than the refurb!). [Note to consultant: *drop the Italian marble floors, crystal chandeliers and original Canalettos. Ed*]

Another bizarre claim made (and possibly even made with a straight face) is that “there are



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Our Hereford office on 01981250333

www.sidneyphillips.co.uk

back to March, the planners had then volunteered to the planning agents acting for pub-owners *NewRiver Retail* that they were minded to refuse the application. It is understood this didn't go down too well at the time, judging by the threats contained in an e-mail reply back to Hereford Council. Professional planning consultants they might well be, but they forgot that old maxim about taking a deep breath and pausing before replying to an unwelcome e-mail. Thus they let the cat out of the planning bag when they stated in their repost to Herefordshire Council: "...should this application be refused the applicant is contractually obliged [by the Co-op] to appeal in addition to submitting for a costs claim." Their own planning bully boys had blown the Co-op's cover. It was now plain for all to see that the Co-op were never going to be satisfied to just to leave it with the planning application. They were into this up to the bitter end – and now the gloves were off.

Following this great result, those fighting this socially toxic proposal can pause and raise a glass to celebrate, but this is only a half-time score-line. The Co-op (allied with their bully-boy planning partners) are going to push on. They're

happy to brazen this one out and damn the consequences for a community they purport to serve - which raises a question: what has changed inside that once-great organisation?

The view previously held was that the Co-op still proudly championed its ethical and community credentials - even after the unfortunate rent boys and crystal meth humiliation of 2013, that presaged the demise of the Co-op Bank. Those, including CAMRA, who still believed in the merits of the co-operative movement had hoped that was an aberration, a one-off (albeit a significant one). But, then in March this year, came more bad headlines when the Co-op was brought to book by the Groceries Code Adjudicator for its unreasonable treatment of its suppliers (they were fortunate to avoid a substantial fine). Mark Haslam from Herefordshire CAMRA said about these developments: "There seems to be something rotten inside today's Co-op. Hidden behind a 'caring and sharing' façade would appear to be lurking something more malign and sinister. We are dealing here with an organisation that in this case is acting indiscriminately against the interests of a community, and what is more, they aren't even willing to listen to what that community has to say."

The words of Jesse Norman MP sum things up quite nicely when he says: "It is fantastic news that Herefordshire Council have listened to our campaign and refused planning permission for this very ill-conceived idea.

"This is the second time this kind of scheme has been proposed, and the second time it has been thrown out. Frankly, the Co-op and their contractors ought to get the message and work with local people to refurbish the Broadleys and turn it into a real South Wye destination."

The best outcome now for the Broadleys would be for it to be taken on by another pub operator. But the pub's owners *NewRiver Retail* have steadfastly refused to offer the pub for sale. Heaven forbid that someone else might buy the place, invest in it and make a real go of it - this would deny *NewRiver* their moment of asset-stripping glory. The success of Hereford's Vaga Tavern is a shining example of what can be achieved when underinvested pubs like the Broadleys get a little TLC from new owners who care enough and have a fresh business vision.

The 43rd Annual
Cotswold 19-21 JULY
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FESTIVAL
 80 Real Ales 30 Ciders & Perries
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"X-RAY, VICTOR": BEER ON THE WYE CALLING!

XV is for fifteen, for over the weekend of the 5th to 7th July, the fifteenth consecutive Beer on the Wye festival returns to its marquee home on the banks of the River Wye. Starring in the show will be over 300 different beers, ciders and perries.



Held next door to the city's Rowing Club, it's not just about the drink – as good as it is – but there's also plenty of hot and cold food; live music, and a great location to boot. And just next door is the 'Festival Village' where you can pitch-up your tent or camper van and make a weekend of things. Last year over 6,000 people made their way along to the three-day jamboree by the river. So, what can you expect?

A Festival for Everyone

It's often called 'the friendly festival down by the river' and is an event that everyone can enjoy. Blessed with a trouble-free reputation, its Friday and Saturday afternoons are a wonderful opportunity to enjoy a riverside picnic drinking with friends. In the evenings things move up a gear, when eight live bands take to the festival stage and get the marquee seriously swinging.

ON THE BARS:

135 Cask Beers

130 Ciders and Perries

40 World Beers

Various soft drinks, plus...

...the (in)famous Festival Fruit Punch

Drinks on the Wye

135 different cask beers feature (including the ever-popular Herefordshire Brewers' Bar) on a 130-foot-long main bar, alongside a further 40 specialised draught, bottled and canned international beers on the World Beers Bar. On top of this comes a wonderfully fruity selection of

130 ciders and perries – including over 100 from a myriad of small Herefordshire producers. It's probably the largest selection of local ciders you'll find together anywhere on the planet! Yet for those poor souls who can't drink the hard stuff, there are soft drinks and our famous non-alcoholic festival fruit punch to enjoy. And, remember, every drink sold is chilled...ideal for enjoying on a warm summer's day by the river.

Kids on the Wye

Sunday is the popular Family Fun Day, with lashings of activities laid on for the smaller people. Organised by HOPE *Support Services*, this is a fabulous opportunity for mums and dads to bring the kids along with them. It's only a quid to get in (accompanied kids free) with 60p off a pint for the adults. There's live acoustic music for the whole family to enjoy. What's not to enjoy?

Sounds on the Wye

We're proud to present nine live bands on the festival stage across the weekend. *The Outcast Band* and *The Worried Men* headline the Friday evening, whilst *Second City Soul* and *Fired Up*

LOW DOWN: TIMES & PRICES:

Friday 5th July	2pm - 11pm	£4
Saturday 6th July	12noon - 11pm	£6
Sunday 7th July	12noon - 5pm	£1

QUICK ENTRY PACKAGES cover your admission, your refundable glass deposit, and tokens to get your first drink.

Friday/Sunday - £10; Saturday - £15

You can get more tokens once inside - all unused tokens and the glasses are refundable.

rev-up the Saturday night. There's a genre for most tastes, but if you like things quieter, then it's recommended you come for the Friday afternoon or Saturday lunchtime. (*the full band lists are below*)

Comforts on the Wye

If you fancy making a weekend of it, then you'll be pleased to learn there is the 'Festival Village' next door. With provision for tents, motor homes and standard-size caravans, it offers 24-hour guaranteed access to proper toilets, washing and shower facilities - as well as a hot breakfast service on the Saturday and Sunday mornings. And there's no need to book in advance: just turn up, pitch-up and pay.

Eats on the Wye

We know you like the improvements we make to the festival each year. Last year it was sexy new toilets (they're back again this year!), now it's the food offering we're improving. We're pleased to announce *Old Granary* will be joining our festival eats team with their pierogies, giving a flavoursome boost to our vegan/gluten-free food choices, alongside the more usual fish and chips, pizza, hog roast, burgers and pies/pasties. There'll also a sweetie and ice cream van, and debuting on the bars will be Herefordshire-based *Two Farmers* crisps. It's shaping up to be quite a tasty show!

Green on the Wye

We're looking to do our bit to save the planet. We've already switched over to low-energy LED



lighting. Now we're working to banish forever those nasty single-use plastics; improving our recycling, and reducing the beer and cider miles. It helps that ~90% of the cider and perry comes from producers within a thirty-mile radius of the festival. Further, we are looking to use fewer beer wholesalers this year = fewer trips = fewer miles.

Press2Pub: Cider's coming Home!

Again, like last year, it's all going to be kicking off on the Cider Bar. We'll not only be hosting the judging for the CAMRA *West Midlands Perry of the Year* and *Cider of the Year* competitions, but we'll also be presenting the winners of the national competitions – both of whom come from Herefordshire. More exciting still, will be the long-awaited public launch of our **Press2Pub** initiative. This is all about getting more Herefordshire real ciders and perries into the county's pubs for you to buy and enjoy. There'll be info about the exciting new **Press2Pub Trail**. This is a new on-line guide to enable pub-goers to find the pubs in Herefordshire that sell local real ciders and perries. Ask at the Cider Bar for details when you get to the festival. (also see the article on page 20)

Charity starts...in the Marquee

Beer on the Wye is organised by Herefordshire CAMRA and relies on the unpaid services of 120 volunteer staff to make it happen. Once more the festival will be working in partnership with our festival charity, which is again **HOPE Support Services** - who do sterling work with young people who are affected by having a parent diagnosed with a life-changing or terminal illness. Last year over £3,500 was raised to help them continue their good work. We're determined to do even better this year.

Need to know more...

Go to: www.beeronthewye.org.uk

FESTIVAL BANDS

Friday:

6pm Boondogz *Contemporary Pop*

7.30pm The Worried Men
Blues Rock & Rhythm n' Blues

9.30pm The Outcast Band *Indie Folk-Rock*

Saturday:

3pm The Conspiratorialists
Modern & Classic Pop

4.30pm The Kilpecks *Modern Folk*

6pm The Jelly Roll Jazz Band *Dixieland Jazz*

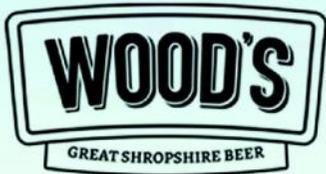
7.30pm Fired Up *Classic Rock*

9.30pm Second City Soul
Classic & Contemporary Soul, Funk & R&B

Sunday:

2:00pm Jay & Eli
Popular acoustic sounds spanning five decades.

GREAT SHROPSHIRE BEERS



LOCAL BREWERY NEWS

AFTER THE HARVEST

Jonny Bright has resumed brewing, this time at Ledbury Real Ales, where he is also assisting with the brewer's own activities. First up was a low-gravity mild, which has been on sale at Hereford Beer House in keg form.

BULLEN

Development continues, with work on Tawny, an oatmeal stout, and the first trial brew of Old Bow IPA has been completed. Regular weekly deliveries continue to the Bell Inn, Bosbury; Duke of York, Berrow (Worcestershire), and Lion, Ledbury. Bullen Beers have also appeared at a significant number of new outlets.

LEDBURY

Working with *Charles Faram's* hop development programme, Ledbury Real Ales have produced four bespoke brews to demonstrate the virtues of experimental hop varieties.

A Ledbury 'tap takeover' at the Wyche Inn in Malvern on 23rd May was a great opportunity to exhibit the brews. The hop-growers themselves visited the event, and since then the beers have also found their way into other local pubs normally supplied by Ledbury.

They report continuing good sales, and more new outlets are being established. Their summer offering is Cardinal Blanc, a very pale 3.7% ABV beer named after its two varieties of hop, which are respectively Slovenian and German (Blanc being a variety of Hollertau).

ODYSSEY

Odyssey continue to keg and can their beers with most available via distribution company *Eebria*. The brewery have been out in the Netherlands recently, where they have been brewing with the exceptional *De Molen Brewery* of Bodegraven. There they produced an Imperial Stout, before later teaming up with *Almasty Brew Co. & Tanker Brewery* in Eindhoven and then had their beers on at the *Hop in 't Slot International Beer Festival* in Nijmegen.

SWAN

Swan Blonde at 3.7% ABV is a new blonde ale featuring a quartet of Herefordshire hop varieties that is reported to have really hit the mark with local publicans and drinkers. Swan on the Wye, a 4.2% ABV pale summer ale has once more been let loose ahead of July's Beer on the Wye.

With the Leominster Festival round the corner, the eponymous Lemner Ore will be back on the pumps by early June; a 4.1% ABV deep golden ale, it is late-hopped with Cascade hops from Townend Farm, Bosbury.

Swan plans to mark the 50th anniversary of the moon landings with two aptly-named ales: Swan Small Step (for a brewer) and Swan Giant Leap (for brewing kind). Hop varieties Apollo, Eagle, Comet and Flyer have most appropriately been put to work. Small Step is a 4.1% ABV light golden ale with piney, peppery aromas, whilst Giant Leap gives a grapefruit aroma from Comet and citrus notes from Flyer hops. The official launch of these two "moon beers" will be 5th July at the brewery, and they will also be on at Beer on the Wye.



The brewery now has an extension to the cold room, which provides more storage space.

WOBBLY

Wobbly now has six core beers. There are plans afoot to develop their on-site Tap House into more of a community venue, so the public can visit and see the brewing process and sample the beers. The on-site shop (which is in addition to their Tap House), stocks canned beers from all over the country, and is now open 9-6pm Monday to Fridays; 10-2pm Saturdays. Several outlets in Herefordshire now regularly sell Wobbly beers including the Hereford's Beefy Boys Burger House and Cosy Club; Tram Inn at Eardisley, Harewood End, and Brockhampton Cricket Club. Bottling of the beers has now been outsourced, whilst contract brewing and canning (for other breweries) continues to be the Wobbly's main business. The Tap House can be hired out and has a large-screen capability.

WYE VALLEY

The photo in the Spring *Hopvine* of our Beer of the Festival presentation showed WVB Production Supervisor, Sean Tobin in the middle of the front row. Unfortunately, the caption named him as Head Brewer, Gareth Bateman. Our apologies to both Sean and Gareth for this confusion.

The new racking plant is now operational, bringing all cask washing, filling, storage and loading inside a single building. The last major part of the process to be modernised, it will eliminate the huge number of fork lift truck movements previously required due to poor layout and shortage of space. Solar panels covering the roof now bring the Stoke Lacy site up to 45% self-

sufficient in electricity. Furthermore, adding to the brewery's green credentials, rainwater is run off into 'nature pools' established on the site.

Output for 2019 is reported to be up on 2018, including cask ale - against the national trend. Perhaps the company's embracing of the hop revolution and the use of New World hops is responsible for this (although Herefordshire-grown hops still account for 75% of their brewing).

One beneficiary of this policy shift is the golden ale, *Hopfather* (3.9% ABV). Introduced a few years ago, consumer taste for stronger hop character led to a reformulated recipe using Mosaic, Summit, Cascade, Pilot and Azacca hop varieties. The hop upgrade has been enthusiastically received, and it has since joined WVB's core beers brewed all year round.

A recent debate about the use of sprinklers for serving WVB beers resulted in the brewery clarifying their position as to their use. It emerges they are now neutral on the subject. WVB now neither encourage or discourage their use. As a result, the sparkler symbol will not now appear against the brewery's entry in the 2020 *Good Beer Guide*.

LUDLOW

The micro-brewery pilot plant is proving to be a major success with brews rolling out every six weeks or so. On tap at the Shed at the end of May was Ludlow Pale Ale - a 3.8% ultra-pale beer which features Pekko hops imparting both a floral and earthy taste. Along with Ludlow Brewery's Vanilla Stout at 4.8% (on in June) these are creations of the brewing team at Ludlow, produced between the mainstay brewing of the regular beers.

The brewery is currently running at capacity, but with a new mash tun installed there's been a considerable improvement, and as Ludlow's head brewer notes: "Everything hinges around natural products and quality at this brewery. We don't take short cuts."

The Shed is hosting several events for Ludlow Fringe festival (19th-30th June).

WOODS

A new Belgian-style beer from Woods was inspired by a rare butterfly, which is found mainly in the West Midlands. Wood White, a 4.2% ABV unfiltered cloudy beer, has been created to raise funds for the charity *Butterfly Conservation* who work to protect the species across the region.

Already featured in the Strangers' Bar in the Palace of Westminster, the limited edition was ex-

pected to be stocked in at least 300 pubs up until June, with £10 per cask going to the charity.

The beer has a subtle coriander aroma, with distinctive crisp orange peel and citrus flavours. Being unfiltered it is suitable for vegans and vegetarians.

NEW BREWERIES

Herefordshire appears to be set for a spate of new breweries:

The **Motley Hog Brewery** in Ross-on-Wye, announced in the Spring *Hopvine*, is already registered as a brewery, but is in slight delay in favour of other improvements at the Tap House.

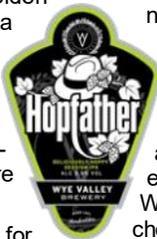
The **Weobley Brewing Company** is located at the premises of the long-running and legendary Jules Restaurant in the centre of Weobley village. Tom Evans has been the chef there for the last five years, and his passion for cooking has always been complemented by a keen interest in brewing his own beer. In 2018 he took the opportunity to combine his two favourite pursuits, and with the backing of the restaurant he constructed a nanobrewery in a building adjacent to the kitchen and took on the mantle of Head Brewer.

Although founded more than a year ago, Tom has spent his time developing and honing his brewing skills, but it was not until May of this year his first commercial offerings were produced in the form of Mr Magpie's Stout (5.8%) and Mr Magpie's Bitter (4.8%). Both beers are currently only produced in 500ml bottle-conditioned form and are stocked at Jules restaurant, the Old School Shop in Weobley and the Market & Deli at the Bells Inn, Almeley.

Tom has plans to produce a draught beer, initially possibly in Cornelius Kegs for the restaurant, and ultimately in cask form for the pub trade. There are also plans to increase their beer range, with a couple of new recipes in the pipeline of which the *Hopvine* will keep you posted.

The **Little Dewchurch Brewing Company** has set up kit adjacent to the Plough Inn in the eponymous village and is expecting to have its first beer on tap at the pub in early June, by the time this *Hopvine* is published. An open day is scheduled at the Plough on Sunday 30th June at 5pm with guests John Swift and Dudley Tyler. Details (01432) 840542. It is hoped to have one of their beers at Beer on the Wye.

Equipment is on order for a brewery at the **Green Dragon**, Bishops Frome, expected to become operational in the autumn.



LOCAL PUB NEWS

The **Crown at Whitchurch** has reopened after a period of closure due to illness (of licensee Stefan Larsen); opens at 4pm daily, and mid-day on Sundays. The food offer is Indian, plus a few English dishes provided by a franchise trading as *Whitchurch Spice Tandoori Indian Restaurant and Takeaway*. The regular beer is Butty Bach, with up to two guests - also from Wye Valley.

Two pubs under the same ownership as the Crown are also in the news for differing reasons. On the one hand the **Cross Keys** - in nearby Goodrich - has closed again, whilst the **Grapes Tavern** in Hereford has had a new licensee - Ian Morgan - since late last year. The Grapes is now a regular outlet for Ledbury Real Ales with their Dark and Gold on sale, sometimes supplemented by their Bitter (or a seasonal brew). On weekdays and Saturdays lunches are served ranging from bar snacks to full meals both in the classic 'pub grub' style. Booking is recommended for the Sunday carvery. The telephone number is now (01432) 267397 .

Meanwhile, licensees John Buffon and Mandy Turner, who tried against all the odds to make the Cross Keys in Goodrich work, have thrived in their first year at the **Red Lion** in Madley. A tie-up with Marstons means they offer Ringwood Boondoggle, which is well-liked by the

locals and is now accompanied by Wye Valley HPA. Meals are served in the evenings and also on Saturday lunchtime, but there is no food on Sundays. John and Mandy also operate the Robin Hood in Monmouth.

A milestone was reached at the **Black Swan** in Much Dewchurch on the 14th May when Gill Constance reached 25 years as landlady. Gill insisted that this date should pass with a minimum of fuss and the next *Hopvine* will be reporting on whether her wishes were granted!

The **Vaga Tavern** in Hereford's Hunderton district held their annual charity fun day in aid of Hereford's *Special Care Baby Unit* on Sunday 26th May. Events included a 10km run around the city. More than £1,600 was raised on a day that featured *Body Language School of Dance*, live music, a tombola and bingo. The total raised since landlady Becky Clyde started running the pub in November 2012 now exceeds £10,000.

The **Golden Fleece**, on Hereford's St. Owen Street has a new, albeit temporary, manager in the shape of Simon Constance. A familiar name from the past, Simon has operated the Bay Horse in Bromyard, and the Green Dragon Hotel in Hereford. Beers are from the Marstons range.

A new brewery name has turned up at **Hogarth's** on Hereford's Commercial Road. It turns out that Amber Taverns' own brewery has moved from their flagship pub in Bolton to the George &

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Dragon in Cheadle, south of Manchester. The beers are brewed under the name Cheadle Brewhouse and one will normally be accompanied by Sharp's Doom Bar and Tetley Gold.

The *Hopvine* has been reminded the **Three Elms Inn** in Hereford offers a 10% discount on real ales to CAMRA members (with card). Real ale is alive and well at this pub, and its high turnover necessitates the use of five handpumps so enabling manager, Mal Berryman, to offer any ale on Greene King's guest list, plus local ales from SIBA. Apart from the regulation IPA and Abbot, the most frequent ale is St Austell Tribute, followed by Hogs Back TEA. Wye Valley HPA goes down a storm when it appears, but ultra-citrus beers are not appreciated by the pub's drinkers.

A planning application has been submitted to build five dwellings on two separate plots adjoining the **Cross Keys**, Withington. The pub and its existing car park will remain unaffected.

At the end of May, a new planning application went in for changing the use (to a house) for the **Newtown Inn** - a closed pub just off the Newtown crossroads at the junction of the A4103/A417. This is another long-running planning saga. The current owners first converted the roadside inn without bothering to get planning permis-

sion back in 2012, then a year later failed to get permission after a backlash from locals forced them to file an application with Herefordshire Council. After losing a subsequent appeal, the owners were prosecuted and fined at Hereford Magistrates Court in October 2016 for failing to comply with the planning enforcement laws.

It's all been quiet on the Newtown front since then - other than when in August 2017 the pub was placed on the licensed property market. This was believed to be good news, until it was discovered the asking price for the pub was a hefty £295,000. That's not only more than double the £135,000 the owners bought it for, but they've ripped out the catering kitchen; toilets, bar and cellar equipment since then. Even the front entrance has been bricked-up!

This latest planning application won't get an easy ride. For starters, Herefordshire CAMRA will be asking the planners how the pub's owners can justify such a high asking price considering they have stripped the place bare. It is this that explains why they have had no serious expressions of interest from potential buyers.

There are concerns in the village about what is happening at the **Tarrington Arms** at Tarrington, since the pub was placed on the market



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with local selling agents *Sidney Phillips* at £450,000.

The **Slip Tavern** at Much Marcle closed abruptly at the beginning of June. It is understood the licensee had serious concerns about events at the pub that were not within his control.

Major refurbishment work was coming to a conclusion at the **Feathers Hotel** in Ledbury's High Street as this *Hopvine* went to print, ahead of a grand opening day set for Friday 14th June. There'll be a full report on the reputedly haunted venue in the next edition, but in the interim have a look at their Facebook page @[FeathersHotel](#)

The **Farmers Arms** at Wellington Heath held a successful 'Fifth year in Business' celebration on the 16th March. The place was packed out, doubtless helped by their being Runner-up in Herefordshire CAMRA's *Pub of the Year Competition*. Furthermore, on the 22nd May, the Farmers became the first pub to sign-up CAMRA's new *Press2Pub* scheme. (see article on page 20)

It's all change at the **Green Dragon** at Bishop's Frome. Back at the end of April, popular licensees Zoe and Adam Durrant moved on to pastures new. They can be content they have left the award-winning village inn in fine fettle, with its showcase of six ales and six local ciders.

The *Hopvine* wishes them well with their new life. Stepping into their shoes is Northumbrian, George Brown, whose plans include installing a micro-brewery on the premises over the coming months. Otherwise, the food operation has been stepped up, and its 'steady as it goes' on the beers. George hopes to increase the number of real ciders and has joined the *Press2Pub* scheme. The opening hours are now Mon-Thu 4-11pm; Fri-Sun 12-11pm.

It seems the last *Hopvine* was too hasty to report damage to the then not-yet-opened **Press Room** in Leominster. It has emerged that this was not vandalism, but a genuine accident. We apologise to the person concerned, who has come forward, and has reimbursed the owner of the pub. See page 18.

The recently reopened **Cross Inn** at Eardisland has extended its hours and is now open all day on Sundays.

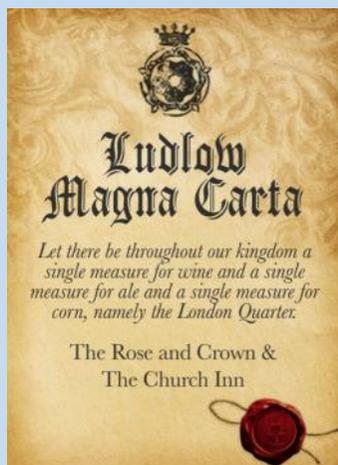
It's a case of out with the old and in with the new at Kington's **Olde Tavern**. Popular licensees at the Victoria Road time-warp pub, Dave James and Sarah Ferreira have now left and shifted to the opposite end of Hergest Ridge to run the Royal Oak Inn at Gladestry. In their place at the Grade II-listed Tavern is to be Maureen Titterington, who until very recently worked at the town's Oxford Arms.

PICK UP YOUR VERY OWN MAGNA CARTA

"Let there be throughout our kingdom a single measure for ale..." Believe it or not, this is a quote from the Magna Carta requiring King John to ensure a fair measure - a mere 800 years before anyone ever got unduly animated on the topic of over-sized pint glasses. On the actual anniversary date of the signing, two neighbouring Ludlow pubs - the **Rose & Crown** and the **Church Inn** - are holding their very own Magna Carta collaboration.

The weekend of the **15th/16th June** will see the two Church Lane hostelries stock twelve real ales (plus a few craft kegs) between them - with beer styles including a cask lager, a green-coloured brew and a mild. Breweries on the bars will include Thornbridge, Stonehenge and Woods. For those who manage to complete the 'beer card' over the weekend will receive, gratis, their very own copy of a Ludlow Magna Carta scroll to cherish - signed by none other than King John himself (and you thought he was dead and buried in Worcester Cathedral - silly you!).

Food will include tapas to augment the usual menu, and there will be live music on both days - with *Men in Harmony* on the Saturday lunchtime; *Shred Belly* later in the afternoon, leaving the night session in the hands of *Joncan Kavlakoglu*. Sunday will see *Simon Deeley*, the piano man, at the Rose & Crown from 4pm. For more details about this free fun event visit the pub's Facebook page at: www.facebook.com/TheRoseandCrownLudlow



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GATEWAY TO SUCCESS

North Herefordshire country inn is named Summer Pub of the Season



Dan and Gemma (left front), with their team of staff, are presented by CAMRA's Mark Haslam (centre)

The England's Gate Inn has always been one of the county's more distinguished hostelries. Placed perfectly in landscaped grounds off the A417 at the top end of Bodenham village, it's been around for quite a while now. The traditional black and white, half-timbered inn can be traced back to the 16th Century, no less.

Quite a few things have changed over those centuries. The interior has been opened-out for starters. But don't despair, as much of the original timber work remains along with fine flagstone floors and other original features. This keeps a number of discreet nooks and corners available, where pub-goers seeking a little peace and quiet can easily tuck themselves away.

However, some changes have been more recent. With its letting rooms, extensive gardens and a reputation for fine food, in recent times it was a favourite venue for receptions and functions – which on occasions could be to the detriment of casual drinkers. This is no longer the case. Since young and enthusiastic licensees, Dan and Gemma Carthey, took control of proceedings two years ago there has been a subtle shift in the pub's trading emphasis. It has switched its focus away from being a gastro-venue that tolerated drinkers to become a welcoming village pub that sells good food. There is a more 'pubby' feel about the place.

This transition was deliberate and has proved to be very successful for Dan and Gemma. They report

business is stronger than it's ever been - and it is still growing. On the evening Herefordshire CAMRA attended for the presentation, stood in an area close to the entrance was a convivial gathering of local drinkers. Nearby was a display of posters and leaflets advertising various forthcoming events and activities. Any casual visitor can see for themselves that the England's Gate Inn is firmly back in its historic role as the gathering place for Bodenham – a thriving village that is still growing.

Moving into the interior of the pub, we seen diners enjoying their meals. Isn't this the epitome of what the English country pub is all about? It's a place for *everyone* to enjoy.

Dan and Gemma were delighted to have their hard work recognised, but were keen to stress that the revitalisation and reorientation of the England's Gate Inn has been very much a team effort, with their dedicated and friendly staff playing a key role.

The bar offers three beers: two from Wye Valley, plus an erstwhile anniversary brew, '25', from Hobsons Brewery. Moreover, Dan and Gemma report they have recently engaged the services of a gardener. Therefore, expect the extensive pub grounds (with their manicured lawns, trees and decorative shrubs) to become more of a feature this summer. It's an ideal pub for spending a fine summer's day or evening (either eating, drinking - or both). *Ipsa facto* it's named *Summer Pub of the Season*.

England's Gate Inn, Bodenham, HEREFORD, HR1 3HU. Telephone (01568) 797286
www.englishgate.co.uk Opening Times: 12-11; 12-10 Sun. Meal Times: 12-2.30, 6-9 Mon-Fri; 12-9 Sat; 12-3, 6-8.30 Sun.

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WYE VALLEY
BREWERY

PRESSING AHEAD IN LEOMINSTER

The town got a new pub at the start of April when the Press Room finally opened its doors

Good things come to those who wait, and so it seems after the long-awaited arrival of the **Press Room** on the corner of Leominster's Corn Square and Drapers Lane. Occupying the site of what until recently was the town's *Tourist Information Office*, the name Press Room alludes back to the time the premises were home to the printing presses that produced the town's local paper, as can be evidenced by an old brass plaque still *in situ* on a pillar outside the front door. Before that, it was the Dukes Head, but *J D Wetherspoon* got in first with re-deploying that name when they opened their operation not twenty yards away.



The Press Room looking onto an unusually quiet Corn Square

The brainchild of George and Carol Bedford, a lot of real passion and effort has been expended in creating what is a most traditional and interesting venue. A lot of attention has been paid to the detail, with little sign of anything modern other than a tall fridge which stocks an extensive range of bottles and cans (including from Newton Court Cider). The main bar area is 'L' shaped with large picture windows, whilst off to one side is a cosy back room with clock, helm wheel and nice orb lights; the toilets are down a flight of stairs. The furniture throughout is both charming and comfortable.

The bar-counter was built from scratch, and incorporates three beer engines recovered from a defunct Hardy & Hansons pub in Kimberley, Nottinghamshire. This complements an equally impressive original bar-back rescued from a café in Penarth. You'd never guess that these items hadn't been left behind together when the original Dukes Head closed. Immediately outside the corner entrance is a delightful alcove with bench seating.



The diminutive back room adorned with an 1870's clock acquired from a local collector

One innovative idea is the provision of an illuminated vision panel built into the bar-front, that affords the thirsty pub-goer the opportunity to view the genesis of their pint being drawn into life through the beer engine (*see photo on front cover*). On the bar are three ales: one from Hobsons, usually Town Crier; one from the Marstons stable, and a guest - which has recently included that aristocrat of the beer world, Moorhouses Pendle Witches Brew. One can certainly be confident as to the quality of the beers, as one legacy from the Dukes Head that *J D Wetherspoon* couldn't take was the old pub's cellar! It's still there today doing its job like it always has.

Like Leominster itself, the Press Room is a traditional place; it's not brash and in-your-face. It'll never do à la carte dining, but you will find quality cold snacks to keep you going between pints. Sausage rolls; pork pies, scotch eggs (the latter from *Andrew Francis* of Ludlow), plus cakes - also from Ludlow - are normally always available. Ploughmans and filled rolls push the boat out at weekends.

*The Press Room, 1 Corn Square, Leominster, HR6 8LR Telephone: (01568) 615387
Opening Times: 9am-11pm*

CIDER IN THE CITY

Hereford's Buttermarket becomes home to a micro-pub with a real (cider) difference

Back in March, well-known local cider-maker, Denis Gwatkin of Abbeydore, opened a somewhat unusual micro-pub in Hereford's historic Buttermarket. Called the **House of Cider**, it serves a range of award-winning Gwatkins ciders and perries (plus beers and lager from Wye Valley Brewery) - all to either drink-in or takeaway. The new venue occupies the space around a market stall and is furnished with tables made from upcycled cable drums.

The opportunity to set this enterprise up arrived as a part of a strategy to re-invent and regenerate the city's Buttermarket, whereby local artisan food and drink producers have been invited to come inside alongside the more traditional market businesses, such as butchers and cheesemongers.



Michael Sammars (Bar Manager) with Theresa Roberts and Denis Gwatkin (both Directors of Gwatkins Cider)



The novel tables at the House of Cider

Said Denis: "This is a great opportunity for us to be able to sell our ciders and perries in the heart of Hereford. We have a successful farm shop at our farm in Abbeydore, but not everyone can get out to it, so this is our way of bringing our shop to the centre of the city. We're stocking our full range of award-winning ciders and perries alongside other drinks, and are aiming our ciders to complement the range of food available in the Buttermarket. We're very excited at this prospect and for the future developments in the Buttermarket."

In the longer term there are plans to open up the upper floors of the Buttermarket to encourage more traders into the historic structure.

*Gwatkin's House of Cider, Hereford Buttermarket, High Town, Hereford, HR1 2AA.
Opening times: 9am-4.45pm Monday to Saturday,*

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PRESS2PUB – IT'S TIME TO GET INVOLVED!

An exciting new scheme has been launched in Herefordshire that aims to get more people drinking more local ciders and perries in the county's pubs.

You will read elsewhere in this *Hopvine* that Herefordshire cider and perry producers have not only taken the full sweep of the CAMRA national awards this year, but have taken the international ones too! It would be a brave person who would argue that Herefordshire isn't at the epicentre of the cider and perry world.

Herefordshire is the natural home of cider and perry: there are more than fifty producers in the county, most of whom supply cider and perry to our annual Beer on the Wye festival in Hereford. Therefore, perhaps it shouldn't come as a surprise to learn that 1 in 3 pints out of a total of over 21,000 pints sold across the festival weekend will be cider and perry – that's a third of everything consumed! And more than 80% of that will be from small-scale Herefordshire producers. However, come the end of the show, how many of those fabulously diverse and flavoursome artisan ciders and perries can be found in our pubs? Sadly, far too few.

Herefordshire CAMRA have decided it's no longer acceptable to expect so many pub-goers to have wait for the following year's Beer on the Wye festival before they can drink these real ciders and perries again – they're far too good for that. So, we've decided to do something about it.

On the 22nd May, the city's Cider Museum kindly hosted a CAMRA launch of an exciting new initiative called **Press2Pub**. Attended by local publicans and cider producers, a short presentation explained that the



idea behind Press2Pub is two-fold: first is to help make it easier for pubs to stock real ciders and perries from local Herefordshire producers and, second, it lets pub-goers know where they can buy the stuff via an on-line 'Press2Pub Trail' which lists all the pubs who sign-up.

The Press2Pub Trail – your new guide for finding Herefordshire real ciders and perries - can be found at: www.press2pub.org.uk

On Friday the 5th July the Cider Bar at Beer on the Wye will host the public launch of the **Press2Pub Trail**. This will be a pub guide listing every pub in the county that has opted into this scheme. The Trail tells the pub-goer where to go to get their hands on the many wonderful artisan ciders and perries out there. No longer will they only get the chance to treat their tastebuds at Beer on the Wye. The Press2Pub Trail will be available on-line via www.press2pub.org.uk from the 5th July onwards, but for those going to Beer on the Wye, there will be free hard copies available on the Cider Bar at the festival...just ask one of the many lovely volunteer staff (all of whom will be wearing a 'Press2Pub' tee-shirt!)

Press2Pub is a web-based information initiative that is funded and independently run by CAMRA. It is totally non-commercial and membership of the scheme is free.



CALLING ALL PUBLICANS! Press2Pub...and your customers... need you to act!

A number of pubs have already opted into the scheme and will soon start using the Press2Pub website to help them source more Herefordshire real ciders and perries. Before now, too many publicans didn't know where the producers were; what they made, or how to get in touch with them. This will no longer be the case – as this on-line, web-based information system solves all those problems at the click of a mouse.

It is hoped more pubs will now opt into the scheme ahead of this July's Beer on the Wye launch. It not only gives a pub stocking real ciders and perries from Herefordshire free advertising via the Press2Pub Trail, but publicans also receive (delivered free) eye-catching Press2Pub promotional materials – such as beer mats, bar struts, posters and window stickers. Why wouldn't a pub want to join? It's absolutely free! Furthermore, if you are a local publican who already proudly supports Herefordshire real cider and perry producers in your pub, then it's even easier to get started. Just get in touch now! Pubs wishing to opt-in to Press2Pub should e-mail with their details in the first instance to: P2P@herefordcamra.org.uk

A VIEW FROM THE ORCHARD

The seasons turn and the trees blossom. Some things keep the same, but then we find new things to experience. This year we had something new – *CraftCon 2019* – a significant gathering of cidemakers, from near and far, considering the art and science of fermentation and the challenges of marketing. The day started with a presentation from Tom Oliver on the art of blending with a customary selection of samples to highlight the differences in good blends. This was followed by a broad selection of sessions covering all aspects of cider. What came through was the presenters passion for cider, their attention to detail and their desire to share this knowledge so cider and perry is produced to the highest quality.

Held at Pershore College on April 5th, the event was reported in Hereford Times - go to www.herefordtimes.com and search for "Craftcon"

Read and watch Crafty Nectar's round up: at <https://craftynectar.com> and follow links "About Us" and "Blog"

Many are planning cider festivals to celebrate and enjoy the drinks from last year's harvest. You will see them advertised on signposts, websites, social media and recommended by one and all.

The season of cider trials have started at Putley, the Cider Museum, The Yew Tree and the

ALL THE CIDER NEWS FIT TO PRINT

The first edition of a new, free Cider magazine *Full Juice* was launched at the end of May. In a striking large format, it is produced by a team of four writers from the world of food, beer and cider: Bill Bradshaw, Pete Brown, Gabe Cook and Susanna Forbes. Given the title and the subject of the main article, this magazine is clearly going to be campaigning for proper recognition of ciders made with nominally 100% apple juice as distinct from those with only 35% which are sold quite legally in the UK.



 @fulljuicemag

big Shows. These highlight the range of ciders and perries and also the challenge of judging the subtleties of flavours. There is real value improving your tasting skills and at many events you will come across Gabe Cook providing tutored tasting sessions.

There is a reprise of the *Cider Salon* in Bristol on Saturday 8th June, but events take place during the whole week from Monday 3rd – Sunday 9th June. (The website lists a range of events over the week www.cidersalon.co.uk) This has national and international influence and is a great opportunity to indulge in the cider scene and enjoy its richness.

Finally, the *Cider Club* at The Yew Tree in Peterstow has been growing from strength to strength – so much so that booking is being expected! Various producers, from near and far, have presented their ciders, explained their ethos and methods of fermentation. Sometimes you might have a favourite, but mostly you marvel at the quality and in the range of taste sensations. Also, the food produced by The Yew Tree is excellent and there is usually enough of the samples left to try with the food.

Russell Sutcliffe



HEREFORDSHIRE MAKERS SWEEP THE BOARD

County cider and perry-makers not only win the nationals, but get international recognition too!

CAMRA CIDER & PERRY COMPETITION:

It's official! Cider and perry produced in Herefordshire is the best in Britain. After winning at last year's *Beer on the Wye*, Dormington-based Mayfayre Cider and Ross-on-Wye's Cleeve Orchard's Perry went to the next level, where they beat off competition from all over the UK to take CAMRA's coveted national cider and perry titles. The winners were revealed at the *National Cider and Perry Championships* held at CAMRA's Reading Beer & Cider Festival on May 2nd.

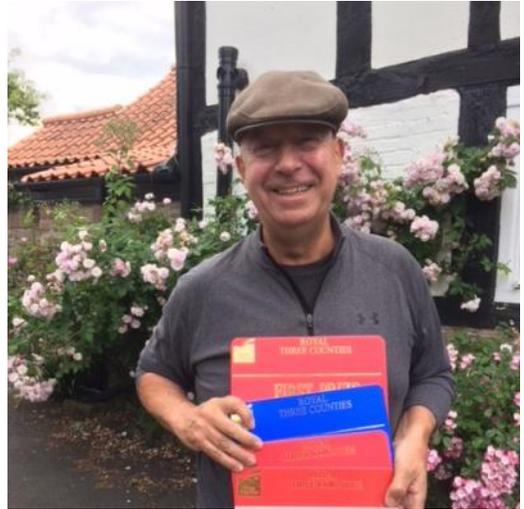
CHAMPION CIDERS:

- GOLD - Mayfayre Cider (Herefordshire)
- SILVER - St Ives Forager (Cornwall)
- BRONZE - Ampleforth Abbey (North Yorkshire)

CHAMPION PERRIES:

- GOLD - Cleeve Orchard Perry (Herefordshire)
- SILVER - Ralph's, Medium Perry (Powys)
- BRONZE - Out of the Orchard Perry (Gloucestershire)

Mayfayre's Cider impressed judges for being well-balanced and moreish, boasting distinct spicy and woody notes and a dry aftertaste. In contrast, Cleeve Orchard's Perry won the title for its floral and full-bodied flavour, which had a hint of smoke in the aftertaste.



Perry Gold: Well done to Lewis Scott



Cider Gold: Well done to Roger Pinnell

Founded by heating and plumbing engineer Roger Pinnell, Mayfayre Cider began life as a kitchen table experiment ten years ago. From small beginnings the operation now produces 2,500 to 3,000 litres a year. "I am really, really pleased that all the hard work that has gone into this has paid off," said Roger. "The titles have been held by the boys from Somerset and Cornwall for a long time, so it's great that we have been able to bring them back to Herefordshire."

"Since winning, the phone has been ringing like a hot potato, but at the moment, we find we are selling more of our cider in Yorkshire than we are locally. Hopefully this will raise our profile in Herefordshire."

Chair of CAMRA's Apple committee, Andrea Briers said: "Huge congratulations to both Cleeve Orchard and Mayfayre for their exemplary products. Mayfayre, which is based in Herefordshire, exemplifies the very essence of traditional cider right in the home of England's cider country."

"Cleeve Orchard also impressed judges with its West Country Perry. Owner Lewis Scott has worked with CAMRA to campaign for greater support for small producers and is a great example of how a local producer of the area can gain national recognition with a quality product."

Both producers will receive their awards at July's

Beer on the Wye, where their winning cider and perry will be on sale.

BIG APPLE COMPETITION:

In the *Cider and Perry Trials* held in Putley Parish Hall, David Matthews of Bartestree Cider Company continued his run of top awards in this event, reverting to **Champion Perrymaker** as in 2016. This was on the strength of firsts in both the medium and sweet perry classes. He also scored a first in sweet cider, but conceded **Champion Cidermaker** to Bad Head Cider of Whitchurch in Hampshire.

Best Product in Show was a Bottle Fermented/Conditioned Perry produced by Jeremy Harris of Hollow Ash Orchard, Broad Oak, Herefordshire.

INTERNATIONAL CIDER & PERRY COMPETITION:

Not content with a full sweep in the CAMRA national awards, a Herefordshire cider-maker took the *Overall Champion* award at the *International Cider & Perry Competition 2019*, hosted at Hereford Cider Museum on 15th May. This time it was **Oliver's Cider & Perry** with what was described as a 'gorgeous *Bottle-fermented Perry*'. Olivers also took a first in the *Sweet Perry* class. Overall the county's producers' repeated last year's haul of 16 awards (but out of a reduced total of 35 awards to be won).

There were also Firsts for **Henney's** of Bishops Frome (*Dry Cider*); **Mayfayre Cider & Perry** of Upper Dormington (*Culinary Cider - Dry*); **Once Upon A Tree** of Ledbury (*Culinary Cider - Medium/Sweet*); **Ross-on-Wye Cider & Perry Co.** of Peterstow (*Best Presented Packaged Cider or Perry*)

There were further placings for Olivers, Mayfayre, and Once Upon A Tree plus placings for **Bartestree Cider Co** (Bartestree) and **Henhope Cider** (Upper Dormington), all raising the Herefordshire banner.

Notable this year was the number of Welsh winners, with nine awards going right across the country. A first-time entrant from Poland won the *Speciality* category for their iced cider.

For full results go to www.cidermuseum.co.uk, select Cider & Perry Competition and follow link Results 2019

BRITISH CIDER CHAMPIONSHIPS:

At the British Cider Championships, held at the *Bath & West Show* near Shepton Mallet, at the end of May, **Olivers Cider & Perry** surpassed

their 2018 performance by taking Gold in the Bottled Still Perry class, as well as in the Bottled (naturally) Carbonated Perry class. These two wins made Tom Oliver unassailable for the British Champion Perry title where he was both Champion and Reserve. These wins in the British and International competitions cement Tom Oliver's standing as the UK's No 1 guru on cider and perry. His picture (with Herefordshire CAMRA's Simon Crowther) appears on the front cover.

Woodredding Cider & Perry of Yatton (near Ross-on-Wye) also surpassed 2018 by winning two Silvers, in the medium cider class with Jacks Tipple and single varietal cider with Yarlinton Mill.

AND FINALLY, THE YEWE TREE CHALLENGE:

The challenge will be held this year at the Yewe Tree Inn, Peterstow on the 13th July. For information and results go to www.rosscider.com/cider-challenge.

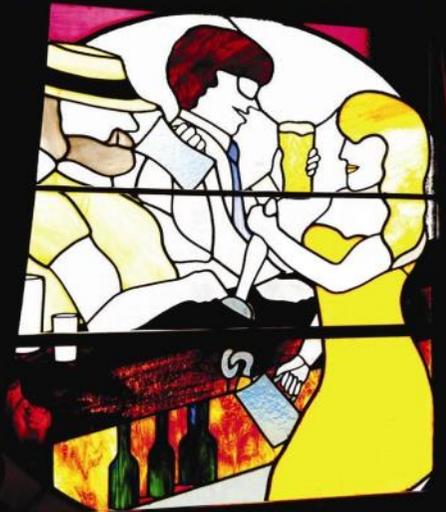
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A TALE OF TWO PUBS: THE USUAL SUSPECTS STRIKE AGAIN!

Two recent pub planning applications struck a chord. The pub-owners concerned should have loyalty cards with the planners in Hereford, such as the number of planning applications they've made in recent years!

It's not just the greedy Pubcos who are a threat to our nation's pubs – there are a few freelancers out there too who, given half a chance, would collectively create havoc with our pub heritage. Their asset-stripping antics are a real and persistent menace to the many communities that rely on their locals. And Herefordshire CAMRA spends many hours putting these chancers back in their box. Sometimes it feels like painting the Forth Bridge – as soon as you've finished dealing with one another one pops up.

The first of two 'serial offenders' is the owner of the **Hopton Arms** at Ashperton. There have been more twists and turns to this long-running



planning saga than there have been episodes of BBC TV's *Eastenders*, except the plot line here would be far too fantastical to ever make it into the popular soap's storyline.

Filing Cabinet fun

Back in December last year came the latest planning application to convert the closed roadside pub (on the main A417 between the Trumpet and Newtown crossroads) into a number of residential dwellings. Frankly, CAMRA have lost count of the number of planning applications the pub-owner has made over the years, but it can be confidently estimated to add up to at least eight in the last eight or nine years. It would be little wonder if the planners in Hereford have actually got their own filing cabinet dedicated to the Hopton Arms.

This latest planning application claimed the pub premises had been properly marketed as a pub

business (as is reasonably required by planning rules), but that no offers had been received from any potential buyers. Such circumstances of 'no sale' would normally signal the death knell for a pub and pave the way for it to be converted to an alternative use – in this case housing. However, all is never quite as it seems with the Hopton Arms. The owner had claimed this once before to support one of his previous planning applications, only for it to come to light that an offer for the premises as a pub (at his asking price) had been received...but then declined! Unfortunately for him, he omitted to mention this significant fact to the planners, so it all came as a horrible surprise when the inconvenient truth was exposed for all to see. Oh dear, that planning application promptly crashed and burned, along with his reputation.

Groundhog Day

There was one thing that no amount of smoke and mirrors could disguise with the latest application for the Hopton Arms, and - surprise, surprise - that is the pub hadn't been marketed for sale properly...again. A feeling akin to Groundhog Day took grip as CAMRA carefully waded through the unnecessarily lengthy and turgid tomes that supported the application. Yes, the pub had been offered for sale, but for little more than a month – after which the price went up to an eye-watering £775,000, as a separate holiday (chalet) park immediately adjacent the pub was added to the sale lot. How many potential pub operators are in a position to run a pub AND a holiday park, let alone have £775,000 in the bank, is probably a moot point. For, ultimately, it was this failure to market the pub on its own for a sufficient length of time that did for this application. It was thrown out by Herefordshire Council planners on the March 28th. That's another one for the filing cabinet!

For the *n*th time in a decade it's now back to square one with the Hopton Arms. However, there is a detectable whiff of sanity in the air this time round, as it can be reported the pub (on its own) is now on the licensed property market with local selling agent *Sidney Phillips* at £295,000. Dare we hope we might be approaching the 'end game' of this sorry saga?

Meanwhile, a few miles removed in a north-westerly direction from Ashperton (on the A44 at Whitbourne) the **Wheatsheaf Inn** has become the subject of another repeat planning application. The closed and boarded-up roadside pub (that is just a few hundred yards shy of the



Worcestershire border) once more became the subject of an application in April that, if granted, would see it converted into residential dwellings.

Making a Hash of it

This is another pub that hasn't been marketed properly. The owner bought it at auction and has never made any effort to either open for trade or seek an alternative operator to run it. Instead it has been allowed to sit and rot, while a series of increasingly desperate planning applications (and appeals) have failed. The latest application bizarrely describes the pub as a 'disused agricultural building'. Granted, its most recent incarnation was as a full-blown cannabis-growing operation, but that's not strictly-speaking "agricultural". This activity wasn't approved by the planners...

nor West Mercia Police, judging by the fact they promptly closed the operation down! Clearly, a real hash has been made of things at the Wheatsheaf Inn.

The owner of the Wheatsheaf has previous form with closing pubs and leaving them semi-derelict. One he ruined earlier was the Lamb Inn at West Malvern, which was also bought cheap as chips at auction. Since then, the Lamb has been a raging eyesore for the best part of a decade - and there seems to be little sign of things improving anytime soon. It is the implied threat of allowing a pub building to fall into a state of perilous dilapidation and disrepair that is one of the more cynical ploys of the spiv developer. Their thinking appears to be that leaving a pub to fall down provides them with leverage against the planners when they put in a planning application. In the case of the Lamb Inn, the owner may have successfully pulled the wool over the eyes of the planners at Malvern Hills District Council - hardly the most enlightened of local authorities when it comes to pubs. But he's made a serious error of judgement by moving his operation across into Herefordshire, where the planners are likely to be a little more awake to his methods.

The clever money is on this new application going the exact same way as all the others, but where will that leave the Wheatsheaf? The good news is that the villagers already have the Live & Let Live in the village, but just as importantly, all the time the pub's owner has his money tied-up in the Wheatsheaf, he hasn't got spare cash to be creating more pub mayhem in other local communities. Long live the Wheatsheaf!

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Thursday 27th June 2-11pm (Trade/CAMRA members only before 6pm); Friday 28th 12noon-11pm; Saturday 29th 11am-9.30pm.

Details: www.bromsgrovebeerfestival.org.uk

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Herefordshire's own festival by the riverside in Hereford city centre.

Friday 5th to Sunday 7th July. For full details see page 6 and back cover

**43rd Annual Cotswold Beer Festival**

Postlip Tithe Barn, near Winchcombe, Gloucestershire, GL54 5AQ

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Details: www.postlip.camra.org.uk

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Weds 24th July 5-9pm Trade/CAMRA Members only; Thursday-Friday 25th-26th 11am-10.30pm; Saturday 27th, 11am-9pm (Subject to beer availability)

Details: www.swscamra.wordpress.com for link to beer festival.

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The Racecourse, Pitchcroft.10 mins walk from bus station and Foregate Street rail station. See box below for rail fares.

170+ beers and 100+ Ciders and Perries.

Thursday 8th August, 5-11pm (3-5pm Trade/CAMRA members only); Friday 9th 12noon-11pm; Saturday 10th 12noon-10pm.

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www.worcesterbeerfest.org.uk

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PRINCE'S ACOUSTIC ANNIVERSARY

Celebrating a Quarter Century of live music at Ledbury's Prince of Wales

On Sunday afternoons, the Prince of Wales in Ledbury - a perennial entry in the *Good Beer Guide* - throbs to the sound of live blues/rock, but every Wednesday evening it thrums gently to the sound of acoustic musicians seated in the middle room, carrying on a tradition that has now passed 25 years.

A glance at the music listings for Herefordshire reveals this to be one of the very few sessions that convenes every week. As anyone has discovered trying to remember...hmm...'was it the second Tuesday or the third Thursday that this session takes place?', this is a godsend.

Acoustic sessions differ from 'Open Mic' nights held in many pubs. In an Open Mic, the acts face an audience and will play several pieces in a row, and the music will be more pop/rock orientated, sometimes with bass guitars and drums. In an acoustic session, (the term 'folk music' is sometimes sidestepped, which avoids arguments on what constitutes folk music) the singers/musicians sit in a circle, taking turns to play one song at a time, and will indicate to the others if they want vocal or instrumental backup. The current session organiser is John Burton. The term 'leader' is generally avoided here, because of the communality of the world of folk music - but nevertheless someone is needed to determine who is going to play next and also to welcome guests and encourage them to join in.

On any given week the number of musicians can vary between four or five of the faithful to

over a dozen, with musicians overflowing into the front bar. The most regular members of recent times have been singer/guitarists John Burton, fond of songwriters like Tom Paxton and Bob Dylan, Beth Galvin, with a mix of British and American ballads and Steve Glennie-Smith who plays accordion principally, but accompanies other people's music with a violin or a chromatic harmonica. Recently another welcome regular has been Viv Dennis, singer/guitarist and his wife Bernie, singer/accordionist.



Mark Stevenson

To find the roots of this fixture we turn to its originator, singer and poet, Mark Stevenson. On St. Patrick's Day in 1994 he asked the then landlord of the Prince of Wales if he and some friends could celebrate St. Patrick's Day with live music and singing. At that time the event was held in the front bar. This became a monthly event and in less than a year had morphed into a weekly gathering.

In 2004, Mark published a limited edition booklet 'The Prince Sessions', profits donated to a charity, with lyrics to songs and charming illustrations of the singers. Mark's selections included, as well as his own compositions, material by Viv Stanshall of the *Bonzo Dog Band*, showing a penchant for the whimsical as well as the serious. At some point, Mark acquired the sobriquet 'The Bard of Ledbury', which he has cheerfully taken on board. He moved to Upton-on-



John Burton

Severn in 2008, leaving the stewardship of the sessions to Steve Glennie -Smith, then Beth Galvin, before it passed to John Burton in 2013.

Earlier this year, John started to put out the word that an anniversary celebration would be in



Steve Glennie-Smith

order on March 13th (the exact anniversary date fell on the 17th, but the session always takes place on Wednesday).

When 13th March arrived, expectations of a good turnout were met, with at least twenty performers, plus friends and supporters. All three rooms were bustling, making it a tight squeeze at times but with a very amiable atmosphere.

Instrumentally and vocally it was a fascinating mixture, with Steve playing anything from show



Ben Lewis

tunes to ancient folk melodies, Micah playing recorder, ukulelist Caroline, fine blues harmonica Barry from Worcester, Dilys playing flute, Kay singing unaccompanied, Gordon, Beth, Viv singing with guitars, any number of bodhrans and whistles, two fiddlers, and yet more singers.

Angie Hughes and Caroline sang a delightful duet and Will, from Hereford, played a rousing Appalachian fiddle hoedown during which he stood up for increased bowing room as the piece excitingly took off.

Ben Lewis played a Scotch air late in the evening on violin that had everyone in rapt attention



Beth Galvin

with its slow, beautiful melody. Master of Ceremonies John often vacated his seat so that extra performers from the front bar could be accommodated.

Naturally session founder Mark Stevenson had to be afforded a special place in the line-up, and, near the end of the evening, having earlier played whistle and bodhran, sang with a powerful, earthy delivery that commanded silence until the thunderous applause at its close.

To complement all this fine music, the staff provided a superb buffet, which with customary generosity the musicians shared with the audience.

The event fully lived up to expectations. Thanks again to the Prince of Wales for hosting this special evening and to John Burton once again for organising it. Good music, good cheer, good ale. What more could you ask?

HOW HOPPY IS MY VALLEY

A recent trip to the South Wales valleys proved to be a microcosm of the changing face of the British beer and pub scene.

It was definitely drinking weather (glorious sunshine) that bathed over Hereford station back on the 13th April, when the destination was South Wales. But this trip was going to be so much more than just a day drinking in the pubs of Cardiff – far from it. An ambitious and exciting schedule included visits to the Tiny Rebel Brewery; a new micro-pub in Newport (amongst others), and a trip up the Taff Valley - all before ending the day's proceedings amongst the bright lights of Cardiff.

The weather was still unrelentingly sunny on arrival at Newport, where the station has had a major makeover in recent years. However, unlike makeovers at the likes of London's St.Pancras, Liverpool Lime Street and (to a lesser degree) even Birmingham New Street, this refurb has seriously missed the target. What on earth was going through the architects' minds when they came up with the idea of putting a grey metallic swirl, reminiscent of a dog turd in design, at the opposite end of the station from both the exit into town and the station buffet? With endless stairs to navigate, it's infamous for being cold (even on a warm day) and it only has to drizzle for it to leak like a Government cabinet minister. The collective view was: "We want the old station back!"

However, we weren't in Newport to discuss the merits or otherwise of architecture – well, at least not station architecture. The first destination – Rogerstone - was now a brief 20 minute trip up the valley on a no.151 bus. Known in the local



On parade beside Tiny Rebel's anarchic silos, complete with their distinctively quirky artwork

lingo as Ty-Du, Rogerstone was once at the beating industrial heart of the South Wales coalfield, and even boasted its own power station. But as we alighted from the bus, it was apparent that had all been swept away in the headlong rush towards a post-industrial Britain in the 1980s, except for one industrial estate hanging on. It was this that provided an unlikely backdrop as we walked to a background noise of multiple angle-grinders being overworked. Could **Tiny Rebel Brewery** really be in amongst this lot?



Inside Tiny Rebel HQ: the brewery is to the left, terrace to the right, numbered tables in the foreground

Anxieties were soon allayed, when above the uninspiring 20th Century roofline of anonymous factories, emerged the quirky and vividly-painted silos of the brewery. We were there! And what an impressive (very impressive, in fact) place it is. The shining new brewery complex is a seriously large affair; more macro in size than thirty micro-breweries put together. Occupying what feels like the entire front of the building is a cavernous public space fitted out in a contemporary style and to an extraordinarily high standard. In the rear half of the building – clearly visible behind a wall with large windows - is the brewery production area, whilst outside at the front is an elevated steel-decked terrace complete with seaside deckchairs and benches. There can be

little doubt it's like no other brewery you'll find anywhere else in the UK, let alone in Wales. Perhaps this shouldn't be a surprise knowing Tiny Rebel's now international reputation. They've come a long way quickly since a small brewery in Newport won the *Champion Beer of Britain* competition in 2015 for their red ale with a Welsh twist, better known to you as Cwtch.

I'm a man, not a number

With most of the party having toured more breweries than the pubcos have closed pubs over the years, it was decided to get straight down to business. An early surprise was to discover there were only three of their cask beers on tap (although there were some keg lines too). But the quality of the three - One Inch Punch; Cwtch, and Tropical Golden Ale - more than made up for that. The terrace was too tempting a place not to take lunch. The menu, like the décor, takes a strong steer from across the Atlantic. However, one thing that stayed avowedly British on our visit was the customer service. This proved to be just a tad on the erratic side. If you ever get along to this place – and you really ought to – then whatever you do, DO NOT even think of ordering food without first proffering a table number! However, the scowls of disapproval from the staff were soon forgotten once we tucked in and admired the surprisingly pleasant views from the decking out across the green valley tops.

It was soon time head back into Newport. Unfortunately, for one of the party it was at this point they realised they had left their hoodie on the train from Hereford, and were now frantic on the phone trying to persuade *Transport for Wales* to take it off the train, which was now inching closer and closer to Carmarthen. And to think we were only two pints into the day!

Canine IQ Test

Next on the itinerary was at the complete opposite end of the size spectrum. In a maze of side streets to the rear of Newport station, is to be found the **Cellar Door** on Clytha Park Road. A single-bar micro-pub - the first in Newport - it is shoe-horned into what was, prior to November 2017, a computer shop. Run with infectious enthusiasm by welcoming Irishman, Paul Tully along with his partner Karen Jones and a rather elderly Cae the dog, the place has oodles of character and charm. On the floor is laminate that has clearly seen better days, but the furniture is cosy and set up to create conversation. The walls are adorned with interesting examples of modern art and there are small piles of books



Modelling a new Anglo-Oregon Brewery hoodie outside Newport's rather good Cellar Door micro-pub

to peruse, including one volume on testing your dog's IQ. On a timber-built bar-counter were three beers - Tenby Easy and Black Flag, plus Harbwr Tenby RFA Sir Galahad. Behind that lies the best selection of real ciders you'll find anywhere in Newport – there were eight to choose from, including two from Rogerstone and others including from Herefordshire. Certificates hanging on the wall inform the visitor this wee place was both a finalist in the *National Cider Pub of the Year* competition and outright winner of *Welsh Cider Pub of the Year* for 2018.

The Cellar Door is also an outlet for the unlikely-named Anglo-Oregon Brewery. Despite the name, they are actually based in Newport. Their Ship Premium Stout - which comes in at a rather saucy 6.1% ABV strength - was one of three of their bottled beers for sale, along with a range of brewery apparel. By now rumours had come though that the original missing hoodie was at the end of the line at Fishguard and about to board the afternoon ferry to Ireland, thus the opportunity was grasped to replace the lost garment with an Anglo-Oregon hoodie. So pleased was our fellow reveller, that he happily modelled it outside the pub (as the photo above testifies). Clearly, this was the signal to make the short move back to the station, where fanciful thoughts of 'what might have been' if the architects had read the dog IQ book pre-occupied our minds, before the arrival of a full and standing train for Cardiff rudely interrupted things.

Our first destination in the capital city was another micro-pub. This one is out in the university district of Cathays, just a short train ride north west of the city centre. After carefully negotiating



First class beer and cider: the Cathays Beer House was until recently the local post office

the footbridge at Cathays station (the steps are so precipitous it would make Sherpa Tensing wince) we were soon yomping purposefully along streets of solid stone-faced Victorian terraced houses – most of which today are student digs. Eventually we landed at the **Cathays Beer House** on the corner of Crwys Road and Dalton Street. As you would expect in a predominantly student area, this is quite a trendy joint – with tractor-style stools, sofas, minimalist décor and enough hipster-style lighting slung from the ceiling to give Blackpool illuminations a serious



Recovering our collective breaths after the perilous ascent of Cathays station footbridge

run for its money. Until recently it was the local post office, which is evidenced by old notices still displayed on the walls. The one about pension deadlines is easily eclipsed by another notice setting out the protocol in the event of staff being taken hostage during an armed robbery! Hopefully, that wasn't on the cards, but unable to buy a first class stamp, we looked instead to the beers on offer. There were two pumps on the bar and six barrels on a stillage, plus three ciders. There were a number of beers that could best be described as avant-garde, such as Mission Creep Bend Sinister and Collateral Damage. However, the consensus was to go for a cheeky collaboration brew by Team Toxic with Salopian Brewery called Dangermousse. With the unfinned clarity of a banana



A posher take on the concept of the micro-pub, with not a pork scratching to be seen

milkshake, and at a whacking 6.0% strength it proved to be dangerously drinkable. Whatever would Penfold have made of it all?

Posh, but small

Another train now took the party further west and up the Taff Valley. Radyr is a reasonably well-to-do residential district of Cardiff that was until recently famously dry, so it doesn't normal-

ly feature on many pub crawl itineraries. But we were interested in exploring a new micro-pub that had recently been established there. The **Radyr Tap** is a trendy café-style place, and with it comes a clientele at the posher end of the demographic spectrum. Sat outside in the sun on the afternoon we happened by, were tanned magazine-cover couples with their Ralph Lauren shades chatting and laughing as if they had just stepped off a flight back from a skiing expedition to Val d'Isère. Further inspection inside confirmed this was definitely not your run-of-the-mill micro-pub: there wasn't a distressed sofa; a packet of Black Country pork scratchings, or a square inch of lino to be seen anywhere on or even near the premises. Instead, inside is a long narrow bar pushing back deep with matt-painted walls and a bar-servery with an interesting cinema-style fascia above. Behind the bar is a more than state-of-art coffee machine, plus a wine list that wouldn't look out of place in a Home Counties *Waitrose* store - all of which only reinforced our initial prejudices. But this all said, the place - operated by Vale of Glamorgan



Solid and dependable: Cardiff CAMRA's Pub of the Year - the Lansdowne in Canton

Brewery - sells three good beers, was friendly in spades and is well-patronised. It would appear that there's a micro-pub for everyone somewhere!

It was now time to eat – and return to planet Earth. Another train whisked the party south eastwards towards the city centre, but not before arriving at Ninian Park. Home of Cardiff City Football Club, we had sensibly checked before setting off that they weren't playing at home, thus there would be a fighting chance of

getting served in under an hour. Not to be confused with the larger one in the Peoples Republic of China, Canton isn't the most salubrious district of Cardiff, but with little doubt, an influx of students and first-time buyers appears to have taken a certain 'edge' off the place over the past decade or so.

At Canton's heart is the **Lansdowne**, an imposing redbrick and stone-built ex-hotel on Beda Road. This place was different to anywhere else we had been so far, but at the same time reassuringly familiar. Today, this more conventional pub is a real all-rounder. It has a pleasant multi-room interior with much old woodwork, is light and spacious, welcoming and sells an imaginative range of five changing beers allied to a nourishing and affordable food menu. No wonder the place is considered to be one of the top community-focused pubs in Cardiff. It came as little surprise to learn that it is the current Cardiff *CAMRA Pub of the Year*.

With the group now happily fed and watered, it seemed too soon to move on, but the itinerary was king. Thus we zig-zagged through another warren of Victorian terraced backstreets [*It's*



No nuns to be seen anywhere, but plenty of good beer at St.Canna's eccentric micro-pub

probably a good job the map-reader just drank halves. Ed], but this time the end destination was the most unusual **St.Canna's Ale House** on Llandaff Road. On a busy street corner and opposite a zebra crossing, this micro-pub boasts some nice intricate exterior brickwork and large picture windows. It looks fairly quirky from the outside, but it's even more quirky once you dare to venture inside. A front bar area divides into two distinct areas: one with a few seats and a bar-servery replete with an impressive beer stillage. The other half of the front room features an enormous table made of forklift pallets (that will comfortably seat 8 or 9 people), alongside old sofas; art on the walls; board games galore, plus numerous eccentric items of bric-a-brac. But without any doubt, the pièce de résistance has to be an original record player - complete with a collection of vinyl LPs - there to provide gentle background sounds (that is unless you select a *Black Sabbath* album). If you manage to get past all this, you come across another room at the rear that ultimately leads out to a small but charming garden. This place really is the real deal - the quirkiest of micro-pubs indeed.



Hoppy times in the (Hop) bunker with fifteen beers and a few ciders for company...

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Black Sabbath and a saintly nun

While we enjoyed a pint sat around the pallet, it was interesting to acquaint ourselves with who St.Canna was. Apparently, she was a sixth-century nun from south Wales, the alleged daughter of the Breton King, Tudur Mawr. Sadly, it's not recorded in the ancient scriptures if she liked *Black Sabbath* or not. However, we did vote her micro-pub a real winner!

It was a bus that took us on a final short leg into the city centre for our last visitation before heading back to darkest Herefordshire. Just a musket shot from the impressive castle on the city's Kingsway is the **Hop Bunker**. You've possibly heard of the place, and may even have been there, such is its reputation. It's not famous for its architecture, with a street-level entrance (into a modern building) that has all the grace and character of a disused Job Centre in Goole. Then once over the threshold, you descend down a featureless flight of modern stairs into an underground bar. It is only when arriving at this point that one fully appreciates its finer points - all fifteen of them stood proud on the bar. Add in the various ciders and keg craft beers, and the draught drinks list is so extensive

that it has to be sub-divided by style and type of beer! There were beers there too many and varied to mention from all across our sceptred isle. Alas, it was a shame there weren't any brews from Herefordshire, but later as bladders weakened, it was discovered there was actually a small monopoly of Herefordshire brewers hidden elsewhere on the premises. For there in the Gents lavatories, in all their outrageous glory, are two opened-out casks - both from Herefordshire brewers - acting as urinals! Charming, for sure. One is from the now-defunct Saxon City Ales, whilst the other hails from our own Wobby Brewery. It isn't known if our brewing friends in Hereford are aware of this...but they certainly will be now!



Taking the pee: the Herefordshire brewery-themed urinals at Cardiff's Hop Bunker

The day well spent, it was now time to head home across the border to Hereford. The beer and pub scene in South Wales and the Valleys has clearly improved a lot in recent years. Once the South Wales coalfield exported coal around the world, but today it's now the likes of Tiny Rebel who export their beer to an equally eager global market. From coal to hops - there are now numerous award-winning breweries, plus re-invented and new pubs, leading the vanguard of a cultural revitalisation of a once-depressed

and half-forgotten part of the world. And at the very heart of this hoppy renaissance is the capital city - Cardiff - where those same players are helping to put the city back on the beer and pub map where it belongs.

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PETERCHURCH TO POSTON

By our Transport Correspondent

The green pastures of the Golden Valley, watered by the gently flowing River Dore, are lush for good reason. Many have not been ploughed for over 400 years and on this walk you'll come across a fascinating irrigation project undertaken by Rowland Vaughan in the early 17th century. His fields were deliberately flooded in winter to enhance their naturally rich soils. The bluebells and ransom are now over, but other hedgerow flowers still thrive, damsel-flies bask in the summer sunshine, and kingfishers can be seen darting down the waters of the Dore. There are enticing views across the wooded foothills rising to the majestic Black Mountains, but this walk is an easy one, a three miler between Peterchurch and Poston with no hills, although there are quite a number of stiles.

On your travels you might like to step inside two very different pubs. One thing they do have in common is that they serve good beer. The Nag's Head at Peterchurch is a traditional pub, and by traditional I mean little changed over the decades. There's a single bar, tiled floor and scrubbed tables, plus a



small snug and a dining room. There's usually only one beer on handpull at any given time, often from the Wye Valley brewery, interspersed with other guests from major breweries. The Nag's is used to walking groups calling in so you'll be made welcome. The second pub is The Mill at Poston, a bar and restaurant at the Poston Mill Country Holiday Park. There are steps up to the entrance of this one time corn mill, reckoned to date back to the 16th century. This leads directly into the bar where Swan beers are usually on tap and joined by Wobbly Ruby when we called in all of which were in good condition. There are also guests from the Greene King range from time to time.

St Peter's Church

This is a linear bus walk. Alight at the Nag's Head in Peterchurch, and after calling in, continue along the lane towards Hinton, soon to go over a bridge. Immediately beyond, turn left to go through a small gate and head alongside the River Dore on a permissive path toward the centre of the village. At the end of the field the path bends right, and then within a few metres left into rough ground, at one time part of the Golden Valley Railway. The path eases right to join another more prominent path, the Herefordshire Trail. Go left along it and left again over a bridge. Turn right through the entrance gate into the churchyard of St Peter's Church, a large Norman church with later additions including a fibreglass spire mounted in 1972. Keep the church to your right as you walk ahead through the churchyard to leave through a gate and along path by bungalows to a gate onto the main road.

Go right to walk facing the traffic for about 100 metres or so, and after the cul de sac, look for a finger post and stile on the right to enter a rough pasture. Head diagonally across, towards the River Dore, and a stile leading onto a road. Go right over the bridge and then cut left over a stile within a few metres to walk through rough ground again on a clear path which leads to a stile to

KINGTON WALKING FESTIVAL 19th - 22nd September 2019

Note this date in your diary when we will be holding our 8th annual festival



All walks now available for booking on our website or see our brochure that is available in many local venues

www.kingtonwalks.org

info@kingtonwalks.org

07552 087786

Factfile

Travel to Peterchurch, Nag's Head (selected journeys):

Mondays-Saturdays: Bus T14 (Stagecoach) from Hereford Railway Station and Country Bus Station (plus Broad St) to Peterchurch at 0915, 1115 and 1315

Sundays/Bank Hols: Bus 39A (Yeomans) at 1015, 1315

Return buses from Poston:

Mondays-Saturdays: Bus T14 (Stagecoach) at 1202 1402, 1600 (College Days and Sats only), 1700 (not Sats)

Sundays/Bank Hols: Bus 39A (Yeomans) at: 1149, 1519 and 1749

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

The Pubs

Both pubs are open all day every day. The Mill has a number of special events planned including a mini beer festival on August 23rd, 2019

Check what-pub.com for pub details.

Turnastone

Now you need to keep left and then ahead by the Trenant brook on your left for several fields. You come to a field gate, then an interpretation board attached to another gate by renovated water channels. Keep ahead here through the pastures until you reach a field gate onto a road. Continue ahead into the hamlet of Turnastone, a sleepy place where the main event has been an earthquake in 1863 which shook people in their beds. The road bends left to pass by an old garage and at the next corner stands the beautifully simple Norman church of St Mary Magdalene. Go through the field gate ahead into an orchard and then head slightly left to a field gate which enters a large water meadow. Aim for the top right corner, following the fence on your right by the Dore. This gives out at a gate to join another path. Go right over the footbridge and ahead to pass the reception and up to the Park entrance. Turn left for The Mill; otherwise the bus stop for Hereford is to the left and across the main road. Watch out as some cars hurtle along, but do not let this spoil a superbly tranquil walk in this quiet part of Herefordshire with thanks to the farming community and the Countryside Restoration Trust.

LOCAL BEER & CIDER FESTIVALS

Saturday 15th June: Oxford Arms, Kington. Mini Beer Festival in association with Kington Festival Wheelbarrow Race.

Friday 21st to Sunday 23rd June: Gillow Cider Festival, St Owens Cross, HR2 8LE. Cider, Perry, music and dancing. Camping available. www.gillowciderfestival.co.uk

Friday 21st to Sunday 23rd June: Flying Pig Beer Festival, Talbot, Knightwick WR6 5PH. Unusual and rare brews from the 'Hop Shires'. (01886) 821235 or at: www.temevalleybrewery.co.uk/festivals

Saturday 29th June: Bartestree Cider Festival. 12noon until 11pm at both Bartestree Village Hall and Godwins Hotel. Five cider makers and four brewers, plus a gin bar, food concessions, live music, a cricket match and children's activities.

Friday 5th to Sunday 7th July: BEER ON THE WYE XV - YOUR LOCAL CAMRA FESTIVAL!

Friday 5th to Sunday 7th July: Linton Music Festival. Alma Inn, Linton, near Ross-on-Wye Major music acts over three days. Beer festival with 20 ales + ciders. Admission by ticket only. www.lintonfestival.org

Friday 12th to Sunday 14th July: Farmers Arms, Wellington Heath, near Ledbury: *Beer & Beast Festival*. 20+ Ales plus Cider, Live Music, BBQ with smoked meats. 01531 634776

Saturday 13th July: England's Gate Inn, Bodenham. Annual Beer Festival at our *Summer Pub of the Season*.

Saturday 13th to Sunday 14th July: Cider Challenge & Festival: Yew Tree, Peterstow, Ross on Wye.

Friday 27th to Sunday 29th July: Plough Inn, Little Dewchurch HR2 6PW. Ales 'N Bales. 11 bands, plenty of beer and cider, BBQ and outdoor bar, family fun, free entry, camping and rooms available. (01432) 840542

Friday to Sunday July/August TBC: Bay Horse, Kings Acre Road, Hereford. 8th Beer & Cider Festival. Live music, BBQ, pig roast, ice creams, etc. Watch *Beer on the Wye* Facebook page for dates.

Continued on page 40

Linton Festival 2019

www.lintonfestival.org

Music, real ale & cider festival – proudly raising funds for local charities

Herefordshire's prestigious 3-day music, real ale and cider event with its own campsite returns for its 19th year on 5th, 6th & 7th July 2019 – come along and enjoy fantastic international bands and artists, not to mention over 40 real ales, ciders and great food, while raising money for local charities!

Linton Festival is a not-for-profit community event, run by volunteers and is held in the lovely grounds of The Alma Inn, Linton which won CAMRA's Herefordshire pub of the year in 2018 – so we know the beer is great! Full camping facilities are located right behind the site, walking distance to the main stage. Cooked breakfasts are also available Sat & Sun morning at Linton Village Hall.

Last year our six nominated local charities benefited from a whopping £8,800 in sponsorship and donations raised/facilitated by the festival. Linton Festival recently broke the £100,000 barrier in charity fundraising donations.

Headline acts secured for Herefordshire's favourite festival 2019 include The Manfreds (who sold out last time they played Linton – so get your tickets quick), Limehouse Lizzy, The Slambovian Circus of Dreams and The Amy Winehouse Experience, as well as a host of other bands and artists playing rhythm n blues to rock & pop.

Friday 5th July

advertisement

Limehouse Lizzy – UK's top Thin Lizzy tribute band dominating world stages. Plus: Hamilton Loomis; Lisa Mills.

Saturday 6th July

Slambovian Circus of Dreams (AKA Grand Slambovians) - toe tapping Hillbilly-Pink Floyd, folk pop & rootsy psychedelica band from New York traditionally gets Linton dancing! Plus: Nine Below Zero; Juke Joints; Viva Santana; Catfish; Rosco Levee.

Sunday 7th July

The Manfreds - Legendary UK band with both original singers from 1960s, Paul Jones and Mike D'Abo reform to perform their British pop and R&B hits incl 5-4-3-2-1. Not to be missed! Plus: Aynsley Lister; The Amy Winehouse Experience; Xander & the Peace Pirates; Troy Redfern Band.

You can buy day tickets from £22 or full weekend tickets £90 (camping from £12) – see website for full details www.lintonfestival.org.

****WIN TICKETS**** – The *Hopvine* has a pair of weekend tickets (worth £180) to give away. To be in with a chance of winning this fantastic prize, answer the following question:

Q: Which band will be headlining on Saturday 6 July 2019?

Email entries to: comp@lintonfestival.org by Monday 24th June.

CRYPTIC CROSSWORD

Win two tickets to Beer on the Wye!

Roughly half the clues are to do with beer. A copy of the *Good Beer Guide* would be useful, and probably a dictionary as well.

Correct entries have a chance of winning one of two pairs of entry tickets for Beer on the Wye. Entries may be scanned and sent to bromyard@herefordcamra.org.uk or posted to CAMRA Crossword, Robinscroft, Preston Wynne, Hereford, HR1 3PE by 28th June.

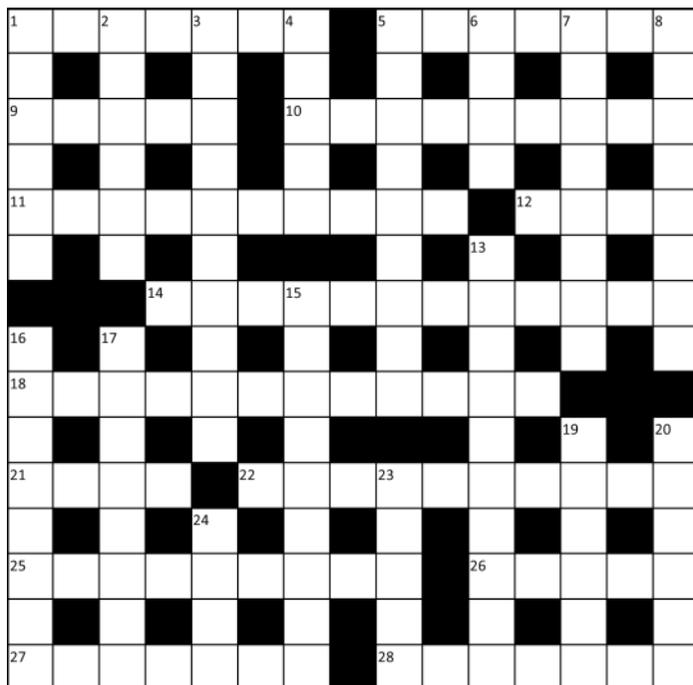
Across

- 1 Spanish team has story with no start . We love it! (4,3)
- 5 Wry beer formulated here (7)
- 9 Speed freak in broken down Punto (3-2)
- 10 Wash the lady with a degree for a biblical girl (9)
- 11 Kind of shotgun used for pint pulling? (4-6)
- 12 Pierce with a blade, and return crazy (4)
- 14 Spile the cask! Shake, pressure dies (12)
- 18 1 crooked steeple (7,5)
- 21 His ale is 0% ABV (4)

- 22 1 little Elizabeth's clothes? (10)
- 25 1 Henry's flower? (9)
- 26 Explode inert gunpowder constituent (5)
- 27 5 across dwelling (7)
- 28 Longings found in rude Sir Esmond (7)

Down

- 1 Right Jaguar car? Print it again (6)
- 2 21 taking in a Pole, then another for 5 across (6)
- 3 Initial in-house product trials. Cricket matches after a Greek letter (5,5)
- 4 T'Beeb is drunk as a newt (5)



- 5 Pub mottos are rubbish. Cheers! (7,2)
- 6 Each road leads to the Orient (4)
- 7 Re-elect Ricky to keep it thrilling (8)
- 8 Yes, a-a right beer 5 across (now deceased) (8)
- 13 Dawns star is in rings (10)
- 15 Crest Point keeps the tent roof up (9)
- 16 Ocean 1 (8)
- 17 For those who don't like 1, dig at inn gets messed about (3,3,2)
- 19 He carries a type of 1 (6)
- 20 Beheaded drug dealers, sadly defunct 5 across (6)
- 23 Relieved oneself after Tango 5 across (5)
- 24 Sell out of fizzy real ales for region (4)

IT'S COMING TO BIRMINGHAM! The Great British Beer Festival Winter will be coming to Birmingham for three years from 2020 to 2023. Britain's largest winter beer festival promises to be quite a show. Go to: www.winter.gbbf.org.uk for more information.

Herefordshire CAMRA

Summer What's on

Branch Meetings:

Wednesday 26th June: 8.00pm Yew Tree, Peterstow. A chance to see first-hand Ross-on-Wye's flagship cider and perry pub (but it does sell beer too!). All welcome.

Wednesday 31st July: 8.00pm Bell Inn, Bosbury. Visit this fine old village inn; includes the selection for *Autumn Pub of the Season*.

Wednesday 28th August: 8.00pm Black Swan, Much Dewchurch. Another favourite old village inn, and a chance to celebrate the landlady's 25th year behind the bar.

Beer on the Wye Festival Meetings:

Tuesday 11th June 8.00pm at Gordon Bennetts, St Peter Street, Hereford. New volunteers always welcome.

Tuesday 25th June 8.00pm at the Barrels, St Owen Street, Hereford. The last meeting before the show - it is **ESSENTIAL** all committee members make an effort to attend.

Social Events:

Saturday 15th June: Visit to Pelican Beer Festival, Gloucester. Bus 33 from Hereford Bus Station at 0950, return fare £7.20. All welcome.

July weekday evening TBC: Post-festival mid-week night out to Ledbury Real Ales for brewery tour. For details see Facebook page.

Sunday 25th August: Annual informal social at the Barrels Beer Festival, St Owen Street, Hereford from 1pm. No ticket required, but a charity donation is appreciated.

Saturday 7th September: "A Small Day Out" by train to Church Stretton, and intermediately visiting four new and interesting micro-pubs. Return train fare from Hereford (without railcard) £14.90.

For details, see opposite and at:
www.herefordcamra.org.uk/diary

MORE LOCAL BEER & CIDER FESTIVALS

Saturday 3rd August: Sun Inn, Winforton Beer Festival Three extra cask ales plus Orgasmic Cider. Hog Roast, Live Music.

Friday 9th to Sunday 11th August: Gwatkins Cider, Moorhampton Park Farm, Abbeydore HR2 0AL. Down on the Farm Festival (see ad, page 15).

Saturday 10th August: Friends of Grange Court Cider & Beer Festival in garden. Grange Court, Leominster. Local producers present for discussion. 10am - 8pm. Stalls, cafe, and musical interludes.

www.facebook.com/events/1608646835851170

Thursday 22nd to Sunday 25th August: Oxford Arms, Kington (**exact dates tbc**). www.the-oxford-arms.co.uk/events

Friday 23rd to Sunday 25th August: Poston Mill, Peterchurch, HR2 0SF. The Mill Mini Beer Festival. 8/9 ales, real cider, live music.

Friday 23rd to Monday 26th August: Barrels, Hereford. 32nd Barrels Beer Festival. The Annual Party - Beer, Cider & Music. Tickets required for evening sessions. (01432) 274968.

Sunday 25th August: Sun Inn, Leintwardine. 14th Annual Beer Festival. The infamous one-day festival starts mid-day, camping available. (01547) 540705.

Friday 30th August to Sunday 1st September: Broome Farm Cider Festival: Real ale available, Live Music, meet the cider-makers (Sunday). Early booking advised. www.rosscider.com

Friday 4th to Sunday 6th October: Talbot, Knightwick WR6 5PH. 22nd Green Hop Festival (01886) 821235
temevalleybrewery.co.uk/festivals

Organisers: For local festivals planned for mid-September to mid-December we need to have details during August 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

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June 2019

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 300 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: August 10th.

Current advertising rates (from)

Full page	£110
Half Page	£73
One third page	£49
Quarter page	£40

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 - £3.00 for 4 copies (£5.00 for 8 copies)

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Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
 Forename(s)
 Date of Birth (dd/mm/yyyy)
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(Partner at the same address)		

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum

Signed
 Date

Applications will be processed within 21 days of receipt of this form. 04/17

Partner's Details (if Joint Membership)

Title Surname
 Forename(s)
 Date of Birth (dd/mm/yyyy)
 Joint member's Email
 Joint member's Tel No

 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		 This Guarantee should be detached and retained by the payer. The Direct Debit Guarantee <ul style="list-style-type: none"> This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits If there are any changes to the amount, date or frequency of your Direct Debit, The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.
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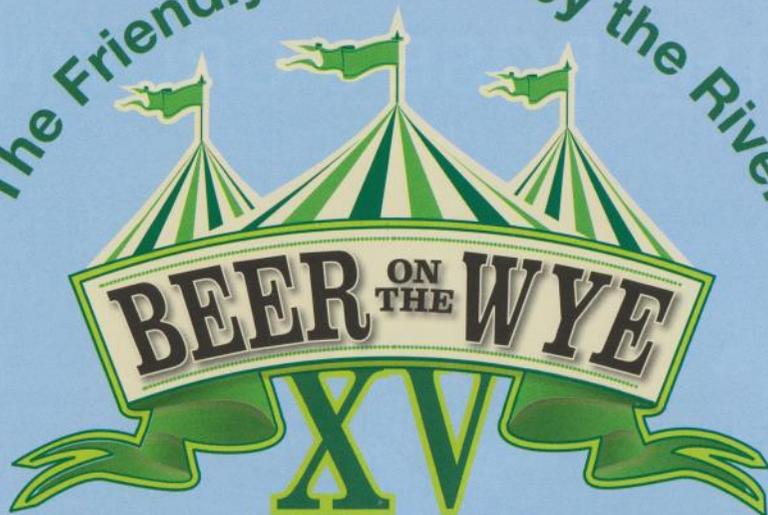
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CAMRA Good Beer Guide 2019



The Friendly Festival by the River



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Accompanied children admitted until 6pm. No children allowed on site after 9pm.

The organisers reserve the right to refuse admission.

(Challenge 25 in operation)