

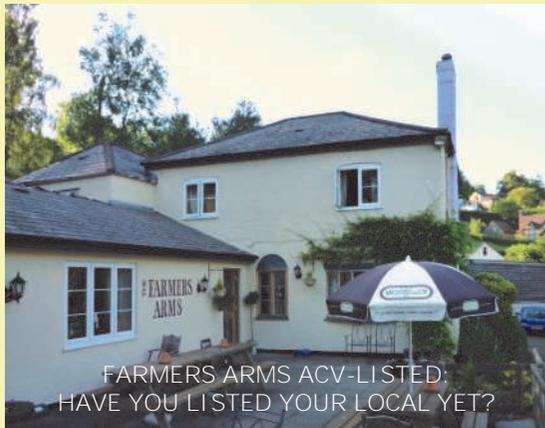
Hereford **HOPVINE**

The Newsletter of the Herefordshire Branch of CAMRA

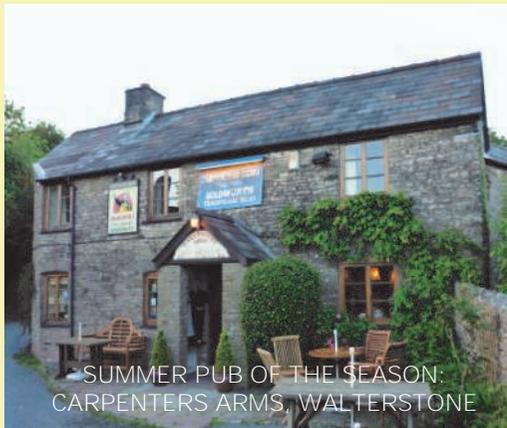
Issue No 58

Summer 2015

Free



FARMERS ARMS ACV-LISTED:
HAVE YOU LISTED YOUR LOCAL YET?

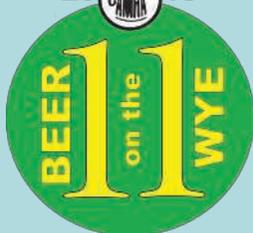


SUMMER PUB OF THE SEASON:
CARPENTERS ARMS, WALTERSTONE



BEER ON THE WYE IS BACK:
10th to 12th JULY

HEREFORD
20  15



FREE PULL-OUT LEAFLET ON HOW TO GET
YOUR PUB LISTED AS AN ACV

HEREFORDSHIRE BREWING HISTORY
PUB CAMPAIGN UPDATES

BEER ON THE WYE

A MILD DAY IN WORCESTER

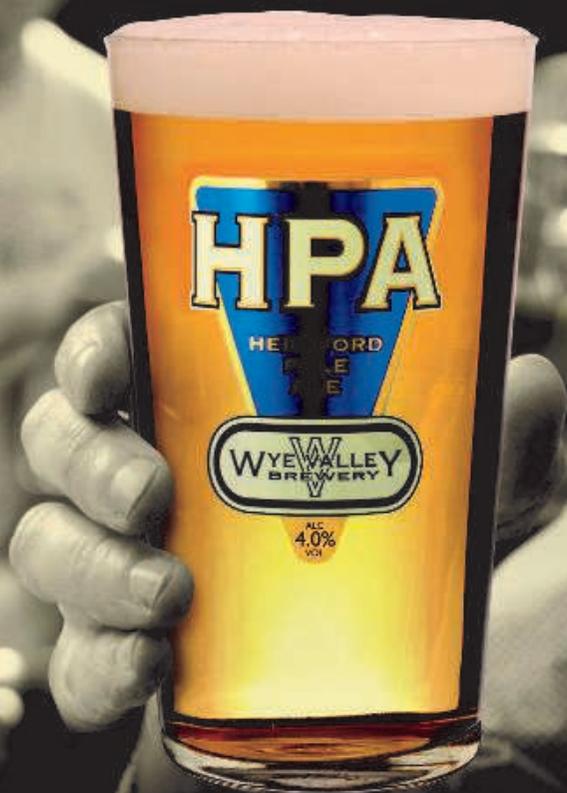
A WALK OVER THE LUGG MEADOWS

LATEST BEER, CIDER & PUB NEWS



**CAMPAIGN
FOR
REAL ALE**

WYE'S WORDS No. 3



“ MAKE HPA WHILE ”
THE SUN SHINES

HPA is a delightful pale ale that gives thirsty real-ale lovers a taste that seems especially good on a sunny day. Carefully made using Celeia and locally grown Target hops, HPA is smooth on the palate and boasts a citrus hop aroma leading to a balanced bitter finish. 4.0% ABV

[facebook.com/wyevalleybrewery](https://www.facebook.com/wyevalleybrewery) [@wyevalleybrew](https://twitter.com/wyevalleybrew)
www.WyeValleyBrewery.co.uk



SHARE OUR TASTE FOR REAL LIFE

CHEERS! HEREFORD'S BEER ON THE WYE FESTIVAL LANDS BACK ON THE RIVERSIDE FOR ITS ELEVENTH CONSECUTIVE YEAR

Friday 10th July to Sunday 12th July 2015. Hereford Rowing Club, Hereford HR4 0BE

Once the giant festival marquee is unzipped early on the Friday afternoon, inside you'll find over 120 different cask beers; 110 ciders and perries, and a World Beer Bar with all sorts of weird and wonderful brews. There'll be no lack of choice at the county's biggest beer and cider festival.

Beer on the Wye, with its laid-back atmosphere and great riverside setting, attracts people from near and far year after year. If you haven't been before, then you're in for a real treat! Returning to its traditional setting perched on the tranquil banks of the River Wye, right in the historic heart of Hereford, Beer on the Wye guarantees a great party buzz – all helped along by eight live bands across the three-day festival weekend. Note that one band is changed from the list on our posters and flyers. The Whole Caboodle are no longer able to appear, so the 5.30pm slot on Saturday will be taken over by Flatworld.



However, it isn't just the people who come from all over – the beers do too. Beers of every conceivable style, colour and taste, from the length and breadth of the British Isles will feature on a single 120-foot beer bar. There is also the ever-popular Herefordshire Brewers' Bar, which showcases the very best from our local breweries, and there'll be a collection of lagers and other foreign beer styles on the World Beer Bar. However, if the flavour of apples and pears is more your thing, then

you'll discover around 100 ciders and perries just from the county of Herefordshire alone amongst the vast selection there to try. You won't find more local ciders together anywhere else in the world.

All the beers, ciders and perries are lovingly served to you by our army of volunteer bar staff in third-pint, half or pint measures. You choose your measure, thus you can try more of them without having to go completely mad. And with every beer, cider and perry at the festival being properly chilled, it is served to you in perfect condition every time - ideal for a fine summer day's drinking down by the river. And for those with families, or those who need to drive, we will again be selling a range of sensibly-priced soft drinks, alongside our legendary secret-recipe festival fruit punch.

To mop up the beer and cider is a wide selec-

LIVE MUSIC

Friday

6pm Neil Ivison *Acoustic Hits from 50's to 2015*

7.30pm Vincent Flatts Final Drive
Southern-Fried Rock 'n' Boogie

9.30pm The Undertakers
Rock 'n' Roll from 50's 60's & 70's

Saturday

3pm Gwyn Ashton *Solo Blues Rock*

5.30pm Flatworld
Roots 'n' grooves from Eastern Europe and beyond

7:30pm The Daggerys *Classic Rock*

9.30pm XOVA *Reggae, Indie, Pop, Ska*

Sunday

2pm The Haunted Souls
Americana, Folk and Country

BEER ON THE WYE XI

tion of hot and cold food which is available all times the festival is open. Fare includes fish and chips, a hog roast, burgers, pizzas, pasties/sausage rolls and falafel wraps. There will also be ice cream and sweet vans in attendance.

SUNDAY FUN FOR THE KIDS + CHEAP BEER & CIDER!

Beer on the Wye is proud to be a family-friendly event. On the Friday and Saturday, well-behaved and supervised children are admitted free of charge up to 6pm and are welcome to stay on site until 9pm, after which the bands ensure the marquee really gets rocking. There will also be a number of trade stands; a charity tombola, and a number of special offers on beer and cider books, pub guides and general beer paraphernalia – as well as a superb offer on CAMRA membership.

Sunday really is THE day for families. We've really pulled out the stops this year. There is more than ever to

amuse the little people with it being our Family Fun Day. Activities include Kid's Crafty Corner; there'll be an entertainer, an inflatable slide, fun pillow-bash, mechanical horse, bikes, skittles, stocks, face-painting and more besides. And to please everyone live music comes in the shape of Americana folk and country outfit, the Haunted Souls. The adults can then enjoy the draught ciders and perries all at a whopping 60p a pint discount. Admission is only £1 adult, free to accompanied kids. What more do you need to make a complete family Sunday?



THE FESTIVAL LOW-DOWN: WHAT YOU NEED TO KNOW

Beat the queues by buying one of the £10 or £15 'Quick entry packages'. Each package includes admission; a glass and the remainder made up in beer/cider tokens to get you on your way! A free festival programme lists all the beers, ciders and perries available. (unused tokens and the festival glass are fully refundable when you leave)

You will need to pick-up a commemorative festival glass: these come in halves and pints (both marked with third-pint measures too) and cost just £2 on the door. Should you not wish to keep your glass as a memento, you can return it for a refund as you leave the festival. Whilst you are welcome to bring your own food and snacks, only alcoholic drinks PURCHASED AT THE BEER ON THE WYE may be consumed at the festival.

Alcoholic drinks will not be sold to those aged under 18. You may be asked to provide approved proof of age on the door and/or at the bar if you look young enough to be under 21 (Challenge 21).

CAMRA members get an additional £2 in beer tokens, (£1 on Sunday) in lieu of discount.

JOIN CAMRA at this festival and get TWO FREE PINTS (three for joint membership). CAMRA membership gives you the opportunity to buy a range of heavily-discounted books at the festival, including the best-selling national CAMRA Good Beer Guide and the third edition of our award-winning Herefordshire Pubs Guide.

Herefordshire CAMRA reserves the right of admis-

OPENING TIMES AND ADMISSION:

Friday 10th July	2 - 5pm	£3
	5 - 11pm	£5
Saturday 11th July	12noon - 5pm	£4
	5 - 11pm	£5
Sunday 12th July	12noon - 5pm	£1

sion at all times. Beer on the Wye is always a trouble-free event, but should any person(s) misbehave, such that they cause a problem for staff or affect the enjoyment of others, then they will be requested to leave by our professional security personnel.

We are delighted to announce that the chosen charity for 2015 is once again Hope Support Services based in Ross-on-Wye, who support children dealing with a family member diagnosed with a potentially life-threatening illness.



GETTING TO THE FESTIVAL

Hereford station is only a 15-20 minute stroll from the festival site. There are regular direct train services (hourly or better) between Hereford and Birmingham, Bromsgrove, Worcester, Malvern, Ludlow, Shrewsbury, Manchester, as well as South Wales.

Limited car-parking is available on-site, and a small charge is levied. Any parties wishing to come to the festival with mini-buses or coach are very welcome, but are asked to contact us in advance so that we can allocate a suitable parking slot for your vehicle.

WHY NOT MAKE A WEEKEND OF IT?

Rather than worry about getting home on a last train or bus, why not stay in the Festival Village? Located immediately adjacent the festival site, the Festival Village is run by Hereford Rowing Club (HRC) and offers camping and trailer pitches. Facilities include round-the-clock use of modern and dedicated toilet and showers, and a hot breakfast service on-site from 9am on the Saturday and Sunday mornings. Alternatively, city centre venues (cafes, shops etc) are only a 10 minute walk away.

For more information on Beer on the Wye, then please go on-line at www.herefordcamra.org.uk and click on the festival link. Alternatively, why not look at our Facebook page at www.facebook.com/BeerOnTheWye

To contact us about the festival please use the e-mail link on the website or ring Andrew Pearson on 07581 386280.

Fred, Sadie & Molly welcome you

The Oxford Arms

Duke Street, Kington, Herefordshire

HR5 3DR

Tel: 01544 230 322

www.the-oxford-arms.co.uk



We offer good, wholesome food all cooked on the premises using local produce from local businesses

Food served

Mon. - Thur. 6pm -9pm only

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

Sunday Lunch - 12-2.30pm Roast only

One course - £7.50, Two courses - £10.50

Three courses - £13.50

Sunday Evening - 6pm - 8.30pm

Roast & Normal Menu

During the summer we are open all day on Fri, Sat & Sun

We run an old traditional style pub, (no sky tv or juke box), and serve great local real ales.

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

LOCAL BREWERY NEWS

HEREFORD

Springer, a fruity citrus amber ale at 4.4% ABV is to be released in June as a summer special. Beers are being swapped with Milestone Brewery of Newark, giving the Victory and other local outlets a chance to feature beers from the East Midlands.

LEDBURY

The additional capacity generated by recent changes to the brewery has already been taken up, with the majority of the output going to regular outlets in Herefordshire and London. A new summer seasonal beer is being tested.

ODYSSEY

The enclosure around the brewery fermenters has now been completed, enabling the room to be chilled or heated and kept sterile. The first few batches of bottles have been completed.

Odyssey are pre-selling most of their beer as soon as it has been brewed to pubs including those in Birmingham, Bristol, Exeter. Just one or two barrels are held back for the brewery tap in

Hereford - the Beer In Hand. .

Recent brews include: Forever United, a lightly-hopped pale session ale at 3.8% ABV, brewed to celebrate Hereford FC rising from the ashes of Hereford United; Beat the System Remix at 4.5% ABV - an American-style golden beer using two different hops - fresh-crop *Mosaic* and *Centennial* - two immense hop varieties that impart citrus, blueberry, tropical fruit and earthy spiciness in the beer.

Dark 7 features seven different malts combined with two secret ingredients in a jet black, full-bodied, unfiltered American-style Stout.

Odyssey continue to experiment, partly because they enjoy brewing new beers, but also due to hop availability issues which preclude repeating many of the beers.

Mo' Mo (brewed with *Mosaic* and *Motueka* hops) was so popular that the entire brew was sold within a week, and so is likely to be brewed again.

SHOES

The strength of the dark Peplow's Tipple has been reduced from 6% to 5% ABV to appeal to a wider market.

WOBBLY

Work is still progressing on improving the brewery building and setting up a new 30-barrel capacity brewing plant. A small bottling plant is now up and running, producing bottle-conditioned beers (including Wobbly Welder and Wobbly Wabbit), plus there are plans to open an on-site shop at the Hereford-based brewery before the end of July.

The Merton Hotel in Hereford now serves Wobbly beers on draught, as does the Crown & Sceptre in Ross-on-Wye. The latter pub is holding a Wobbly beers "event" on 3rd and 4th of July. It is hoped to lay on transport to bring people from and to Hereford. See page 41.

WYE VALLEY

Dorothy Goodbody's Glorious IPA was recently awarded a Bronze Medal in the *SIBA Wales & West Beer Competition*. This bold and hoppy ale is brewed using a mix of five hop varieties. With a well-balanced biscuit-and-caramel base, formed by a special blend of malts, it is a fresh and zesty brew. It is currently available in bottles from the brewery shop in Stoke Lacy.

*FOR A WARM WELCOME,
GREAT FOOD,
AND*

SIMPSONS

Fine Ales

VISIT

**THE
WHITE
SWAN** 

Earlshill and

01544 388 635

The Brewery is sponsoring the fourth #CourtLaughing festival over the weekend of the 26th to the 28th June. Headline acts this year include Jack Dee, Michael Whitehall, and the *Thinking Drinkers Guide to Liquor* with Tom Sandham & Ben McFarland. Tickets are on sale now via the Courtyard Theatre website. Extra Wye Valley Beers will be on offer including the 4.2% ABV Barrel of Laughs.

Wye Valley Brewery are also sponsoring Nozstock again this year (Bromyard - 24-26th July).

A '7 Wonders of the Wye Valley World' Ale Trail booklet is available from any of the company's pubs and gives a guide around all of the others. Anyone visiting all of them for a pint - and getting their book stamped can collect a free 7 Wonders t-shirt from the brewery shop.

The new small-scale pilot brewery is now operational, enabling trials of experimental brews – the first of which is expected to feature at *Beer on the Wye XI* in July. We can't wait!

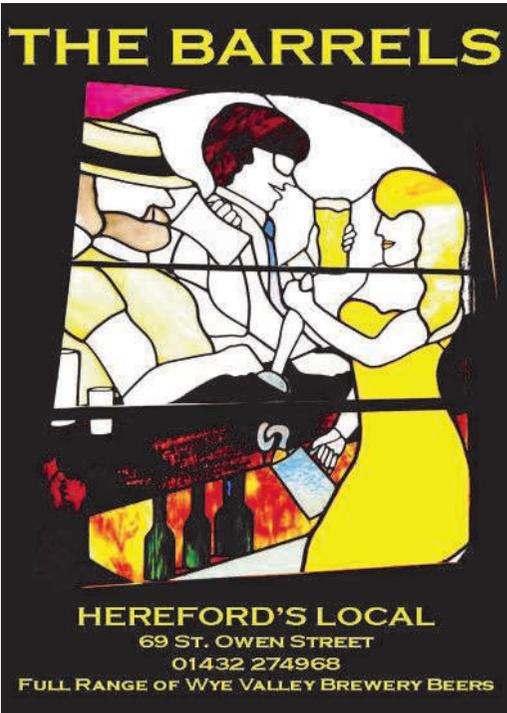
Reminder: 30th Anniversary Open Day at the brewery on July 4th, 10am -4pm, with food, beer, music, entertainment for all of the family and free brewery tours.

HOBSONS

Hobsons has now raised more than £15,000 for the *British Hedgehog Preservation Society*. The brewery has been working alongside the society since 2012, when they launched "Old Prickly" as part of the charity's thirtieth anniversary. The beer proved to be very popular, with over 300,000 pints sold, and is now a regular brew in both draught and bottle.

LUDLOW

Ludlow had its busiest month yet in April and this has prompted Head Brewer, Gary Walters, to build a new cold storage shed of approximately 2000 cubic metres to meet rising demand. Part of the success lies in the community use of the brewery tap, 'The Shed', both as a venue and a place for visitors to pop in. The recent success of Shakespeare productions and music events held there as part of the Ludlow Fringe Festival, is a good example. The brewery has also notched up seven wedding party bookings for the next two months. Comments Gary: "It's important to start a marriage on the right note and having the wedding party here is a step in the right direction towards marital bliss!"



THE BARRELS

HEREFORD'S LOCAL
69 ST. OWEN STREET
01432 274968
FULL RANGE OF WYE VALLEY BREWERY BEERS

Annual Beer Festival

Friday 10th - Sunday 12th July

Showcasing over 20 Real
Ales and Ciders

Music Everyday

The Rose &
Crown
Tenbury Wells



01584 811336
www.whites.cc

LOCAL PUB NEWS

The long-closed **Queens Head** in Kington has re-opened as a sports bar selling Sharps Doom-bar. This pub was once home to the Solstice Brewery (later renamed Dunn Plowman) and was also briefly home to the Arrow Brewery, now operating at the nearby Wine Vaults on the town's High Street.

Meanwhile, after six-and-a-half years running the **Olde Tavern** in Kington, landlady Debbie Bedford is stepping aside at the end of August, and is hoping to have the opportunity to say goodbye to her regulars and friends on Saturday 29th of August. The Tavern is being taken over on 1st September by Dave James and Sarah Ferreira, who live in Kington. They plan to re-introduce food in the near future.

The **Ferney** at Wootton is now opening for longer hours (12-11 Wed-Sat; 12-3 Sun) with light lunches/meals available until 8pm when open, and roast lunches on Sundays. The beers available vary between Hobsons Best, Twisted Spire and Old Prickly.

The **Victory** in Hereford hosted a weekend of

folk music for *Hereford Live* on the last weekend of May, and is expecting to host more such events in the future. With operations at the on-site Hereford Brewery somewhat scaled back, guest beers are normally on offer, sourced through brewery swaps from across the country.

The **Merton Hotel**, Hereford, has installed four handpulls in the lounge bar and changed its beer selection to meet the needs of both locals and visitors staying at the hotel. Recent beers have included the champion Mild and Old Prickly from Hobsons; both Best Bitter and Gold from Ludlow, as well as Wobbly Gold from Hereford's Wobbly Brewery. The Merton's bar staff were pleasantly surprised with sales of Mild in May. According to landlady, Louise Ella, there are plans afoot to source other brews from the Marches to attract a wider market into this long-established hotel.

The Fun Run & Fun Day has become established as a popular annual event at the Wye Valley Brewery's **Vaga Tavern** in Hunderton. Held on the Sunday of Spring bank holiday the fun and games include a six-mile run, a raffle, bouncy castle, dancers, and live music. The day raised over £1,000, all of which went to the *Hereford Special Care Baby Unit*.

Planning permission is being sought to convert the old **Farmers Club** in Hereford back to food and drink use, after a brief spell as a retail outlet. Bristol-based *Loungers Ltd* are seeking to set up a Cafe-Bar operation on what is now a prime site overlooking the city's new retail quarter. *Loungers* operates a chain of outlets in an area bounded by Birmingham, Bath and Cardiff in a distinctive style marrying traditional with modern. Primarily eateries, they don't encourage 'vertical drinking'. It is not yet known if their plans include selling real beer and/or cider.

With the arrival of summer, thoughts turn to gardens, particularly at two local pubs. At the **Moon Inn**, Mordiford the beer-garden has had a complete makeover. Meanwhile, landscaping work is being undertaken to improve the rear patio area at the **Green Dragon** at Bishops Frome - the idea being to plant it out to make it more green and pleasant.

The **Royal Oak Hotel** in Ledbury reopened for a week or so in March with four real ales on offer, but then closed again. The adjoining **Royal Hall** appears to be doing reasonably well.

Mortimers Cross



Inn

HR6 9PD

01568
709 212

TRADITIONAL COUNTRY
COOKING

SUNDAY LUNCHTIME CARVERY
BOOKING ADVISED

QUIZ NIGHT
LAST WEDNESDAY EVERY MONTH

LOCAL REAL ALES

www.mortimerscrosspub.co.uk

The **Newtown Inn**, a pub located near to the Newtown Crossroads on the A4103 at Lower Eggleton is approaching its zero hour with Herefordshire planners. Regular readers of the *Hopvine* may recall how the pub was bought in 2012 by its current owners, who then promptly converted it into a rather nice house - all without planning permission. Oops! So easily done! Unfortunately for the owners, once rumbled, they were then unsuccessful in getting retrospective planning permission and an appeal to the Secretary of State was unsuccessful too. Eventually, following pressure from local residents and pub-users, Herefordshire Council planners issued an enforcement notice last year. The owners were given a full year to cease using the pub as a house and revert it to a pub.

That year comes to an end in July and the consensus view is that they have done absolutely nothing - perhaps they hope by ignoring it, that the problem will go away? CAMRA and the locals will shortly be asking the council planners what they intend to do. The time to act decisively has now arrived.

Are you being served....that is by gravity? The **Red Lion Inn** at Stiffords Bridge is now regularly selling some of its beer straight from the barrel. Landlords Andy and Kim Lannie report that it has gone down very well with drinkers. Also of note is that the roadside inn is now focusing much more on its drinking trade. In place of Greene King staples have come more local brews. Current regulars include a house-beer, Lannie's Quaffing Ale (brewed by Malvern Hills) and Wye Valley, plus normally two guests from the likes of Woods, Purity and Butcombe. It is also the only Herefordshire outlet for the new Worcestershire-based Three Shires Brewery.

The annual Red Lion beer festival in August (details on page 41) will be a great opportunity for customers to try out the new

Petanque Piste in the rear garden. This has already proved very popular with regulars, but Andy and Kim are hoping that other pubs in the locality will find similar inspiration and a friendly league can be established between the pubs around the Hereford/Worcester border.

In contrast on the other side of the county, the game of 'boules' goes from strength to strength, as a second team from the **Yew Tree**, Preston on Wye has joined the *Marches Petanque League*. The league, which was formed back in 1992, comprises some sixteen clubs who between them field some twenty teams. Most of these clubs lie along the English-Welsh border, with the main competition being the *Summer League* which is played during the months of



Bartestree Cider and Beer Festival

Bartestree Village Hall

Saturday 4th July 12pm-11pm

Craft Ciders and Real Ales

Live bands all day and all evening

Food available

Great family day out

In support of St Michael's Hospice, Dormington Church and Bartestree Village Hall

For more information, please contact Lester on 07802 766965

www.bartestreevillagehall.co.uk/upcomingevents.html

Last 476 bus to Hereford 11:00pm; last 476 bus to Ledbury 11:29pm

Charity number 511179

April through to September. The sides are separated into two divisions of ten or so teams, all fielding a minimum of six players each. Following the change of landlord at the **Angel**, Kingsland the Cross Angels team will play out of the nearby **Mortimer's Cross Inn**.

The **Bell** at Yarpole, on Green Lane in the village, is now open from 10am to serve breakfasts and boasts two house beers, one a traditional bitter and the other a hoppy light ale, brewed by Wickwar Brewery of Gloucestershire. There's also a beer from the Wye Valley Brewery on tap.

This year's *Lionstock Festival* once again proved a huge success, with local charities *St Michael's Hospice* and *Leintwardine Youth Group* benefiting by more than £5000. The two-day festival held in the gardens of the **Lion** in Leintwardine over the May Bank Holiday began on Saturday afternoon with live music from local bands continuing through into the evening.

Dennis Green

We report the sad news that on 26th April 2015, Dennis Green, licensee of the Yew Tree Inn at Colwall passed away after a period of illness.

Born at Hollybush near Ledbury on the 20th June 1949, he moved to Malvern at the age of eight when his parents took on the licence the Yew Tree Inn in Colwall.

On leaving Ledbury Secondary School he took up an Engineering apprenticeship, but soon decided it wasn't for him and instead decided on a career long-distance lorry driving. It was on the death of his mother, Joan, in 2011 that he was called to the bar and so came to run the Yew Tree Inn himself.

Dennis was a very amiable and well-informed person, popular with his small and loyal band of customers. He was also keen to steer the pub away from selling Banks's (as it had done for years) in favour of more local beers, with beers from Malvern Hills, Woods and Hobson's often featuring on the bar.

However, Dennis never enjoyed the best of health over a long period of his life, and in 2013, his son, Roly and daughter-in-law, Michelle stepped into the breach to help him run the pub. It is anticipated they will continue to run the pub – thus Dennis leaves a truly traditional pub as a legacy to a new generation of his family.

Things are looking a little uncertain for the **Roebuck Inn** at Brimfield in the far north of the county. The *Hopvine* has learned that a scheme whereby the community would buy the 'for sale' pub has foundered. In a vote back in May, the Parish Council voted against buying the premises. Moreover, the local community have concluded they couldn't raise the money themselves to buy the pub from owners, *Marstons Brewery*. Mark Haslam, Campaigns Officer for Herefordshire CAMRA comments: "It is surprising that a community the size of Brimfield have been unable to raise 60% of the asking price, as would normally be necessary to buy the pub. It is also disappointing to learn that the Parish Council have no appetite to assist either. We can only hope that a new owner can be found for what is basically a well-appointed and popular village pub. The Roebuck has lot going for it."

From a high point last summer when all of Bromyard's pubs were reported to be open, things have reverted to the more normal pattern, with both the **Hop Pole** and **Bay Horse** closed as of June 2015.

The **Bridge Inn** at Kentchurch has extended its hours until the end of summer and will remain open until eightish on Sundays and Mondays, with food available.

Just over the border in Wales, the **Angel Inn** at Grosmont has reopened. This pub made news in 2005 when it was purchased on behalf of the village by a consortium of six local residents, being subject to a restrictive covenant deeming that the property can only be used as a public house. Last December, the Angel Inn was bought by Trevor and Anna Woolnough, who had searched across most of the country for a traditional, community-based, country pub. Keen to maintain the character of the pub, they offer three ales including Wye Valley Butty Bach and Evan Evans Cwrw Haf, plus a real cider.

LOCAL BEER AND CIDER FESTIVALS

These events are listed chronologically, with more detail, on page 41

The **Royal George** in Lingen will be holding its annual Beer Festival between 19th and 21st June. Ten local real ales will form the backbone of the weekend. A Barbecue will run on the Friday evening and Sunday lunch, while on Saturday night will be a hog roast along with live mu-

sic from the *Rhythm Thieves*. The Royal George has confirmed that following the fire (see *Hopvine* Edition 57) the kitchen is now fully operational and a full menu is available again.

Coinciding with the *Kington Festival*, the **Oxford Arms** will hold the second of this year's Beer Festivals from Wednesday 17th until Tuesday 23rd June. On Saturday evening covers band *King Mantis and Ady Miles* will be playing a selection of music from the 60's to present

The now (in)famous annual beer festival held at the **Sun Inn** at Leintwardine takes place on the Sunday of the August Bank Holiday weekend. In true Sun Inn style the annual *Ale and Music Festival* will be opened by the Sun's current Mayor with over 3,000 pints expected to be quaffed. Music throughout the day will be performed by numerous local bands and artists.

The **Boot** at Orleton will be staging its annual Beer and Cider Festival over the weekend of the 24th-26th July. A very popular event that grows bigger every year, the weekend is dedicated to appreciating a whole range of real ales, beers and ciders (many of them local). Additionally there is a range of entertainment with bands and singers right across the weekend.

The **Stockton Cross** at Kimbolton is to hold a Beer, Cider and Food Fayre running between 31st July-2nd August (Note change of date). Besides a selection of beers, ciders and perries beer and cider from all over the three counties, there will be stalls selling produce from local producers live music over all three days. A courtesy vehicle will be running for everyone to get a lift to and from the pub.

Just over the county's northern border, near Tenbury the **Rose & Crown** in Burford will be staging its 5th Beer Festival from Friday 10th until Sunday 12th July. The weekend will celebrate both local & national beers & ciders with live music outside from Friday evening through to Sunday early evening (weather permitting!). The band line up has been confirmed and can be found at www.whites.cc

The **Green Dragon Inn** at Bishops Frome is the current *Herefordshire CAMRA Cider Pub of the Year*, therefore it is most appropriate that the popular village inn will be selling a dozen different ciders and perries to complement the 14 beers at its beer festival on the 27th June

(details on page 41). The festival is taking place the same day as the village fete, so it should be quite an occasion for the community.

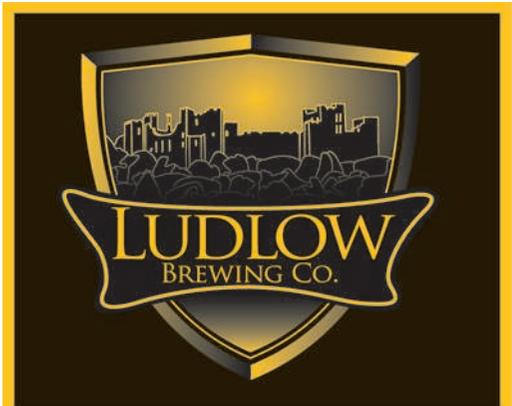
Beer, cider, entertainment and hot food will be on offer at the **Red Lion** at Stifford's Bridge Beer Festival Friday 21st to Sunday 23rd August.

The **Farmers Arms** at Wellington Heath is running a Beer and Beast Festival from the 17 to 19 of July. 20 ales and 10 ciders will be available.

Bartestree Village Hall are holding a beer and cider festival all day on the 4th July.

Ross-on-Wye Cider's **Yew Tree** at Peterstow is holding a Morris dancing festival on 30th June.

The **Bridge Inn** at Michaelchurch Escley will be staging the annual Duck Race on Saturday 29th August. This will be the nineteenth time the race has been staged, and in the fine tradition of the event the fun begins at 2pm. There will be entertainment for all the family, though adults may prefer the ales and local ciders, plus an evening of live music enough. Camping at the Bridge Inn is available or B&B at the Bridge Farmhouse, which recently starred on TV in the *Channel 4 Four in a Bed*.



Great Beer
Naturally

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

REMARKABLE YEW TREE RETURNS TO THE FOLD

An unspoiled village pub looks set to be safe in family hands

The Yew Tree Inn is one of the oldest buildings in Colwall, if not the oldest – dating back to the 17th Century, although there have been a few changes since then. In 1915 the nearby yew tree, from which the pub derived its name, blew down in the same storm that ripped the original thatched roof off the pub. It's had a tiled roof ever since. Since 1957 the pub has been under the control of the Green family – an uninterrupted reign spanning nearly sixty years.

Following the recent death of the landlord and owner, Dennis Green (see obituary [p10](#)) the future of the Yew Tree looked extremely uncertain. Dennis's illness had resulted in erratic opening hours in recent years, and was later followed by a short period of closure. Fewer and fewer customers had been able to enjoy the charms of this remarkable pub. However, it looks like things are very much on the up, as the next generation of the Green family, in the shape of Roly Green and his partner Michele Knappet, have decided to keep the pub running. This is great news and is to be heartily welcomed.

Refurbished throughout by Cheltenham & Hereford Breweries in the late 1950s, the two-bar Yew Tree has altered very little over the intervening years. Today it remains very much a pub of its time, as is evidenced by the simple but attractive 1950s wooden bar fittings, made by the long-gone *Woodcraft* of Worcester. On the bar are two beer pubs dating from June 1962, along with some original 1960s Whitbread signage on the bar backs (Whitbread took over the (Cheltenham & Hereford Breweries in 1963). However, the highlight has to be the original 60s juke box. Still working, and free for custom-



ers to play, records from the time include artists such as Russ Conway and Elvis Presley.

Roly and Michele have recently redecorated the main bar area, but none of the mid-20th Century character and charm has been lost. It feels cosy and welcoming, especially when the open fire is going. When the *Hopvine* dropped in on a Friday evening in June, the place was buzzing and the two beers on the bar were from Bewdley and Friday Beer Company breweries – the former which was proving very popular with the customers. What was shocking was the price - only £2.50 a pint, and it wasn't happy hour!

Roly explained that he and Michele are keen to develop the Yew Tree Inn and get it back in its deserved position at the heart of the village community. They plan to keep a rolling range of local beers on the bar, and in the coming weeks and months expect to arrange some events at the pub. The Yew Tree doesn't sell meals,

but there are often filled rolls on offer.

A trip back to the early 1960s is a rare treat, but is something there waiting to be enjoyed at the Yew Tree at Colwall. Why not give it a try?

Yew Tree Inn, Walwyn Road, Colwall Green WR13 6RD. Tel: (01684) 540498. Hours 5-11 Tues-Sat (closed Mondays); 5-10.30 Suns. No food. Bus 675 Ledbury-Malvern service stops outside; Colwall rail station is a 15 minute walk.

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EIGHTY-NINE YEARS IN THE SAME FAMILY

Isolated pub offers all-day welcome to walkers and cyclists

The Carpenters Arms is in a remote hamlet in Herefordshire Golden Valley with outstanding views of the Black Mountains.

It is open all day, every day from 12 – 11 (10.30 Sunday) and as such is ideal for walkers from the Black Mountains or some of the other beautiful walks around this area, as well as local residents.

Entering the pub bar is like going back in time. The dominating feature of the small room is an old black lead grate with a lovely wood fire with old fashioned irons beside and an old clock on the mantelpiece. It has been done up but never altered. There is also a larger room for diners.

For many years the beers have been dispensed by gravity, direct from the cask, but hand pumps have now been installed as Vera Watkins, the landlady, thinks she can keep the beer in better condition that way - and it certainly seems to have worked. The beers now on offer are Wadworth 6X and Brecon Brewing Welsh Beacons whilst in earlier times they would have been from Webbs of Aberbeeg and Hancocks and more recently, Breconshire.



Local CAMRA Chairman Simon Crowther with Vera Watkins

Local CAMRA Chairman Simon Crowther with Vera Watkins



The 6th Real Ale & Cider Festival

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Friday 25th July ~ Noon- 11.30pm

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28 Real Ales

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*There will be a variety of hot food available
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The Boot Inn, Orleton, SY8 4HN
01568 780228

Vera is eighty and has been the landlady of the Carpenters for over thirty years, before which her mother was landlady for fifty. She was born in the pub and has lived there now for most of her life. It is only thanks to her, her family and staff that we continue to have a gem of a pub like this still going as it is very remote but a godsend to walkers and cyclists.

The pub does home-prepared food at reasonable prices and there are benches outside where you can enjoy views of the church and surrounding hills.

CAMRA have awarded the Carpenters Arms their Pub of the Season award, not only for the pub itself, but in recognition of the work Vera has put in over the years in keeping it going. Her hospitality on the evening of the presentation was greatly appreciated.

Short Measure?

No price list on display?

Contact Trading Standards 08454 040506

consumeradvice@herefordshire.gov.uk

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BREWING IN HEREFORDSHIRE

A stroll around the county's lost brewing heritage by Des Clarke

It is probably true to say that the brewing industry has never been of as much importance in Herefordshire as in some other parts of the country. Regions of heavy industry seemed to rely on breweries producing copious quantities of beer to slake the thirsts of their many workers, whereas in some of the more rural areas the alcoholic preference was for cider. Having said that, a sprinkling of brewers have operated across the county throughout the years, albeit on a small scale, and are traceable back into the 1800s, at least.

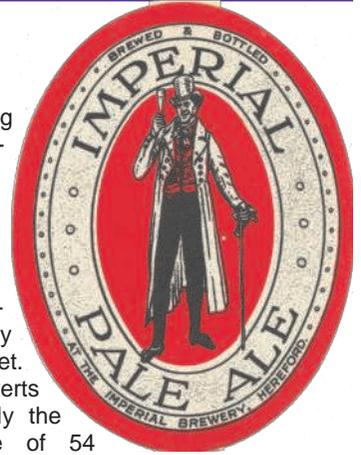
Although many public houses brewed their own beer, the first brewery of any size in Hereford itself was opened in the 1830s by J Reynolds, but as a venture was unsuccessful, only lasting a short while before being closed. In 1845, Charles Watkins, who was already brewing at the rear of the Imperial Inn, bought the brewery and ambitiously began to expand. The brewery remained in the hands of the family until it was sold in 1898, being finally acquired by the Tredegar Brewery of South Wales.

Henry Baird of Almeley, near Eardisley, was another such pioneer working around the 1870s and 1890s, in a brewery established at the New

Inn during 1853. Meanwhile, in Leominster, Charles Blundell was responsible for the new Britannia Brewery in South Street.

All the adverts seem to imply the common use of 54 gallon casks in those days, not often seen today.

Moving on a few years, a quick glance in a Kelly's Directory of 1900 for Hereford city lists Arnold Perrett & Co. Ltd. with the City Brewery in Maylord Street, (purchased from Robert Miller in 1890); William Bryan of the Cambrian Brewery at 14 White Cross Street; John Davies the Ship Brewery at 105 St Owen Street and the Tredegar & Hereford Brewery Co. at 76 Eign Street. In addition, a Frederick Allen at the Golden Cross public house, based at 9 Maylord Street, was also listed as a specialist bottler of beers at this time.



Alton Court Brewery - still an imposing building today

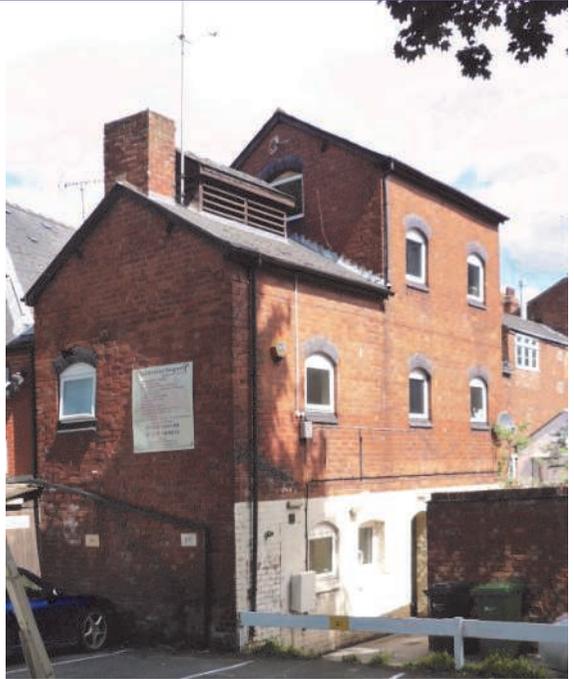
At this time, several of the other towns of Herefordshire also boasted breweries of varying size and importance. Alexander McNish of the Leominster Brewery could be found at 38 South Street and, nearby, Charles Reynolds at 28 School Lane. Ledbury could boast Lane Brothers & Bastow with their Vine Brewery, whilst Thomas Howard of the Plough Brewery, in Homend, and Ernest Hopkins of the Royal Oak Brewery, similarly plied their trade in the same vicinity. Ross-on-Wye possessed one of the biggest breweries in the county at this time, with the Alton Court Brewery taking up a large site in the area of Henry Street. Alton Court had been developed in the 1840s by the Turnock family and

registered with its final name in 1865. Although not in Herefordshire, Homfray's Royal Well Brewery at West Malvern was just across the county boundary.

Over the next twenty years or so, several of the previous named establishments had disappeared or been renamed whilst new ones had appeared. The Tredegar & Hereford Brewery became the Hereford & Tredegar Brewery. One of their employees had left to form Hull's Sun Brewery of 7 St. Peter's Street, Hereford which still stands - visible by the car park adjacent to Offa Street, today. In Leominster, McNish's Leominster Brewery had become Paxton & Co., and John Biddle at 61 Etnam Street and Joe Gummer of 24 School Lane were now also in operation. Alton Court also had a rival in Herbert Mew of Brookend Street running the Barrel Brewery. Slightly smaller today, the public house is still in business.

It is an interesting feature from the early days of the twentieth century to see just how many bottlers of beer were to be found at this time. Vicarage Street in Leominster seemed to be a hive of activity in this respect, with the Leominster Bottling Co. at No. 1 and Tom and Ethel Mitchell at No. 3. In Hereford, Owens of 142 Widemarsh Street certainly bottled for Marstons Brewery, whilst A C Richards of the City Arms Hotel, (today Barclays Bank) bottled Guinness. Bottling was also taking place at Bill Mills, Weston-under-Penyard - with possibly a connection to Wintle's beers from Mitcheldean - and, close by in Ross, T W Purchas & Sons of Broad Street were also reputed to be performing the same task. The Purchas family specialised in wines and spirits, but at one stage were operating with an interest in brewing at Fownhope as far back as the late eighteenth century.

The brewing industry has seen many changes over the years with a number of firms that were once national household names disappearing from the scene - Charringtons, Trumans and Whitbread to name but three. Many people, who were born before the age of the car arriving, will have journeyed to the south coast of England by train for their summer holiday, and possibly wondered what was meant by the posters exclaiming that 'You are now entering



Hereford's Sun Brewery in 2015

the Strong Country'. Not as large as the three previously named brewery giants, the posters referred to Strong of Romsey, a firm that was just one of scores of regional breweries to disappear from the scene by the 1970s. Herefordshire was no exception to this trend and, by the early 1960s, the two largest of the county's breweries, Alton Court and Hereford & Tredegar had closed. With their demise brewing was lost in the immediate area.

By the 1970s, it was almost impossible to find a decent pint of beer around Hereford. Happily this was the stage at which the new wave of microbreweries began to arrive on the scene. In 1977, Martin Griffiths of Penrhos Court, Lyonshall opened the Penrhos Brewery, and soon became well-established in a small number of

DES CLARKE

This article was written by Des Clarke, a founder member of the Herefordshire Branch of CAMRA and a keen member of the *Labologists Society*, who died in 2014. It first appeared in the first edition of the local pub guide *Herefordshire Pubs*, published in 2003.



The erstwhile offices of the Hereford & Tradegar Brewery

free houses. Beer with a flavour was back. Unhappily, changes of personnel and other problems, led to the brewery closing in 1983.

At around this stage, however, several other small brewers were selling their products in the area, although apart from the Wye Valley Brewery, which is still in operation today, the other concerns were very short lived. The quickest departure was that of Herefordshire Ales from Broomy Hill, whose life lasted for less than a year. The Tate Brewery, named after Maurice Tate (the England cricketer - who was the owner's grandfather), began life at Canon Pyon in 1985, but was 'caught out' three years later. It ended brewing when finally operating near Bodenham. Their beers were of a high quality and were all given names with a cricketing theme, such as LBW and Maiden Over. From just over the boundary into Worcestershire, at Leigh Sinton, Bailey's Brewery (lasting from 1983 to 1985) and the Malvern Chase Brewery (1981 to 1984) produced beers that were available in

Herefordshire. Bailey's in particular produced a very distinctive and bitter beer.

Brewing returned to Hereford city itself in 1986, when Peter Amor of the Wye Valley Brewery, having previously followed Tates into the Nags Head, moved his organisation from Canon Pyon and began to brew at the rear of the Lamb Inn or, as it rapidly became known, the Barrels. Soon after this, Paul Soden of the Worcester-based Jolly Roger Brewery bought the Bricklayers Arms in Hereford, and converted it into a home-brew pub called the Jolly Roger. By the early 1990s this particular concern was having problems, and the site was sold to the Wye Valley Brewery, and renamed the Victory. From this beginning in the 1990s - and up to the Millennium - Herefordshire boasted no fewer than ten breweries.

Brewing returned to Leominster in the early 1990s with Dunn Plowman, who, having started life quietly at the Royal George at Lingen, moved to a shed at the back of the Black Horse. From here, the operation was moved to Kington, and renamed the Solstice Brewery. From these small beginnings two different firms were born: Dunn Plowman brewing at the rear of the Queen's Head in Kington, and the Marches Brewery to be found on an industrial estate at Leominster. S P Sporting Ales of Stoke Prior began in 1996, following on in the footsteps of the impressively-named Eleanor Crumpton who was reputed to brew in that area circa 1920.

Car parks seem to be a common place to set up a brewery, and the Royal Oak at Ledbury was no exception with two operations following on one behind the other there in the 1990s. The later concern was the aptly named Ledbury Brewery, producers of a crisp bottled beer called Pioneer. The Fromes Hill area gave Herefordshire two breweries at this time. Founded in 1993, the



Fromes Hill Brewery was situated at the Wheatsheaf Inn. Close by, the Frome Valley Brewery came along some four years later.

To the west of Hereford, Frank Goodwin, the licensee of the Three Horseshoes Inn at Norton Canon, decided (in 1994) to brew his own beer for the pub. The aptly named Shoes Brewery produces an astonishingly strong beer of around 15%, called Farriers Ale, sold both on draught and in bottles. In the north of the county, the Woodhampton Brewery, opened in 1997 using the Riverside Inn at Aymestry as its brewery tap. The beers were all named after birds with Red Kite being the weaker, quaffing bitter.

In 2000, Hereford again had two breweries of its own when the Spinning Dog Brewery opened at the Victory in St Owen Street. The somewhat peculiar name describes the gyrations of the owner, Jim Kenyon's dog, this creature giving rise to the names of the wide range of beers supplied by him - most of which have a canine theme running through.

By 2002, the picture had changed dramatically with only the Wye Valley, Spinning Dog, Shoes and Dunn Plowman breweries still in operation. Dunn Plowman had now taken over SP Sporting Ales, and moved to a new site in Kington. Meanwhile, Marches Brewery had not produced any beer for some time, since their projected move to a new site at Dormington was delayed by the Foot and Mouth epidemic. Another recent twist to the story in Kington, is that trial brewing is under way at the Bridge Street Brewery behind the Queen's in Bridge Street, Kington, the site once occupied by Dunn Plowman.

The Herefordshire giant, although in national terms still small, is the Wye Valley Brewery. In 2002 they began operations at the old Symonds Cider site Stoke Lacy. The set up covers a large area, and is a vast improvement on the old facility in St Owen Street. Wye Valley has been ex-

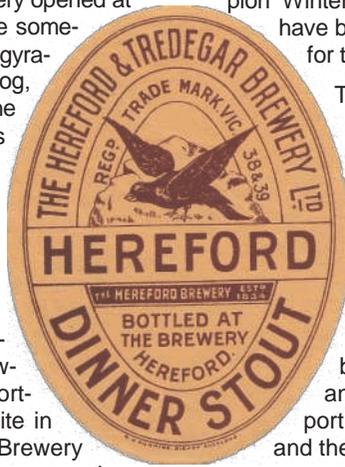


Wye Valley Brewery, who celebrate their 30th anniversary this year

remely successful with its products, winning many national awards. Butty Bach was the best beer at the CAMRA Cardiff Beer Festival for three consecutive years, whilst Dorothy Goodbody's Wholesome Stout was adjudged Champion Winter Beer of Britain in 2002. There have been numerous other local awards for this successful micro too.

There is now a much wider and indeed better choice of beer in the county than there was thirty years ago. In addition to the locally brewed examples, guest beers make a regular, welcome appearance and real ales are available in the majority of pubs. For this, a vote of thanks must go to the local brewers for their splendid efforts, and also to CAMRA for their support and promotion of the breweries and their beers.

To have any local industry becoming a long term success it must be supported by the community at large. Put in simple terms, this means we should all drink the beers brewed in Herefordshire whenever the opportunity arises. Failure to do so might well see a return to the barren years of the 1960s and 1970s - a situation no caring beer drinker would surely wish for.



THE STORY CONTINUES....

For the latest twists and turns in the saga of the county's breweries go to the Herefordshire CAMRA website:

www.herefordshirecamra.org.uk/recent

HAVE YOU LISTED YOUR LOCAL YET?

Government and CAMRA are encouraging local communities and pub-users to list their local pub as an Asset of Community Value (ACV).

With over 20 pubs a week reported to be closing nationally, and with the recent announcement by national PubCo *Enterprise Inns* that they plan to sell-off 1,000 pubs from their estate, it is more vital than ever that pub-users take action to protect their cherished favourite pubs.

Listing your local pub as an *Asset of Community Value* (ACV) is a straightforward exercise and gives a pub extra protection in the planning system. A Parish Council can apply to list a pub **OR** twenty-one local people can sign-up to get it registered. It really isn't a difficult or time-consuming exercise. To get the form to list your local, go to: www.herefordshire.gov.uk and type "community right to bid" in the search box. Then download the "Community Asset nomination form"

Have a look at the four-page pull-out leaflet opposite and/or go to www.camra.org.uk for more supporting information.

YOUR LOCAL NEEDS YOU!

Pub campaign stories from Herefordshire that have appeared in the *Hopvine* recently tell the stories of pubs like the Broadleys and Nell Gwynne in Hereford. If either of these pubs had been registered as an ACV it would have proved a lot harder to convert them into either commercial or residential properties – as full planning permission would have been needed. However, CAMRA can't do everything - It is up to YOU, the pub-user, to list *your* local pub. It's your call. The alternative might be to say to yourself: "it won't happen to my favourite pub.", but then what do you do when it does? Listing a pub as an ACV is a no-brainer, so what are you waiting for?

GET EXTRA PROTECTION FOR YOUR LOCAL

ACV-listed pubs can't be demolished without first getting planning permission

Permitted Development rights don't apply to ACV-listed pubs, thus planning permission is required for ANY change of use – even to a shop or office space.

The local community is advised when an ACV-listed pub is placed for sale

The local community can bid to buy the pub if it is in danger of being sold for an alternative use.

ACVs DO WORK! A COUPLE WE DID EARLIER

Already a number of Herefordshire pubs are listed as ACVs. The Farmers Arms at Wellington Heath, near Ledbury is one of them. Back at the beginning of 2013, locals were concerned that the ex-*Enterprise Inns* pub was in danger of being lost forever after a period of closure and uncertainty. The local community acted and registered the Farmers Arms (*pictured on the front cover*) with Herefordshire Council as an ACV. Ultimately, the pub was sold to a local businessman who has since invested in the pub. It subsequently re-opened and is back trading at the heart of its local community.

Further afield in London, the owners of the ACV-listed Carlton Tavern in Maida Vale bulldozed the building without planning permission. Westminster Council have now served a planning enforcement notice that requires the development company who own the pub to rebuild the premises brick-by-brick, and they only have 18 months to do it. Doubtless, the owners will find a way out, but the locals will have fun watching them squirm, and it sends out a strong message about the power an ACV listing gives a pub. Without the ACV planning permission would not have been needed to demolish the pub.



Image not available: to view pull-out supplement go to

www.camra.org.uk/listyourlocal

and click on the leaflet

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ALL QUIET ON THE ROSS ROAD FRONT

The campaign to save Hereford's Broadleys looks set to run and run

In the last *Hopvine* was the story of how the so-called “caring-sharing” Co-op were seeking to convert one of Hereford’s most important community pubs into a Co-op convenience store – despite the fact there is already a Co-op store only a five-minute walk away from the pub, along with three other convenience stores.

The case of the Broadleys on the city’s Ross Road is a particularly shocking one. Already, following the closure of the nearby Gamecock Inn to become a TESCO Express in 2011, it is one of only four pubs remaining in the city on the south of the river. If it were to close, it would leave an adult (16+) community with a population in excess of 16,000 with just three pubs. And what’s more, the intention was to convert the pub into a Co-op store without planning permission for the change of use - thus the local community, who rely so heavily on the Broadleys, would not even get a say in the matter. How awful is that? Frankly, it stinks.

However, the fightback from angry locals has so far been swift and decisive. With the help of CAMRA, an application was made to Herefordshire Council to issue something called an *Article 4 Direction* for the pub - which at a stroke removes the permitted development rights for the pub. The *Article 4 Direction* was then served on the owners back in late February, much to the council’s credit. Also in February, the Broadleys was listed as an *Asset of Community Value* (ACV). Both of these actions mean that the Co-op will now need to justify changing the use of this popular and important pub to the planners as part of their planning application – and that isn’t going to be an easy task.

There’s a lot of local opposition to this proposal. A thousand-name petition was handed in to county planners in early March, and objections include those from Hereford City Council, Hereford Civic Society and CAMRA. Further, the Highways Agency, concerned about the possible traffic impact of the pub’s car park which



Why are we waiting? - The Broadleys in Hereford

feeds onto the A49 Ross Road, have put a ‘hold’ on the planning application. They have asked the Co-op’s planning consultants to do a thorough traffic assessment of the site – something they hadn’t done, and which three months later is still outstanding as this *Hopvine* went to press. Perhaps the findings aren’t likely to be in the Co-op’s favour?

We can happily report since the last *Hopvine* that an initial appeal to the council against the pub being granted ACV status has been unsuccessful. Moreover, the planners, having granted the applicants several one-month time extensions to explain their plans, have so far heard nothing back. It looks like the Co-op’s half-baked scheme might just be starting to unravel.

CAMRA and those who use the pub consider no news to be good news. Certainly all the balls are now firmly in the Co-op’s court. Only when we hear back as to what their plans are can we react. In the meantime, the numerous locals’ pub games sides and social clubs continue to meet and enjoy using the Broadleys. It’s definitely business as usual until further notice.

MORE QUILTS

It appears that quilts is alive and well in Kington. The game can be played at the Burton Hotel, Wine Vaults and Kington Town Football Club. All these, along with the Royal Oak and Farmers in Presteigne play in a league - Mondays in winter and Tuesdays in summer.

COMPETITION ROUND-UP

CAMRA CIDER & PERRY COMPETITION

CIDER

Joint Gold - Orgasmic Cider, White Jersey
 Joint Gold - West Croft, Janet's Jungle Juice
 Bronze - Three Cats, Medium

PERRY

Gold - Gwynt y Ddraig, Two Trees Perry
 Silver - Raglan Cider Mill, Snowy Owl
 Bronze - Snails Bank, Perry

The joint winners of the Cider Gold medal are White Jersey by Orgasmic and Janet's Jungle Juice by West Croft. White Jersey was described by judges as being 'fruity' and 'easy drinking', with 'a slight sweetness balanced by an excellent tang', and having 'balance without too much acidity'. Janet's Jungle Juice was described as having a 'mature and woody aroma' with 'an initial sweetness and a smooth finish', and a 'full mouthfeel with a resinous aroma'.

Steve Layton of Orgasmic Cider Company, had this to say on hearing his cider had taken the top spot, "We're very proud of this single variety cider - we grow the apples, we produce the cider, we do everything - so to me this is a great achievement, as it lets me know our cider is enjoyable to drink by everybody on this top judging panel. We're very proud to win and this is a massive achievement."

The winner of the Perry Gold medal is Two Trees Perry by Gwynt y Ddraig (meaning 'dragon's breath' in Welsh), which the judges described as being 'initially sweet with a refreshing, dry after-taste', 'complex yet well balanced with a poached pear flavour and aroma'.

There was also success for Herefordshire in the perry competition, with the bronze award going to Snailsbank Cider of Bishops Frome.

BIG APPLE

Gryfter Cider was awarded overall Champion Cidermaker at the Big Apple Cider and Perry Trials. Champion Perrymaker wasn't awarded this year. Herefordshire CAMRA's Cider Representative, Dave Matthews of Bartestree Cider, was awarded first place in the Draught Medium Cider class.

ROYAL BATH & WEST SHOW

Tom Oliver's passion for cider and perry making has received even further endorsement – this time from the Royal Bath & West Show.



Lifetime achievement award
 - Tom Oliver

The award celebrating a 'lifetime contribution to the cider industry' was made at the Showground during the "British Cider Championships", the biggest cider competition in the world, staged with the backing of the National Association of Cider Makers.

Twice winner of The Arthur Davies Cup at The Royal Bath & West Show and three-times winner of The Best in Show Cup at Three Counties Show - in fact, go to any cider & perry competition and it's likely that Tom Oliver will be on the podium. Having grown up on the family farm in Ocle Pychard, the tradition of Perry production is close to Tom's heart and he has been a great Champion for the restoration of *Three Counties Perry* - produced using traditional methods - to its rightful place in Britain's culinary heritage.

INTERNATIONAL CIDER & PERRY COMPETITION

Bishops Frome cider-maker Mike Henney was crowned as overall champion at the International Cider and Perry Competition 2015 held at the Hereford Cider Museum. The winning entry had taken first prize in the 'Class 1 - Dry Cider' category, before going on to beat the winners of the other 10 cider and perry classes, to take the supreme title. The other three draught cider categories were also won by Herefordshire cidermakers - H. Weston & Sons (Medium); Shaun Canavan (Sweet) and Woodredding Cider & Perry (Single Variety) - all three located around the Much Marcle region of the county.

Herefordshire producers also scored well in the draught Perry sections - the Dry category ▶

TY GWYN CIDER

Hopvine's Dave Matthews caught up with Alex Culpin of Herefordshire's newest cider outfit Ty Gwyn Cider

The history of Ty Gwyn Cider starts around ten years ago, when Alex's stepfather – a commercial cider apple grower – made a little cider for his own consumption. Alex and his brother took an interest, and the first commercial offerings appeared in 2007.

As production grew (today Alex makes an annual 50 000 litres) so came the need for larger premises. 'An old farm in Pontrilas came on the market last Christmas', Alex told me, 'and I thought that the small stone barn would make an ideal cider shop'. The plan is to open the shop for the Whitsun bank holiday weekend, and it will stock the full Ty Gwyn range:



Draught: Dabinett Cider; Yarlinton Mill Cider; Brown's Apple Cider; Perry
Bottled: Medium and Medium Dry

The bottles are widely available, and can be found locally at the Butcher's Arms in Woolhope, at Lock's Garage on the A465, and at Waitrose in Hereford. Alex is looking for pubs in the county which would like to stock his draught bag-in-box products, but as he told me 'the tie makes it difficult, time and again licensees tell me that they'd love to sell my cider, but can't'.

All Ty Gwyn ciders and perries are pure juice, and Alex says that 'I'm really excited to be part of the craft cider scene, but just wish that there was a greater awareness amongst the public of what real, proper cider is'. Alex is also pleased to be on the new Herefordshire & Wye Valley Cider Route, full details of which can be found at www.visitherefordshire.co.uk



Ty Gwyn Cider, Pen-y-Lan Farm, Pontrilas, HR2 0DL. 07976 277268 www.tygwyncider.co.uk

It's hoped that we can feature a Herefordshire cidemaker in each edition of the Hopvine. If you would like your cider company to be featured, please drop us a line at cider@herefordcamra.org.uk

► going to Gwatkin's of Abbeydore and the Medium to Oliver's from Ocle Pychard, while in the Sweet Perry class, Ralphs Cider of New Radnor kept Much Marcle's Gregg's Pit off the top spot.

Despite the county's dominance in draught products, the competition is open to all comers and a total of 224 entries were received from 51 cidemakers from the UK, Finland and the USA.

It was Herefordshire all the way in the Bottle-Fermented Perry class (1 - Butford Cider & Perry, Bodenham; 2 - Oliver's Cider & Perry, Ocle Pychard; 3 - Once Upon A Tree, Putley).

Abbeydore's Denis Gwatkin took his second first place of the afternoon winning the Best Presented Packaged Cider or Perry.

HEINEKEN GOLDEN APPLE AWARDS

A Bosbury orchard was named the best in a biennial competition organised by brewing giant Heineken. Heineken takes delivery of cider apples from around 10,000 acres of orchards in and around Herefordshire and the awards recognise commitment to quality, land management and sustainability.

The Golden Apple Prize was presented to Gerald, Rosemary, Ben and Rachel Blandford for their orchard planted in 2010. Judges also commended their respect for the local environment, protection of veteran trees and how they had identified and encouraged specific wildlife areas in and around the orchard.

VACANCY AT THE HEART OF A VILLAGE

Herefordshire's only community-owned pub is looking for new publicans

In Easter 2012 the community of Dilwyn made a bit of local history when they collectively bought their village pub - the Crown Inn. Having previously taken over the local school, the community already had hands-on experience of community-ownership, and so perhaps it wasn't a surprise when the pub went on to be a success. Now, three years on, the current tenants, Gaynor Taylor and her partner John, are looking to move on to pastures new at the end of their current tenancy - thus a rare opportunity presents itself for the right people looking for a lifestyle change. Do you want to run a community-owned pub? Well, now's your chance!

This represents an opportunity to be at the very heart of a real 'can do' rural community. Peter Kyles, on behalf of the local community explains: "We are very pleased with the progress the pub has made to date and wish Gaynor & John well for the future. We are now looking for the right people to take the pub to the next level. This is a once in a lifetime opportunity to become a key part of our village life."

The Crown is an attractive and substantial two-bar village pub with a garden, children's play area and outbuildings to the rear. Located just off the pretty village green, in a reasonably populous area and just off a main 'A' road, it isn't too far from either Hereford or Leominster. The Crown is also on the *Black & White Village Trail* and therefore attracts many thirsty and hungry tourists.



The new tenants will be free of tie (thus they can buy the beer, drinks and other goods in the free trade) and the expectation is they will develop the food business alongside the pub's already healthy wet trade.

For more information please contact Mr Peter Kyles at peter@kylesp.freeseve.co.uk or text to: 07972 682307.



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NEW INN, OLD THREAT

Bartestree's New Inn threatened hot on the heels of Nell Gwynne's demise

Back in March a planning application went to Herefordshire Council planners that would see the New Inn at Bartestree converted into residential units. Fresh from converting the Nell Gwynne in Hereford into flats and office space, the one and the same pub owner was now seeking to realise his assets at the New Inn.

Described by the late and great Nikolaus Pevsner as "Very Gothic in the High Victorian sense", the New Inn at Bartestree is a

remarkable architectural edifice that seems to owe more to St.Pancras station in design than it does to a typical Herefordshire roadside pub. However, its greatest treasures are to be found secreted away downstairs in the pub's cellar. The New Inn was built by the Godwin family in the 1870s, who also owned *Godwin Tiles* of Lugwardine. Famous for their decorative ceramic tiles, their handiwork adorns many great Victorian buildings - including Manchester Town Hall. Over-runs (surplus tiles) from many of these commissions today still adorn the Grade-II listed building.



The New Inn is undeniably a unique pub. 'Unique' can be an overused word these days, but think about it carefully: where else can you find a pub quite like the New Inn? However, architectural merit is not enough on its own to secure it a future, but when allied with the fact Bartestree is a growing village on a main road just outside Hereford, then one starts to see the potential. CAMRA believes 100% that the New Inn would attract a new operator who can make it work, especially as it is at last free from its PubCo shackles, but it needs to be given that chance – and there lies the rub. To our knowledge, it appears no serious effort has been made by the present owner to sell it as a pub business first before rushing headlong into seeking to convert the premises into residential units.

Herefordshire CAMRA attended an Extraordinary Parish Council meeting on the 21st April, where these and other concerns were discussed. The unanimous verdict of the meeting was that the pub should be given a chance before conversion is considered. It was noted that under previous PubCo ownership the New Inn had been allowed to become run down and this in turn deterred trade. Many local people who used to use the pub believe under fresh independent ownership, and with the investment it deserves, it would be strongly supported by the community once again.

As well as objections from the Parish Council and CAMRA to the planning application, there were objection letters from around 50 local residents with not one in support. Subsequently, on the 6th May the application was withdrawn. A rehashed application is to be expected in the coming months. Suffice to say, CAMRA and the locals will be ready when it comes.

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HERITAGE PUBS OF THE MIDLANDS

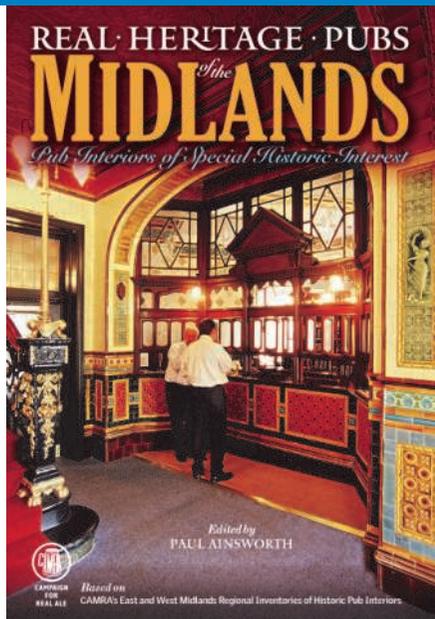
A beautifully illustrated guide to those pubs in the East and West Midlands that have retained features of significant architectural interest.

This guide will lead you to the pubs throughout the East and West Midlands that still have interiors or internal features of real historic significance. They range from rural 'time-warp' pubs, some with no bar counters, to ornate drinking 'palaces', and include some unsung interiors from the inter-war period. This is the first guide of its kind for the Midlands, and it champions the need to celebrate, understand and protect the genuine pub heritage that remains to us. Features on specific aspects of pub design and history – such as ceramics and table-service – supplement the pub entries. The guide was produced from the work of CAMRA's Pub Heritage Group.

Herefordshire Pubs

Herefordshire is very well represented, with twelve entries: Cornwall Arms, Clodock; Yew Tree, Colwall Green; Golden Lion and Oxford Arms Hereford; Swan, Huntington; Olde Tavern, Kington; Sun Inn, Leintwardine; Grape Vaults, Leominster; Duke of York, Leysters; Three Horseshoes, Norton Canon; New Inn, Pembridge; Nags Head Peterchurch.

RRP £5.99 ISBN 978-1-85249-324-0 Paperback 210x148mm 128 pages



KINGTON WALKING FESTIVAL

If you like walking and pubs then take a look at Kington Walking Festival which takes place this year between the 17th and 20th September. Kington's CAMRA representative Geoff Cooper has designed a 26-mile circular walk around Kington called the 8 Pub Challenge. This follows on from the already established 8 Peaks Challenge which not only attracts walkers who are into orienteering, but some serious runners who complete the 15-mile circuit in under two and a half hours.

The 8 Pub Challenge is meant to be taken at a more leisurely pace and can be done over several days. For the festival Geoff is leading three legs of the route, on the Thursday, Friday and Sunday. Distances range from 6 to 8 miles and each walk includes two pubs. By the time of the Festival there will be a leaflet available with a route map and a space for each pub to stamp your visit. The walk can be done at any time, not just during the Festival, so the remaining stamps can be collected on future walks.

For further information and to book on walks go to www.kingtonwalks.org

BUSES AND EARLY DOORS

Following pressure from a number of groups including Rail for Herefordshire and CAMRA Herefordshire Council has used some of a one-off rural transport grant to reintroduce evening services on some routes. This will enable CAMRA members to visit some rural pubs without taking a car. Here are a few suggestions:

32/33 Catch the bus from the Country Bus Station at 1753 to Peterstow for the Yew Tree and a short walk to the Red Lion at Winter's Cross for a return at 2059 or, on Sats only, 2252

449 Catch the bus from the Country Bus Station out at 1750 or 1820 with a return from Clehonger (Seven Stars) or Madley (Red Lion...the Comet is a short walk down the road) at 2001 and 2201 or 2336 on Fridays and Saturdays

461 Catch the bus from Hereford Railway Station out at 1600, 1700 or 1815 to Weobley for a visit to the Salutation and return on the 1955 bus.

476 Catch the bus from the Country Bus Station at 15 mins past the hour to Lugwardine for a tea time visit to the Crown & Anchor with a return at 1902 or 2032

A MILD DAY IN WORCESTER

A tour round the city's pubs celebrating a once-dying beer style

Quite how the month of May became associated with mild ale isn't clear, although it was probably nothing more elaborate than the letter 'M'. For 2015, West Midlands CAMRA's annual Mild Trail migrated to Worcester where ten pubs agreed to stock a mild ale throughout the month, and this became the focus of a regional social on Saturday 16th May. On a bright, sunny day with a fresh breeze, a group of eight set off from Hereford by train and were joined by two more on the way.

An arrival before noon dictated a start at one of the early-opening pubs. Situated fairly close to Foregate Street, the **Cricketers** in Angel Street was just the job. With two drinking areas, one heavily panelled, the other somewhat lighter, it aims to offer a country pub atmosphere. Two mild ales were on offer - Cannon Royall Fruiterers Mild (3.7% ABV) from nearby Ombersley, and Prescot Spring Season's Best Malted Mild at 3.8%. Also on the bar were two beers from Gloucester Brewery plus a real cider from Westons.



Bowled out early at the Cricketers

The plan was then to head for the two community pubs to the north of the city centre, but the route was along the Tything, passing the **Cap 'n' Gown** just as it was opening. On the north-west edge of Hook Norton's pub estate, this compact single-roomed pub normally offers three of the company's beers, but for May these were accompanied by Hooky Mild. At 2.8% ABV this was the lowest alcohol beer of the day, but certainly not lacking flavour as a consequence.

The **Winning Post** in Pope Iron Street, Barbourne was once one of Banks's many pubs in the city. Now not only independent, it has recently started brewing its own beer. As the name suggests, the pub is very near the racecourse, although at the opposite end to the winning post. It is not easy to determine the origin of the curious street name, but the licensee suggested that a pope iron was a



Studying mild at the Cap 'n' Grown on the Tything

sort of grappling hook used on boats on the nearby River Severn. Sports TV's are prominent in this large pub, but customers in need of quiet relaxation are also provided for.

Brewing started in January 2014 in an industrial unit just across the road. The four beers are named after some of the pub's regulars, now sadly departed, KP Mild (3.7% ABV) having evolved from a porter named Ken Porter. Showing a group of customers around the brewery, landlord Jim McKeever explained that in order to widen the appeal and expand the number of outlets for the products (currently five) the beers are soon to be rebranded with less esoteric

names.

Two other interesting facts emerged. Firstly the brewery equipment came from Herefordshire's Saxon City brewery which had temporarily suspended brewing. This involved an exchange of kit enabling Saxon City to resume operations on a slightly smaller scale. Secondly, the brewer at Winning Post is Jim Wonders, who founded Cannon Royall Brewery back in 1993, but had to withdraw in 2012 due to ill health. It's good to know that Jim is back in action.

The other community pub is in Little London - and seems to suffer a dichotomy with its name. The **Chestnut [Tree]** is a two-roomed pub, profusely adorned with showbiz art, in keeping with the obvious popularity of its live music. Wye Valley HPA is a regular here, and was accompanied by Exmoor Gold and Adnam's Ghost Ship, with Banks's Mild on board for the month of May.

It was time to eat, so with Wetherspoon's **Postal Order** lying ahead on our route, the choice of venue wasn't difficult. An archetypal 'Spoons pub created from the old Worcester telephone exchange, this has one of the company's largest sales of real ale in the region. Three milds were available: Arundel Black Stallion at 3.7%; Titanic Nautical Mild at 4.8% and the Prescott seasonal mild as at the Cricketers. The other seven beers included a house special Absent Friends from Worcester's own Popes Brewery and the cider was Barbourne Crimson King.

In spite of the pub being very busy, our group of ten was easily accommodated and the meals arrived swiftly.

Crossing the Foregate Street we became aware of a number of classic cars on display. Also classic in its own way was the next pub, the **Paul Pry** which features in CAMRA's *National Inventory of Historic Pub Interiors*. The main bar has a splendid ornate bar back with mahogany and etched glass to the fore. The back room is an airy homage to Victoriana and the tiled passageway has a couple of steps leading to the toilets and yet more tilework. The mild ale here was the excellent Moorhouses Black Cat (3.4%) accompanied by Worcester Brewery's 1651 (commemorating the Battle of



The two-dimensional Chestnut and the two-faced Postal Order

Worcester) and Purple Moose Snowdonia Ale, and Barbourne Crimson King cider making another appearance.

Crossing back over Foregate Street the full extent of the classic car invasion became apparent, with rows of gleaming, lovingly cared-for vehicles, each with its own drip-tray to protect the civic pavements.

The **Pheasant** in New Street is a lively city centre pub with one large room separated by original oak beams and adorned with plasma screens for sports TV, plus a separate room for pool and skittles at the



Still going strong...at the Pheasant

door of the Pheasant signifies a strong relationship between the brewery and pub, where the beers are regularly stocked. An earlier partnership involving Sadler's and Craddock's breweries in reopening the nearby King Charles II had ended amicably after the former realised that their free trade volume in the city was suffering.

Marking the point where New Street changes seamlessly into Friar Street is the **Eagle Vaults**, a traditional city centre pub with a splendid exterior of tiles



A traditional marvel - the unspoiled Paul Pry

rear. Two milds here, with Worcester-based Popes Mild with Attitude (MWA) at 3.8% ABV getting all the attention, plus Banks's Mild. Bringing up the rear was Sadler's Mellow Yellow. Bizarrely, this pub doesn't serve beer in half-pint measures. Asking for a half is met with the offer of two-thirds of a pint, for which there doesn't seem to be a sufficient supply of suitable glasses.

Incidentally, the Sadler's Brewery sign over the



Tiled extravaganza - who's got the Jif? The Eagle Vaults.

and etched windows. The small bar and adjoining saloon area have been tastefully refurbished, keeping many original features enabling the pub to make it into CAMRA's second tier of heritage pubs, the *Regional Inventory of Historic Pub Interiors*. Beers here are from Marston's but they had delved deep into their portfolio to bring Jennings 3.1% ABV Dark Mild all the way from Cockermouth in Cumbria. This was enjoyed whilst watching the owners of the pampered Jaguars and Bentleys outside slowly packing up for the day [was that our West Midlands Regional Director drooling over the Jags? - Ed].

At the south end of Friar Street, the **Cardinals Hat** is yet another heritage pub - in the regional inventory. A stone-flagged, panelled passageway leads through Worcester's oldest pub to the small rooms and outdoor patio at the rear. The main bar at the front has scrubbed wooden floor, beams and leaded windows whilst the atmospheric back room features wood panelling, a stone flagged floor, serving hatch and impressive fireplace with wood burner and dribbly candles. A



The splendid and ancient Cardinal's Hat



The superb Plough Inn on Fish Street

MILD ALE

Mild is one of the most traditional beer styles, which is enjoying a revival in today's real ale market. Usually dark brown in colour, due to the use of well-roasted malts or barley, it is less hopped than bitters and often has a chocolatey character with nutty and burnt flavours.

Until the 15th century, ale and mead were the major British brews, both made without hops. Then hops were introduced from the continent and it was found that their preservative properties enabled beers to be brewed at lower strength. The hop also started the rapid decline of mead, which is only made in a very few places today.

The preservative properties of hops and high alcohol content were exploited in the 19th century, in order to produce beers able to be exported to India. These tended to be lighter in colour, and stimulated a demand for lighter beers in the home market, first pale then bitter ales. During the 20th century, the popularity of darker beers slowly diminished and bitter became the dominant drink.

Since the real ale revival starting in the 1970's, with more and more brewers looking to brew a greater variety of styles, Mild has become increasingly popular. Milds today tend to have an ABV in the 3% to 3.5% range, but with some notable exceptions particularly from microbreweries.

small snug has views of the bustling old street outside. Popes MWA was again on offer together with beers from Malvern Hills, Purity and Wood's and cider and perry from Hogan's.

Finally to Fish Street and the **Plough**, a Grade II-listed pub within sight of the cathedral, which has gone from strength to strength since a planning application for change of use was turned down, back in 2006. A short flight of steps leads to a tiny bar with rooms off to either side. The pub's contribution to the mild ale event was from one of the day's more obscure breweries, Froth Blowers of Erdington in Birmingham, with their Monsoon Mild (4.0%).

Apart from the regular Hobsons Best Bitter, the Plough is noted for its eclectic range of beers which on the day included Salopian Bulletproof and Fyne Vital Spark.

On the walk back to the station we were able to overtake the usual traffic queue in Foregate Street, swollen by the departing classic cars.

Our thanks go to Worcester Branch of CAMRA for persuading so many pubs to stock a mild ale.

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LUGG MEADOWS

By our Transport Correspondent

On a summer's day a wander along the River Lugg from Mordiford to Lugwardine across lush and ancient meadows is as good as it gets. These are the meadows of old, some of which are in the good hands of Herefordshire Nature Trust. When I say in good hands, I'm referring to the stewardship of the land which has been cultivated in a similar manner for centuries only contested in recent times by those who are hungry for road building. This **three-mile** ramble follows mainly paths to Tidnor Lane and then a last mile into Lugwardine. There are no stiles, the walking is easy and traffic light on the lane. Allow about one and a half hours, a little more if you want to stop and gaze. Some may also like to continue into Hereford over the Lugg Meadows and via Aylestone Hill, another two miles or about one hour's walking.

The walk starts at the Moon in Mordiford, a roadside village pub with a lovely garden and finishes at the Crown and Anchor, Lugwardine which has an equally lovely outdoor drinking terrace, ideal on a summer's evening. The Moon Inn at Mordiford usually serves Timothy Taylor's Landlord, Bombadier and Otter Amber on handpull and, when we called in, was a little on the cold side to get the best of the flavour that Landlord has to offer. This fifteenth century hostelry has a bar area and a lounge and restaurant room with half-timbered beams exposed throughout. The Crown and Anchor at Lugwardine is also a half-timbered pub segregated into several areas, but with plenty of space for locals and visitors to gather around the bar. The terrace is very popular in summer and you'll notice the extensive fig tree, bearing fruit, near the main entrance. The Crown and Anchor had the ubiquitous Doombur on handpull and in addition Wye Valley Butty Bach and Robsinson's Dizzie Blonde, a welcome visitor from Stockport which was in top form on our visit.

Mordiford Bridge

The 453 bus drops you by the church in Mordiford, a hop skip and jump from the Moon; it is about a 15 minutes ride on the bus. With the entrance behind you go right, cross this road to continue along the pavement and walk by cot-



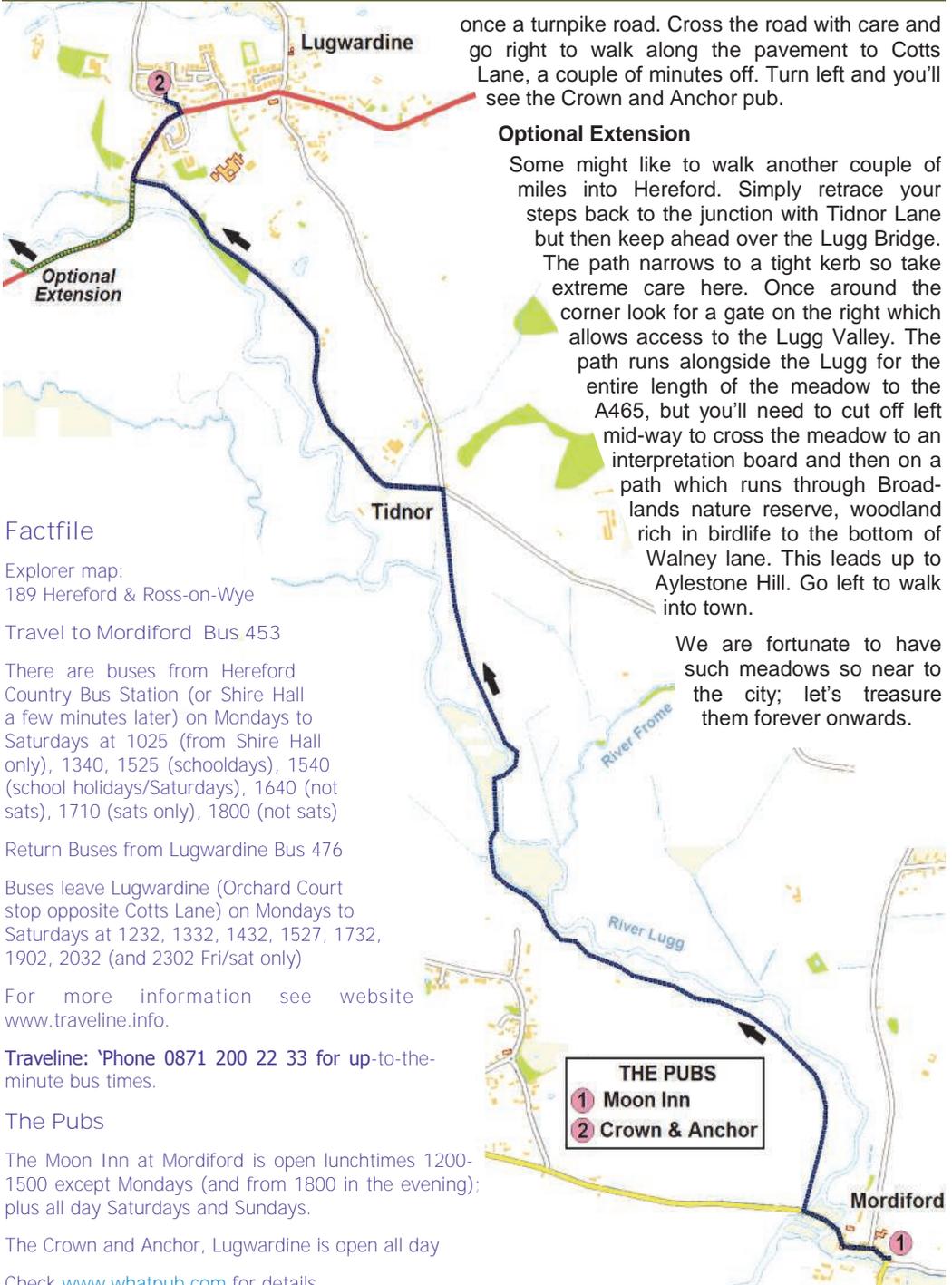
tages along a narrow section of road unfortunately often busy with traffic. Cross back over to the right hand side after the bend, and walk over the ancient Mordiford Bridge, some parts dating from the 14th century and most of it from the 16th century. At the other side keep ahead for a few metres to then cut right on a narrow path that leads up to a flood defence. Follow this as it curves around to the left towards the village of Hampton Bishop. To the right is the mixed architectural landscape of Mordiford and also the mansion at Sufton which has been in the hands of the Hereford family for centuries; note the brick old dovecote just beyond. Go ahead through a barred gate onto a track and then keep a look out for a bridle gate on the right, now leaving the Wye Valley Walk

Hampton Meadow

Pass through it and follow another levee near to the Back Brook. This leads across a pasture to a barred gate. Go through this and within 10 metres or so, turn right through another gate and a concrete bridge. Head slightly left across the field to a brick bridge over the River Lugg, again this is gated. On the other side you enter Hampton Meadow, currently festooned with buttercups. This meadow, like the Lugg Meadow is a site of special scientific interest with rare plants such as dropwort and mouse-tail. Follow the path which runs near to the river bank in the meadow, heading northwards and then curving slightly right by a hedge to a kissing gate. Don't forget to put the chain back over! Now, head slightly right across a pasture to a gate by a junction at Tidnor Lane. Go left.

Tidnor Lane

The lane passes by the entrance to Tidnor Mill, no longer working, but one of three such mills in the area. Continue on the lane as it winds its way through to Lugwardine reaching the main Ledbury Road by the old toll house on what was



once a turnpike road. Cross the road with care and go right to walk along the pavement to Cotts Lane, a couple of minutes off. Turn left and you'll see the Crown and Anchor pub.

Optional Extension

Some might like to walk another couple of miles into Hereford. Simply retrace your steps back to the junction with Tidnor Lane but then keep ahead over the Lugg Bridge. The path narrows to a tight kerb so take extreme care here. Once around the corner look for a gate on the right which allows access to the Lugg Valley. The path runs alongside the Lugg for the entire length of the meadow to the A465, but you'll need to cut off left mid-way to cross the meadow to an interpretation board and then on a path which runs through Broadlands nature reserve, woodland rich in birdlife to the bottom of Walney lane. This leads up to Aylestone Hill. Go left to walk into town.

We are fortunate to have such meadows so near to the city; let's treasure them forever onwards.

Factfile

Explorer map:
189 Hereford & Ross-on-Wye

Travel to Mordiford Bus 453

There are buses from Hereford Country Bus Station (or Shire Hall a few minutes later) on Mondays to Saturdays at 1025 (from Shire Hall only), 1340, 1525 (school days), 1540 (school holidays/Saturdays), 1640 (not sats), 1710 (sats only), 1800 (not sats)

Return Buses from Lugwardine Bus 476

Buses leave Lugwardine (Orchard Court stop opposite Cotts Lane) on Mondays to Saturdays at 1232, 1332, 1432, 1527, 1732, 1902, 2032 (and 2302 Fri/sat only)

For more information see website www.traveline.info.

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

The Pubs

The Moon Inn at Mordiford is open lunchtimes 1200-1500 except Mondays (and from 1800 in the evening); plus all day Saturdays and Sundays.

The Crown and Anchor, Lugwardine is open all day

Check www.whatpub.com for details.

CAMRA FESTIVALS COMING SOON

13th CAMRA Bromsgrove Beer Festival



Bromsgrove Rugby Football Club, Finstall Park, Bromsgrove: 10 min walk from railway station*.

120 real ales and 50+ ciders and perries.

Thursday 25th June 6-11pm (CAMRA members only); Friday 26th 12noon-11pm; Saturday 27th 11am-9pm.

Food and a full range of other drinks. Camping available.

Details: www.bromsgrovebeerfestival.org.uk

Beer on the Wye XI

Herefordshire's own festival

Friday 10th - Sunday 12th July - for full details see page 3, back cover and also

www.herefordcamra.org.uk/festival

HEREFORD
20  15



Cotswold Beer Festival 2015

Postlip Tith Barn, near Winchcombe

Friday 17th July, 7-11pm; Saturday 18th, 11.30am to 3pm, 7 to 11pm; Sunday 19th, Noon to 3pm.

Note: car parking is some distance from festival site. Special buses operating. Tickets on sale now.

Details: www.gloucestershirecamra.org.uk/cbf



36th Great British Beer Festival, Olympia, London

The big one! Over 900 ales, ciders, perries beers and real lagers from the UK and around the world.

Tuesday 11th August 5-10.30pm; Wednesday-Friday 12th-14th noon-10.30pm; Saturday 15th 11am-6.30pm.

Details: www.gbbf.org.uk



15th Worcester Beer, Cider & Perry Festival

The Racecourse, Pitchcroft. 10 mins from bus and railway stations (Foregate St)*.

170+ beers and 100+ Ciders and Perries.

Thursday 6th August, 5 -11pm; Friday 7th, 12noon-11pm; Saturday 8th, 12noon-10pm.

Tickets on the door or in advance (strongly recommended for the Friday evening) via the festival website.

Details: www.worcesterbeerfest.org.uk



* Special evening rail fares available to Bromsgrove/Worcester (£3.50). London Midland's 34% discounted Groupsave can be used anytime, if travelling in a group of three or more.

Advance Notice: 2015 Shrewsbury Beer Festival - 24-26 Sept - Morris Hall, Bellstone, SY1 1JB

CAMRA festivals charge a glass deposit, refundable on exit (subject to conditions).

Discounted admission or beer tokens for CAMRA members at all CAMRA festivals.

Herefordshire CAMRA

What's on

Branch Meetings.

Wednesday 24th June: 8.00pm at the Imperial, Widemarsh St., Hereford.

Wednesday 29th July: 8.00pm at the Wellington Chances Pitch (Colwall)

Wednesday 26th August: 8.00pm at the Comet Inn, Madley (venue tbc)

Social Events

Saturday 4th July. By bus to Wye Valley Brewery Open Day followed by Bartestree Cider & Beer Festival. Join Bus # 420 leaving Hereford at 0955. To confirm time and get contact phone number go to:

www.herefordcamra.org.uk/diary.

Date tbc (Saturday mid/late July): Visit to Odyssey Brewery. For update watch:

www.herefordcamra.org.uk/diary.

Beer Festival Meetings

Mondays 15th + 29th June: 8.00pm at the Barrels (skittle alley), St Owen Street, Hereford. All members are welcome to come and join the team planning Beer on the Wye XI, whatever skills you have to offer.

If you know of any event that might be of interest please contact the editorial team (details on page 43). Deadline for next issue August 21st 2015

LOCAL BEER FESTIVALS

Wednesday 17th to Tuesday 23rd June Oxford Arms, Kington: A dozen locally produced real ales with some ciders and perries. 01544 230322

Friday (eve) 19th to Sunday 21st June. Royal George, Lingen: Beer Festival 01544 267322

Saturday 27th June. Green Dragon, Bishops Frome. Beer Festival with 8 guest ales, 12 ciders, BBQ, hog roast and evening entertainment. 01885 490607

Friday (eve) 3rd to Saturday 4th July. Crown and Sceptre, Ross-on-Wye. Hog Roast with up to 15 Wobbly beers, plus live music.

Saturday 4th July Bartestree Cider and Beer Festival at Bartestree Village Hall. Beers and ciders to be enjoyed while watching a cricket match.

Friday 10th to Sunday 12th July.

BEER ON THE WYE

Friday (eve) 10th to Sunday 12th July. Rose & Crown, Burford: 4th annual beer festival: over twenty local ales and ciders; food; live entertainment.

Friday 10th to Sunday 26th July. Kings Fee, Hereford; **Duke's Head, Leominster; Mail Rooms, Ross-on-Wye;** Wetherspoon Cider Festival. Up to 30 ciders, spread over the 17 days. Third-pint tasters available.

Friday 17th to Sunday 19th July. Farmers Arms, Wellington Heath: Beer & Beast Festival. 20 Ales, 10 Ciders, Live Music, Southern-Style BBQ. 01531 634776

Saturday 18th July. **England's Gate Inn, Bodenham.** Annual Beer & Sausage Festival. Live Bands - Ciders - Laser Shoot - Children's Entertainment. 01568 797286

Friday 24th to Sunday 26th July Boot Inn, Orleton: 5th Beer & Cider Festival. 28 real ales plus local ciders. Live music, family entertainment including bouncy castle. 01568 780228

Friday 31st July to Sunday 2nd August. Stockton Cross Inn, Kimbolton. Second annual Beer, Cider and Food Fayre. NOTE CHANGE OF DATE

Friday 7th to Sunday 9th August Gwatkin Cider, Moorhampton Park Farm, Abbey Dore: *Down on the Farm* - Cider and Music Festival. 14 Different Ciders; Real Ale; BBQ; Live Music

Friday 21st to Sunday 23rd August. Red Lion Stiffords Bridge: Beer cider & perry. Live music.

Friday 28th to Monday 31st August. Barrels, Hereford: 27th Barrels Beer Festival. The Annual Party - Beer, Cider & Music 01432 274968

Sunday 30th August. Sun Inn, Leintwardine: 9th Annual Beer Festival. The infamous Sun Inn Annual Beer Festival starts mid-day, camping available. 01547 540705

Friday 4th to Sunday 6th September. Broome Farm: Saturday meet the cider-makers Sunday breakfast / brunch Live Music. Tickets on sale June. Early booking advised. www.rosscider.com

A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



Join CAMRA Today

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

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

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Direct Debit Non DD

Single Membership £24 £26
 (UK & EU)

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

For Young Member and other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

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

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus



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

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

Name and full postal address of your Bank or Building Society Service User Number

To the Manager: _____ Bank or Building Society: _____

9 2 6 1 2 9

Address: _____

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

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

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

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

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June 2015

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

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

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

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

Current advertising rates (from)

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

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

120+
CASK ALES



100+
CIDERS &
PERRIES

LIVE MUSIC
(8 bands)

HOT FOOD

FAMILY FUN DAY
ON SUNDAY

CAMPING
AVAILABLE
(facilities on site)

11 BEER on the WYE

ADMISSION

FRIDAY: 2-5pm, £3
5-11pm, £5

SATURDAY: 12-5pm, £4
5-11pm, £5

SUNDAY: 12-5pm, £1

QUICK ENTRY PACKAGES
Including Admission, Glass,
Programme and Beer Tokens
(get more tokens inside)

AFTERNOONS £10
EVENINGS £15

Glass and unused tokens
are refundable

July 10th, 11th & 12th 2015
HEREFORD ROWING CLUB

GREYFRIARS AVENUE HEREFORD HR4 0BE



LIVE BANDS

Friday: Neil Ivson, Vincent Flatts Final Drive, The Undertakers
Saturday: Gwyn Ashton, The Whole Caboodle, The Daggers, XOVA
Sunday: The Haunted Souls



Accompanied children admitted until 6pm
The organisers reserve the right
to refuse admission
(Challenge 21 and Hereford H.A.N.D. ban in operation)

www.herefordcamra.org.uk/festival



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