

# Hereford HOPVINE

The Newsletter of the Herefordshire Branch of CAMRA

Issue No 60

Christmas 2015

Free



**WASSAIL! WHERE TO FIND LOCAL  
EVENTS NEAR YOU OVER THE NEW  
YEAR**



**PUB OF THE YEAR  
2015 ANNOUNCED**



**WINTER PUB OF  
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**HOPVINE GOES TO  
DOWNING ST**



**BROADLEYS REPRIEVED - OR IS IT?  
HEREFORDSHIRE PUBS OF THE YEAR  
MORE NEW HEREFORDSHIRE BREWERIES  
PUBCO REFORM UNDER FIRE  
A REWARDING DAY IN SALOP  
PUB WALK NEAR HEREFORD  
LATEST BEER, CIDER & PUB NEWS**

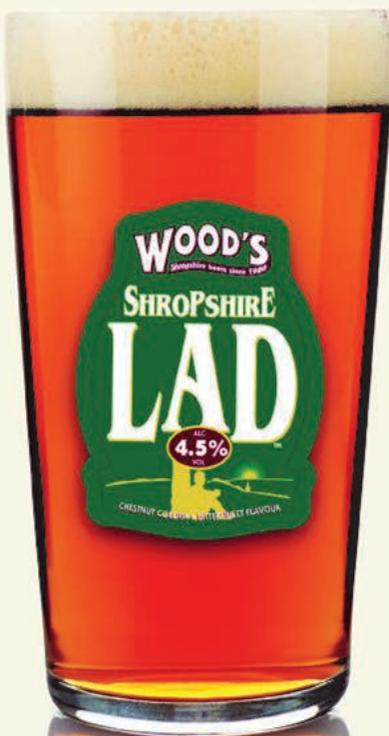


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## BROADLEYS CAMPAIGN INCHES TO A CONCLUSION

*The Broadleys in Hereford looks to be set for a reprieve, but there still remains the small issue of a planning application*

Previous *Hopvines* have covered in much detail the story of how the so-called 'caring-sharing' Co-op have sought to convert the Broadleys - one of Hereford's most important community pubs - into a Co-op convenience store, despite the fact the Ross Road pub is still trading comfortably and there are already four convenience stores within walking distance of the pub (including another Co-op store).

The Co-op have been at this game with cherished community pubs the length and breadth of the UK, since London-based retail development company, *NewRiver Retail* bought 202 pubs from Marstons Brewery in 2013. The Broadleys was one of these pubs, and was soon earmarked for conversion to a Co-op store.

After a planning application was submitted to Herefordshire Council way back in January 2015, there has been a strong campaign by locals, fully supported by CAMRA, to stop this dreadful proposal in its tracks. Along with numerous written objections from pub-users, a 1000-name petition was collected in less than a fortnight. This is because if the Broadleys were to be closed down it would leave a community with an adult population in excess of 16,000 with just two pubs, neither of which is nearby or a suitable alternative. And, if that wasn't bad enough, the intention on the part of the Co-op was to change the use of the Broadleys into a store without planning permission, thus the local community don't even get a say in the matter. That's a disgrace.

Then, out of the blue, on the 6th November, came some good news. Popular Broadleys landlady, Tina Carey, announced that following a meeting she had had with senior managers at Marstons Brewery, she had been advised that the Broadleys' future was assured, it was to remain a pub with her at the helm. It was time to celebrate – or was it?

### Planning Games

But there remains the small matter of the planning application. Herefordshire Council planners have since confirmed that *NewRiver Retail* are still pursuing the planning application to convert the pub into a convenience store. So, the question is: what are they playing at? There is little



Tina Carey, landlady at the Broadleys, who has heard from Marstons Brewery that the pub's future is secure.

*Photo: Courtesy of Hereford Times*

doubt that what the landlady tells us is true, yet the planning bandwagon rolls on. It's all most mysterious and very unsatisfactory.

It is quite exceptional for a planning application dating back to January to still be outstanding determination by the planners ten months later in December, as is the case here. One could understand it if the pub was being replaced by a nuclear power station. However, there may be good reasons for this.

Since the pub was the subject of a *Article 4* legal direction by Herefordshire Council back in February, which was promptly followed by registration of the Broadleys as an *Asset of Community Value* (ACV), the Permitted Development Rights that the developers were relying on to secure the pub's change of use without planning permission were removed. Oops! This now means the developers have to justify to Herefordshire planners that closing down the Broadleys will not have an adverse social and economic impact on the local community – and that isn't going to be an easy task. It will be interesting to see what the developers have to say to the many locals; the numerous games and sports teams who are based at the pub, and especially the elderly residents who rely so heavily on its facilities.

### GCSE Grade F

And there is another problem for the developers to consider. It would appear *Highways England*

(until recently known as the *Highways Agency*) were so underwhelmed by the developer's glossy 'cut and paste' road traffic assessment (that supports their planning application), that they put a block on the application - a block that is still in place at the beginning of December. The developer's traffic assessment asks us to believe the unbelievable, by suggesting a Co-op store (complete with an ATM) at the Broadleys site would create no more visiting traffic to and from its car park than the pub does. Really? A 10-year old can see that is complete nonsense. The general absence of any local evidence-based data does their argument no favours - their traffic assessment's lack of reason and rigour wouldn't merit a pass grade at GCSE level. They need to try harder than that.

The developers now have their work cut out, and this time they are going to have to do their research more thoroughly and scientifically. Perhaps this explains the delay, either that or someone at Co-op is in deep denial?

### No Christmas Cheer from the caring-sharing Co-op

So, the celebrations have to stay on ice for the time being, whilst the Co-op's developers persist in pursuing this flawed and unwelcome planning applica-

tion. And all the while the local community can't relax, still not knowing for for sure what is likely to become of their pub.

Moreover, this uncertainty isn't fair on Tina, the landlady, who has a business to run. In a recent article in the *Hereford Times*, she thanks the pub's sports teams for sticking with the Broadleys, and for the continued loyal support of her locals. She deserves to know what is going on as much as the local community do.

It is obvious to see where this application is ultimately going to end up - in the waste paper basket labelled 'crap schemes'. It would be great if Tina and her staff could organise a party over Christmas for the community to celebrate a reprieve for the Broadleys, but the caring-sharing Co-op aren't having any of it, with their cynical procrastination and game-playing. And the Co-op claim to be a community-focused organisation? Not in Hereford they're not.

The time for some honesty and humility is now long overdue. One can only hope as the season of goodwill approaches.



## HEREFORDSHIRE CAMRA PUB OF THE YEAR 2013

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## A BRAND NEW PUB, PLUS ANOTHER 'CUCKOO' BREWERY

Breweries in Herefordshire are a bit like London buses - you wait ages for one, then two or three come along together. In the last *Hopvine* we reported on Kelpaul, who are now "cuckoo brewing" at Hereford Brewery. Now Jonny Bright, whilst working on the new Hereford Beer House in the city, has started brewing at Saxon City's Brewery at Stoke Edith, located between Hereford and Ledbury. He has adopted the name *After The Harvest* for his new operation and intends to supply other outlets as well as the Hereford Beer House. Jonny has considerable experience of brewing, including a spell at Brewdog.

Jonny has moved into the Saxon City Brewery premises at a time when owner Chris Strange is only brewing very intermittently. It is possible that Saxon City beers may now disappear, or that Jonny may carry some of them into his portfolio - that is yet to be decided. So far he has brewed Farmhouse Pale Ale, a 4.6% ABV pale Belgian-style beer.

Hereford Beer House, converted from a bookshop in Hereford's West Street, opened on 11th November. It is a hybrid bar and bottle-shop equipped with a large cold room, from which six kegs lines dispense 'craft beer', complemented by six local real draught ciders and a wide range of bottled-conditioned ales, foreign beers and bottled ciders. The decor is all-white and scrubbed wooden tables, with seating for twenty or so customers.

Operated by Jonny Bright and his partner Amelie Verin, the Beer House also offers cold food: cheese and charcuterie plates sausage rolls, snack salamis, and olives all sourced from very local suppliers.



The interior of Hereford Beer House

However, for die-hard cask beer fans keen to try *After The Harvest* in cask form, then the good news is that the brewery can supply real ale in casks and a cask or two will certainly be on sale at Beer on the Wye next summer.

*Hereford Beer House, 65 West Street, HR4 0BX Telephone (01432) 272900 Website: [www.herefordbeerhouse.co.uk](http://www.herefordbeerhouse.co.uk) Opening times: 12-8 Wed & Thu; 10-9 Fri & Sat; 12-8 Sun*

And what about those London buses? Well, there's a third new brewery coming into view...See page 8



Real Cider and bottle-conditioned beers feature at the new Hereford Beer House on the city's West Street

Real Cider and bottle-conditioned beers feature at the new Hereford Beer House on the city's West Street

Unfortunately, it doesn't sell cask beer, the beers from *After the Harvest* being in kegs and served under pressure. But the maxim 'cask ale good, keg beer bad' - dating from the days when CAMRA helped to save real beer from oblivion - is now a little too simplistic. The keg beers served are not filtered and pasteurised to sterility like the mass-produced beers from the major producers, and retain some yeast in the keg. They can certainly deliver flavour, and indeed tend to embrace a far wider range of styles than many cask-conditioned beers.

## LOCAL BREWERY NEWS HEREFORD

A new 4.2% ABV brew for 1utumn using Herefordshire hops was Hop Harvester. All Hereford Brewery products can now be ordered via social media and their beers can now be found at Yew Tree at Preston on Wye.

A successful Winter Ales Festival was held at the Victory in Hereford over the weekend of December 4th-6th, featuring beers from Kelpaul, Odyssey, Wobbly and Hereford Breweries.

### KELPAUL

Kelpaul have now brewed Lambretta, also badged as Hustler, which is a well-hopped pale ale at 4.9% ABV, plus Autumn Amber (3.8% ABV), an American-hopped golden ale with a twist of local hops.

A collaboration with Odyssey brewery produced Frogger, a green-hopped cask lager, at 4.4% ABV, which was launched at the Green Hop Beer Festival at the Talbot, Knightwick. A small batch of 'Autumn Selection' golden ales at 4.0% ABV have been made with one pin each of fresh ginger, crystallised ginger, elderflower, Seville orange peel and one unfinned - all of which were launched at the Beer in Hand. A new mild was launched at the Victory Winter Ales Festival called Mild Madagascar - 3.8% ABV with vanilla tones.

Kelpaul are now supplying pubs in London through a wholesaler and a regular local outlet is the Harewood End Inn.

### LEDBURY

Regular local outlets have increased to fifteen, enabling reduction in quantity of beer shipped to London. The core range is supplemented fairly frequently by Phoenix and 48th Parallel Pale Ale, plus occasionally Max's Return and Paiute IPA .

### MULBERRY DUCK

Beers are available at the Salutation at Weobley; the Bells at Almeley; the Grape Vaults, Leominster; the Tram Eardisley, and the Golden Cross at Sutton St. Nicholas. The licensee of the latter, John Murray, organised a firework display for the village of Sutton-St-Nicholas

on November 7th, which enabled Mulberry Duck's owner Alastair Wray to practise his main occupation - pyrotechnics.

### SHOES

Canon Bitter was again green-hopped with Goldings this Autumn.

### SIMPSONS

The Eardisland-based brewery again produced a 'green-hopped' beer, incorporating hops grown less than three miles from the brewery. The seasonal brew, named Beer Jolais Nouveau at 3.6% ABV, is based on the regular Golden Cockrell ale.

By arrangement with local farm-owners, Edward and Carol Lewis, of the Haven Herefords Hop Farm, the brewery team visited their hopyard as they brewed the beer, to collect the of 'Fuggles' hops as they came from the stripping machine. Within just a few hours these had been incorporated into the brew: half at the beginning of the boil for bittering, with the remainder at the end for flavour and aroma. In order to meet demand the beer was only available in the brewery's tap house – the White Swan in Eardisland.

### ODYSSEY

Merciless IPA has been re-brewed; hitting that sweet spot where the body and sweetness provided by the malt additions accentuate the sweet citrus and tropical notes provided by continuous hopping with three high-alpha American hops.

The Christmas period and the New Year sees a period of consolidation for the brewery, as Beer In Hand hits its busiest time. Three or four brews are still planned for December, however.

Odyssey have now bottled the following: Merciless IPA, Little India, Cookie Monster, Righteous Rye IPA, Dank Destroyer (an IPA using dank US hops), and two collaborative beers - see Beer Revolution for details.

The beers are now getting beers into a number of pubs in Cheltenham and Gloucester much more regularly, including the Strand, Tank, and the Pelican Inn. To meet the demand for low-ABV hoppy pale beers, they are currently re-brewing many of their earlier beers, with some new brews as well, such as an Imperial Ameri-

can Stout at around 10% ABV. The latter will predominantly be bottled and kegged with a small amount casked for the Beer in Hand.

## WOBBLY

Work is progressing well on putting together the new 30-barrel capacity brewing kit. Recent brews have included IPA001 at 6.1% ABV, IPA002 (6.5%) and Wobbly Bitter (a winter brew at 4.4% ABV).



The shiny new on-site shop is now in operation selling bottles of Wobbly beers, Hopcraft beers, and local ciders - many not otherwise readily available in Herefordshire. The shop may be found at Beech Business Park, Tillington Road, Hereford, HR4 9QJ (opening hours Monday to Friday 9am-5pm).

## WYE VALLEY

Operations Director, Jimmy Swan, left the Brewery during August to further his interests in brewing. (See page 8 to learn what he is up to).

Dorothy Goodbody's range continues to be a monthly feature. October's Autumn Devil, a 4.8% ABV deep red brew with spicy flavours, was an interesting beer. November's offering was Original Oaty Ale at 3.9% ABV, brewed with golden 'naked' oats, creating a pale gold beer with a subtle sweetness.

Dorothy's monopoly of the monthly brews will end this Christmas, as part of a complete re-branding process. February will see a revival of one of the original beers, Supreme, brewed with crystal malt; deep red in colour with a full-bodied character at 4.3% ABV. In the meantime, the 5-

barrel pilot plant has been used for a short run of another old favourite, Brew 69, plus Goodings Gold specially for the Wye Valley's Black Star pub in Stourport.

Exports will soon become a feature to both mainland Europe and America (via a US service base in the UK). Contacts with the Baltic Region and the far East are also underway.

Further additions to the Solar PV system at the Stoke Lacy Brewery are also in hand which will raise the output to 150kW. A new addition to Wye Valley's pub portfolio is announced on page 12.

## LUDLOW

Ludlow Brewery is one of the first small brewing companies in the country to receive SALSA plus BEER accreditation. The certification indicates best practice in the safe and legal production of beer and is backed by Cask Marque. The brewery was inspected by an independent external auditor to achieve this. SALSA, (an acronym for *Safe and Local Supplier Approval*) is a not-for-profit organisation underpinned by four partners - the *Food and Drink Federation*; *British Hospitality Association*; *British Retail Consortium*, and the NFU.

The brewery will continue to run an event programme in 2016, and first up will be the Valentines Beer Festival pencilled in for the 11th to 14th of February, which will focus on brews from Greater Manchester. There are also plans in hand to celebrate the brewery's 10th anniversary in the Spring. Watch for details on the brewery's website at

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

## MALVERN HILLS

Over the years, Malvern Hills Brewery (MHB) have established an enviable reputation for brewing green-hopped beers - brews where hops are picked less than 24 hours before being used in the brewing process. The flavours are to die for. This past autumn, MHB surpassed themselves, by brewing four different versions of Green Pear (the name given to the green-hopped version of their best-selling 4.4% ABV Black Pear bitter). Each version was brewed with a different single hop variety: the first three brews used Progress, Goldings and Target hops respectively. But they saved the best to

## BREWERY NEWS

last, with the Jester hop variety being put to good use. Jester is an exciting new British hop variety, which is only this year becoming commercially available for the very first time.

Over Christmas, MHB will be brewing three established seasonal beers again: Sozzled Santa at 4.2% ABV; Porter Squint at 4.8% ABV, and Dr Gully's IPA at 5.2% ABV.

MHB beers are regularly on the bar at the following pubs across Herefordshire: the Alma Inn at Linton; the Red Lion at Stiffords Bridge, and the Royal Oak at Bromyard Downs. They are also available on a typically monthly basis at the Crown Inn, Woolhope; Chase Inn at Colwall, and the Feathers Hotel in Ledbury.

### BEER REVOLUTION

Hay-on-Wye's bottle shop, Beer Revolution, has marked its first anniversary with the release of two limited-edition collaboration beers with Hereford's Odyssey Brew Co. The pair joined forces to create two Star Wars-themed beers, celebrating one of the most eagerly-awaited cinematic releases in movie history.

'The Dark Side' is a rich, smooth coffee-milk stout, brewed with Bolivian beans from Ross-on-Wye's *Peter James Gourmet Coffee*, and weighs in at a sessionable 4.5% ABV.

'And The Light' is an ultra-pale and unfiltered session beer, powerfully hopped with New World hops.

Rob Eveleigh from Beer Revolution, which

opened in November 2014 in the grounds of Hay Castle, said: "Our cross-border rebel alliance with Odyssey is proving a force to be reckoned with!

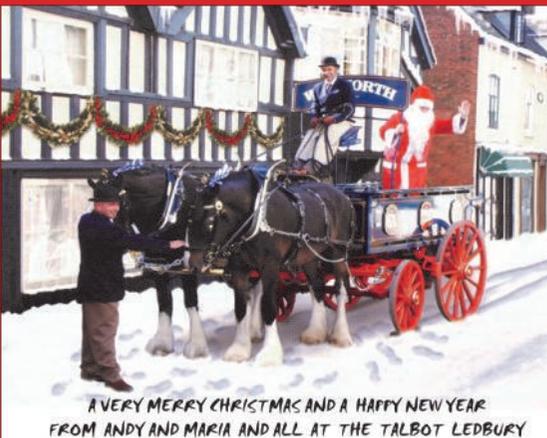
"It's already produced two outstanding beers, all timed to coincide with our first birthday - and the release of *The Force Awakens*."

Locally, the two bottle-conditioned brews will be available from Beer Revolution and Hereford's Beer in Hand, as well as online at the new Beer Revolution web store, [www.beerrevolution.co.uk](http://www.beerrevolution.co.uk).

### SWAN

And finally, the other new brewery... In late November, a lorry load of brewery vessels was reported unloading at an unidentified industrial unit in Leominster. At the same time, on social media, the brewery was announced under the tag [@SwanBrewery](https://twitter.com/SwanBrewery). It goes on to proclaim "Cask ales hand-brewed in the heart of Herefordshire. Jimmy Swan is head brewer at this new brewery in Leominster. Brewing commencing Spring 2016."

Given Jimmy Swan's extensive experience of brewing at Wye Valley, and prior to that at Hall & Woodhouse (Badger), there are high expectations for this new venture. There'll be a detailed report in the Spring *Hopvine*.



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## LOCAL PUB NEWS

Lisa and James Aubrey reopened the **Pandy Inn** in Dorstone on 20th November in order to realise a dream they nurtured in their earlier lives. Having trained as a chef, James worked in hotels and pubs around the Vale of Glamorgan before having to change direction due to family commitments. He now returns to the kitchen (which is currently being refurbished) with renewed enthusiasm, and plans to launch his menu in early December.

Lisa lived in the Low Countries for over two decades, achieving licensing qualifications in the Netherlands and owning a club in Belgium. Her recent experience, as a school teacher, has honed her people skills and the ambition was to find a profession with more "sociable hours"!!

The couple are looking to run the Pandy as a village local serving food, and having already rehanging the dartboard and dusted off the dominoes, they are looking for a quitois board. Butty Bach and Three Tuns XXX remain the regular beers, but additional handpumps may soon be installed.

A 'Traditional Pub Games Marathon' raised £610 for *Hereford Lions Club's Air Ambulance Appeal Fund*. The 12-hour event was staged at the **Bull Ring** in Kingstone, with sponsored players competing individually against each other in a series of pub favourites - including darts, dominoes, pool, cribbage and boules before competing in a final quiz round. The tournament, organised by Mark Jones and landlord Marlyn Croke, was won by Gerry Bonner, who was awarded the *Bull Ring Trophy*.

For the past few years, the two free houses in Ewyas Harold have, between them, offered a fine selection of traditional ales. However in recent months the **Temple Bar** has begun to source its guest ales from breweries less commonly found supplying beer into the area. The ever-present Wye Valley Butty Bach and Ludlow Gold have lately been augmented by offerings from breweries such as Redwillow, Tweed, Vocation, Magic Rock, and Roosters. All very interesting and most welcome.

The **Garway Moon** at Garway Common held a Quiz Night & Auction on November 22nd, which raised £2750.60 for the *Midlands Air Ambulance*. Participants were able to enjoy pub standards Butcombe Rare Breed, Wadworth 6X and a spe-

cial from Wye Valley called Original Oaty Ale.

Following up the report in the Autumn *Hopvine*, the Crown Hotel at Whitchurch has been repainted externally and rebranded as the **Crown at Whitchurch**. It is beginning to establish itself as a food venue but, as the refurbishment is not quite complete it will be properly launched in the Spring. Wye Valley Butty Bach and HPA are the beers on offer.

Another pub that has recently been registered as an *Asset of Community Value (ACV)* is the **Horse & Jockey** in Ross. This was done after the New Street pub was purchased from Marston's Brewery by *NewRiver Retail* (the same cuddly people who are striving unsuccessfully to convert Hereford's Broadleys into a Co-op convenience store). Locals were worried about the pub's future, but they were soon reassured when the current tenants were offered a lease by the new owners, who state they intend to run the premises as a pub business, something the ACV listing will help to ensure happens.

The **Crown & Sceptre** in Ross was closed again as this *Hopvine* went to press at the beginning of December. The Market Place pub, owned by PubCo, *Enterprise Inns*, gets through a lot of publicans, yet back in the 1990s it thrived under alternative ownership and was even a Herefordshire CAMRA *Pub of the Year* one year - how far things have fallen. It can only be hoped that the next licensee lasts longer than nine months.

Plans have been submitted by new local owner, Eliot Thomas, to extend the living accommodation at the **Slip Tavern** at Much Marcle, as part of a strategy to re-establish the pub as a traditional village drinking venue, albeit one offering B & B. This comes after previous potential purchasers, who had plans to convert the Slip into an Indian restaurant, had been seen off when *Permitted Development Rights* were removed by the granting of ACV status for the pub.

Major renovation work is currently in progress at the Slip in a race against the clock to get the pub ready to host the Wassail event scheduled for January 9th - see page 18. There will be a full feature on the Slip Tavern in the Spring *Hopvine*.

The **Plough Inn**, Little Dewchurch has been refurbished - see page 16.

Rumours that the **Spread Eagle** in Hereford had been turned into a fish and chip shop turned out

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to be well wide of the mark. In fact, the *Numberworks Pub Company*, who have the pub's lease, had carried out another "rebranding" of the Grade II-listed building - changing it's name this time from 'Steak & Cider Works' to 'Saltfish Fish & Chip Bar'.

Apart from the bright blue paint job that has caused consternation amongst conservationists, it is only the menu that has changed. Doom Bar, Butty Bach, plus Old Rosie and Thatchers Cider are still available to accompany the fish dishes (or grills) now on offer. *Numberworks* have recently withdrawn from two other Herefordshire pubs which were trading under their original '2468' branding - the Full Pitcher in Ledbury and the Bell at Yarpole, of which more in this pub news.

After an initial flush of activity, the newly refurbished Saracen's Head has settled into a routine and is serving four cask ales, of which Hobsons Mild is a regular, and another three rotate around predominantly local breweries. A discount is offered on selected beers during the 'Happy Hour' from 6 to 8pm. Hot snacks and gourmet sandwiches are also served.

The **Hereford Beer House** opened on Hereford's West Street on the 11th November. See page 7 for the full story.

The **Hop Pole** on Commercial Road, which has until recently traded as 'BBQs and Brews' (and 'O'Neill's Irish Bar' before that), has closed temporarily having been bought by Lancashire-based PubCo *Amber Taverns*. The pub is expected to re-open at Easter, modelled on a Victorian Gin Palace concept (albeit one with Sports TV screens) and will trade under the company's 'Hogarth's' name. It is uncertain how much of a mecca for gin-drinkers it will be, but it will serve cask ales. Beers from national breweries will be supplemented by local brews, such as JHS of Tenbury Wells, with which the Pubco has links.

It was no Black Friday for the **Swan** on Hereford's Aylestone Hill, when a Charity Race Night raised over £600 towards *St Michael's Hospice*. Licensees Craig and Linda Simpson, who organised the event, would like to thank all the sponsors, particularly *Bookers Wholesale* and *Steels of Hereford* for their generous support.

It has been learned from Herefordshire Council that they are (at last) taking planning enforcement action against the owners of the **Newtown**

**Inn** at Newtown Crossroads. It was reported in the last *Hopvine* how, in 2012, the owners had converted the closed roadside pub (located on the main A4103 Hereford-Worcester road) into a private dwelling without planning consent. Since then, the owners lost an appeal to the Secretary of State against an earlier planning refusal by Herefordshire Council. It is hoped there will be some progress on this long running saga soon.

**The Rose Gardens** (latterly '**The Rosie**') at Munstone, just north of Hereford, is currently closed, and with the children's play gone from the garden, there seem to be no indications that it is going to re-open soon.

The reported sale of the **Volunteer** at Marden has not been completed, and the pub remains open for limited hours only, with no real ale.

With the *Numberworks* Pub Company having relinquished the lease of the **Full Pitcher** Ledbury, it can be reported that the new landlord is Andrew Pritchard. A week-long closure of the Enterprise Inns-owned pub for alterations and refurbishment is planned for February - more about that in the Spring *Hopvine*.

After a very brief closure, *Enterprise Inns' Retreat* in Ledbury reopened in the hands of Carl Gandy, who also runs that company's Unicorn in Malvern.

The **Royal Oak Hotel** in Ledbury is now owned by Lichfield-based *Richmondhill Breweries Ltd*. This is actually a pub company, not a brewery, and it also owns the Star Inn, Upton on Severn. The hotel, including twelve en-suite bedrooms, has been refurbished throughout with new toilets and lighter decor. The bar opens all day - serving Wye Valley HPA plus a guest beer - and the full menu is available from noon to 8pm.

Also in Ledbury, as part of its Christmas celebrations, the **Talbot Hotel** is offering an *After the Hunt Meet Boxing Day Brunch* for £15.95 with a glass of Bucks Fizz, and on the 30th January will be holding a *Ledbury Big Breakfast Event* (starting at 11.30am). The Talbot will soon be seeking a full-time live-out cook/chef in the New Year to work in the recently modernised kitchen. If you're interested, then get in touch with Andy, Maria or Inga on (01531) 632963 or

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

The **Farmers Arms** at Wellington Heath has expanded its cask beer range with a Hillside Brewery beer now regularly available.

The **Bell Inn** at Bosbury is another pub that has recently been registered as an *Asset of Community Value* (ACV). Currently beers served are Otter Bitter, Wye Valley Butty Bach plus a local guest.

After the last tenants left, the currently closed **Wheatsheaf Inn** on the A44 at Whitbourne went to auction in October, but it failed to sell.

It is a shame that the freehold owner of the Wheatsheaf has finally woken up and decided to market the premises at a more realistic price. The last licensees worked very hard to turn a largely characterless roadside pub into something much better, but they could never afford the then asking price of £350,000. It will be interesting to see what happens to this pub - CAMRA will fiercely resist any attempt to sell it off for development or housing.

Bromyard's Grade II\*-listed **Bay Horse** has been sold by *Enterprise Inns* to Myles Ball, owner of the Inn at Redmarley in Gloucestershire. It has been refurbished once again and renamed the **Inn at Bromyard**. Although the emphasis is now more on up-market dining, an area for drinkers has been retained. Brakspears Bitter and Marstons EPA are accompanied by a changing beer from Wye Valley.

Good news from the currently closed **Baiting House** at Upper Sapey in the far north east of the county. It now has new owners, who have appointed Tim Lawson as licensee. Tim was,

## LANDLORDS & LANDLADIES.....

Have you got some news from your pub that you would like to share with the pub-goers of Herefordshire and around? Perhaps you're selling a new beer or local cider; or having an event, or have opened a new dining area? Whatever it is (and it doesn't need to be beer or cider-related) please let us know and we'll publish it in the *Hopvine* AND post it on our very popular Facebook page. Your good news will then get direct to over 6,000 people who enjoy visiting pubs locally. Oodles of free publicity guaranteed! Please let us know your news via:

[hopvine@herefordcamra.org.uk](mailto:hopvine@herefordcamra.org.uk)

**Short Measure? No price list on display?**  
**Contact Trading Standards** 08454 040506  
[www.herefordshire.gov.uk/trading-standards](http://www.herefordshire.gov.uk/trading-standards)

until recently, the landlord at the very successful Bridge Inn at Stanford Bridge (just a few miles over the border into Worcestershire). After proposals to convert the Bridge Inn into flats in the late 1990s were seen off, the pub's fortunes were transformed. *Hopvine* readers may know about Tim's exploits at the Bridge Inn, as it was the venue for the very successful *Bridge Bash Festival* each year. We're quite excited by the fact Tim has now crossed into Herefordshire to join us, and his plans for the Baiting House will be covered in the next *Hopvine*. The pub is due to undergo extensive renovations and alterations before it re-opens around Easter - keep an eye on our Facebook page for a date.

Ludlow's very own beer shop, Artisan Ales, is about to open a bar, to be called the **Old Tap Room** (hopefully) before Christmas. It will be offering bottled and draught beers in an upstairs room directly over the shop. Beers will be dispensed direct from the cask. Owner Gary Jones is keen to showcase beers from wider afield, as well as some local brews, and aims to have four casks available at any one time. Artisan Ales will remain open for those wishing to just pop in to take a beer home. Opening times for the Tap Room will be 12-8 Mondays to Saturdays, and 12-6 on Sundays. Located at 4 Old Street, near the Bull Ring in the centre of town, it is only a five minute walk from the railway station.

The new licensee at the **Roebuck** in Brimfield is Adrian Albert, who has restored the pool table to the main bar and has reduced the emphasis on food. Traditional home-prepared pub fare is still served, sourced locally where possible, suitable for a range of appetites. Hobsons Best Bitter is the staple beer, accompanied by one from Wye Valley or Ludlow Breweries, plus a guest beer. Three en-suite letting rooms are also available.

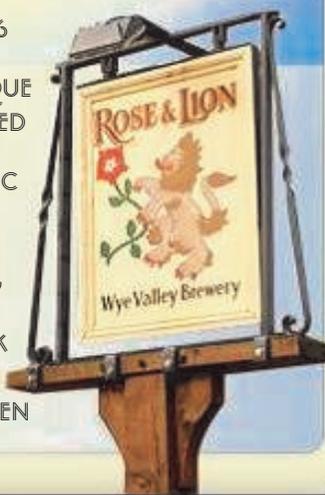
There has been a change at the helm at the **Stockton Cross** at Kimbolton, which has been taken over by Simon Jenkins & Chloe Banks-Jenkins. The beers, including house-beer, Tidy Job from Wobbly Brewery are unchanged, as are the opening hours. Food is served Tuesday to Saturday 12-8, and Sunday 12-5:30.

At the very end of November, the **Chequers Inn** on Leominster's Etnam Street became the latest addition to Wye Valley Brewery's growing pub estate, having been recently been acquired from the *Charnwood Pub Company*. This fine pub,

that boasts some fantastic original internal features in its front bar, is to be improved in the coming months, but will remain open and in the hands of the current licensee, Bob Newman. The pub now stocks the whole range of Wye Valley beers, but it remains unclear where the hallmark WVB garden water feature will go.

The **Sun Inn** at Leintwardine has recently been listed as an *Asset of Community Value (ACV)* by Leintwardine Parish Council. This will give further assurances about the long term future of Herefordshire's unique 'Parlour Pub'. The pub sells beers from the Hobson's range, plus usually a guest and a cider.

It seems that the 2468 brand of food operation did not suit the villagers of Yarpole, and the *Numberworks Company* surrendered the lease of the *Enterprise Inns*-owned **Bell Inn** in August. New tenants Heather and Barrie Richards, from Ludlow, reopened the pub in mid-November - to the relief of the locals. They plan to run the pub along more traditional lines, offering classic home-prepared pub food all day. This can be washed down with the ubiquitous Doom Bar, Wye Valley HPA, a local guest beer or Thatcher's Traditional cider.



GBG 2016

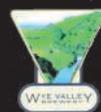
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## MONK BACK FROM BEYOND THE GRAVE

*Failed PubCo pub set for new life*



The Monk - Now under dynamic new ownership

Some ten or so years ago the Monkland Arms, a roadside pub at Monkland, was acquired by a small Pubco who, like all good PubCos, had a business model that was very simple: namely, if the tenant shows any sign of making a profit, put the rent up. And so the inevitable happened - a succession of tenants came and went; gradual decline followed by inevitable closure. You've seen it before with PubCo pubs all over the county. A sign then appeared

outside offering a "Former Public House and Restaurant", which conveniently overlooked the fact that, in planning terms, this was still a pub.

After several years lying empty and steadily deteriorating, the Monkland Arms was purchased by Godfrey & Karen Pitt, who are no strangers to working on old pubs, as their own home in nearby Worcestershire had been a pub until a few years before they bought it. A full restoration is now almost complete, and an opening date has been set for December the 10th, a day before this edition of the *Hopvine* was due to be published.



"former pub", are you sure?

Recognising that the pub was always known by villagers as 'The Monk' the Pitts have adopted that as the pub's new name. They aim to re-establish it as a community pub, which also offers good quality, classic British pub food with the occasional contemporary twist, sourced from local suppliers, as far as is possible.

Initial inspection ahead of opening reveals the pub's new layout, where a single bar serves a drinking area, with a dartboard neatly housed in an alcove and dining areas set both to the side and to rear. There is a beer garden outside.

The core beers will be from Hobsons Brewery, with Best Bitter and one other, which will be augmented by a guest beer. Local real cider is expected to be offered soon after opening.

Having been closed for so long, it is reassuring that new licensees are prepared to take on the old Monkland Arms and turn it around. This really is one that has come back from the dead. We wish the new owners the best with their new venture.

The pub lies on the opposite side of the A44 from the village, and its reopening will add impetus to the local campaign to get the current 50mph speed limit reduced.

*The Monk, Monkland, Leominster, HR6 9DE. Telephone: (01568) 720464. Opening times 11-11 Mon-Sat; 12-10.30 Sun. Meal Times: 12-9; 12-3 Sun*

## IT'S ALL IN THE FUN OF THE CHASE

*Colwall's Chase Inn named top of the pile for 2015*

Not many *Hopvine* readers will have visited the Chase Inn at Upper Colwall; many probably aren't quite sure where it is, and dare say quite a few will have never heard of it. Perhaps that isn't surprising, as it's a quiet and understated place secreted away down a narrow lane high up on the wooded western slopes of the Malvern Hills. However, now crowned Herefordshire CAMRA Pub of the Year for 2015, all that is surely going to change.

There certainly won't be a big hullabaloo at the Chase Inn when they learn the good news. It's not the sort of place that does shouting from the roof tops. The pleasures at Chase Inn are much more considered - restrained even. The diminutive two-bar pub has always been a freehouse, selling interesting and tasty beers, right back to the days when you didn't need to provide a large plain brown envelope to "win" the right to host football's World Cup.

The Chase Inn is today in the capable hands of manager, Charlotte Davies and her team, and is owned by Duncan Ironmonger, who also owns the popular Nag's Head and Swan Inn pubs in Malvern, as well as St Georges Brewery at Callow End near Worcester. Therefore, it comes as little surprise to learn that the pub stocks St Georges' beers, but it also finds space on the bar to stock other local and regional beers, including always Bathams Bitter from Brierley Hill – one of the very few outlets in this part of the world to do so. The Chase doesn't do ordinary it would appear.

This is a place to savour quietly at your leisure over a pint. The small and nooky public bar, crammed full of various curios is simple, cosy and welcoming - reminiscent of the archetypal English country inn as portrayed in Ealing comedies. The atmosphere is decidedly at the genteel end of the spectrum, as one might expect for a pub near to Malvern, but don't mistake this for being either elitist or oppressive. Conversation for all is encouraged at this truly charming and timeless watering hole.

A more conventional lounge bar caters for diners, who never impinge on the serious pursuit of drinking and conversation in the bar next



door. A pub for both winter and summer (the garden is a wonder with views westwards to the Welsh Hills), the Chase Inn has always been popular with locals and walkers, the more discerning of whom find their way there down off the hills from above. The garden also hosts an annual beer and cider festival, further cementing the pub's cask beer and cider credentials.

In making this award, the CAMRA judges were very impressed with the whole package at the Chase Inn: the quality of the beer; the atmosphere, and the welcome. Well done to Duncan and his team, but now it's your turn to cast your critical eye. Why not give it a try?

*The Chase Inn, Chase Road, Upper Colwall, WR13 6DJ. Telephone (01684) 540276 [www.thechaseinnuppercolwall.co.uk](http://www.thechaseinnuppercolwall.co.uk) Opening Hours 12-3, 5-11; 12-11 Sat; 12-10.30 Sun. Getting there: Colwall Station 25 mins walk; Malvern-Ledbury bus 675 (daytimes only), ask for Good Shepherd (from Ledbury), Chase Rd (from Malvern).*

## PRINCE OF PUBS

*Popular Ledbury pub named Runner-up and Town Pub of the Year for 2015*

Ledbury's Prince of Wales features most years in the final cut of our *Pub of the Year* competition: it was named *Pub of the Year Runner-up & Best Town Pub* for 2010, and has now won that very same accolade again for 2015. In between, it took the biggest prize, being named overall Herefordshire *Pub of the Year* for 2013.

This will be no surprise to those who are familiar with the Prince of Wales. A delightful 16th Century black and white, half-timbered pub, its scenic setting in a cobbled alley in the shadow of Ledbury's imposing parish church is a sight for sore eyes. Yet the Prince has always managed to keep both its feet firmly on the ground, providing refreshment and food to visiting tourists without turning its back on the local community who enjoy its genuinely friendly atmosphere. That's no mean feat.

Above all, the Prince of Wales is undoubtedly *the* pub in Ledbury for drinkers. Not only does the bar muster a range of seven cask beers that wouldn't look out of place at a beer festival, the range of style



and strength (including darker beers), ensures no pub-goer is ever likely to be disappointed. And, if that wasn't enough, it offers a range of foreign beers (both in bottles and on draught) that would happily grace any bar in central Brussels. This place is the real deal for the beer connoisseur.

However, the Prince is more than just beer and cider. Whilst the excellent value food is discreetly marshalled to a bar area at the rear, the front two bar areas are where conversation, regular live music and a friendly atmosphere prevail under the benign eye by of father-and-son hosts, Les and Russell Smith.

This third award for the Prince of Wales recognises all the hard work put in by the Smith clan over the years. Long may their deserved success continue.

*The Prince of Wales, Church Lane, Ledbury, HR8 1DL. Telephone: (01531) 632250 Website: [www.powledbury.com](http://www.powledbury.com). Open 11am-11pm (10.30pm Sun), Food served daily 12-2.30pm; 6.30-8pm*

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## QUEEN'S AWARD

### *Bromyard pub named Winter Pub of the Season*

As Bromyard moved into the 21st Century, the townsfolk were gradually becoming embarrassed by and then annoyed by, the deteriorating state of the Queen's Arms. Owned by PubCo *Admiral Taverns*, it had been (surprise, surprise) seriously neglected, with successive tenants fighting a losing battle to keep it in business.

Bought by a local businessman, it was thoroughly refurbished and finally reopened in September 2010. Operated mainly as a drinkers' pub, all went well for a few years, and it achieved Good Beer Guide listing for two years, but then things began to slip.

In 2014 a new tenants partnership, Darren Lynch, Tess Derry and Lee Harris took over, and they are obviously doing something right because the pub is once again popular with locals. They serve three or four ales, mostly local and all in good condition with real cider on draught too. The bar meal menu is good and very reasonably priced

The decor has mellowed since the 2010 refurbishment, with the timbers reverting to a more natural brown colour. The spacious front bar is mainly for drinkers, whilst to the rear is a dining area with various cosy alcoves.

*Queen's Arms, 30 High Street, Bromyard, HR7 4AE. Telephone (01885) 483331. Opens 11-11 Mon-Wed; 11-midnight Thu-Sat; 11-10.30 Sun.*



Tess, Lee, Simon Crowther of CAMRA, Darren

## CELEBRATION AT THE PLOUGH

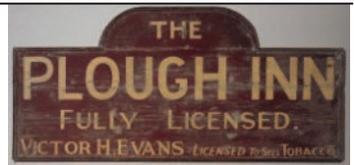
Saturday 5th December saw a celebration at the Plough Inn in Little Dewchurch to mark a key stage of a major refurbishment.

The Plough was in existence in 1802, when it was purchased together with 30 acres of land for the sum of £125. After the Second World War it was tenanted to Victor Evans whose daughter Dora (known as Peggy) married one Derek Howells who subsequently took over the tenancy in 1972. At this time the Inn was in the ownership of Whitbread but in 1982 Derek purchased the freehold subject to a 10-year beer tie.

Over the past nine years the Plough has been tenanted and unfortunately entered a downward spiral of dwindling trade and poor condition. Since April 2015 Derek has taken back the reins and set about restoring and redecorating the bar area. In addition the old pool room plus some former living accommodation have been converted into a small but well-appointed lounge, decorated and furnished to a high standard. On the opening day Derek cut the ribbon to reveal the new lounge, that has been named "Peggy's Parlour".

A larger adjoining room now accommodates the pool table and dart board. Work is continuing on the kitchen with the aim of introducing simple pub food early in the new year. The Plough now has a warm friendly environment and enthusiastic staff. With no family to follow him, Derek has helped to secure the future of the pub by encouraging its registration as an ACV (Asset of Community Value)

*Plough Inn, Little Dewchurch, Hereford, HR2 6PW. Telephone (01432) 840542. OS ref SO535318. Opens 12-3.30, 7-11(12.30am Fri & Sat). Bus Service No 44 (connects with No 33 at Kings Thorn)*



## PERRY TRIUMPH FOR OLIVER'S

*Another award for Cider-maker Tom Oliver to put in his collection*



Beer on the Wye 2015 was the setting for yet another award for Tom Oliver of *Oliver's Cider & Perry* as he again carried away CAMRA's *Champion Perry of the West Midlands*.

The winning perry was made from a pear variety called Thorn, with fruit taken from quite a young tree, and heavily sweetened to achieve the correct acid-sweetness balance.

"I love the citrusy character of Thorn", Tom told the *Hopvine*, and added: "it's one of the few genuine single varieties that make a drink that the average consumer likes". Tom's Thorn was also popular at the *Reading Beer Festival* in 2014, earning him CAMRA's *Gold Award for Perry*.

So how did Tom feel about his win at *Beer on the Wye*? "It's very gratifying to know that at any one time, a significant proportion of judges thought that your perry was best. And you can't beat winning on your home turf!"

Tom started making a cider on a non-commercial basis with friends during the 1990s, and later started to plant some cider apple and perry pear

trees. Come the end of the 90s, the family farming business needed to diversify, and commercial cider making was a new avenue, with his first production for sales in 1999. Tom had noticed how few people were actually producing cider for sale in the county at that time – perhaps not much more than Denis Gwatkin and Mike Johnson outside of *Bulmers* and *Westons*. Thus spotted a gap in the market that he could help to fill.

According to Tom, the secrets of his success are having a decent palate, and being prepared to have a go. He believes in doing things the way they should be done, being original, but always having a goal in mind. And this philosophy has helped reap some well-deserved success in 2015, such as *Cider of the Show* at the *Three Counties Show*, a handful of Firsts from the *Hereford Cider Museum*, and even a mention in *Vogue Magazine*! "I've had more comments from getting a mention in *Vogue* than being in anywhere else", said Tom, adding: "I never realised that I knew so many people who read a fashion magazine!"



Tom Oliver with Simon Crowther of CAMRA, with a small selection of Tom's earlier awards in the background.

## WASSAIL! YULETIDE WITH TRADITION

Our local Morris sides are making several appearances adding to the sounds, colour and the jollity of the coming festive season. Leominster Morris will be entertaining on Boxing Day outside the New Inn, Pembridge, when they will perform their interpretation of the "Mummers Play". Also on Boxing Day, but on the other side of the county (as the local hunt leaves), the Silurian Morris Men will take their place under the Market Hall in Ledbury. As they have done for more than forty-five years, they will dance and perform a similar Mumming Play, before embarking on the annual Boxing Day tour visiting the British Camp, as well as the Morgan in Malvern and the Three Kings at Hanley Castle.

As New Year 2016 dawns, minds will, however, turn to wassailing. This pre-Christian tradition marries pagan custom of tree worship with Pomona, the Roman Goddess of the Orchard, adds a bit of sound orchard husbandry and of course a generous application of cider.

The word Wassail has its origins in the Old English toast "waes hael" meaning "good health" and usually begins with a lantern-lit procession to the orchard to be celebrated. Bonfires are lit and the wassail is accompanied with singing, morris dancing, cider offerings to the trees (possibly pieces of toast), and lots of noise to wake up the trees, including the beating of branches and firing shotguns. A wassail bowl may be passed around containing a warming drink or cider. The practice is traditionally associated with twelfth night and usually takes place in early January.

The traditional "Leominster Morris Wassail" moves around North Herefordshire but is always held on twelfth night (January 6<sup>th</sup>), The Golden Valley based Foxwhelp side has opted for twelfth night in the old Julian Calendar (January 17<sup>th</sup>) and will meet as usual at the Yew Tree in Preston on Wye. This season's wassail in Colwall will also take place on January 17th in the Community Orchard.

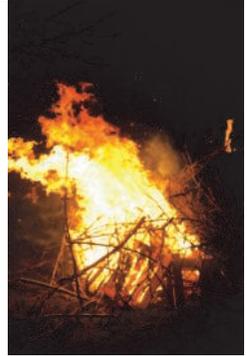
The Silurian Morris Men meet in Much Marcle for their annual wassailing ceremony. This year, it will be Saturday January 9<sup>th</sup> and after the wassail there will be music and mumming at the Slip Inn. Last year's event hosted by Weston's Cider raised £1,200 for St Michael's Hospice, thanks to generous match-funding from Westons.

Foxwhelp Morris are also planning two further wassails at Longtown on Saturday January 9<sup>th</sup> and in Dorstone on Tuesday 12<sup>th</sup>. Both Wassails start at 7pm, to be followed by folk music and possibly dancing.

For anyone wishing to travel further afield, Wassail and Mari Lwyd will be held in Chepstow on Saturday January 16<sup>th</sup>. Recently revived, the event is host by the Widders, the Chepstow-based Border Morris side and the day will include wassailing, mumming and morris dancing, and the Mari Lwyd at the museum including the traditional singing. The day finishes with a ceilidh at the Drill Hall.

The Mari Lwyd (Y Fari Lwyd in Welsh) is one of the strangest customs used to mark the passing of the darkest days of midwinter. It is a wassailing folk custom found in South Wales mainly Glamorgan and Gwent and is centred around a hobby horse, often made from a horse's skull mounted on a pole and carried by an individual hidden under a sackcloth. It may be accompanied by a smartly dressed "Leader", and other stock characters, such as the "Merryman", and Punch and Judy.

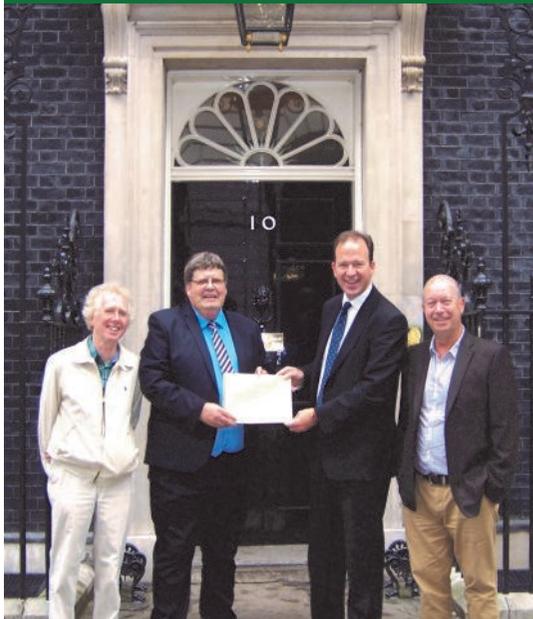
Our local Morris sides are always looking for new members to help keep these traditions alive, details are below.



### Your Guide to Morris & Wassail Events

- Dec 26 Leominster Morris: New Inn, Pembridge
- Dec 26 Silurian Morris: Market Hall, Ledbury; British Camp; Morgan, Malvern; Three Kings, Hanley Castle.
- Jan 6 Leominster Morris Wassail; location to be confirmed (North Herefordshire)
- Jan 9 Foxwhelp Morris Wassail: Longtown
- Jan 9 Silurian Morris Wassail: Slip Inn, Much Marcle
- Jan 12 Foxwhelp Morris Wassail: Dorstone
- Jan 16 Wassail and Mari Lwyd: Chepstow
- Jan 17 Foxwhelp Wassail: Yew Tree, Preston on Wye.
- Jan 17 Colwall Community Orchard.

Useful Links: ([www.colwallorchardgroup.org](http://www.colwallorchardgroup.org))  
[foxwhelpmorris.wordpress.com](http://foxwhelpmorris.wordpress.com)  
[leominstermorris.co.uk](http://leominstermorris.co.uk) [silurianmorris.org.uk](http://silurianmorris.org.uk)  
[thewidders.co.uk](http://thewidders.co.uk) [chepstowwassailmari.co.uk](http://chepstowwassailmari.co.uk)



On the day of the presentation: (l to r) Simon Crowther and Mark Haslam, both of Herefordshire CAMRA, Jesse Norman MP and Lewis Scott of Cleeve Orchard Cider

## CAMPAIGN HEADS TO No.10

Also fighting for a fair deal for our local cider producers, Herefordshire CAMRA took it's Cider Campaign to the heart of Government, when, on the 11th September, we presented our petition to the Prime Minister at 10 Downing Street. The 500-name petition was collected on the Cider Bar at *Beer on the Wye* this summer. Mark Haslam, Campaigns Officer for Herefordshire CAMRA said: "It is vitally important that we fight for the interests of our many small cider and perry producers. It is reassuring that we have the opportunity to lobby the government, and who appear to be willing to act."

### In Brief...

- The date has been announced for next year's "Down on the Farm Festival!" This is the fifth year the event has been hosted by Gwatkins Cider and will take place over the weekend 12th-14th August 2016. Tickets will be on sale from 1st December 2015.
- Another pub has been added to our list of those selling four or more ciders on handpull or by gravity - The Hereford Beer House. See page 5

## WORKING TO PROTECT SMALL CIDER PRODUCERS

As has previously been reported in the *Hopvine*, our local small cider makers are under threat from an EU directive that challenges the UK Government's duty exemption for an annual production of under 70hl (7000 litres). The *National Association of Cider Makers* (NACM) has been working with HM Treasury to find a solution that will both appease the EU, and allow the smaller producer to continue enjoying the benefits of zero duty – without which many would cease production.

In November, members of the *Three Counties Cider & Perry Association* met with Martin Thatcher and Fenella Tyler of the NACM for an update on progress. A review of the *European Structures Directive* is currently taking place, with the updated version of this document due to be completed in 2017. If a crucial piece of text can be kept in place until April 2016, then the NACM should be able to work with the Treasury to ensure that the 70hl exemption is protected.

For those interested, there are currently 172 UK cider producers paying duty, and approximately 480 registered as duty-exempt (i.e. those under 70hl). The NACM has nine full members, as follows: Heineken (Bulmers), C&C (Magners), Carlsberg (Somersby), Aston Manor, Thatchers, Westons, Aspalls, Sheppys, Merrydown.

So why should these nine big producers go out of their way to help the 480 little guys? This was the question I put to Martin Thatcher of Thatchers Cider, Chairman of the NACM, and he told me that 'small producers bring diversity and credibility to the industry, and my great-grandfather was an under 70hl producer.'

So fingers crossed for a successful outcome. If the smaller producers have to start paying duty, economies of scale mean that it will become commercially unviable to carry on. We shall lose the variety of crafted ciders and perries from our shops, festivals and pubs. And the old orchards, with their rare heritage varieties, will lose many of their most influential proponents.

*Dave Matthews*

## FROM NOWHERE TO CIDER PUB OF THE YEAR IN 18 MONTHS

### Nottingham pub wins CAMRA's National Cider Pub of the Year

A pub that reopened less than 18 months ago has been named won CAMRA *Cider Pub of the Year* for 2015. The Robin Hood & Little John, in Church Street, Arnold - a north eastern suburb of the city, is one of the oldest inns dating back to 1750. Having been purchased by Home Brewery in 1940 it become part of Scottish & Newcastle and finally Heineken following various takeovers. The pub closed its doors for over a year in 2013, but gained a new lease of life in August 2014 through a partnership between Nottinghamshire's *Lincoln Green Brewery* and Leicestershire's *Everards Brewery*, under the latter's 'Project William' scheme.



The pub offers a rotating selection of eight 'bag in box' ciders, dispensed from their 'Cider Wall' behind the bar - a feature which enables them to be served at a consistent cellar temperature. Licensees, Lorraine and Mark Swain, take time to select the ciders, sourcing them not only from the traditional producing regions - Herefordshire, Worcestershire and the West Country, but also locally from Nottinghamshire and Leicestershire, drawing from smaller producers, rather than big brands, whenever possible.

Operated by the *Lincoln Green Public House Company* the pub stocks between ten and fifteen real ales and since its reopening has won the *Nottingham CAMRA Cider Pub* and *Nottingham CAMRA Pub of the Year 2015* as well as East Midlands regional awards.

## HOPVINE GOES TO GERMANY

As well as appearing in front of the most recognisable front door in the world (below left), the *Hopvine* also finds its way regularly to Germany. Back in September, we had a phone call asking if we had spare copies of some earlier *Hopvines*. Although the call came from somewhere in the UK, it was in fact Uwe Fritzche of Rodenbach from Germany, who is a frequent visitor to Britain; loves our pubs, and beers.....and collects CAMRA newsletters.



Uwe Fritzche enjoying a pint of Dorothy Goodbody's Dream Team and some back issues of the *Hopvine* at the Barrels



Uwe regards the *Hopvine* as a particular favourite, and was very keen to fill some gaps in his collection. Therefore a meeting was arranged in the Barrels back in September, where the *Hopvine* team were happy to oblige - with three copies from 2012 and around, as well as the very latest edition (that had only been collected from the printers two hours earlier).

For your information Rodenbach is near Frankfurt in Germany, and should not be confused with the town of the same name in Belgium, that gives its name to a sour Flanders red ale!

## DARK FORCES SEEK TO STYMIE FAIR DEAL LEGISLATION AT THE ELEVENTH HOUR

*Proposals to drop and amend key provisions in forthcoming legislation to regulate the PubCos is in danger of nullifying the safeguards it was designed to provide to PubCo publicans.*

29 pubs are still closing each week across the UK, and it would be a foolish man that argues the big pub-owning companies (PubCos) don't have their grubby fingerprints on the majority of those closures. Therefore, reform of the relationship between the Pubcos and their leasehold publicans can't come fast enough, that is if we are not to continue to lose pubs – many of them unnecessarily.

Following a vote in Parliament last year, the government stated that they would be bringing forward legislation that, among other things, would protect PubCo leasehold tenants from excessive rent hikes and further give them the ability to opt for a free-of-tie lease via a mechanism called the *Market Rent-Only Option* (MRO). They could also request a *Parallel Rent Assessment*, whereby they can ensure their rent is in line with what they might expect to pay if they were free of the tie. All of this would be overseen and legally enforceable by an independent adjudicator.

This legislation was in the last Queen's Speech and the detail was to be finalised ahead of its projected implementation in May 2016. However, the PubCos were never happy with it, and have tried to nobble it at every opportunity. Just because the legislation is now on the statute books isn't going to stop the Pubcos either. This legislation might well be the expressed will of an elected Parliament, but it appears that a spoke is still being put in the wheel at this late hour.

### Mafia PubCos

In November, a Government consultation started that included proposals that would see the *Parallel Rent Assessment* dropped and the option for a Pubco publican to opt for the attractive MRO option limited to the point of uselessness. Basically, the legislation was in danger of being castrated before it was even implemented. This is shocking news, but sadly not unexpected. After all, we are dealing here with



organisations that have a reputation for greed and unreasonable behaviour. Just like the Mafia they have their interests to protect – that's precisely how it feels for too many PubCo publicans around the UK at the moment.

The furore these omissions created from publicans and various fair deal and campaigning organisations was fierce. However, if any confirmation were needed that this was a blatant attempt to water down these much-needed reforms, then one only has to look at the cheerfully positive response from the ironically-named *British Beer & Pub Association* (BBPA), whose Chief Executive thinks these late changes would be little short of wonderful. As cheerleaders for the PubCos, they would say that wouldn't they?

### BBPA Pub Death Cult

Whether this situation is merely a result of the dark art of industry lobbying, or if the recent change in the political hue of the Government has a role to play, is open to debate. We can only hope not, as these reforms are important for the continued livelihood of many publicans. And whatever is good for publicans, a little bit will be good for the pub-goer.

Whatever ultimately transpires from this consultation process, it is essential the spirit of this legislation is fully implemented (albeit allowing for adjustments to accommodate due process) if the number of pub closures is to be stemmed. The BBPA might well be happy to fiddle to the tune of their PubCo paymasters whilst watching their industry slowly wither and die, but CAMRA will not stand by and see our pub culture sold off for development simply to finance their astronomical corporate debts.

## DILWYN'S COMMUNITY CROWN UNDER SIEGE

*Spate of negative publicity tarnishes the reputation of village inn.*

In the last *Hopvine* we reported on happenings at the Crown Inn at Dilwyn - the village local bought on behalf of the community by Dilwyn Parish Council back in early 2012.

Back in September, BBC *Midlands Today* filmed at the Crown Inn, along with the village school, for one of several mini-documentaries covering village life today. It was all very positive stuff, showing how the village had taken control of their school and pub, after both had closed within a few years of each other. This was great publicity for new tenants at the Crown, who had only taken over in August following a successful three-year spell by the previous tenants.

Sadly, the good news quickly turned sour. In early November, Dilwyn Parish Council deemed it necessary to summarily evict the new tenants, citing they had breached their tenancy agreement. The result was that the pub closed and a search started immediately for a temporary licensee.



Thankfully, the Crown was only closed for ten days before it re-opened with Jo Stirling-Brown now placed at the helm. Dilwyn born and bred, she comes with a wealth of experience, not just in the licensed trade (seventeen years), but at one time she was an events organiser for *English Heritage*. Unsurprisingly, she is already putting her mind to concocting different and interesting events at the pub, and has eyes on doing something imaginative with the pub's garden. She's already indicated that there'll be a beer festival next summer.

However, one setback to getting the pub back on its feet is that she can't currently provide hot food, as the pub's kitchen is about to undergo emergency remedial work, but it is hoped she will be starting a full hot food service early in the new year - although she plans to do something as stop-gap, if possible, before Christmas. Her ultimate aim is to sell what she calls "good honest pub food with a touch of flair". As at the beginning of December, the bar is fairing better, with four cask ales on offer: one each from Wye Valley and Hobsons Breweries, Otter Bitter and a guest ale.

Unfortunately, the food situation wasn't the only set-back facing Jo. She had hardly crossed the pub's threshold when BBC *Midlands Today* were back filming again, but this time the news agenda was a negative one. The story was that there was a schism in the village and there were people in the parish unhappy with how the pub was being overseen and administered by the Parish Council.

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Quite why these people decided to go to the media with this story is unclear. However, what followed was, at times, sensationalist and grossly inaccurate reporting. BBC *Hereford & Worcester* even reported that the “pub had been closed for months”. This was all extremely damaging.

It transpires those who oppose the Parish Council running the pub are few in number, but they are certainly very vocal. At a heated Parish Council meeting on the 19th November, the handful of dissenters had their say (this time in the appropriate forum, thankfully), but the overwhelming majority view of the meeting remained firmly in favour of the Parish Council continuing to oversee the pub on behalf of the community.

It is probably timely to remember at this point that a vote was taken across the parish back in 2012, before the pub was purchased, and the outcome was 76% to 22% in favour of taking the Crown Inn into community ownership. Since then, the Parish Council have received a further mandate following a Parish Council election earlier this year. Sometimes when you go into a patch of choppy water on a long journey you need to hold your nerve.

Those individuals who object to the Parish Council running the pub are perfectly entitled to express their opinion. We are fortunate to live in a democracy where free speech is cherished and encouraged. However, that right should surely be exercised in a responsible way that avoids harming others unnecessarily.

Thus, it is hoped that this vocal faction are a little more considered when they next express their views publicly. Creating more negative and inaccurate press coverage (even if done unintentionally) will only further damage the pub's reputation. Before they next issue another tranche of press releases, they should first draw breath and ask themselves what impact such mischief-making will have on the pub's business. They need to remember that they are threatening the tenant's livelihood and possibly putting the pub's future on the line. Is that really what they want? Surely it is now time for the whole community to rally round behind the new licensee and support their local pub. Is this really too much to ask?

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## ORCOP'S FOUNTAIN TRICKLES ON

*September Appeal decision supports Council's refusal of planning permission*

In the last edition of Hopvine, it was reported that a decision by Herefordshire Council planners to refuse a second planning application to convert the Fountain Inn at Orcop into a dwelling had gone to appeal and an inquiry had taken place at Hereford Town Hall back on the 11th of August.

On the 10th September, the planning inspector, acting for the Secretary of State, published his determination and the pub owners' appeal was dismissed.

The planning inspector acknowledged the owners' business at the Fountain Inn was no longer financially viable. He also accepted the premises had been marketed as a pub and generated considerable interest, with two serious offers being made. Unfortunately, both of those fell through.

However, the planning inspector was not persuaded that the marketing exercise undertaken was sufficient, such that if the pub were to be placed back on the licensed property market there would be a reasonable likelihood it would find a buyer willing to run it as a viable pub business. He also said this decision was supported by the fact that, in his opinion, the pub building was in a good state of structural repair.

It probably didn't help the appellants' case that they had removed the Fountain Inn from sale before the appeal hearing, and further it was unclear to the inspector as to the nature and full extent of the marketing process. There was also much discussion at the hearing about how the pub was run.

So, now it's back to square one for the closed pub. With two planning refusals for conversion to a dwelling barely a year apart, and an appeal lost, the owners have now exhausted the planning options open to them. It is now hoped that the pub will be placed back on the licensed property market and a buyer found who wants to run it.



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

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## GETTING THE BENDS IN SALOP

*Wet weather fails to dampen high spirits on the occasion of an award presentation to Shrewsbury's Salopian Brewery.*

Gloom-laden, grey, cotton wool clouds and heavy rain greeted our party at Hereford rail station on Saturday the 7th November for the start to our latest excursion. The destination this time was Shrewsbury by train, where we were due to present a certificate to the Salopian Brewery - but more about that later.

Soon squeezed onto a busy two-car train, with the grey and wet now firmly locked on the outside, the group were in collective high spirits as we had learned only the night before that Hereford's Broadleys pub had finally been reprieved. And, of course, we were on our way to a brewery, plus a few pubs! What wasn't to like?

Leominster and Ludlow (where another member joined the party) were soon behind us, and by the time we arrived in Shrewsbury on time, the rain had abated and the clouds had parted in biblical fashion to reveal patches of brilliant blue sky. What on earth was going on? Perhaps the good news about the Broadleys had percolated up to Shrewsbury too?



"Old Dolphin Inn" versus "Dolphin Inn" - both sides of the pub were very good for an early pint

and the clouds had parted in biblical fashion to reveal patches of brilliant blue sky. What on earth was going on? Perhaps the good news about the Broadleys had percolated up to Shrewsbury too?

### Mixed messages at the (Old) Dolphin

To get to Salopian Brewery required a short bus journey out of town, but before the bus departed we had 45 minutes to kill, so it was off to the Dolphin - or the Old Dolphin (depending upon which one of the pub's conflicting names you believe) – for a malt and hops aperitif from Joules Brewery. The lovely people who run the Dolphin, who also run our much-cherished Sun Inn at Leintwardine, had kindly agreed to open an hour early to accommodate our party. Now, there's customer service for you!

The pleasures of the Dolphin have been described before in these pages, but as it is a pub of such calibre and distinction it surely merits further discussion. Now part of the pub estate of Market Drayton-based Joules Brewery, it had three of their beers available on the day of our visit: Joules Pale Ale; Blond, and a stronger brew, Calcutta, at a respectable 5.0% ABV. It also offered two guest ales, plus Weston's Old Rosie Cider - and everything was priced at under £3 a pint, even the fiver-percent was only £2.90!

The Dolphin is a traditional Victorian brick-built, two-roomed pub with much charm and character - characterised by many original features, including both tiled and bare timber floors; etched glass windows; cosy fireplaces, and a particularly fine bar-counter. Curious is the fact it boasts both electric as well as (working) gas lighting.

### Rats and Children unwelcome

Under previous ownership many moons ago, the Dolphin was famously run by an eccentric landlord, who forbade "Children under the age of 21" from entering the premises (according to the sign above the entrance), and there was a pet rat resident in a small cage on the bar counter. The latter sadly



All aboard the Skylark - well, the No.511 bus to Hadnall, actually.

disappeared when a visiting Environmental Health Officer took exception to sharing his pint and pork scatchings with the said animal. Ah! Those were the days!

Now feeling moderately refreshed (afterall it was still morning!), we bade farewell to our host for the morning, Sam, and shuffled along to the bus stop outside the pub. We were then transported through the northern suburbs of Shrewsbury, on past identikit out-of-town retail parks and eventually into open countryside. Five miles later we were at our destination – Hadnall, which is now home to the Salopian Brewery.

### Out of Town

Since relocating from smaller premises in Shrewsbury town centre back in 2014, the brewery is now accommodated in a large modern industrial unit on the site of the old Hadnall railway station yard (the station closed in the 1960s). From the front it looks like an old showroom at first glance (although it never was) with its large display windows. Inside is a large hospitality-cum-function suite, fully equipped with a bar, bottle shop, and attractive wooden bench seating with reconditioned tables to match. It all looks most professional and welcoming on arrival.

Greeted by brewery director, Jake Douglas, who would also be showing us around, we were soon tucking into the Salopian beers on offer. The beer we were there to present the award for, The Bends, unfortunately wasn't available for the simple reason it's a seasonal beer - only being brewed in the summer - but there were no complaints with the excellent alternatives of Velocity and Oracle beers available to sample in quantity. The beers and the conversation soon flowed more than the rain had earlier that morning.

### Very Rewarding Corridor

There were noted a number of certificates on the wall for various awards the brewery has won in recent years, but as we moved into the body of the brewery complex this collection was soon eclipsed. On both walls of a lengthy corridor is an array of probably eighty or more awards for various Salopian beers – many from CAMRA, and includes multiple Champion Beer of Britain accolades. It is quite clear that Salopian Brewery know how to brew excellent beer – consistently year-in, year-out. It wouldn't have come as a surprise to have found an award for winning the most awards amongst the many certificates!



With a few of the usual suspects present, Paul Grenfell (left) awards Champion Beer from Beer on the Wye to Jake Douglas of Salopian Brewery

The pretext for our visit was to present the brewery with (yet another) award for winning Beer of the Festival at Beer on the Wye XI this summer for their beer, 'The Bends'. But before the presentation of the certificate, the party learned a little more about the brewery from Jake – who seems to match

enthusiasm with knowledge in equal measure. The Brewery certainly seems to be established on a firm commercial footing with much modern equipment being in evidence. One unusual aspect concerning the brewery premises is the space they have available – lots of it. Not something one normally expects when visiting most independent breweries.

### Hopping to the Next Level

Salopian Brewery is clearly not a micro-brewery anymore. Not unlike Wye Valley Brewery, they appear to have progressed to the next level of production. And this is supported by the numbers: they now supply over 200 pubs across the Midlands, North West and into Wales, and brew typically 180-200 brewers' barrels of beer each week (that's over 50,000 pints a week). We also learned that their best selling beer is Shropshire Gold, followed by Oracle - the latter which we had just enjoyed gratis at the bar.

However, despite this remarkable success story, it soon becomes apparent from talking to Jake, that they remain true to their traditional brewing roots - with an underlying philosophy to brew traditional cask beers that are very hoppy, whilst still being drinkable. Future investment includes the development of a fully automated bottling line to help build on their already successful bottled beer range, but otherwise it is their aim to focus on what they do well - brew damn good cask beer. We should all drink to that!



The Admiral Benbow, which thankfully is not owned by Admiral Taverns!

### Don't be unhoppy

Thus, at the end of an interesting (and particularly refreshing) brewery tour, it was time to make the presentation for winning at Beer on the Wye with 'The Bends'. For your information, it's a light and hoppy ale, very drinkable - despite its strength at a respectable 4.8% ABV. If you didn't get a chance to try it at last summer's Beer on the Wye, then the good news is that it will be making a return appearance at Beer on the Wye in 2016. Be there, or be thoroughly unhoppy!

Both sated and impressed, and now minus a certificate, it was a quick dash back to the bus stop and thence on into Shrewsbury. The town punches well above its weight for the quality of its pubs and the variety of beers they serve, so it would have been rude not to have visited a number of them to round off such a fine day. Four pubs were visited: the Salopian, a multiple local Pub of the Year winner; the Admiral Benbow and its near-neighbour the Coach & Horses, and, finally, the Three Fishes. Amongst the many beers we tried was another popular beer from Salopian, Lemon Dream (yes, real lemons are involved in the brewing!).

Having enjoyed a day of good beer, food and company, it was finally time to head home to Hereford. Thanks go to Jake Douglas and his team at Salopian Brewery for their time and hospitality.

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## AN AUTUMN ODYSSEY TO BROCKHAMPTON

*An October visit to Odyssey Brewery was prompted by their winning Herefordshire Beer of the Festival at this year's Beer on the Wye.*



Mitchell Evans struts his stuff around Odyssey Brewery at Brockhampton.

A little closer to home, each year at *Beer on the Wye*, besides having a *Champion Beer of the Festival*, we also have a competition between the county's thirteen breweries for the prize of having one for their brews named *Herefordshire Beer of the Festival*.

This year that prize went to Odyssey Brewery for their Mo'Citra beer. A 4.0% brew, as the name implies, it is brewed using Mosaic and Citra hops – both imported from the United States and prized for their strength of flavour. However, one unusual aspect of Mo'Citra is that it is a cloudy beer. This isn't because there is something wrong with it, but it is intentionally brewed like that. Like many cask beers brewed today in the US, the beer doesn't get fined to provide the clarity we see in the majority of cask beers in the UK.

So, to learn more, and perhaps have a sneaky taste or two, the Herefordshire CAMRA charabanc set forth for the National Trust's Brockhampton Estate, which is now the home to Odyssey Brewery.

### Professionally bucolic

Installed into an isolated hilltop barn, and set amongst bucolic open countryside, locations for breweries don't come much better than this. Once inside the redbrick Grade II-listed structure, we were able to see for ourselves that this is no cobbled-together ramshackle operation - the production set-up was both thoroughly modern and professional. With the party now properly equipped with loaded beer glasses, we were guided round by Mitchell Evans, who owns the brewery (along with the award-winning Beer in Hand micro-pub in Hereford) with his partner Alison.

At the moment, most of Odyssey's beers go to the Beer in Hand in Hereford, although some pubs are taking them as guest ales. Although not all of Odyssey's beers are unfiltered and unfinned, Mitchell did explain that there remained much work to do to convince some publicans of the merits of cloudy beer. Perhaps this isn't surprising after centuries of beer-drinkers judging their beer as much on its clarity as its taste.

## Clouding the issue

Whether those views can be changed to a significant degree remains to be seen, but the argument Mitchell makes that fining beer removes a lot of the flavours is a persuasive one, especially when we were reminded by the complex flavours of the Mo'Citra in the glasses that were now being generously refilled.

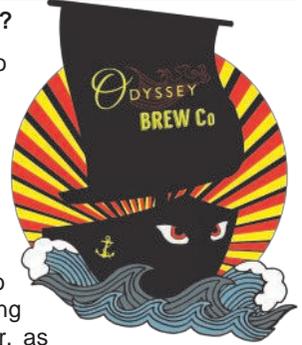
The Odyssey operation looks to be on a sound footing, undoubtedly underpinned by having the Beer in Hand as a guaranteed showcase outlet, but there are clear plans afoot for their beers to be available further afield both in cask and bottle.

Hop availability is a massive issue for Odyssey, like it is for all brewers of US and Southern Hemisphere-style beers, particularly for small brewers for whom hop contracting with suppliers for an entire year is a risky prospect. However, Odyssey had the confidence to contract fully for 2016, and have now doubled the amount of hops they can draw down under the contract to allow for growth. Such is the scarcity of supply, they are already looking at a 2017 contract,

## Wot, no certificate?

As our visit drew to a close, and people pondered gently on the possibility of a non-bright future for British brewing, it would normally have been the time to present a winning certificate. However, as the presentation had already been made back on the Saturday of August Bank Holiday (on the appropriate occasion of the official launch of the brewery), the entire party (brewer included) instead decamped for a few pints of green-hopped beer at the *Green Hop Beer Festival* that was running at the Talbot Hotel at Knightwick. And a jolly good end to a thoroughly interesting day it was too!

*Odyssey beers are normally on sale at the Beer in Hand, 136 Eign Street, Hereford, HR4 0AP*



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## LOWER BREINTON *By our Transport Correspondent*

Walking along the Wye is a sure way to lift the spirits during the darker days of winter. The river is a remarkable sight, even when in full flow; it captures the essence of this wild season. The walk follows the Wye Valley Walk out into pleasant countryside. But rising up to Lower Breinton, with its quaint church and traditional orchards, brings back memories of old Herefordshire. It may soon be a thing of the past if the by-pass barges through. The walk climbs gently to an old drove road which runs from Upper Breinton towards Green Lanes passing through Wyevale Wood managed by the Herefordshire Wildlife Trust. A ditch and wood bank are tell-tale signs of its antiquity. Further on, there's Drover's Wood, planted in 2001 with local support and managed by the Woodland Trust. These small woods add to diversity and birdlife of this winter walk. It is an easy 6.5 mile circular (only gradual climbs and few stiles) with a cut off at the first pub about half way along.



There are a few pubs to consider on route. The first is the **Saracens Head**, not much more than a stone's throw from the start, but ideal to limber up before the real walking begins. In the days when Whitbread dominated, it had one of the widest selection of beers in the city - Courage Directors, Marstons Pedigree, M&B Springfield Bitter and draught Bass. Now, you'll find that Goffs, Hobsons, Ludlow, and Timothy Taylor are the stock beers. Times have changed! The **Bay Horse** is the second pub, at one time a devoutly loyal Whitbread house; it is the mid-way watering hole and when we called in served Purity Gold and Butcombe Bitter, alongside the ubiquitous Doombar. If your boots are still a little muddy the landlady suggests you enter by way of the door to the right (in the covered area).

This might be your cut off point as there are regular buses into town from here (turn right for the stop and past the garage). For those who'd like to walk back into town, mainly on tracks and lanes, the next pub will be the **Britannia** on Cotterell Street selling the Wye Valley range of beers and finally, the weary walker may decide to pop into 136 Eign Street, otherwise known as **Beer in Hand**, for

sustenance so as to complete the last quarter of mile of this walk. Beer in Hand, of course, is the only outlet for the Odyssey brewery as well as offering guest brews.

### The Tram Inn, Eardisley



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[www.thetraminn.co.uk](http://www.thetraminn.co.uk) - [info@thetraminn.co.uk](mailto:info@thetraminn.co.uk)

### Alongside the Wye

The walk starts at the Cathedral Close with your back to Hereford Cathedral. Go left into Palace Yard and follow this, Gwynne Street, down to Bridge Street. Turn left to walk over the Old Bridge; the Saracens Head is to the left. Cross over to walk along a tarmac riverside path to the old railway bridge at Hunderton. Climb steps and go right over the bridge and immediately left down steps at the other side. Cross the road and walk ahead along the riverside; the distinctive tower of Broomy Hill waterworks (now a museum) is to the right. Eventually, town gives way to pasture and woodland as you make your way along a muddy path punctuated by kissing gates between fields. It is over a mile and a half before you need to watch out for a junction. Cross a footbridge and go immediately right through a kissing gate into a field. It is well signed. Proceed ahead to the top right corner, through another kissing gate and within a few yards, with Warham House ahead,

## Factfile

Explorer map: 189 Hereford & Ross-on-Wye  
 Travel from the Bay Horse into Hereford:

There are regular buses, 71A/B, 446 (Yeomans Canyon Travel) and 461/2/3 (Sargeants) on Mondays to Saturdays. The 71B is hourly on Sundays from 0946 onwards with a last bus (71) at 1810.

For more information see [www.traveline.info](http://www.traveline.info)  
 Traveline: 'Phone 0871 200 22 33 for times.

## The Pubs

The Bay Horse and Saracens are open all day. The Britannia and Beer in Hand have different opening times early in the week so check [www.whatpub.com](http://www.whatpub.com) for details.

turn left to rise up and along a field's edge, through another gate and ahead along the woodland's edge to arrive at a cider orchard at Lower Breinton.

## Lower Breinton

The path bears slightly right of the earthworks of a medieval moated house and left of Breinton church. Go through the bridle

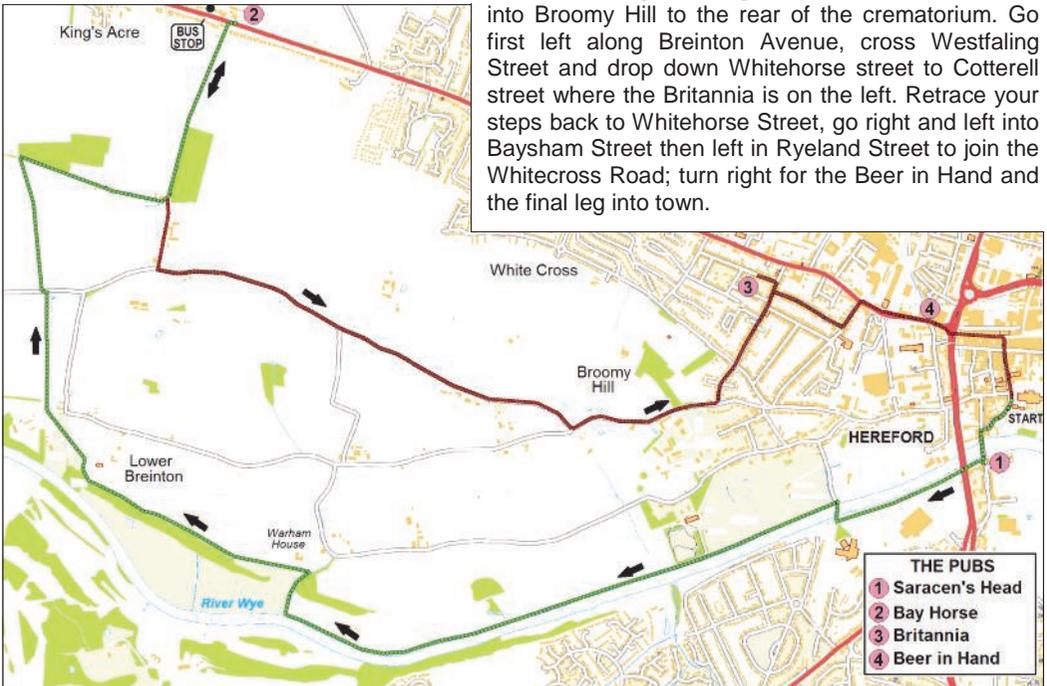
gate into an adjacent orchard and aim slightly left again to exit on to a road. Cross over to go through a metal gate into a paddock and head slightly right across it to a gate. Once through, cross the road and walk up the drive. The path leads to a kissing gate; once through turn right and keep ahead to cross a stile by a gate and onward to the next stile and a road. There are good views across to the Black Mountains from here.

## Wyevale Wood

Go over the road and through a gate. Proceed ahead along a field's edge then through two bridle gates before reaching a crossroads at Wyevale Wood. Go right here along a muddy bridleway. To the left is a bird hide from where you can spot long tailed tits, jays and woodpeckers. The bridleway leaves the wood to become a track. Pass a pool to the right and house on the left. At the corner go left and left again to walk ahead through Drovers Wood, then ahead down to the Kings Acre Road and Bay Horse. Cross the road with care!

## Breinton Road

Retrace your steps back up through Drovers Wood and a gate leading on to the bridleway. Go right and immediately left along the lane to Breinton road. Turn left and follow this for over a mile to Adam's Hill. Ignore the turning to the right. The road then bends left into Broomy Hill to the rear of the crematorium. Go first left along Breinton Avenue, cross Westfaling Street and drop down Whitehorse street to Cotterell street where the Britannia is on the left. Retrace your steps back to Whitehorse Street, go right and left into Baysham Street then left in Ryeland Street to join the Whitecross Road; turn right for the Beer in Hand and the final leg into town.





## LocAle Update



*LocAle* is an initiative adopted by CAMRA back in 2008, that promotes pubs stocking locally-brewed real ale. In Herefordshire that is defined as beer brewed within the county, or within 35 miles of a particular pub. Our pub website [www.whatpub.com](http://www.whatpub.com) identifies pubs serving *LocAle* to the best of our knowledge, but the situation is constantly changing.

**We urge landlords and drinkers to help us up to keep up to date. Please use the feedback form on each page of *Whatpub* to let us know of any errors or omissions in the list of *Locale* Pubs below, or any other pub information.**

Allensmore: Three Horseshoes	Hereford: Imperial	Mortimers Cross: Mortimers Cross
Almeley: Bells Inn	Hereford: Kings Fee	Much Marcle: Walwyn Arms
Bishops Frome: Green Dragon	Hereford: Merton Hotel	Norton Canon: Three Horseshoes
Bodenham: England's Gate Inn	Hereford: Oxford Arms	Orleton: Baker's Arms
Bredonbury: Barneby Inn	Hereford: Spreadeagle Inn	Orleton: Boot Inn
Brimfield: Roebuck	Hereford: Stagecoach	Pembridge: New Inn
Bringsty Common: Live & Let Live	Hereford: Three Counties Hotel	Pencombe: Wheelwrights
British Camp: Malvern Hills Hotel	Hereford: Vaga Tavern	Peterchurch: Nags Head
Bromyard: Crown & Sceptre	Hereford: Victory	Peterstow: Red Lion
Bromyard: Falcon Hotel	Hoarwithy: New Harp Inn	Richard's Castle: Castle Inn
Bromyard: Kings Arms	Kentchurch: Bridge Inn	Ross-on-Wye: Kings Head Hotel
Bromyard: Queen's Arms	Kilpeck: Kilpeck Inn	Ross-on-Wye: Prince of Wales
Bromyard: Rose & Lion	Kimbolton: Stockton Cross	Sellack: Loughpool Inn
Bromyard Downs: Royal Oak	Kingsland: Angel Inn	Shobdon: Bateman Arms
Canon Pyon: Nags Head	Kington: Burton Hotel	St Owen's Cross: New Inn
Carey: Cottage of Content	Kington: Olde Tavern	Staplow: Oak Inn
Chance's Pitch: Wellington Inn	Kington: Oxford Arms Hotel	Staunton on Wye: New Inn
Clehonger: Seven Stars	Kington: Royal Oak	Stiffords Bridge: Red Lion
Colwall: Colwall Park Hotel	Kington: Swan on the Square	Stoke Lacy: Plough
Colwall: Yew Tree	Kinnersley: Kinnersley Arms	Sutton St Nicholas: Amberley Arms
Dilwyn: Crown Inn	Ledbury: Horseshoe Inn	Sutton St Nicholas: Golden Cross Inn
Dinmore: Railway Inn	Ledbury: Prince of Wales	Symonds Yat East: Royal Lodge
Dorstone: Pandy Inn	Ledbury: Retreat	Symonds Yat East: Saracens Head
Eardisley: Tram Inn	Ledbury: Royal Hall	Symonds Yat West: Old Ferrie Inn
Ewyas Harold: Temple Bar	Ledbury: Talbot Hotel	Tarrington: Tarrington Arms
Ford Bridge: Hickory Stick	Leintwardine: Lion	Titley: Stagg Inn & Restaurant
Fownhope: Greenman	Leintwardine: Sun Inn	Upper Colwall: Chase Inn
Fownhope: New Inn	Leominster: Chequers	Walford: Mill Race
Fromes Hill: Wheatsheaf	Leominster: Grape Vaults	Walterstone: Carpenters Arms
Garway: Garway Moon	Leominster: Hop Pole	Wellington: Wellington
Goodrich: Hostellerie	Lingen: Royal George	Wellington Heath: Farmers Arms
Halmonds Frome: Major's Arms	Linton: Alma Inn	Whitbourne: Live & Let Live
Hampton Bishop: Bunch of Carrots	Little Dewchurch: Plough	Whitchurch: Crown at Whitchurch
Hereford: Barrels	Longtown: Crown Inn	Wilton: White Lion
Hereford: Beer in Hand	Lugwardine: Crown & Anchor	Wilton: Wilton Court Hotel
Hereford: Britannia	Madley: Comet	Withington: Cross Keys
Hereford: Courtyard	Michaelchurch Escley: Bridge Inn	Woolhope: Butchers Arms
Hereford: Grapes	Monkland: Monk	Yarpole: Bell Inn

# Herefordshire CAMRA

## What's on

### Branch Meetings.

**Wednesday 27th January:** 8.00pm at the Lichfield Vaults Hereford. Come along and learn about local pub happenings and trips. All welcome.

**Wednesday 24th February:** 8.00pm at the Lamb Inn Stoke Prior. Agenda includes selection of pubs for the 2017 Good Beer Guide.

### Beer Festival Meeting

**Monday 18th January:** 8.00pm at the Barrels, St Owen Street, Hereford. Come along and join the team as we plan for Beer on the Wye XII in July 2016. No experience necessary!

### Social Events

**Sunday 20th December:** - Annual social gathering at the Barrels, Hereford from 12noon. Relax over a pint with friends.

**Friday 29th January:** evening trip to Ludlow Brewery, plus newly opened Old Tap Room. 16:54 train from Hereford (17:07 Leominster)

**Friday 19th February:** Herefordshire Pub Survey trip. Further details nearer the time.

**Tuesday 8th March;** Day-trip by coach to Hook Norton Brewery organised by Herefordshire & Marches Association of the National Trust. Cost: £27 for CAMRA members (£29 for non-members) or Senior Citizens over 60. Cost includes return coach travel, driver's gratuity, admission, tour, and administration. The coach will pick up from Leominster (8am), Hereford and Ledbury. If you are interested, please email Ann Pearson (pearsonwye@btinternet.com or 01981 251167) for more information before 31st January.

Contact Paul Brinkworth for details unless otherwise stated. See page 35

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

If you know of any event that might be of interest please contact the editorial team (details on page 39). Deadline for next issue February 12th 2015

## CAMRA BEER FESTIVALS

**Thursday 4th to Saturday 6th February.** 21st Tewkesbury Winter Ales Festival. George Watson Hall, 65 Barton Street, Tewkesbury, GL20 5PX. 80 Winter Ales + local cider/perry. Thu 7-11 (CAMRA members only); Fri 11-4.30, 6.30-11; Sat 11-8 [www.tewkesburycamra.org.uk](http://www.tewkesburycamra.org.uk)

**Friday 5th to Saturday 6th February.** 9th Redditch Winter Ale Festival. Rocklands Social Club, 59 Birchfield Road, Redditch, B97 4LB. 30+ real ales, cider and perry. Fri 12-11; Sat 11-11. Club bar serving hot food & other drinks. [www.redditchwaf.org.uk](http://www.redditchwaf.org.uk)

**Wednesday 17th to Saturday 20th February.** CAMRA National Winter Ale Festival. Roundhouse, Pride Park, Derby, DE24 8JE. 400+ real ales, bottled world beers, ciders/ perries + mead. Wed 4.30-11; Thu-Sat 11-11. [www.nwaf.org.uk](http://www.nwaf.org.uk)

**Friday 8th to Sunday 10th July.** BEER ON THE WYE



## LOCAL BEER FESTIVALS

**Friday 25th to Saturday 26th March.** Kington & Radnor Cross Border Festival. 5 pubs + 1 brewery. Bus service between pubs. e: [southbourne@kayoss.co.uk](mailto:southbourne@kayoss.co.uk)

Organisers: For local festivals planned for mid-March to mid June we need to have details during February for listing in this column.

Local beer festivals frequently come to our notice too late for inclusion in the *Hopvine*. Wherever possible we put these on our Beer on the Wye Facebook page [www.facebook.com/BeerOnTheWye](http://www.facebook.com/BeerOnTheWye)

# A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



## Join CAMRA Today

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

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

### Your Details

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

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

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

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

Postcode \_\_\_\_\_

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

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

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

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

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

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

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

Direct Debit Non DD

Single Membership £24  £26   
 (UK & EU)

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

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

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

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

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

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

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



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

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

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

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

Address: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Postcode

**Name(s) of Account Holder**

**Bank or Building Society Account Number**

\_\_\_\_\_

**Branch Sort Code**

\_\_\_\_\_

**Reference**

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**9 2 6 1 2 9**

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

Membership Number

Name

Postcode

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

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

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

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

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December 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)

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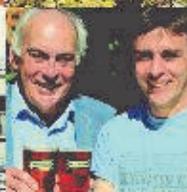
Only pour beer in a glass clean and clear!

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WYE VALLEY BREWERY



## HOP TO OUR BREWERY SHOP



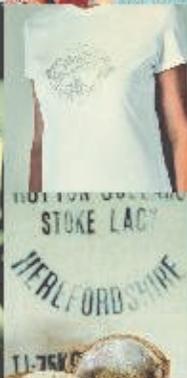
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We've ceramic jugs and mugs in various sizes. Hop-themed jewellery for unique surprises.

We've bar towels, tea towels and new calendars, Notebooks, cookbooks and fun playing cards. We've bottled-beer gift packs with one of our glasses. And 20-litre polybins for serving the masses.

So whatever you need, don't get caught on the hop. Head to our brewery or website and visit the shop!



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