

Festival Guide 2015



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Rotary



Have a great
time

Welcome to Ross Beerfest 2015

This is the second year that we have organised a Beer & Cider Festival, 2014 was so good we decided to do it again— back by popular request!

The organising committee is made up of members of Ross Lions and Rotary Clubs who have been working all year to prepare for this weekend.

We have had a lot of support from the local community and welcome particularly those who are visiting Ross to enjoy the town, the countryside and the river which make it the wonderful place that it is.

I would like to thank our sponsors, your generosity is what makes such a difference. I also want to thank those who have given of their time and their efforts to make this Festival work, they may not wish to be named but without them it would not happen.

Thank you ALL.

On behalf of the Rossbeerfest Committee, Ross Lions Club members and the Rotary Club of Ross on Wye members thank you all for coming and hope you enjoy this weekend.

Cheers

Sue Wilding

Chairperson Ross Beer & Cider Festival



LLANDOGO TROW ALE 4.2%.

The name Llandogo Trow celebrates the sailing craft that once carried along the river most of the goods for which the area is famous.

A triple hopped chestnut coloured ale with a rounded fruity flavour and a clean finish.



CHALLENGER, 4.0%.

Challenger is a smooth and richly hoppy, well-balanced ale with a malted nose and toffee undertones.



Humpty Fuddle

Our IPA, dangerously smooth at 5.8% ABV, is a warming, oaky-smoky tippie. Humpty has a slightly sweet floral nose, a balanced level of malt supporting the hops and finally a subtle but slightly citrusy finish.



Special Edition Old Prickly 4.2%

Back by popular demand, Old Prickly is brewed to promote the British Hedgehog Preservation Society, with 5p per pint being donated to the charity.

- Old Prickly is a pale ale full of hop flavour and brewed with Columbus and hops to give this beer a complex flavour of floral and citrus notes.



LEDBURY

REAL ALES



LEDBURY BITTER, 3.8%

A traditional copper colour with a noticeably bitter start. The late addition hop provides an enjoyable finish with hints of spice and citrus.



LEDBURY DARK, 3.9%.

A chocolate and coffee start with a smooth mellow finish. The 3 hops we use all come from a local farm in Suckley, Worcestershire. This beer has notes of spice, marmalade and honey.



LEDBURY GOLD, 4.2%.

Made using 2 local Herefordshire hops. It is a golden bitter with a malt and hop combination that ensures it is well balanced with a honey and fruit finish.



WOTEVER NEXT? 5%

A strong, dark and bitter beer. The distinctive dry finish derives from chocolate malt and Northdown hops. A long fermentation leaves little sweetness behind. A good counter balance to a sticky dessert.



THAT 4.1%

A chestnut coloured best bitter with a robust malt flavour balanced by powerful hops. We use crystal malt, chocolate malt and Challenger and Sovereign hops. One for real ale connoisseurs. Available all year round.

S

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FOR ALL YOUR ERECTION NEEDS



Festival Entertainment

Saturday 2nd May

12:00-13:30	Ramshackle
14:00-15:00	Matt Lewis
16:00-18:00	Jaycee
19:00-23:00	Red River Blues

Sunday 3rd May

12:00-13:30	The Baggage Handlers
14:00-15:30	Duncan McCorkindale
16:00-18:00	Broome Cupboard
19:00-22:00	Crockers Ash Scratch Band



COMPATRIOT, 4.9%

This is a heavily hopped, punchy American Pale Ale with strong citrus flavours, orange and lemon to round it off.



LEGEND OF THE HILLSIDE, 4.7%

A traditional English IPA with a subtle honey flavour and a smooth hop finish, leaving you with a crisp mouthfeel



OVER THE HILL, 3.5%

A full bodied, single-hop, malty dark mild, with bramling cross hops complementing a cocoa & roasted malt character



SEVERN SURGE, 5.4%

Using 7 types of malt, this modern-style porter has a complex roasted character, and a dark berry aroma



LEGLESS COW, 4.2%

inspired by our nations finest traditions, our best bitter has a rich caramel flavour with a smooth soft fruit finish



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Large Garden

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BORDER ORCHARDS

Traditionally made whole juice ciders, cellar fermented in Ross-on-Wye.



CAREY ORGANIC

Medium Cider.

A gentle bittersweet cider blended from Organic Somerset Redstreak and Slack Ma Girdle apples.

Dry Cider.

A refreshing Ashton Bitter bittersweet traditional cider.



CLEEVE ORCHARD

Medium Cider 6%

From the apples of the last working cider Orchard in Ross, an easy-drinking Bittersweet Blend of vintage varieties full of fruity aromas and soft tannins.

Medium Perry 6.0%

From the Perry Pear trees of one orchard in Ross, a blend of Thorn, Blakeney Red, Winnals Longdon and Hendre Huffcap combine to produce a refreshing Aromatic drink.



ROSS-ON-WYE CIDER & PERRY COMPANY

Dry. 6.5% Bittersweet blend of cider and sharp cider apples

Medium. 6.5% blend of bittersweet and sharp cider apples

Oak Cask 7.4% Blend of cider apples fermented and matured in oak casks for twelve months

Three Perrys. 2 dry and 1 medium



UPPER HOUSE FARM. Dry 5.5% Medium 6.0%

A mixed arable and livestock Farm. There are 8 acres of traditional variety cider orchards planted by Bulmers in the 1960s. Due to the number of varieties, they crop from early September to mid December, making them ideal for craft cider production. The apples are pressed on the farm and the cider fermented and matured in oak casks.



New From Westons Fruit Ciders





Malvern Magic Cider

Details not available at time of print



SPRINGHERNE CIDER

Cider:- 6.2% A full-bodied cider made from a blend of locally sourced traditional bittersweet & bittersharp apple varieties..

Perry:- 5.6% A complex blended new season Perry made from and picked early pear varieties gathered in locality.

Stop Press Late addition from Freeminer Brewery



HONEY DIPPER. ABV 4.6%

Brewed with top grade honey, this is a clean-tasting, well-hopped beer with a hint of something special to bring sunshine into the dark days of winter. The combination of hops gives a crisp clean bitterness with hints of honey and a complex aftertaste leaves your taste buds with a warm summery glow. Perfect with turkey and other light meats in this season of indulgence, guaranteed to bring a new experience to the most jaded palette this winter.



SLAUGHTER PORTER ABV 5.0%

Dark but light in flavour, well defined aroma of Fuggles hops in the nose, and hints of the lighter side of this complex hop, an excellent Porter for drinkers who enjoy dark beers but are looking for the underlying flavours of a premium strength beer, rather than the lower gravity dark mild end of this style of Classic Northern style of British beer, more akin to the traditional London porter. Dark, roasted malts get a chance to show their softer side as they delicately dance in an organoleptic ballet on the tongue.



SPECULATION ALE ABV 4.8%

A rich premium strength ale, plenty of hops in the nose, and loads of rich malt flavours in the mouth, an initial sweetness is rapidly replaced by the onslaught of hops a La Freeminer style, and the beer departs leaving a complex but balance-hop and malt aftertaste. 40 EBU. "Deep ruby red with firm foam and dry milk chocolate aromas - Dryness is splendidly balanced by malt complexity in the mouth with fine bitterness. "A particularly good food beer;

AUBREY & CO Accountants & Tax Advisers

Best wishes to all for a successful festival

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SAVED BY THE BELL, 3.8%.

Light, hoppy, Forest bitter. A light, refreshing beer with spicy hop bite and a light floral aroma from the late hopping.



GOING OFF HALF-COCK A flavoursome generously hopped golden pale ale, with spice flavours and bitterness provided by Challenger and Golding hops, and fresh citrus aromas and finish provided by cascade.



OVER A BARREL, 5.0%.

Strong, rich, Forest ale. Richly coloured, fruity, strong ale with generous peppery finish of Golding hops.



THE KINGS SHILLING, 4.2%

A moreish mild ale combining a mouth filling full malt flavour with a clean dry finish, lightly balanced with classic English hops.



RAGING BULL, 3.5%

"I'm very proud to be bringing Raging Bull Beer to market, it's a quality pint and it gives me the opportunity to champion an industry and an area of the country close to my heart.



Friday Gold

This refreshing golden ale with a rich malty flavours that are supported by earthy English Fuggles hops. The addition of American hops blended with the malted wheat produces a citrus note.



Summer Hill Blonde

A vibrant blend of malted barley, oats and wheat gives this pale ale a higher malt profile than expected from its colour and strength. The careful selection of hops and yeast contributes to its aromas and complexity. You might detect a hint of pineapple or blackcurrant. This ale can be drunk chilled and is a perfect drink for summer.



Black Hill Stout

Produced with a blend of six malts and roasted barley this drink has a complex flavour. The hint of fruitiness comes from adding the hops late in the brewing process and is balanced by the malty chocolate and toffee flavours. This is a smooth, sweet version of an old classic.

A very Big Thank you To all our generous Sponsors



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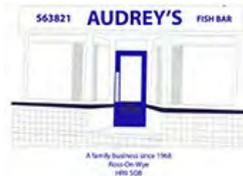
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