



The Anglers Rest

Members' Newsletter

August 2014

Message from the Editor



I'm sorry the newsletter is late out this month. I gave myself a couple of weeks off for a holiday! The good news is that means you won't have to wait too long until the next one. The finance update should also return next month.

Directors Drop In Session

The next Directors' drop in session will be in **The Snug** on Saturday 23rd Aug between 7-8pm.

What's On?

Monday 25th August - 12pm: Bamford Beer and Sausage Festival!

Enjoy Bank Holiday Monday at Bamford's first Beer and Sausage Festival. From 12- 4pm with live music on our outdoor patio. No less than 8 amazing beers and 8 world beating local sausages - surely a recipe for success! We might even try some unusual German sausages - well, what's the "wurst" that can happen?



Saturday 30th August - 8.30pm: Johnny and The Moondogs

Back at the Anglers by popular demand and still better than the Beatles! Don't miss this fabulous band



Your AGM - a date For Your Diary

We have set the date for the Annual General Meeting of The Bamford Community Society as Friday 21st November at 7pm. It will be held in the Village Institute. More details will follow nearer the time.

Chef News!

We would like to say hello and welcome to Jonathan who joins Malcolm and the kitchen team as a chef. Jonathan brings a range of expertise in the kitchen. And with his years of working in France we are expecting some fabulous French influence to appear on the specials board! Jonathan also likes making cakes and bakes a mean lemon drizzle! We look forward to seeing some of his cakes in the rest café.



This week we said goodbye to Rob (our temporary sous chef) who has moved to a permanent job in the Lake District. We would like to extend our thanks to Rob for all his efforts and wish him best wishes for the future.

Farmers' Market Job Vacancy

We are delighted to announce that the BCS has successfully secured a grant of over £10k from the Prince's Countryside Fund to establish a monthly farmers market at the Anglers Rest. The project was one of only 15 projects selected for funding from over 165 applications. Helen Aldis, Manager at The Prince's Countryside Fund, explains; "These grants will help to maintain and support sustainable rural communities in Britain. The Prince's Countryside Fund, with the help of our marvellous supporting companies, is proud to support the people, organisations and communities working to protect and ensure a long-term future for Britain's rural economy." This has led to the following job vacancy:

Farmers Market Project Manager

The Bamford Community Society has secured funding from the Princes countryside fund to assist us with setting up regular and viable farmers markets on the site of the Anglers Rest Community Pub.

We are looking for a Project Manager one day a week until July 2015 to make this happen.

This is a brand new project and as such you will be responsible for all aspects of local engagement and communication, marketing and promotion and events management as well as working closely with and supporting local producers.

Experience of managing events or operations is desirable and you must have a passion for Bamford and our surrounding communities

If you are interested please contact Sarah Bawden for more information on 07909 510129 or email sarahbawden11@me.com

Closing date for applications is Wednesday 20th August 2014

This position is for an immediate start



We hope you will support this new venture!"

Enterprise Investment Scheme

We have submitted the list of members' names and addresses to HMRC to register those of you who advised us that you wished to do so for EIS. The HMRC will next send claim forms to the BCS for us to distribute to those members, though we don't know how long HMRC will take to do that!

Bunny Raffle in aid of Bamford Pre-school Playgroup

The Bunny raffle raised £17 for Bamford Pre-school Playgroup. Thanks to everyone who bought a raffle ticket. The Bunny was won by Gill Gupp – well done Gill! I hope Bunny has a happy new home.



Directors News

We are sorry to announce that Frank Bigley has decided to step down as a Director of BCS. Frank was one of those central to the village's efforts to secure the Anglers Rest in the days of the Steering Group. His hard work, business experience & invariably cheery outlook were valued by all those he worked with. Since becoming a Director in January 2014 he contributed to many aspects of the BCS's work, particularly focussing on marketing & business development. He will be missed by all his fellow Directors, but fortunately he remains committed to supporting his local community pub. "Thank you Frank" from the Directors, BCS & all of Bamford - Simon Hill



I have also decided to take a back seat from now on but as the Company Secretary I will remain officially in post until a new Company Secretary can be found. This will be following the AGM which is planned for November. I will remain as newsletter editor.

In order to fill the vacancies that have arisen on the Board Pam Kenworthy has been co-opted as a Director until the AGM. Pam brings a wealth of experience to the Board and we are grateful to her for stepping in to help us out.



The Anglers Rest Features in a Bestseller

We were delighted to see that the story of our fight to raise funds and purchase the Anglers Rest is featured in detail in Stephen Booth's latest bestseller, *The Corpse Bridge*. One of his characters, Luke Irvine, lives in Bamford and drinks in the Anglers.

The Anglers Rest in The News

The following review appeared in the Sheffield Telegraph on August 10th

It was warm, very warm... and as dusty city streets gave way to lush green countryside, the heat of the evening was matched by the welcome we discovered at the Anglers' Rest in Bamford.

The pub is tucked away at the top of the village, a stone's throw from picturesque Ladybower Reservoir, between the local Methodist church and the village school.

Behind the ivy-clad stone frontage, there's nothing very special about the place at first glance.

Plain walls, patterned carpets and well-used wooden furniture are identical to those found in traditional pubs the length and breadth of Britain.

But the Anglers' Rest is so much more than just a pub.

It's a café, a Post Office, a meeting place - and what makes it really different is that it's owned by 300 locals, who clubbed together to raise more than £300,000 to keep the place going.

In fact, the Anglers' Rest is the last remaining bar in Bamford and the first community-owned pub in the county. That's a heck of a reputation to live up to, but this is clearly a community hub in the truest sense of the phrase and they're up for the challenge.

We arrive to find the football team bantering over post-match refreshments in the garden. A knitting circle is clicking away in the café, and the pub is buzzing with a mix of walkers, after-work drinkers and families tucking into an effort-free evening meal.

The place is run as a not-for-profit enterprise, so it charges enough to pay its way but still offers prices keen enough to bring in the locals on a week night.

A range of craft ales is on offer at the bar, most of them local and under £3 a pint, as well as a choice of 14 wines from just £10 per bottle (£2.25 a glass).

Landlady Amanda Taylor was happily running a bar in Stockport when she got the call from old friends Sarah and Malcolm France.

They had all worked together before, but Sarah moved to the Anglers' Rest last year when she was appointed postmistress by the newly-formed Bamford Community Society.

Husband Malcolm took over as chef of the pub and café a few months later and when a bar manager was needed, they knew just the person for the job.

"I had no intention of moving. But when I got here, I just loved the feel of it," says Amanda, who has now been in post for five months. "It's quite exciting being part of this venture and it's nice seeing it evolve. "I'm so glad the villagers fought for it. It's a shame when places close down through apathy."

There's no sign of apathy in Bamford. The bustling hub is staffed by a small army of locals. Training is ongoing and what they lack in expertise, they make up for in enthusiasm.

In addition to regular meetings and activities, including a Wednesday quiz and a monthly open mic night, the Anglers' plays host to various special events. A gig the previous Friday featured three local bands and had the villagers packed three deep at the bar.

"It's constantly evolving and we're constantly learning," says Amanda.

Next on the agenda is a series of letting rooms, so the pub can once more welcome overnight visitors.

Most food is made on the premises, but certain items are bought in from local suppliers - including some desserts and the local butcher's award-winning pies.

The menu gives plenty of choice without being over-ambitious; results are mixed.

A rustic salad of beetroot cubes and diced cheese - nothing like the soft, milky mozzarella we'd been led to expect - is framed by a clockface of cucumber and tomato slices. It could have done with a tangy dressing to balance the sweetness of the beetroot; it would also have been better without the gritty sprinkling of dried herbs that adorned many of the dishes leaving the kitchen during our visit.

In contrast, black pudding is hot and musky, complemented by salad leaves and a little dish of beautifully sweet-sour caramelised red onions.

Main course of sea bass - two generous fillets - is soft and moist, though the crisp skin is lacking. New potatoes and salad add the finishing touch (with another unnecessary dusting of dried herbs).

Steak pie is truly excellent. Crisp shortcrust pastry - underneath as well as on top - is packed with tender pieces of beef in a tasty red wine gravy. It comes with a pot of mushy peas and beautifully crisp, crunchy chips.

Desserts all sound deliciously tempting. We share an indulgent lemon and raspberry 'crumble' - let down only by its name.

Layers of wonderfully moist, stodgy raspberry and lemon on a sponge base are a good balance of sweet and sharp, but in no way crumbly. Call it 'pudding' instead of 'crumble' and it merits ten out of ten. We finish our meal with good, strong americanos and hot milk.

This is a great local pub and it's well worth a visit.

And this article appeared in the Daily Mirror on August 12th

Where would Albert Square be without the Queen Vic? Or Coronation Street without the Rovers Return? Every soap character seems to spend half their life down the local. But back in the real world, pubs in our communities are fast becoming a thing of the past.

New figures from CAMRA, the Campaign for Real Ale, reveal on average 31 pubs close every week.

Experts blame these closures on a combination of factors, including the smoking ban, cheap alcohol in supermarkets and the economic downturn.

The 2003 Licensing Act, which saw the relaxation of opening hours, was also a nail in the coffin for many locals. Staff costs soared and encouraged drinkers towards the late-night bar culture in town centres.

Additionally, a loophole in planning laws allows supermarkets to move in without having to get permission for change of use. Unless a pub is listed, it can be demolished without permission.

As much as supermarkets might be handy, they are hardly places where people meet and chat.

As recent figures show, loneliness is an increasing problem in our communities, too.

But there is a solution - and that is people power.

In the village of Bamford in the Peak District, villagers were threatened with the closure of their last remaining pub, the Anglers Rest, so they decided to buy it and run it.

The result is not just a thriving public house but thriving happy residents.

"It's much more than a pub, it's the hub of our village," says John Soady, who is one of the Anglers Rest's new board of directors. "It's at the centre of everything, for families with young children right up to older people in their 80s. It's an informal atmosphere where people meet and talk rather than just being nameless faces.

"And people are happier as a result."

The Anglers Rest dates back to the 1700s, when it was built as a coaching inn. Over the years, it was owned by a brewery, and ended up in the hands of a PubCo staffed by a succession of short-term tenants.

It was slowly becoming run down, but at least it was there. The village's other pubs had closed one by one, snapped up by property developers.

As in so many villages, the Post Office in Bamford had closed. And then one day the For Sale sign went up outside the Anglers Rest. "We were terrified that we would be left with no communal space whatsoever," says John, 47.

"We have 1,000 people in the village but there would be nowhere to go and meet and socialise. "People live in villages because they want to be part of a tightly knit community, to form bonds. Without any hub, how is that possible?"

The villagers from Bamford registered the pub with the local authority under the Localism Act as an asset of community value. John explains: "It wasn't difficult, and what it meant was that once the pub went up for sale we had a six-month window to make a bid for it and that had to be considered.

"They don't have to accept it but they are obliged to consider it."

Then came the trickier bit - raising the money. The pub was on the market for £275,000. "Villagers were sceptical, they didn't see how we could do it," says John.

But undeterred, the core campaigners approached Cooperatives UK - the national body which helps co-operative enterprises - for advice and formed the Bamford Community Society, a legal entity which then existed as a limited company, for a nominal fee.

As such they could offer to sell shares to interested villagers. A prospectus was put through the letterbox of every villager. "The minimum people could invest was £250 for 250 shares - the maximum was £20,000," says John.

"We decided we had to raise a minimum of £180,000 and also secured a bank loan. We must have been pretty convincing."

Incredibly, 328 villagers decided to invest, raising a total of £328,500. "It was amazing," says John. "Everyone pulled together."

But there were problems. A clause under the Localism Act stated that if a business is a going concern a community bid can be side-stepped. The owner of the pub agreed to sell to a property developer, giving villagers only 24 hours' notice.

But thankfully local MP Andrew Bingham stepped in, and the seller was convinced to sell to the community. The villagers secured their pub last October and made £3,000 from the opening party a month later. They employ a team of locals to run the pub while John and his directors meet twice monthly.

He says: "We projected we would make a turnover of £220,000 in our first year, but that's now £320,000. "We make a profit, and the £90,000 that goes on wages goes to locals."

But money aside, what the villagers have really achieved is a thriving meeting point where they can get to know each other. The pub is no longer just a bar. It is also a restaurant and cafe - and they now have a new Post Office in there while holding music and quiz nights plus art exhibitions.

John adds: "A pub is informal, you can just come and chat to people, get to know people. That is why pubs are important. It's not about drinking, it's about having a heart in your community."

Who are we? The Management Team



Paul Towers - General Manager



Amanda Taylor - Bar Manager



Malcolm France - Head Chef



Sarah France - Café and Post Office Supervisor

Who are we? The Directors



Simon Hill - Chair



Dave Sheldon - Finance



John Soady - Finance



Sarah Bawden - Human Resources and Governance and Compliance



Ben McIntyre - Estates, I.T. and general go to guy!



Liz Marshall - Operations



Katie Irwin



Pam Kenworthy

Art in the Cafe

If you know a local artist or friend who would be interested in displaying their work at The Rest Café please contact Meem Bernau on 651677 or email: meemb@bernau.orangehome.co.uk

How can you contact us?

The staff will always know who to pass queries or suggestions on to. There is also a comments box on the counter in the café.

Many of the Directors are often found propping up the bar or eating in the pub or you can call into the drop in session advertised in this newsletter.

We have a website: www.anglers-rest.co.uk

STOP PRESS We have just secured the new domain www.anglers.rest and will be changing to that soon!

You can email us: bamfordcs@gmail.com



Like us on Facebook: <https://www.facebook.com/The.Anglers.Rest>

Please note that there are two facebook pages for the Anglers Rest. The official one that is managed by the Directors is "THE Anglers Rest Bamford". There is also a facebook forum "Anglers Rest Bamford" that the Bamford Community Society has no control over. It is owned and managed by someone else in the village.



Follow us on Twitter: @AnglersBamford

If you would like anything added to next month's newsletter please email Julia at: bcscmpsec@gmail.com