

Pub news ◊ Brewery bulletin ◊ Beer festivals

lew bar in Aberystwyth Good Beer Guide 2020 **Real Cider Ramble**

The free magazine of Bae Ceredigion CAMRA

Autumn/Winter 2019



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CROESO

Welcome to *Cwrw Ceredigion*, which is produced by the Bae Ceredigion branch of the Campaign for Real Ale (CAMRA) and is funded by advertising from local pubs and breweries. Our aim is to promote local breweries, cider makers and the best places to drink real ale and cider in the area.

Since our last issue, Y Ffarmers in Llanfihangel y Creuddyn has reopened after the serious fire in early 2018 and a brand new pub has opened in Aberystwyth – see our interview with the owner of the Bottle & Barrel on page 5.



One of our Good Beer Guide pubs, the Ship and Castle in Aberystwyth

Congratulations to all the local pubs that feature in CAMRA's *Good Beer Guide* 2020. Go to page 10 to check out who they are. Please support them and, if you think we have missed a real ale gem, then let us know!

Bae Ceredigion members were sad to see Tristan Robinson stand down from the chairman's role at our 2019 AGM but we are pleased to welcome Kathy Giles as our first female chairman. Find out more about her on page 23.

Cwrw Ceredigion is produced by a small band of volunteers who contribute articles, help sell advertising and distribute magazines to local pubs. If you'd like to get involved or suggest an idea for a future feature, please do get in touch.

lechyd da!

Mary Galliers, Editor

P.S. Our next issue is out in April - follow us on Twitter or Facebook for local real ale news.

Contact us

Email: publicity@baeceredigion.camra.org.uk Website: www.baeceredigion.camra.org.uk Facebook: www.facebook.com/CeredigionCamra Twitter: @CeredigionCAMRA



Am nad oes llawer o le gennym, cyhoeddiad cyfrwng Saesneg fydd hwn, ond mae croeso i chi gyfathrebu gyda ni yn y Gymraeg.

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Advertising

We rely on income from advertising to fund production costs. Space is limited and is sold on a first come, first served basis. We can design your advert, free of charge. **Contact:** membership@baeceredigion.camra.org.uk

Bae Ceredigion CAMRA branch

Bae Ceredigion CAMRA branch covers mid and north Ceredigion and a small part of Powys and Gwynedd. The main towns and villages in the branch area are New Quay, Aberaeron, Tregaron, Aberystwyth, Talybont and Machynlleth. The chairman is Kathy Giles.

Branch contacts

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Cwrw Ceredigion: issue 11, October 2019 © Published by the Bae Ceredigion branch of CAMRA Front cover: Zac Marsden behind the bar of the Bottle & Barrel, Aberystwyth's newest bar



We try to ensure that information is correct when we go to press. If we get something wrong, let us know and we'll print a correction. Please note that opinions are not necessarily those of CAMRA either locally or nationally, and publication of an advertisement is not an endorsement of quality by CAMRA. If you feel you have been treated unfairly in a pub, contact Trading Standards. See www.tradingstandardswales.org.uk.

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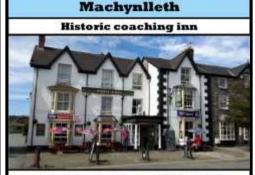
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Cwrw Ceredigion

NEWS

Aberystwyth's new beer and bottle bar

Zac Marsden doesn't do things by halves. In 2019, he moved house, got married, got a dog and, in early May, he opened the Bottle & Barrel in Aberystwyth.

This small town centre bar serves eight keg beers and two cask beers from an ever-changing range of Welsh breweries, plus a huge range of bottled and canned beers that can be drunk on the premises or bought at a discount to take away. Customers can also take away cask beer if they bring a suitable container. There were about 140 beers on offer when *Cwrw Ceredigion* visited for a chat with Zac in August but that number could well have gone up by now!

The Bottle & Barrel's website says it is a craft beer bar, a term that means different things to different people. Zac explained that his definition of craft beer is "any type of beer made by someone who cares about what they are doing."

The bar's keg taps usually dispense a lager, a stout, a sour, a session IPA and a strong IPA. The cask beers tend to be a more traditional style than those on keg so that they appeal to a wide range of drinkers and turn over quickly. The list of draught beers appears on a digital screen behind the bar and on the website; this function is linked to the Untappd app which notifies subscribers when a new beer comes on. Customers are offered free samples of the draught beers, and a beer flight containing four one quarter pints is a good way to enjoy the range.

"I was originally advised to stock beers that people would drink not just beers that I like," Zac explained. "However, the opposite has proved true. I have selected beers I want to drink and my customers love them, too. Many people drink both the keg and the cask beer and one customer who was a dedicated lager drinker is now a fan of sour beer."



collects the beer himself. He also orders beer from two local distribution companies and breweries have started to contact him asking him to stock their products.

His focus on Welsh products includes the two bag-in-box ciders, a range of gin, a rum, a vodka and locally-produced mead.

"People say that beer doesn't travel well but nowadays there are environmental reasons to source products locally," he added. "I also want to support Wales's small businesses."

With so many beers on offer, you may be wondering which ones have proved particularly popular. Zac told us that Lithic Brewing's Session IPA was the fastest selling keg beer, with all 72 pints being sold in one day, while Tenby Brewing Co's Easy Extra Pale was the most popular cask ale. However, as only two beers have appeared on the bar more than once, you will have to keep on visiting if you want to drink one of these two here again!

The Bottle & Barrel is in Cambrian Place, Aberystwyth near the railway station.

See www.bottleandbarrel.cymru for opening times and the current beer list.

NEWS

New faces at family pub



The Friendship Inn is a family-run pub in Borth which is loved by locals and visitors to the seaside town alike. It has been in the same family for nearly 100 years, and in summer 2019 former landlord Mike Pugh retired after running the pub for 50 years.

In July Mike's daughter Amy took over the

Village gets its local back

Residents of Llanfihangel y Creuddyn were delighted when Y Ffarmers reopened in May after being closed for over a year following a serious fire.

"We experienced a few delays with the rebuild but we were so happy to welcome people back to Y Ffarmers," said Caitlin Morse who took over the pub in July 2017 with Lewis Johnston.

"We have kept the same layout as before but things do look a little different. We now have a double-sided log burner in the bar area and a new outside undercover area.

"It's still very much Y Ffarmers though and nearly all of the team have returned to work pub together with Clive Thomas. Since then they have made a few changes, refurbishing the cellar and adding new beer lines.

Real ale from Evan Evans has proved particularly popular, especially the Ocean Gold, and visitors to the town have been keen to try a Welsh beer.

The couple plan to sell beer from Conwy Brewery soon and they hope to have two ales from each brewery by next summer. They also plan to start selling food in 2020 and to expand by opening a second bar in future.

The pub hosts a range of events including a monthly story night called True Tales and the Sesh, a folk music evening when people turn up with their instruments. The pub also acts as a meeting place for various community groups.

We'd like to wish Amy and Clive all the best for the future and raise a pint to another hundred years at the Friendship!

here."

Caitlin and Lewis held a party at the renovated pub for local people before it officially reopened. Since then, Wye Valley beers have been joined by a regularly changing guest ale on the bar and the pub has maintained its reputation for great food.

"We received so much support from customers, friends of Y Ffarmers, our loyal staff and villagers which kept us going," Caitlin added. "People like what we have done and we have had some great feedback."

We wish Caitlin and her team at Y Ffarmers all the best for the future.

TIPPLE TATTLE

All change at the Rhyd y Pennau

The Rhyd y Pennau in Bow Street has seen mixed fortunes over the last couple of years. After a period of closure, it was acquired in early 2018 by Star Pubs and Bars (Heineken's Pub Co) and it reopened with Lauren and Alan Murphy as Tenants at Will.

The pub was well supported during their tenancy and the locals helped with repainting it and improving the garden. However, Alan and Lauren felt unable to accept the business terms on offer and the pub closed again in summer 2019.

As we went to press, it had just reopened under new licensee Barrie Jones. Barrie is currently the tenant and licensee of the Welsh Black, which is also in Bow Street, making him well placed to develop the pub to meet the needs of both the local community and visitors. As well as offering food, he intends to put real ale on.

Star Pubs and Bars are continuing with their plans for a major refurbishment in spring 2020 during which the pub will be closed for up to three months.

Swift halves

A second hand pump has been installed at the **Dovey Valley Hotel**, **Cemmaes Road** which usually sells beer from Cwrw Cader or Monty's. The pub is now serving food ranging from traditional pub classics to seasonal specials from Tuesday to Saturday evening and at Sunday lunchtime.

Claire Kelly is the new landlady at the **Victoria Inn, Borth**. The pub stocks a range of Welsh real ales and the top bar with sea views has reopened. Plans for various events include quizzes and music nights.

The **Gogerddan Arms, Tanygroes** closed earlier this year after its landlady retired and has since been taken over by In the Welsh Wind, a gin distillery based near Tresaith.

The **Slaters Arms, Corris** has sponsored the kit for the recently reformed village football club and the shirts feature the pub's name. They also held a fundraising night to support the club which raised over £600.

The "beers coming soon" board at our pub of the year finalist the **Three Horseshoe**, **Llangeitho** has had good use over the last few months featuring beers from Mantle, Gower, Monty's, Wye Valley, Salopian and Purple Moose to name just a few.

The Castle Hotel, Aberystwyth holds a number of regular events. Lazin' on a www.baeceredigion.camra.org.uk

Sunday Afternoon features live music from 5pm every Sunday and Sgwrs a Cwrw offers Welsh learners the chance to informally learn the language through guided conversations on Tuesday evenings.

Correction: the Vale of Aeron is in Ystrad Aeron, not Temple Bar as reported in our last issue. The pub, which is gaining a good reputation for food, usually sells a real ale from a Welsh brewery.



Jon Williams, landlord of the Three Horseshoe, Llangeitho



Cwrw Ceredigion

CIDER SCENE

Cider pub of the year award

As reported in our last issue, Kane's Bar in Aberystwyth won the Bae Ceredigion CAMRA cider pub of the year 2019. Since then, former Bae Ceredigion CAMRA Chairman Tristan Robinson has presented the award to proprietor Ffion Roberts.

"We are fortunate to have a bar dedicated to real cider here in Aberystwyth," said Tristan at the presentation. "Ffion is passionate and knowledgeable about cider and she goes out of her way to source good quality cider from producers across the UK, most of which aren't sold anywhere else locally."

Kane's has a cider menu with informative tasting notes and customers can sample the range with a cider tasting platter. The bar actively promotes its cider range on social media and also holds regular cider festivals.

"When we started our cider journey we never thought it would lead us here," said Ffion. "A million 'thank yous' to everyone for their support!"

Kane's celebrates its 30th anniversary in 2019. As part of the celebrations, there will be a cider festival from 2-9 November. It will include a raffle with lots of cider-related prizes and a quiz on 7 November.

The Druid Inn, Goginan was presented with the runner-up award. Y Talbot, Tregaron and the Three Horseshoe Inn, Llangeitho were the other finalists in the 2019 cider pub of the year competition.

"Many pubs in Ceredigion now offer real cider on draught and there's an increasing range at local beer festivals," added Tristan. "Now it's easier than ever to find the real stuff, why not take the opportunity to taste some and discover the variety of flavours this traditional drink offers?"

If you are not sure if a pub sells real cider, look out for the "Real Cider Sold Here" window sticker or ask the bar staff as it may not always be clearly on display. See our real cider ramble on page 14 for more inspiration!



Ffion Roberts (centre) and team with the Bae Ceredigion CAMRA cider pub of the year award

Cider shorts

Since opening in mid 2019 the **Bottle & Barrel**, **Aberystwyth** has sold an ever-changing choice of two bag-in-box ciders plus a range of bottles, with all ciders coming from Wales.

Draught cider has returned to **Y Ffarmers, Llanfihangel y Creuddyn** with cider from Snails Bank and Sandford Orchards being spotted on the hand pump recently. appearance at **Y Talbot**, **Tregaron** in the summer after owner Mick Taylor enjoyed a tour of the cidery and orchards.

Gwynt y Ddraig bag-in-box cider is often on offer in the **Rhos yr Hafod**, **Cross Inn** (Llanon).

The Druid Inn, Goginan appeared in CAMRA's top ten cider pubs to visit in Britain. This pub is an easy bus ride from Aberystwyth and is well worth a visit whether your tipple is real cider or real ale.

A cider from Ross on Wye made a brief

GOOD BEER GUIDE 2020

You're never far from a great pub and an excellent pint with CAMRA's *Good Beer Guide* to hand. The 2020 edition has just been published in print form and as an app.

The *Good Beer Guide* lists the best cask ale outlets in the United Kingdom. Content is fully revised every year and pubs are regularly checked by local CAMRA volunteers.

Beer quality is the over-riding consideration for an entry in the guide. CAMRA members visit local pubs and score the quality of the beer all year round to help decide which pubs to include.

"There are more and more excellent real ale pubs in our branch area," said Bae Ceredigion Pubs Officer Alex Vokes. "This makes competition really tough for our limited number of spaces in the guide and inevitably means that some pubs that serve a great pint aren't included.

"We select those pubs where we know people have regularly had good quality real ale.

"I'd therefore like to thank all CAMRA members who score their beers – it really helps us understand what's being served where and the condition of a pub's beers over the course of the year. The more scores we get, the better quality our information is when selecting pubs for the guide."

The most recent beer scores will be reviewed at the branch meeting on Saturday 16 November to draw up a long-list of pubs for members to survey as possible entries for the 2021 guide.

"Please keep scoring your beers on www.whatpub.com over the next few months," added Alex.

"If you would like to play more of a role in selecting and surveying pubs for the next edition, come along to our November meeting in the Druid Inn and have your say."

Congratulations to our local pubs that appear in the 2020 *Good Beer Guide:*

Black Lion, New Quay

Cadwgan Inn, Aberaeron

Dovey Valley Hotel, Cemmaes Road

Druid Inn, Goginan

Glengower Hotel, Aberystwyth

Rhos yr Hafod Inn, Cross Inn (Llanon)

Ship and Castle, Aberystwyth

Skinners Arms, Machynlleth

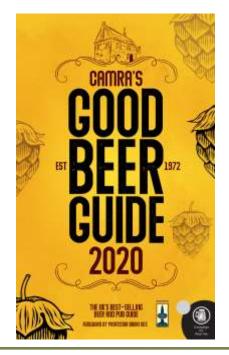
Slaters Arms, Corris

Three Horseshoe, Llangeitho

Wynnstay Arms, Machynlleth

Y Talbot, Tregaron

Buy the *Good Beer Guide* from www.camra.org.uk or high street bookshops. Download the *Good Beer Guide* app from Google Play or iTunes.



Cwrw Ceredigion

GOOD BEER GUIDE FAQS

Have you ever wondered how pubs are selected for the UK's best selling beer and pub guide? Read on for some answers to commonly asked questions.

Who decides which pubs are included in the Good Beer Guide?

Each CAMRA branch is allocated a number of spaces in the guide and is given autonomy to decide which pubs to enter and which to leave out. This means that the guide is completely independent and no charge is made for entries.

How does a CAMRA branch select which pubs to include?

Beer quality is the over-riding consideration for inclusion in the guide. Any CAMRA member can submit scores for real ale they drink in any pub in Britain. This means that all members can help select pubs for the guide simply by scoring their beer.

How do CAMRA members score their beer?

CAMRA's beer scoring system is a simple "marks out of 5" for each different beer drunk in a pub on every visit. Ideally a beer should be scored to reflect how well it has been kept, rather than just giving the highest score to a personal favourite beer or marking down one that isn't to your normal taste. Only 0.5 and 1 indicate poor beer. A *Good Beer Guide* standard pub will usually score a 3 or a 4 for their beers. Bland beers and uninspiring beers may score a 2, and a 5 is normally only given once or twice a year. This allows a wide range of scores to rank beer that is anything from uninspiring to perfection in a glass.

I'm a CAMRA member but I am not sure how to send in my beer scores

Scores can be submitted on a smartphone while in the pub or at home on a computer on www.whatpub.com. To access the "submit scores" section for a pub, you will

need to log in with your membership number

and normal password (you can reset this if you have forgotten it). Then enter the date you visited the pub, a score out of 5, the name of the brewery and the beer.

I'm not a CAMRA member – can I submit my beer scores to the local branch?

No, not under the current system. But why not consider joining CAMRA so you can tell us what you think of your beer? Find out how to join on page 27 and see our feature on page 24 for the many other benefits of joining CAMRA.

What does Bae Ceredigion branch do with the beer scores?

The branch pubs officer compiles all the scores received for local pubs and they are carefully considered at branch meetings to come up with a long-list of pubs for possible inclusion. These pubs are then surveyed, ideally by someone who isn't a local, and we make our final selection at a subsequent meeting. The guide is launched in September. The production process is rather long, but it allows for reserve pubs to be included if there is space or if something changes at a pub selected for the guide.

Why isn't a pub in the guide?

Firstly, it doesn't necessarily mean the beer there is bad! Each branch can only include a fixed number of pubs and this inevitably means that some pubs don't make it. A pub may be omitted because not enough CAMRA members have entered scores to regularly rate the beer quality. A new pub is unlikely to be in the guide because a branch normally needs a year's worth of beer scores to ensure that the quality is consistently excellent.

Our 12 best real ale pubs are in the Good Beer Guide but all pubs in our branch area feature on www.whatpub.com. Anyone can supply information or updates for this website so, if you spot an error, please use the "submit update" function.



BREWERY BULLETIN

Local CAMRA member launches brewery

Bae Ceredigion CAMRA member Emlyn Jones and two college friends Meurig Jones-Evans and Gerallt Prytherch are behind one of Wales's newest and smallest breweries. Inspired by visits to Brewdog's premises, they established Bradgy Pwll in early 2017. This nano-brewery doesn't have its own premises so they use the kit at Cwrw Cader brewery in Dolgellau in collaboration with brewer Sean Meagher.

Their first beer was Caban, an American IPA single hopped with Citra hops, which they describe as "a smooth and rounded ale with a kick". It was sold in cask in Aberystwyth at the Ship and Castle and the Bottle & Barrel, and the positive feedback has encouraged them to tweak the recipe and brew a bigger batch. They plan to distribute their casks to more pubs and are also considering canning and bottling their beer in future.

"We are really grateful to Sean at Cwrw Cader for his guidance and support," said Emlyn.



"We look forward to receiving more feedback about Caban IPA and to extending our range soon."

Look out for Caban IPA in a local pub and go to Facebook to follow Bragdy Pwll's progress.

Breweries in brief

Mantle Brewery has launched a new keg only 6.5% amber beer, Continental Drifter, which combines a number of European styles and uses German hops. The Cardigan-based brewery won a gold award in the 2019 regional Society of Independent Brewers (SIBA) awards for Hoodwinked cask lager which will go through for judging to the SIBA national awards. The brewery continues to invest in equipment at its premises and it increased its cold storage capacity in 2019.

Penlon at the Beach welcomed locals and holidaymakers to New Quay for a second season, serving **Penlon Cottage Brewery** ales on cask or in bottle, real cider, craft gin and stone-baked pizzas. The Granary bar and tasting room at the brewery has been open regularly all season, too, offering Penlon ales on cask alongside the full range in bottles, real cider and wood-fired pizzas. See www.penlonbrewery.co.uk or their Facebook page for future opening times.

Bluestone Brewing's Bedrock Blonde has been certified as gluten free in cask and

bottle. Bottles can be bought from the brewery taproom near Newport,

Pembrokeshire or their online shop.

A new floor and drainage system have been installed at the old school building in Lledrod which will be the home of **Hop Forge Brewery**. Follow the progress of this fledgling brewery on Facebook.

The winner of CAMRA's **Champion Beer of Britain** was Shere Drop by Surrey Hills. South Wales brewery Grey Trees won silver with their Afghan IPA. Bronze went to Oakham Ales for their session IPA Citra which is often on the bar at the Ship and Castle, Aberystwyth along with many of Oakham's other beers.



REAL CIDER RAMBLE

Every issue Tristan Robinson reports on a real ale pub crawl around local pubs. This time he decided to visit some of the pubs in the Aberystwyth area that serve a good pint of real cider or perry.

Whilst "cider" is sold in many pubs these days not all can be called the real deal so on my ramble I sought out those that meet CAMRA's definition of real cider. This states that real cider should be "made from the freshly pressed juice of apples, not syrup, and not to have been pasteurised or artificially carbonated, nor have added flavourings except pure fruits, vegetables, honey, hops, herbs and spices and not to have concentrates, cordials or essences added."

I started my real cider ramble in Aberystwyth at the **Glengower Hotel** on Victoria Terrace which looks out across Cardigan Bay from just below Constitution Hill. Inside the Glen has a dedicated cider bar, usually stocked with ciders from Gwynt y Ddraig and occasionally from Lilley's.

On this occasion the options were Happy Daze (4.5%, medium), Scrumpy (5.5%, medium) and Dog Dancer (6.5%, medium dry) from Gwynt y Ddraig and Bee Sting, a perry from Lilley's, which I opted for a half of. At 6.8% this medium sweet perry was very easy to drink but packed a punch, hence the smaller glass to kick the day off with.

For my next visit I hopped aboard a 525 bus



from Aberystwyth bus station and got off at the stop outside the **Druid Inn** in the village of Goginan. Well known for decades as the place to call in for great quality ales, they now always sell at least three ciders from a wide range of UK producers. Upon arrival I was offered tasters of everything available on draught, which included Dabinett from Gwynt y Ddraig (6%, medium dry), Gloucester Brewery's Bramley (4.5%, medium), Woodhall's Whubarb (4.0%, fruit cider) and Snails Bank Tumbledown (5.2%, medium).

Not being a fan of fruit cider, "real" or not, I



Tristan Robinson in the Druid Inn

first chose the Bramley. I've enjoyed a few of Gloucester Brewery's ales over the last year and was intrigued as to what their cider would be like. It was served cool and had a cloudy appearance, as many a good cider should, the aroma was sweet and fruity with a slight smokiness. This came, I believe, from a hint of wood flavour, which was accompanied by some acidity and finished with a sweet aftertaste. Overall it was a whirlwind of flavours packed into what was a relatively weak cider.

I had some time until my bus back to Aberystwyth so I tried the Tumbledown, a well-blended mix of Dabinett and Michelin apples that give a delicious, moreish flavour that I could have enjoyed all day; I suspect this could be the reason for its name!

REAL CIDER RAMBLE



Thanks to the rise in interest in cider in our area in recent years there were a couple of places in Aberystwyth yet to visit on my cider tour, so I bid farewell to

all at the Druid and caught the 525 service back to the bus station. A short walk from there on Cambrian Place is a relatively new bar in town, **Bottle & Barrel**, which has already garnered a reputation for selling good cask and keg beer, along with some draught and bottled ciders, all from Wales.

On my visit there were two bag-in-box ciders available, Gwynt y Ddraig's Happy Daze (4.5%, medium) and Cold Black Label (5%, medium dry). Also available in the fridge was a selection of bottled ciders from other Welsh producers such as Apple County Cider Co, Pant Du and Seidr y Mynydd.

I opted for Seidr from Seidr y Mynydd (7%, medium), since I'd really enjoyed their Robin Goch at Lampeter Food Festival in July. This didn't disappoint, clear and lightly sparkling with a crisp but sweet apple flavour, it was a delight to the end. Although I was intrigued by the Cold Black Label (a cider brand from the owners of Brecon Brewing Co), I resisted trying any as I still had a short stagger to reach my final cider venue of the day.

Kane's Bar, on the corner of Corporation Street and Alfred Place, is something quite curious for the town - a bar that is mostly dedicated to cider in its many different forms. Popular with students and locals, the bar occupies one wall of the main area, with a games room at the back and informal seating areas accessed up and down short flights of stairs. The bar itself has up to five real ciders on hand pump which are sourced from across the UK.

For my visit I was spoiled for choice. On the bar were Trenchmore Farm's Silly Moo (4.8%, medium sweet), Purbeck's Purbeck Pirate (4.8%, medium), Butford's Dry (7%, dry), Rosie's Pig Rhubarb (4%, fruit cider) and Weston's Family Reserve (5%, medium dry). There were also many bottled ciders as well as cans of craft ales available. I eventually chose a half each of the Silly Moo (rounded flavour and mouthfeel with a rich apple aftertaste) and Butford's Dry (very traditional tasting dry cider, tart and astringent but with lots of fruity apple notes).

The owner and landlady of Kane's, Ffion Roberts, is passionate about cider and tries to stock those that haven't been seen in our area before, so there's always something to excite her visitors. The cider menu has tasting notes and customers can sample the range by ordering a tasting platter of four draught ciders.

Unsurprisingly, Kane's won Bae Ceredigion CAMRA's cider pub of the year award in 2019 and I thought it a fitting venue to finish my enjoyable and informative tour around the town's cider pubs. If I have whetted your appetite for the noble fruit, why not make your next tipple taste of apple?



Search for pubs selling real cider on CAMRA's free online pub directory www.whatpub.com. Please advise us of any changes to information via the "submit update" option. If a pub sells at least one real cider all year, let us know and we'll send them a free "Real cider sold here" window sticker.



VIEW FROM THE BAR

Cwrw Ceredigion met Gareth Pritchard who runs the White Lion in Talybont.

How long have you run the White Lion?

I've been landlord here for five years and I have just signed up for another five years. This pub was where I had my first drink!

What did you do before taking it on?

I have been in the trade for 38 years and ran a restaurant business locally before taking on the White Lion. I have run pubs all over the country, in London and the North East. I used to work in this pub when I first started out and I always wanted to come back as my family are all local and I went to primary school in the village.

What do you enjoy most about being a publican?

Every day is different and I enjoy meeting different people and knowing all the locals. There is a strong local community here.

Why do you think people enjoy a visit to the White Lion?

The surroundings are welcoming and it's a safe and friendly environment. We aim to give people what they like with good food and service. We have log fires in the winter and a lovely beer garden in the summer.

Who comes to the pub and who are your locals?

The locals are a real mix across all ages, families as well, and our Sunday lunches are very popular. We are dog friendly and sell dog treats. Walkers and horse riders call in and many tourists come back time and time again.

Do you hold any regular events?

We hold charity events including auctions and bingo and we've raised £8,000 over the last few years. We support a number of charities and local causes, for instance we raised money for the youth club to go ice skating.

Do you have any plans for future events?



I plan to improve the beer garden and have a BBQ area where people can cook their own food as long as they buy meat packs and drinks from the pub.

I want to donate a Christmas tree and lights for the village green as I want to give something back to the village where I grew up.

Has there been a growth in demand for real ale?

When we took over the White Lion it was a traditional mild and bitter pub. The demand for bitter has dropped to the point where I don't sell it any more and the golden ales have become more popular. Thwaites Wainwright is the most popular beer - it started as a guest ale three years ago and never left! Hobgoblin Gold and Butty Bach are also popular.

What's your favourite tipple?

I used to drink Guinness but now I drink lager and I enjoy some golden ales as well.

Which famous person would you like to have as a regular?

I think David Jason has everything. He has done so much and it would be so entertaining listening to his stories.

FOUR OF THE BEST FOR A WELSH PINT

In this *Four of the best*, we profile three pubs whose landlords decided to stock local beer when the pub reopened and a fourth that has recently seen the welcome return of real ale.



Monty's on the Halfway's hand pumps

There are over one hundred breweries in Wales so you have a good chance of getting a locally brewed pint when you visit a pub in the Bae Ceredigion CAMRA branch area.

The Welsh beers that are seen in pubs most often in area are those brewed by Mantle from Cardigan, Bluestone Brewing from Pembrokeshire, Cwrw Cader from Dolgellau and Monty's from Montgomery.

Some pubs have been stocking beer from these breweries for many years and others have started to stock their beer within the last few years or even months.

You can find out which beers to expect when you visit a local pub on CAMRA's online directory www.whatpub.com.

Halfway Inn, Pisgah

The Halfway Inn reopened in summer 2018 after an extensive renovation by its new owners Stuart and Ann Raeburn.

It is the only local pub that always sells Monty's beers. Sunshine, Old Jailhouse and MPA regularly appear on the bar as well as one-off and seasonal ales from the brewery.

Ann was brought up in the area and her family has strong ties to the pub; her father Alun captained the darts team for over 35 years.

"We are committed to our vision for the Halfway, much of which is based on my own fond memories of the place," said Ann.

"This country pub was one of the first in the area to offer a huge selection of real ales and ciders and we want to bring that popular service back."

Wynnstay Arms, Machynlleth

Charles and Sheila Dark reopened the Wynnstay Arms in June 2016, having previously owned it during the late 1990s.

From the outset, the bar has offered a choice from Cwrw Cader including the Dolgellau brewery's regular beers like Cader Gold and Cwrw Coch and seasonal brews like the excellent Red Berry Porter.

"We have seen a growth in demand for real ale and I have also noticed ale drinkers trying to wean others from lager," said Charles.

"Our real ales are very popular with diners, too - a fine ale with the best steak, chips and salad is a meal fit for a king!

"We stock many other Welsh drinks including cider, lager, apple brandy and liqueurs and we adopt the same attitude to our food – it's as local as possible and quality is essential."

The pub has joined Bae Ceredigion CAMRA's LocAle scheme which promotes pubs that permanently sell locally brewed real ale.



Cwrw Cader beer in the Wynnstay Arms

FOUR OF THE BEST FOR A WELSH PINT

Black Lion, New Quay

Since reopening in 2013 after an extensive renovation the Black Lion in New Quay has been popular with visitors. At first it only sold Sharp's Doom Bar but owner Mike Young was keen to stock a local beer, too.

"Mantle began brewing in Cardigan shortly after we reopened so I started to sell a few of their beers," he said. "MOHO proved the most popular so I settled on that one and it is now our most popular beer, outselling Doom Bar and tempting a few keg or lager drinkers to try cask ale.

"There has been a growth in demand for real ale and MOHO is on the bar all year round now. Visitors like to try local beers so I also offer a third real ale from Welsh breweries like Gower, Tiny Rebel and Purple Moose at busier times of the year."



Mike Young in the Black Lion

The Castle Hotel, Aberystwyth

Located in a stylish Edwardian building in Aberystwyth, the Castle Hotel has been a part of the town's drinking landscape for over 30 years under the care of publican Llinos James. Together with former bar manager Sion Hughes, Llinos reintroduced real ale to the pub in 2019.

"As a real ale drinker myself I was keen to get a quality locally based real ale on as a regular," said Sion. "One of my personal favourites is Mantle's award-winning pale ale MOHO and this has become a regular at the castle along with two other rotating guest ales."



Llinos James in the Castle Hotel © Dewi Alun Jones

The pub has offered several other ales from Mantle and the guest ales have come from other Welsh breweries including Conwy, Purple Moose, Grey Trees, Glamorgan, Bluestone, Monty's, Tudor and Wilderness. New bar manager Paddy Dixon is carrying on the good work started by Sion, and customers continue to enjoy a range of Welsh guest ales.

Look out for LocAle

CAMRA's national LocAle scheme was introduced in 2019 in the Bae Ceredigion area to promote pubs which agree to set aside one hand pump to permanently serve a local real ale.

To meet the criteria for LocAle accreditation by Bae Ceredigion, a pub must permanently serve real ale from at least one brewery that is based within 56 miles of the pub (based on the shortest driving distance).

Once a pub signs up to the scheme, they receive pump clip crowners to help customers identify which hand pump is dispensing the local beer, posters and a LocAle window sticker. The pub is marked as being part of the LocAle scheme on WhatPub, CAMRA's online pub database, and a symbol is added on its entry if it features in the *Good Beer Guide*.

Find out which Bae Ceredigion area pubs are accredited by our LocAle scheme on www.whatpub.com



Cwrw Ceredigion

FESTIVAL FOCUS

The Bae Ceredigion branch of CAMRA does not organise a beer festival but there are several festivals in local pubs and further afield. Here are the dates confirmed so far.



9-20 October: Real Ale Festival, Yr Hen Orsaf, Aberystwyth

This 40th anniversary celebration festival will feature beers from those UK breweries which originally supplied Wetherspoon back in 1979 with several beers brewed especially for it.

16-19 October: CAMRA Great Welsh Beer & Cider Festival, Swalec Stadium, Cardiff

Having moved to a bigger venue, this year's event offers over 150 cask ales from Wales and the borders, cider, perry, a foreign beer bar and a craft beer bar. There's live entertainment and street food plus a tombola and pub quiz. The Wednesday session is for CAMRA members and trade only.

1-3 November: Autumn Beer Festival, Ship and Castle, Aberystwyth

A corner of the bar in this well-known real ale pub is transformed into a beer festival with ten real ales served from the barrel, plus cider and perry.

2-9 November: Cider Festival, Kane's Bar,

Aberystwyth

This festival is part of the 30th anniversary celebrations at our cider pub of the year. There'll be up to 30 real ciders to celebrate their 30 years in business and a raffle. The Bae Ceredigion CAMRA quiz takes place on Thursday 7 November. This popular event starts promptly at 8pm so get there early to grab a table!

4-8 February: CAMRA Great British Beer Festival Winter, New Bingley Hall, Birmingham

After three years in Norwich, this national event will be reachable by train in 2020 from Aberystwyth and Machynlleth. Not to be confused with a festival for winter beers alone, beers of every style and shade will be available, served in cask, KeyKeg and bottle. There will also be a range of ciders, perries, world beers, spirits and soft drinks. The winners of the Champion Beer of Britain winter style categories will be announced during the event.

15 February: Lampeter Beer Festival, university campus

Organised by the Lampeter Round Table to raise funds for charity, this one-day festival offers cask beers, lagers and ciders from across Wales, hot and cold food and live music from local bands. The Bae Ceredigion CAMRA tombola stall will be there, too, with lots of beer-related prizes to be won.

22-25 May: Wales Perry and Cider Society Festival, Caldicot Castle

After a year off, this flagship cider and perry event returns in 2020. The weekend promises the full festival experience of music, entertainment and the widest selection of real Welsh perry and cider spread out behind the bar. Advance tickets and camping available.

We share details of local beer festivals on Facebook – follow our page for the latest news. Please check the festival date and other details in this feature before you visit.

BEER BRIEFING

Alex Vokes gives an overview of the traditional English bitter, a style of beer that is found nowhere else in the world.

Today English bitters make up the majority of beers on sale in Britain, but this was not always the case. In the late 19th century milds, porters and stouts were more popular but, by the early 20th century, brewers had a greater understanding of fermentation.

This enabled them to create products with newer strains of yeast that fermented quickly and could be served from a pub cellar within days of delivery. This allowed breweries to sell more beer but it did not allow time for it to develop the smooth flavours found in beers aged in the barrel.

It wasn't long before the flavour improved thanks to new malting technology which led to the first crystal or caramel malt. Its sugary toffee flavours smoothed out the rough edges in pale ales and added a golden brown colour. Dubbed "bitter" by the masses to distinguish it from mild, this new style soon became very popular.

Standard or ordinary bitters are the weakest examples at 3.2-3.8%. They have plenty of character thanks to the yeast which gives all bitters their subtle hint of fruit. Standard bitters are well balanced with a hint of biscuit and toffee flavour from the addition of caramel malt. Traditional hops such as Fuggles, Goldings or Challenger provide bitterness rather than aroma, and some sweetness can occur as the yeast does not convert all the starches into alcohol leaving



Butty Bach, a best bitter, is found in many Of our local pubs

some sugars behind.

Best bitters are normally brewed with the highest quality ingredients and would historically have been the finest examples of a brewery's work. This style is slightly stronger at 3.8-4.6%. More malt character and hop bitterness is needed to balance out the alcohol leading to more flavour.

Extra special bitters or ESBs are often produced for a special occasion and can reach strengths of 6.2%. They have much more malt flavour, often with a caramel or nutty sweetness, and may have raisin or dark fruit notes. More hops are used to balance out the flavour with the correct amount of bitterness.

Bitter examples and where to find them

Here's some examples of this beer style you'll see in our area and just some of the pubs where we've spotted it on the bar.

Ordinary bitters

Wye Valley Bitter (Druid Inn, Goginan)

Purple Moose Cwrw Madog (Glengower Hotel, Aberystwyth)

Bluestone Rockhopper (Hen Orsaf, Aberystwyth)

Banks's Amber/Bitter (Black Lion, Llanbadarn Fawr)

Best bitters

Mantle Cwrw Teifi (Y Talbot, Tregaron)

Evan Evans Cwrw (Sea Horse Inn, New Quay)

Wye Valley Butty Bach (Ship and Castle, Aberystwyth)

Extra special bitters

Evan Evans Warrior (Dovey Valley Hotel, Cemmaes Road)

Cwrw Cader Red Bandit (Wynnstay Arms, Machynlleth)

MEET OUR NEW CHAIRMAN

Bae Ceredigion CAMRA has a new chairman and for the first time the role is now held by a woman.

Bae Ceredigion CAMRA has a new chairman and for the first time the role is now held by a woman.

Kathy Giles from Capel Bangor took up the post at the September branch meeting after former chairman Tristan Robinson stood down at the 2019 annual general meeting.

The Bae Ceredigion CAMRA branch was set up in 2007 by well-known real ale campaigner Rhys Jones. Rhys was the branch's chairman until his death in 2015 after which Tristan took on the role. During Tristan's four years as chairman, the branch has gone from strength to strength and the number of members has grown.

Bae Ceredigion CAMRA publishes an awardwinning magazine (you are reading it!), selects pubs for CAMRA's annual *Good Beer Guide*, chooses a local pub of the year and organises a variety of social events.

"I have enjoyed the position over the last few years, but have decided to stand back from it for a while," said Tristan. "I will still attend meetings and events and look forward to sharing some ales with you all in the future."

Born in Bridgend, Kathy has lived in Ceredigion for over 30 years. Her interest in real ale began in earnest when she met and subsequently married Chris.

"Chris is a real ale devotee and during our 30 years together my taste buds have been educated to differentiate between various styles of beers," said Kathy. "Chris discovered a lack of good beer when he moved here and so he set up a real ale wholesale business. I undertook the typing and produced the catalogue of breweries and tasting notes, so I quickly became familiar with many popular brands, new breweries and beer."

Chris suggested they join CAMRA and they have held joint membership for nearly 20 years. The idea to set up a CAMRA branch in Ceredigion arose in their conversations with



Rhys Jones in the Ship and Castle. In June 2007 a meeting was held for local members at a food and drink festival at Llanerchaeron and the new branch was established under Rhys's chairmanship.

"I took on the role of secretary from that first meeting and held this role for a number of years," said Kathy. "As a founder member of the branch I have a particular interest in seeing it thrive and I would like to express a very warm welcome to all new and existing members to our meetings and social events.

"Our small branch punches above its weight at times but to survive into the future and build on what we have achieved we need more involvement from local members.

"Although we need to carry out duties to run the branch's business, getting involved in CAMRA locally is not all about sitting in meetings! We organise trips to breweries, pub crawls and other social events.

"I am looking forward to the next year as chairman and I would like to thank all committee members who help maintain our branch.

"I am sure that Rhys would be very proud of what he started and what we have achieved together."

TEN GREAT REASONS TO JOIN CAMRA



Enjoy beer and camaraderie at beer festivals

1. Campaign for great beer, cider and perry

As a member of CAMRA, you help to promote and protect beer by actively supporting Britain's pubs and breweries to get a better deal for beer drinkers. In fact, that's why CAMRA is one of the most successful consumer rights organisations in Europe.

2. Become a beer or cider expert

With a wealth of information available to members, you can learn and discover everything you need to know about beer or cider – its history, styles and how it's brewed – in no time! Resources include our award-winning *Beer* magazine and *What's Brewing* newspaper throughout the year.

3. Enjoy CAMRA beer festivals in front of or behind the bar

Gain free or discounted entry to over 180 beer festivals every year around the country. Volunteer to be a staff member at a festival and gain some hands-on experience, or just enjoy the beer and camaraderie at a CAMRA beer festival.

4. Get involved and make new friends

As a CAMRA member you automatically join the CAMRA branch in your local area. Make new friends, and get actively involved as a beer scorer (for *Good Beer Guide* selection), committee member or festival volunteer, enjoy a variety of social events, or just learn more through your local branch and members.

5. Help save your local

As a CAMRA member, you're helping to save

your local and everything that goes with it, including an affordable pint and access to great real ale, cider and perry.

6. Find the best pubs across Britain

Access the *Good Beer Guide* book or app to find the best pubs and clubs around the country serving real ale and cider, each one selected by local CAMRA members. You will also be the first to hear about our national pub and club of the year winners.

7. Get great value for money

CAMRA offers a great membership deal at just £26.50 for a single membership. Together with a welcome pack, you will receive £30 worth of CAMRA real ale vouchers, discounts at over 3,500 pubs nationwide via our real ale discount scheme, and various other discounts and benefits.

8. Discover pub heritage and the great outdoors

Get out, get active and get exploring our great British pubs. Whatever your interest, check out the CAMRA shop for a book to complement it, and enjoy exclusive member discounts.

9. Enjoy great health benefits (really!)

Research shows that having a local pub can make you happier and healthier, and help local communities to tackle loneliness and isolation. Use our online pubs database www.whatpub.com to discover pubs and real ale discounts in your area.

10. Have your say

As a volunteer-led organisation, every member has a say in the future direction of CAMRA. Come along to our annual conference to have your say and influence CAMRA policy.

Thinking of joining CAMRA? See page 27 to find out how.

CAMRA CORNER

Branch in brief

Fifteen members enjoyed our spring minibus trip to Bridgnorth in March where there were plenty of great pubs serving good beer. Many thanks to Mike Walton for driving the minibus and to Chris Giles for organising the trip.

In July a small group of members took advantage of the free weekend travel on the T5 bus service to do a **pub crawl** around Cardigan. On the return we visited some of our branch area's southernmost pubs in Aberporth, New Quay and Aberaeron. If you'd like to follow in our footsteps, see the post on our Facebook page or email us on membership@baeceredigion.camra.org.uk for a copy of our itinerary.

In August we took our popular tombola stall to the Aberaeron Beer Festival to raise funds to support CAMRA's campaigns. Many thanks to everyone who bought a ticket and to the pubs and breweries who kindly donated prizes. Our tombola stall will be at the Lampeter Beer Festival on 15 February so get ready to roll up and try your luck again!

Thank you to the Victoria Inn, Borth for hosting our **AGM** and to the Red Lion, Machynlleth for hosting our September branch meeting. Log in to the members' section of our website for the minutes of our most recent meeting.



Bell Inn Hotel, Cardigan

Dates for your diary

7 November, 8pm: Bae Ceredigion CAMRA quiz at cider festival, Kane's Bar, Aberystwyth

16 November, 1.30pm: branch meeting and initial Good Beer Guide selection, Druid Inn, Goginan (525 bus from Aberystwyth)

Early December: Christmas social

As Cwrw Ceredigion is only published twice a year, we don't always know the dates of our branch meetings and socials early enough to publish them. Please see our Facebook page and website for the most up-to-date information.

Looking for an idea for a Christmas present? CAMRA is a world-leading publisher of books on beer and pubs. Explore our range of titles, covering everything from pub walks to heritage interiors and even how to brew your own. Go to our shop at www.camra.org.uk



I LOVE MY LOCAL

Bae Ceredigion member Dave Waters from Aberystwyth tells us why he loves the Black Lion in Llanbadarn Fawr



What's the pub's history?

The Black Lion predates 1844 but I suspect it goes back much further. It sits on one side of the "square" in Llanbadarn Fawr which used to be the main village while Aberystwyth was a mere fishing hamlet.

Perhaps the Black Lion's biggest claim to fame is that in 1984 it was the first pub to be visited on a monumental pub crawl by a team of charity pub crawlers. Three decades later they chalked up their 20,000th pub after setting off to tour just 300 inns listed on a brewery map issued by Banks's Brewery.

Tell us about the publicans.

Michael and Tracy took over a couple of years ago; one is a keen darts player and the other is a pool aficionado.

What real ales have been on the bar recently?

The regular real ales are Banks's Bitter and Hobgoblin Gold. The third pump carries another beer from the Marston's stable such as Dirty Tackle, Courage Best and Boondoggle to name just a few.

Where's your favourite place in the pub to enjoy a drink?

Given the choice I will sit by the door facing the bar. Here I can watch the TV - very antisocial - or I can engage patrons as they enter, which may be even more antisocial depending on your point of view!

Does the pub serve food? What's your favourite dish?

The Black Lion serves a £7.50 Sunday roast with two meats, half a dozen vegetables and multiple potatoes. It also serves proper pub grub on Friday and Saturday evenings - fried meat or eggs with chips in many forms. From time to time, especially if you ask, the pub also provides very reasonable fresh cheese and ham baps.

Personally I think you cannot beat a cheese and onion bap with a pint, so I usually have the ham bap and aspire to something better with the next pint.

Does the pub hold any regular events or activities?

There is a quiz every other Friday night and weekly darts and pool nights. When the students are around there are also games evenings in the function room. The bell ringers from the church next door use the pub monthly and local people have parties here. The function room and extensive garden is used for birthday celebrations and wedding receptions. The pub supports all manner of local charities and events and the Talybont football team.

Do any characters or local celebrities drink there?

The Black Lion is celebrity free, or they are so well disguised that they are not recognised, but it is well patronised by plumbers, poets, painters, market traders, book sellers and historical archivists, not to mention the coffin dodgers.

Sum up in one sentence why our readers should visit your local.

Visit the Black Lion because the beer is excellent and cheap, the staff are friendly and the other customers offer an unfailingly warm welcome, and you will leave with a smile on your face.

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Real Ale



From esulittle as

Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

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01727 798440." All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Ads	ans, ALJ 4LW.

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