



Cwrw ²⁰²⁴ Ceredigion



Pub & brewery news ♦ Pub guide ♦ Beer festivals

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**Red Lion
roars again**

Anniversary edition 2014 to 2024



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Bae Ceredigion CAMRA

The Campaign for Real Ale (CAMRA) is a consumer organisation that represents beer drinkers and pub goers across the UK. The 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.

www.baeceredigion.camra.org.uk
www.facebook.com/CeredigionCamra

Secretary: John Gale
secretary@baeceredigion.camra.org.uk

Cwrw Ceredigion

Cwrw Ceredigion is a not-for-profit publication produced by Bae Ceredigion CAMRA. Our aim is to promote local breweries, cider makers and the best places to drink real ale and cider in the area. Content is written, edited and designed by volunteer local CAMRA members.

We try to ensure that information is correct when we go to press. If we get something wrong, please let us know. 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.

Editor: Mary Galliers
publicity@baeceredigion.camra.org.uk

Advertising in Cwrw Ceredigion

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 advertisement free of charge.

Advertising and design: Mike Galliers
membership@baeceredigion.camra.org.uk

Trading Standards

If you feel you have been treated unfairly in a pub, contact Trading Standards or see www.tradingstandardswales.org.uk



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

Cwrw Ceredigion: issue 15, April 2024

© Published by the Bae Ceredigion branch of the Campaign for Real Ale (CAMRA)



Bae Ceredigion CAMRA branch meeting

Welcome to the 2024 edition of Cwrw Ceredigion which is produced by the Bae Ceredigion branch of the Campaign for Real Ale (CAMRA).

This is a special edition of our magazine as it is ten years since we produced the first issue. I would like to dedicate this edition to the memory of our late chair Rhys Jones, who established the CAMRA branch in Ceredigion, and our late member Ian Scott, who worked with me to produce the early issues of Cwrw Ceredigion.

Over the last ten years, many new members have joined our branch and many new friendships have been forged between people brought together by a love of good beer.

There have been lots of changes in our local pubs over the last ten years too, and our cover story features two of our newest publicans who have revived a long-closed village pub near Aberaeron.

If you are a visitor reading this magazine, I hope the pub guide and advertisements in Cwrw Ceredigion inspire you to enjoy real ale in some of our local pubs.

Please do get in touch if you'd like to get involved in Bae Ceredigion CAMRA and help us support and promote real ale and the best places to enjoy it in the local area.

lechydd da!

Mary Galliers, Editor

P.S. Follow us on Facebook to keep up-to-date with the local real ale scene.

PUB OF THE YEAR

The Rhos yr Hafod in Cross Inn (Llanon) is the Bae Ceredigion CAMRA pub of the year.



Bae Ceredigion CAMRA secretary John Gale presenting the award to publicans Angharad Hywel and Paul Jacobs in the Rhos yr Hafod

The Rhos yr Hafod was our pub of the year in 2023, and Angharad expressed her delight and shock when she heard that they had won the award once again this year.

“Being chosen as our pub of the year for two years running is an outstanding achievement for a small pub in a very rural location,” said John. “Judges particularly praised the support that the Rhos yr Hafod gives to and receives from its local community. The pub has been in the same hands for 10 years now and it is a very deserving winner of this award.”

The range of real ale at the Rhos yr Hafod is constantly changing but the two hand pumps usually offer beer from Welsh breweries.

Angharad and Paul are knowledgeable and enthusiastic about the real ale on offer and a display of pump clips hangs above the bar to promote the barrels waiting in the cellar.

There are several drinking areas including a lively front bar, a quieter back bar to relax in, a function room, a large rear garden and a sunny front terrace which has recently been extended to offer more seating.

The pub hosts regular board games nights, quizzes and folk music sessions. It is also the base for a monthly community café which is run by local residents.

Angharad and Paul organise a summer beer and music festival at the pub (this takes place on Friday 16 and Saturday 17 August 2024).

Bottle & Barrel is runner-up

Last year's third-placed pub, the Bottle & Barrel in Aberystwyth, is this year's runner-up.

This modern beer bar offers an ever-changing choice of quality keg beers and a couple of cask ales, many of which are produced in Wales. The range features different and unusual beer styles and these are clearly promoted on a screen behind the bar and via a live link to the pub's website.

The friendly and knowledgeable bar staff will chat through the different styles and offer tasters, and a beer flight lets you order four smaller measures of the keg and cask beers. The onsite bottle and can shop sells a huge range of beer and cider to drink on the premises or take away, and you can buy take-outs of draught beer and cider.

The décor is contemporary with a choice of seating from armchairs to high stools, and a rear courtyard. Regular events include tap takeovers with the chance to meet the brewer, and curated beer tasting sessions (see page 9 for more details).



Mary Galliers presents the certificate to Paddy Dixon, manager of the Bottle & Barrel

Ship and Castle makes final three

The Ship and Castle in Aberystwyth is no stranger to CAMRA awards, having been our pub of the year five times in the past, but it was narrowly beaten into third place this year.

This town centre pub offers a wide range of cask ales from many different British breweries, some of which are never available elsewhere locally, along with an interesting choice of quality keg beer. The “five pump platter” allows drinkers to sample a third pint measure of each of the five cask ales, one of which is normally a dark style.

There is a choice of comfortable seating areas, and regulars mingle happily with visitors amongst whom are many CAMRA members seeking out this well-known real ale pub. Live music and a weekly folk music session takes place in the bar, and it is a popular and friendly spot to watch Wales's rugby matches.

Choosing our pub of the year

The process to select this year's pub of the year started with the voting round when all local CAMRA members were invited to nominate up to three pubs worthy of the award. The five pubs that received the most nominations were then visited anonymously by committee members on different occasions over a few weeks.

Tŷ Seidr is our cider pub of the year

The Bae Ceredigion CAMRA cider pub of the year is Tŷ Seidr in Aberystwyth.

Tŷ Seidr is the new name for the former Kane's Bar and this town-centre bar is still owned by cider enthusiast Ffion Roberts. The bar has recently been given a new look inside and out, and it has a choice of seating areas on several floors along with an extensive selection of board games to play in the bar.

It offers a range of ever-changing ciders from all over the UK served from bag in box, keg and bottle to drink in or take away. The cider is promoted on a screen behind the bar and there is a menu with tasting notes. Customers can sample the range by ordering a cider tasting platter, and there is a local delivery service.

The judges evaluated the shortlisted pubs against CAMRA's pub of the year criteria which include the quality of real ale; how well beer is promoted; the role a pub plays in its local community; the atmosphere and décor; and the welcome. Certificates are then presented to the top three pubs.

“We are really lucky to have some fantastic pubs in our CAMRA branch area, many of which are freehouses serving an ever-changing range of real ale,” said John.

“I would like to thank all of the local members who got involved in the competition by voting in the survey and travelling to pubs to judge them. I encourage you to visit our finalists for yourself and see if you agree with the judges' verdict.”



Local CAMRA members consider several factors when selecting the winner of this award but the quality of the real cider is the single most important factor. Real cider is produced from apple juice, not from concentrate like many major cider brands.

The runner-up was the Slater's Arms, Corris and the Bottle & Barrel, Aberystwyth came third.



Bae Ceredigion CAMRA cider officer Ruth Waters (left) presents the award to Ffion Roberts

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IN BRITAIN'S BEST REAL HERITAGE PUBS GUIDE

Cwrw Ceredigion met Annette and Mark Edwards, the new owners of the Red Lion, Ffosyffin near Aberaeron.

Originally from Staffordshire where they ran an engraving business, Annette and Mark Edwards have holidayed in their caravan near Aberaeron for many years. They love this part of Wales and decided that they eventually wanted to retire here.

"We weren't looking for a pub when we went house-hunting but the estate agent gave us the details of the Red Lion," said Annette. "The pub had been closed for several years by then. We had often driven past it and assumed it wasn't on the market as it didn't have a 'for sale' sign. We fell in love with it when we viewed it that afternoon and decided there and then to buy it. It felt like it was meant to be!"



The Red Lion

The Red Lion is around 200 years old and has been a pub most of its life. The former owner had operated very limited opening hours before it closed, leaving the village without a pub. Annette and Mark got the keys in April 2022 and renovated the living quarters before moving in and turning their attention to the pub.

They built an extension for new toilets with wheelchair access to replace the outside loos, and they transformed the overgrown garden into a beautiful seating area, full of colourful flowerpots in summer. Inside they wanted to create a traditional feel with a modern twist and, after months of hard work, the pub is now a cosy haven with log burners and a warm colour scheme. The public bar and the dining area are connected by the central bar with its striking tin tiles and wooden counter, designed by Mark.

Mark was determined that the Red Lion would sell real ale and he had the cellar refitted by a national brewing company. He was shocked when the company's rep said that there wouldn't be much call for real ale and refused at first to install handpumps. Mark insisted on three handpumps, and is now proud to offer two ever-changing cask ales, three in busier months, which have proved very popular. Normally from Welsh breweries, the ales often include Mark's personal favourite, Mantle Brewery's Cwrw Teifi.

The Red Lion reopened in August 2023 and it was inundated with local people who were thrilled to have their pub back. Many shared their memories of the old days and others who didn't really know each other beforehand have become firm friends by meeting in the pub.

As the pub had reopened just before the end of the tourist season lots of visitors made the family-friendly and dog-friendly Red Lion their holiday local. Since opening, the regular live music has proved popular as has Annette's homemade food for which bookings are essential at busier times.

The transformation of this long-closed pub into a thriving village local is a fitting testament to the couple's enthusiasm and hard work.

"I'd always wanted to own a country pub," said Mark. "Some people were surprised that we wanted to revive a closed pub but I knew that if we created a friendly atmosphere in comfortable, clean surroundings and sold good beer and homemade food, then people would come. And they have!"



The bar in the Red Lion

The Glengower

Pub, dining & rooms



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Tap takeovers and beer tasting events

The Bottle & Barrel, Aberystwyth is offering a programme of events for beer fans.

At the monthly tap takeover a different brewery will showcase some of their beers, and brewery staff will be on hand to chat to customers.

The beer tasting events will focus on particular styles or countries and are suitable for enthusiasts or novices. Hosted by the Bottle & Barrel's knowledgeable team, the tasting will take attendees through a range of beer styles.

Advance booking is essential for the beer tastings – see Facebook for full details.



Bottle & Barrel

Beer in brief

Two local clubs offer day membership rates for visitors to enjoy a beer in their bar. **Machynlleth Bowling Club** offers one cask ale which changes regularly. **Aberaeron Yacht Club** has two handpumps, one of which always offers beer from Mantle Brewery.

A mezzanine floor with additional seating has recently been installed at the **Bank Vault, Aberystwyth** thanks to the Welsh Government's Music Capital Fund. This new development has almost doubled the building's floor space, helping ensure the future of this live music and craft beer bar.

Tŷ Seidr Bar & Bottle Shop is the new name for the former Kane's Bar in Aberystwyth. The name translates to 'cider house' and the building has a new look inside and out. It offers over 60 ciders along with canned craft beers to drink in or take away, and a selection of board games to play in the bar.

The **Vale of Aeron, Ystrad Aeron** is embarking on a programme of renovation, made possible by significant government grants. The work will include new toilets, electrical wiring and re-roofing. The pub intends to remain open during the work but their offer may vary at times.

Gail Jenkins and Huw Morgan became the new owners of the **Wynnstay Hotel, Machynlleth** in March 2024.

The **Three Horseshoe Inn, Llangeitho** has recently finished renovating their rear patio beer garden and large undercover seating area. Inside the pub new soft furnishings have added a quirky feel to several themed seating areas. The pub has been run by the same family for 25 years and is holding an anniversary party on Sunday 9 June.

Ian Blair has owned and run the **Ship and Castle, Aberystwyth** since 2004. All past and present customers and staff are invited to the 20th anniversary celebration in the pub on Friday 30 August.

The front garden at the **Rhos yr Hafod, Cross Inn (Llanon)** has been extended and now has more seating to enjoy a pint in the evening sunshine. The pub has been in the same hands for 10 years and there will be a celebration event on Saturday 26 October.

The **Castle Hotel, Aberaeron** has been under new ownership since September 2023. This family-friendly bar, hotel and restaurant is situated in a Grade II listed building and offers up to two cask ales. Dogs are welcome in the bar and in some hotel rooms.

Tracy and Dafydd Watkin became the owners of **Y Talbot, Tregaron** in summer 2023, having worked there for 13 years alongside former owners Nia and Mick Taylor. In autumn 2023 Y Talbot was crowned the best hotel in Wales at the Welsh Hospitality Awards.



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Investment at Cardigan Brewery

Following a highly successful summer in 2023, Bragdy Aberteifi/Cardigan Brewery has invested in new equipment to increase its production capacity and improve operational efficiency.

"This significant development in our brewery is in two areas," said David Coviello, Director of Cardigan Brewery. "Firstly, we have tripled our production capacity by adding an additional 8000 litres of fermenter capacity. Secondly, we have acquired a state-of-the-art keg filling machine. These enhancements will help ensure we consistently meet the needs of our customers."

Cardigan Brewery is based in a refurbished former pub on the A487 in Brynhoffnant, now known as Y Bryn a'r Bragdy.

Brewery tours are available during the summer, offering a glimpse behind the scenes into the beer making process and the chance to sample

some of their ales. Last autumn a large group of Bae Ceredigion CAMRA members enjoyed a comprehensive brewery tour after lunch in the pub.

The brewery is also responding to the growing demand for low and no alcohol options and is launching a new product during 2024.



Cardigan Brewery's fermentation vessels

Breweries in brief

The Cardigan-based brewery **Mantle** celebrated its tenth anniversary in 2023 and brewed X, a commemorative 10% ABV barrel-aged Old Ale. This was very well received and the limited supply in cask sold out quickly. A small number of bottles are left and can be purchased from the brewery shop in person or online.

When a suitable brewing slot is available, bottles of Continental Drifter, a 6.5% ABV Continental style beer, will be back on the shelves.

As well as enjoying Mantle beer in a local pub, you can visit the brewery shop which is open Monday to Friday and Saturday morning. The shop sells Mantle beer in bottles or as cask carry outs in a range of sizes along with merchandise. Brewery tours are available by prior arrangement.

The final stages of converting the old school in Lledrod into **Hop Forge's** brewery premises are underway. Owner Alex Vokes will then apply for the necessary inspections and permit

applications and hopes brewing will commence later this year.

Just over the border near Newport in Pembrokeshire, **Bluestone** brewery is getting ready for another summer of events at their onsite brewery taproom, including live music and regular open days.



Mantle's Ian Kimber with barrels of X

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MASHED brewing headquarters opens in Aberystwyth

As Cwrw Ceredigion went to press, an exciting development was underway in homebrewing with the opening of the brewing headquarters for MASHED in Aberystwyth town centre.

Gareth Davies, founder and director of Dark Farm Homebrewing, is behind this new venture. Dark Farm is a homebrewing supplier and publisher of MASHED homebrewing magazine. Gareth started the business in Devon in 2014 and moved to Aberystwyth in 2022, together with his wife Yohanna.

"Homebrewing has become increasingly popular, and we are excited to open our new headquarters in Aberystwyth," said Gareth. "MASHED will be a community space for anyone interested in brewing, whether they're just starting out or have been brewing for years."



Gareth Davies with brew tanks for customers to make their own beer

MASHED will offer homebrewing workshops, one-to-one brewing sessions and rentable space for brewing, along with demonstrations of homebrewing equipment and sales of supplies. It will also be the meeting place for the Aberystwyth Homebrewing Club.

MASHED is located at 17 Bridge Street, Aberystwyth. For more information go to www.darkfarm.co.uk

Local homebrewing club

Aberystwyth Homebrewing Club was established in 2023 by Gareth Davies and Yohanna Best of Dark Farm Homebrewing to help local homebrewers get together and share their love for craft beer.

"I've been homebrewing for about five years," said Gareth.

"I set up Dark Farm to help homebrewers get access to equipment, brewing kits and hops. We have come into contact with lots of homebrew groups and found them ideal for improving your brewing, as well as having a good time with like-minded people."

The club's first meeting was held in the Ship and Castle and Bae Ceredigion CAMRA member Tristan Robinson went along.

"We had a chat over a pint about what we would like from the homebrew club," said Tristan.

"Since then, we have got together every few months. We talk about the craft of beer making and learn about equipment, ingredients and techniques. We swap beers and sample fellow members' homebrews. We are a friendly bunch and everyone is welcome."

For more information go to the Aberystwyth Homebrewing Club's Facebook page.

Homebrewing knockout tournament

Homebrewers from all over the UK will put their beers head-to-head in a knockout style tournament in Aberystwyth in April.

Entries have to be an all-grain recipe produced by a homebrewer, aged over 18, but the MASHED Homebrew Tournament is not your average homebrew competition.

"It doesn't matter if it's a heavyweight porter or a featherweight rice lager," said organiser Gareth Davies of Dark Farm Homebrewing.

"All entries will be thrown into the ring to see which beer will make its way to the top and clinch the trophy for the winning homebrewer."

The tournament takes place at the Castle Hotel, 35 South Road, Aberystwyth from 4pm on Saturday 27 April. Everyone is welcome to come along and watch the event.

CWRW CEREDIGION'S TENTH ANNIVERSARY

Editor Mary Galliers looks back on ten years of promoting local pubs and beer in Bae Ceredigion CAMRA's magazine.

Created in Kent

The idea for a CAMRA magazine for Ceredigion came up at a beer festival in Kent in 2014 when I bumped into fellow Bae Ceredigion CAMRA member, Ian Scott. We both enjoyed the Kentish ales at the Planet Thanet Beer Festival but we were equally impressed by the range of magazines produced by local CAMRA branches.

Ian was a relatively new member of Bae Ceredigion CAMRA and, unknown to me, he worked in the design studio at Cambrian Printers in Aberystwyth. I had produced many brochures and magazines during my career in marketing and, over a few pints, we decided to use our professional skills in a voluntary capacity to launch a magazine that would promote real ale and raise CAMRA's profile in Ceredigion. We came up with the name of Cwrw Ceredigion and agreed to pitch our idea to Bae Ceredigion CAMRA's chairman, Rhys Jones.

Rhys was a highly-respected and well-known CAMRA member and he had been instrumental in creating the Bae Ceredigion branch in 2007. He was delighted to hear about our idea for Cwrw Ceredigion and confirmed that we had enough money in branch funds to print the first issue. He stressed that the cost of subsequent issues would need to be covered by advertising income, and one of my work colleagues, Liz Cookson who had recently joined CAMRA, volunteered to sell adverts to local pubs.

First issue is published

Ian designed the first issue as an A3 single sheet newsletter and Cambrian Printers published it in autumn 2014. In my editor's welcome I said that we had a simple aim, namely to promote the best places to drink real ale in the local area.

That first edition was well received by local real ale fans, and we were delighted that enough



landlords supported us by taking an advert in the second issue. Without their support Cwrw Ceredigion would have been a one hit wonder, and so a big shout out goes to our first four advertisers – the Talbot, the Ship and Castle, the Sea Horse and the Druid Inn.

National award

Rhys was so proud of Cwrw Ceredigion that he sent a copy to CAMRA's then Communications Director, Jackie Parker, and asked for her feedback. Thanks to Jackie's comments and support from even more local publicans, we worked with Cambrian Printers to upgrade our third edition to a booklet format which had much more space for content.

A year later Cwrw Ceredigion won the award for Most Improved Magazine at the 2016 CAMRA AGM. We were very proud that our efforts had been recognised at a national level and that Cwrw Ceredigion had beaten off competition from the many other CAMRA magazines in production then.

We continued to publish our (now award-winning!) magazine twice a year, distributing it to pubs and tourist offices all around our branch area. The content was overseen by an editorial board of local CAMRA members and the number of pages and variety of features steadily increased. Ian relocated to Kent and so Mike Galliers took on the task of liaising with the printer, and then also designing the magazine.

CWRW CEREDIGION'S TENTH ANNIVERSARY

Regular features and cover stars

The regular features have helped ensure that Cwrw Ceredigion has stayed true to its aim to promote the best places to drink real ale locally. These include the "View from the bar" interview with a publican and the "I love my local" feature where a CAMRA member talks about a favourite local pub.

One of our former chairs, Tristan Robinson, researched and wrote a collection of pub crawls for the Real Ale Ramble series which ran for several years. More recently we have included a real ale pub guide which is popular with visitors according to staff at Aberystwyth's tourist office.

In every issue we also feature the benefits of joining CAMRA, the events and activities for local members, and the organisation's campaigns to promote and protect good quality beer and cider.

The magazine's front cover has featured a different location each time, and our roll call of cover stars includes ten pubs, one brewery and one beer festival.

Sad times

Unfortunately, there has been some sadness during Cwrw Ceredigion's lifetime most notably the loss of two of its founders – Rhys Jones who died in summer 2015 and Ian Scott who died that winter.

Lockdown came along just after we'd published our spring 2020 edition, and there were no more issues for a couple of years. Then Cambrian Printers closed its premises in Aberystwyth after lockdown, and this could easily have been the end of Cwrw Ceredigion.

Tenth anniversary bumper issue

In early 2022, Mike and I sounded out local publicans about advertising if the branch were to publish the magazine again. We were delighted by the amount of support we got, and just as delighted to find another local printer, Y Lolfia in Talybont, with whom we have gone on to develop a great working relationship.

Cwrw Ceredigion was published once again in spring 2022 and since then we have concentrated our efforts on producing one annual issue. This year's edition not only celebrates our tenth anniversary but is also our biggest ever.

Only CAMRA magazine in Wales

The number of CAMRA magazines has fallen considerably over recent years, even more so since the pandemic, and we are now the only Welsh branch that still produces one.

I would like to thank our advertisers whose support enables us to promote the local real ale scene (if you are a landlord or brewer who would like to book a space in our next issue don't hesitate to get in touch!).

Finally, a huge thank you goes to all the local CAMRA members who have helped with this issue or previous ones. I am sure that Rhys would be very proud that what we started with his blessing ten years ago is still flying the flag for real ale in Ceredigion.



Rhys and Mary proof-reading an early edition

Get involved in Cwrw Ceredigion

We need local CAMRA members to write an article, proof-read, contribute pub news and photos or distribute magazines to local pubs. Contact the editor Mary Galliers to find out more on publicity@baeceredigion.camra.org.uk

REAL ALE PUB GUIDE

This pub guide lists local pubs that usually offer at least one real ale based on feedback from CAMRA members.

How to use this guide

- Pubs that feature in the 2024 edition of CAMRA's Good Beer Guide are highlighted in blue.
- Pubs are listed in four sections: Aberystwyth; Along the coast; Machynlleth; and Tregaron.
- Get more information about the pubs in this guide and others in our area on CAMRA's online pub directory www.whatpub.com
- Information was correct to the best of our knowledge when published but please check any details important to you before your visit.
- Send us an update if any information is incorrect or missing via the "update details" option on every pub entry on www.whatpub.com

Aberystwyth area

Aberystwyth – Bottle & Barrel:

Contemporary bar with various seating areas and small rear garden. Bring in your own food or order it from the Sicilian café opposite. A dozen keg lines, two cask ales, real cider and mead, with a focus on Welsh producers. Huge range of bottled and canned beers and real ciders to drink in or takeaway. Bae Ceredigion CAMRA Pub of the Year 2024 runner-up.

Aberystwyth – Bank Vault: Craft beer bar and live music venue in same ownership as the Bottle & Barrel. Frequent and varied programme of live music and other events, many with free admission. Nine keg beers, bag in box real cider and range of canned and bottled beer and cider.

Aberystwyth – Glengower: Large, comfortable, seafront pub and hotel with coastal views. Front terrace and various drinking and dining areas. Good quality food served all day, and Sunday lunches. Up to five real ales, usually including Mantle.

Aberystwyth – Yr Hen Orsaf: Wetherspoons pub in former railway station building with rear outdoor seating area on old station concourse. Trains, buses and taxis all adjacent. Up to six cask ales.



Rummers Wine Bar

Aberystwyth – Rummers Wine Bar:

Riverside and harbourside Grade II listed building, widely regarded as Aberystwyth's home of live music. Downstairs bar with four handpulls offering regularly rotating local real ale. Upstairs private members cocktail and wine bar.

Aberystwyth – Ship and Castle:

Long-established real ale pub with comfortable main bar and lower level seating area. Popular spot to watch Wales's rugby matches. Five ever-changing cask beers from huge range of breweries usually include a dark ale. Range of keg beer and craft cans. Bae Ceredigion CAMRA Pub of the Year 2024 finalist.

Aberystwyth – Starling Cloud:

Marston's pub and hotel, popular with families. Outside seating and children's play area. Up to three Marston's cask ales.

Aberystwyth – Tŷ Seidr: Friendly cider bar and bottle shop with a range of ever-changing ciders served from bag in box, keg and bottle. Extensive range of board games and selection of canned craft beer.

Aberystwyth – White Horse: Busy town pub, popular with students, serving good value food all day. Seating on two levels. Up to four cask ales, often including some Welsh breweries.

Bow Street – Rhydypennau Inn:

Family-friendly, large pub, a few miles from Aberystwyth. Bar, dining areas, heated outside seating area and children's play area. Up to two cask ales.

Capel Bangor – Tafarn y Maes: Country pub five miles from Aberystwyth on the A44. Modern bar, cosy restaurant with open fire, and outside seating. One cask ale.

Goginan – Druid Inn: Cosy, traditional pub seven miles from Aberystwyth on the A44. Live music, quizzes and charity events. Bar meals and Sunday lunches. Three cask ales often from Welsh breweries.

Llanbadarn Fawr – Black Lion: Community pub one mile from Aberystwyth. Main bar, large function room, outside decking area and secluded garden. Quiz nights and other entertainment. Sunday carvery. Up to two cask ales, usually including Wye Valley.

Llanfihangel-y-Creuddyn – Y Ffarmers: Country dining pub in historic village seven miles from Aberystwyth. Cosy bar, dining area and large, covered outside seating. Imaginative menu featuring local seasonal produce. Range of changing cask ale and cider.

Pisgah – Halfway Inn: Halfway between Aberystwyth and Devil's Bridge on A4120. Bar with flagstone floor and dining room. Garden with views and large covered seating area. Good value food. Two cask ales usually from Monty's, locally-made bottled real cider seasonally.

Tal-y-bont – White Lion: Community local on village green, seven miles north of Aberystwyth on A487. Food includes popular Sunday lunches. Central bar, several drinking areas, sunny front terrace and beer garden. Up to three Marston's cask ales.

Tre'r Ddol – Wildfowler Inn: Food-led pub nine miles from Aberystwyth offering up to two changing cask ales from national breweries. Bar with open fire, beer garden with marquee, live music and other events.

Along the coast

Aberaeron – Black Lion: Recently renovated pub. Bar with open fire, lounge, first floor restaurant and beer garden. Food includes basket meals and Sunday lunches. One cask ale usually available.

Aberaeron – Cadwgan: One-room, traditional freehouse adorned with rugby memorabilia, offering friendly welcome for locals and visitors. Sun-trap seating area at front. Occasional live music and events. Three ever-changing cask ales from a wide range of breweries.



Castle Hotel

Aberaeron – Castle Hotel: Family-friendly bar, hotel and restaurant under new ownership since September 2023. Up to three cask ales, usually including Wye Valley.

Aberaeron – Harbourmaster: Boutique hotel, restaurant and bar with reputation for quality locally sourced food,. Outside seating area overlooking harbour. Two cask ales and range of craft keg beer, with a focus on Welsh breweries.

Aberaeron – Hive: Converted wharf building on harbour edge with relaxed dining and drinking areas. Two changing cask ales, often Wye Valley.

Aberaeron – Y Seler: Large contemporary bar and boutique hotel. Various drinking areas, restaurant and outside seating. Good quality menu. Two cask ales, usually from Welsh breweries.

REAL ALE PUB GUIDE

Aberporth – Ship Inn: Traditional bar with nautical décor and dining rooms with sea views in popular village. Lunch and evening meals. Up to three cask ales, often from Welsh breweries.

Borth – Railway Inn: Friendly pub popular with holidaymakers. Bar, restaurant and beer garden. Good value food. Live music and other entertainment. Up to three cask ales, usually including Wye Valley.

Borth – Victoria Inn: Beachside pub with two bars and dining room. Beach decking and upstairs terrace with views of Cardigan Bay. Food lunchtime and evenings. Up to four cask ales, some from Welsh breweries.



Brynhoffnant – Y Bryn a'r Bragdy: Extensively refurbished former pub, now the home and brewery tap for Cardigan Brewery. Various drinking and dining areas and large outside seating area with coastal views. Food includes wood-fired pizzas. Cardigan Brewery cask, keg and bottled beer.

Cross Inn (New Quay) – Penrhiwgaled Arms: Large friendly village pub popular with holidaymakers from local campsites. Bar, dining room and beer garden with play area. Meals served. One Evan Evans cask ale.

Ffosyffin – Red Lion: Village pub, reopened in summer 2023 after extensive renovation by new owners. Cosy bar, dining area and suntrap rear garden. Home-cooked food. Up to three cask ales, often from Welsh breweries.



Pentre Arms

Llangrannog – Pentre Arms: Freehouse next to the beach with dramatic sea views from the cosy bar. Accommodation and good value menu offering full meals and snacks. Up to three cask ales from Welsh breweries, usually including Bluestone and Mantle.



Black Lion Hotel

New Quay – Black Lion Hotel: Pub and hotel with Dylan Thomas connections. Main bar and dining room. Garden with coastal views and play area. Hearty portions of quality pub food. Up to three cask ales, usually including Purple Moose.

New Quay – Penwig Hotel: Large seafront pub with front terrace overlooking Cardigan Bay. Menu features grills, pub classics and meal deals. Up to three cask ales from Brains or Marston's.

New Quay – Sea Horse Inn: Friendly, cosy one room pub with suntrap pavement patio. Popular quiz and live music nights. Two cask ales from Evan Evans.

Pentregat – New Inn: Situated on A487, 9 miles from New Quay. Bar area, restaurant and beer garden. Good food including Sunday carvery. One cask ale, usually Sharp's Doom Bar.

Tresaith – Ship Inn: Food-led pub with open-plan bar and restaurant. Beer garden with stunning sea views. Up to three cask ales from Brains or Marston's.

Machynlleth area

Ceinws – Tafarn Dwynant: Friendly freehouse in a quiet village just off A487 with cosy bar and front patio. Two cask ales, often from a Welsh brewery.



Dovey Valley Hotel

Cemmaes Road – Dovey Valley Hotel: Grade II listed pub on CAMRA's national inventory of historic pub interiors. Cosy front bar and several other beautifully furnished rooms. Beer garden with country views. Two regularly changing Welsh cask ales.

Corris – Slater's Arms: Grade II listed freehouse with accommodation. Bar with slate flooring and inglenook fireplace. Good value evening meals and Sunday lunch. Occasional live music. Three ever-changing cask ales (try them all on a third pint platter). Two real ciders, often Rosies Triple D.

Derwenlas – Black Lion Inn: Food-led 16th century freehouse on A487 just outside Machynlleth. Cosy bar with open fire. Garden and outdoor seating. One cask ale.

Machynlleth – Red Lion: Town centre pub with various seating areas and beer garden. Food served including Sunday carvery. One cask ale, usually Sharp's Doom Bar.

Machynlleth – Skinners Arms: Traditional pub with lounge, cosy public bar and sun-trap garden. Refurbished and reopened under new management in spring 2024. Two Marston's cask ales.

Machynlleth – White Horse: Freehouse with log fire and beer garden. Limited opening hours – check before you visit. One cask ale, often Mantle.

Machynlleth – White Lion: Large coaching inn with bar areas, accommodation and rear garden with rural views. Extensive menu of pub classics. Spring Bank Holiday beer festival (25 to 27 May 2024). Up to four ever-changing cask ales.



Wynnstay

Machynlleth – Wynnstay: Large town centre inn with cosy bar, restaurant, lounge and rear terrace. Accommodation and quality food with focus on local ingredients. Two cask ales from Welsh breweries.

REAL ALE PUB GUIDE

Tregaron area

Cross Inn (Llanon) – Rhos yr Hafod:

Friendly village pub with cosy drinking areas around central bar and rear garden. Varied events include summer beer festival (16 and 17 August 2024). Two changing cask ales from Welsh breweries. Bae Ceredigion CAMRA Pub of the Year 2024.

Devil's Bridge – Hafod Hotel: Stylish bar, brasserie and hotel opposite famous waterfalls. Locally sourced food, seasonally changing menu. Up to two cask ales.

Llanddewi Brefi – New Inn: Traditional pub with flagstoned floor, real fire and snug in an historic village. Food available. Mantle beers served from polybins in cellar.

Llangeitho – Three Horseshoe Inn:

Family-run village freehouse. Main bar with quirky decor, dining room and undercover outside drinking area. Good value evening meals and Sunday lunch. Open mic night, quizzes and other events. Two changing cask ales, often from Evan Evans.

Tregaron – Talbot: Historic pub and hotel with restaurant, bars and open fire. Large, landscaped garden. Quality food with focus on local produce. Up to three changing cask ales from Wales and the Borders.



Vale of Aeron

Ystrad Aeron – Vale of Aeron: Reopened in 2022 after a community fundraising campaign and run by local volunteers. Varied events. One cask ale from a Welsh brewery.

Get more information about the pubs listed in this guide and others in our area on CAMRA's online pub directory www.whatpub.com

Your beer scores count



**Your pub
needs your
beer scores!**



**Not enough beer scores
Not enough months scored
Not enough scorers**

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**Enough beer scores
Enough months scored
Enough scorers**

Your beer scores help decide which pubs go into the Good Beer Guide.

Submit beer scores and find out more about CAMRA's national beer scoring scheme on www.whatpub.com or the Good Beer Guide app.

A round-up of local festivals where you can enjoy a range of good beer and real cider.



Lampeter Beer and Cider Festival

Lampeter Beer and Cider Festival

Local CAMRA members were among the many people enjoying the Lampeter Beer and Cider Festival at the town's university in February. There were nearly 20 cask ales from Welsh breweries at this one day event along with a couple of keg craft lagers, 15 bag-in-box ciders and bottled cider, including the locally-made Seidr Pisgah Chi. This annual festival is organised by Tan a Chwrrw Cyf, a community interest company. Contact them on Facebook to volunteer at future events.

Llanfair Clydogau Beer Festival

This friendly festival takes place on Friday 31 May (6pm to 11.30pm) and Saturday 1 June (2pm to 11.30pm) in Llanfair Clydogau village hall near Lampeter. It will offer a small range of real ales, basic refreshments and a BBQ on Saturday from 3pm.

Lampeter Food Festival

The 25th Lampeter Food Festival takes place in Lampeter University's grounds on Saturday 27 July. Several breweries and cider makers usually have a stall at this event.

Aberaeron Beer and Cider Festival

The 10th Aberaeron Beer and Cider Festival will take place on Saturday 10 August from midday until late at Aberaeron Yacht Club on the seafront. Up to 15 beers and 15 ciders from Wales and the Borders will be on offer. There will also be live music. Thai and British food from Nok Nok restaurant available. To help keep entry free of charge, the organisers are asking local businesses to sponsor a barrel – see their Facebook page for details.

Aberystwyth's interpub beer festival

The first interpub beer festival is due to take place in Aberystwyth from Thursday 29 August to Sunday 1 September. Up to 48 additional ciders and cask beers will be on offer between the participating pubs across the town. Details were being finalised as Cwrw Ceredigion went to press so keep an eye on the event's website www.aberbeerfest.co.uk

Beer festivals in local pubs

Beer festivals take place in the White Lion, Machynlleth (Saturday 25 to Monday 27 May), the Rhos yr Hafod, Cross Inn (Friday 16 and Saturday 17 August), and Yr Hen Orsaf, Aberystwyth (various Wetherspoons beer festivals throughout the year).

Carmarthen CAMRA beer festival

The Carmarthen CAMRA beer festival runs from Thursday 3 to Saturday 5 October in St Peter's Civic Hall, Carmarthen. This festival is now in its 28th year and will have an extensive choice of real ale and cider from across Wales and the rest of the UK. Carmarthen is accessible from Aberystwyth and Aberaeron via the T1 bus service.

Welshpool & Llanfair Light Railway Beer and Cider Festival

The Welshpool & Llanfair Light Railway Beer and Cider Festival takes place from Friday 21 to Sunday 23 June at Welshpool Raven Square Station, a short walk from the mainline railway station with direct trains from Aberystwyth. There will be 12 cask ales and six ciders, and live music on Friday evening and Saturday.



Aberaeron Beer and Cider Festival

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.

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Traditional Family Pub



Local real ales



Live music & open mic nights



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Cwrw Ceredigion met Yvonne Edwards who owns the New Inn in Llanddewi Brefi

How long have you owned the New Inn?

I have been the landlady here for 34 years now. I rented the pub to begin with and later on had the opportunity to buy it. I have always lived in the village and I live, eat and sleep here with rarely a day off. My mother or other family members help out when I do occasionally have time off, and so the pub is open every day.

What did you do before taking on this pub?

I worked in B J Jones, which was a department store in Lampeter. I then worked at Llanddewi Brefi Post Office and shop.

What do you enjoy most about being a publican?

I enjoy meeting people. There is a very close local community here and nowadays it is the only pub in the village. It is more than a pub though, as it is a meeting place for the locals and they enjoy popping in for a drink or just a coffee and a chat. I also love meeting new people such as visitors who holiday in the area.

Who comes to the pub and who are your locals?

Llanddewi Brefi is a very rural village and local people and clubs such as the Friendship Group, the Pony Club and the football crowd enjoy meeting here. Holidaymakers and other visitors also come in and the pub is dog-friendly.

I do meals, both eat-in and takeaway. The takeaway meals and the company found in the pub can be a lifeline for some people in the village.

Why do you think people enjoy a visit to the New Inn?

It is a relaxed atmosphere with a good mix of people, and there is always someone happy to have a chat.



Yvonne Edwards

Do you hold any regular events?

I hold regular bingo and quiz evenings and we do fundraising for local causes.

Have you changed anything in the pub recently?

I built an extension a few years ago and benefited from the Pub is a Hub scheme. Prince Charles came to visit the pub in 2016 to meet me and find out more about it. I think the advantage of the New Inn is that nothing much changes and so it stays very traditional. The present-day main bar is a conversion of a public room and part of the living accommodation, which was carried out in the 1980s. Before then, the main public room was a tiny snug and beer was carried from the cellar in a jug until the 1960s.

Which beers are the most popular?

I have tried different beers but now stay with what I know my customers like best. The real ale is from Mantle, either MOHO or Cwrw Teifi, but there are no handpumps for the real ale as it is served from polypins out the back.

What's your favourite tippie?

I am not a beer drinker but I enjoy cider, rosé or brandy, just not all at once!

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

I would love Dafydd Iwan to come in for a drink and a song.



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Former owners of the Halfway Inn in Pysgah reflect on the challenges of serving real ale in the 1980s and the pub's unique status as a self-service bar.



Keith Mees, his wife Dot, daughter Debbie and her future husband Phil started the renovation of the Halfway Inn, Pysgah in April 1979. At the time, the pub sold Albright and Worthington Best Bitter, and bottled White Shield was the closest available to a real ale.

They faced two major challenges to their ambition to sell real ale. Firstly, the Halfway had no cellar and secondly they had to source real ale themselves.

Their priority was to find a way to look after the beer and so they built a wooden still in the stone bar. They found out which ales were available by word of mouth or by chance when driving past a brewery or visiting a pub in a different area. They often had to collect the barrels themselves in a long wheel base Land Rover, and they had to borrow a trailer to increase the number of barrels that they could collect. They championed new or small local breweries such as the Red Kite Brewery that was established in Aberystwyth but was sadly short-lived.

The storeroom was at the back of the pub and maintaining the beer was part of daily life. Each morning Debbie soaked grain sacks in spring water and wheeled them back into the pub in a wheelbarrow, ready to be used to cover the wooden barrels to maintain an even temperature.

The family were taught to use the spiles for each barrel and bought vintage brass beer taps which had to be taken apart after each barrel had been used, boiled, and then put back together.

The stone bar was home to the real ale barrels and it was here that a variety of live music took place, with the musicians being paid in beer. The back bar was for serving food which was made locally, using local ingredients. Customers were a real mix of locals, town and gown. The front bar was where the locals often drank and where keg beer continued to be served.

The Halfway was unique in being the only self-service pub in Wales, if not the UK. There was no till behind the bar, only bowls for change and a box with compartments for notes and cheques, and the locals made sure that no-one took a pint without paying.

The pub became renowned for having the biggest selection of real ales in Wales, and it held a special place in the hearts of the local community and its many customers from far and wide. Debbie and Phil lived and worked there until 1983 to help establish the pub before moving on to pave their own careers and settle in the area to bring up their family. Keith and Dot continued to run the pub until 1989 and then stayed in the area to enjoy their retirement.

Nowadays the Halfway is owned and run by Ann and Stuart Raeburn who bought the then-closed pub in late 2017. Ann is local to the village and used to work in the pub in her youth. After major refurbishment, the Halfway reopened in summer 2018 and remains an outlet for real ale, offering a changing range from Monty's.



The self-service bar

Rhos yr Hafod

Cross Inn (Llanon)



Enjoy constantly changing ales
from Welsh breweries

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Local CAMRA member John Gale tells us about *Cask: The Real Story of Britain's Unique Beer Culture*, a new publication from CAMRA Books.

"What do I actually know about beer?" I said to myself while idly supping a pint in one of the excellent pubs in Ceredigion. I had recently volunteered to fill a vacant committee post in the Bae Ceredigion branch of CAMRA and I thought it wise to brush up and consolidate my beer knowledge.

Beer preferences are of course a very personal thing. I know what I like in a beer and so does every other beer drinker out there. Taste is our primary guide but what else goes into our choices of that perfect brew?

I know what beer is made of, I much prefer cask to keg and I could, when prompted, trot out bits and bobs about brewing, conditioning and dispense. But, on reflection, I wouldn't get far on a specialist round of Mastermind with my knowledge about the history of beer, brewing and the importance of conditioning this wonderful beverage!

Help was at hand however as I browsed through CAMRA's website. My eye was drawn to a new book published by CAMRA Books in October 2023 called *CASK: The Real Story of Britain's Unique Beer Culture*. I thought it might be worth checking out especially as it is written by Des De Moor, widely recognised as one of the UK's top beer experts. So I ordered a copy from the CAMRA website, taking advantage of my member discount, and I prepared to be educated.

It turns out I didn't know as much as I thought. Over a few days I delved into this thoroughly researched, well written and very engaging book which covers just about everything you would want to know about beer.

There are individual chapters on the brewing process, cellaring and dispense, styles and most importantly how cask differs from its keg competitor. Even the technical detail is delivered in a very readable style that does not detract from the narrative.

The second half of the book provides a history of beer in Britain with the final chapter focussing on the future of cask beer as a viable product.

All in all, it is a well illustrated, well written and readable book by a respected beer writer on a subject we all care passionately about, so why not give it a go!

To buy *Cask: The Real Story of Britain's Unique Beer Culture* go to <https://shop1.camra.org.uk/>



John Gale at Lampeter Beer Festival

CAMRA Books

CAMRA Books is the publishing arm of the Campaign for Real Ale. CAMRA Books publishes books on beer, pubs, brewing and beer tourism including the annual Good Beer Guide which was first published in 1974.

Over 30 books are currently in print and new titles are added every year. CAMRA's publications add to the knowledge of members as well as opening up beer-related topics to a wider audience. Members are entitled to a discount, and all surplus from book sales is ploughed back into CAMRA.

New books for 2024 include *The Devil's in the Draught Lines: 1000 years of women in Britain's beer history* and *Perry: A Drinker's Guide*.

The Black Lion

Llanbadarn Fawr



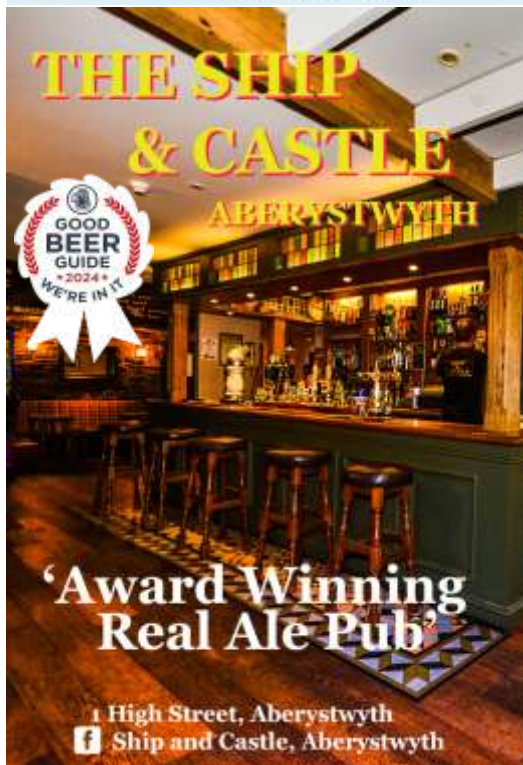
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Call for general committee members

As a CAMRA member you automatically join the branch in your local area. There are over 100 members in Bae Ceredigion CAMRA, and the branch's business is run by a committee made up of local members.

The committee consists of named posts and general committee members. These general positions offer an ideal introduction to the committee and allow members to get more involved in the branch without taking on a specific role.

To find out more about becoming a general committee member either contact John Gale on secretary@baeceredigion.camra.org.uk or come along to one of our "pint in a pub" socials to have a chat with committee officers and meet other local members. These informal events take place in a different pub on the last Thursday of every month and you can enjoy a pint on us if it is your first Bae Ceredigion social.

Our recent social activities

We organise a programme of social events for members to get together and visit different pubs, and this usually includes a trip by public transport once a quarter.



Summer social in Welshpool

We took the train to Welshpool for our summer 2023 social. We had a good lunch in the Raven Inn and then visited a few of the town's pubs. The highlight of a most enjoyable day was the Old Bakehouse micropub where we enjoyed beer and cider in the sunshine on the patio.



Members on a brewery tour at the Bryn a'r Bragdy

Seventeen members came along to our autumn 2023 social to Y Bryn a'r Bragdy in Brynhoffnant where we had an excellent lunch and a comprehensive brewery tour.

A group of festively-attired members got together in early December for our traditional Christmas social with lunch in the White Horse in Aberystwyth and a few pints in the town.

Dates for your diary

Our spring 2024 social will be a trip by train to Barmouth on Saturday 6 April.

The next all-members branch meeting is on Saturday 8 June.

Our regular pint in a pub social takes place in a different pub on the last Thursday evening of every month. These are informal events and a great way to visit different pubs and to meet fellow members for a chat over a beer or two.

Don't miss out!

Full details of all social events and branch meetings are posted on our website, our Facebook page and regularly emailed to local members.

If you haven't heard from us recently, check your spam or junk folders for emails from Bae Ceredigion CAMRA.

If you are a local member who has never had an email from Bae Ceredigion CAMRA, contact membership@baeceredigion.camra.org.uk.

Find out more

Go to www.baeceredigion.camra.org.uk

To join CAMRA go to www.camra.org.uk/join or see the advert on page 31.

**Bae Ceredigion member
Paul Adams from Machynlleth
tells us why he loves the
Slater's Arms in Corris.**

What's the pub's history?

It dates back to the beginning of the slate mining industry and so it's been a welcoming watering hole for many generations of quarry workers. I also recollect being told that the building was originally part of a farm, maybe even a barn.

Tell us about the landlord.

Mike Jones has been running the Slater's for the best part of 10 years. He and his partner, Charlotte, have made marvellous progress in bringing the pub bang up-to-date yet retaining its traditional character.

Mike is a dedicated licensee and knows his cellar work like the back of his hand. I know for a fact that he enjoys real ale himself.

What real ales and ciders have been on the bar recently?

Most recently there have been beers available from Evan Evans, Big Bog and Purple Moose. There are three hand pumps and there is always something interesting on offer.

Real cider is available all year round and I'm quite partial to a couple of pints of Hunts Bullwaloper, especially on a warm day.

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

There's a table with benches by the inglenook fireplace. It's a nice central spot and near to the lovely woodburning stove during cold weather.

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

Yes, they have a very good menu. All the food is home-cooked by Mike himself and my personal favourite is his pizza.

Tell us about the pub's customers.

Quite a cross section of people drink here from long-time residents to more recent arrivals, and



Paul Adams at the bar

many visitors who come for the beautiful scenery and outdoor activities.

The local Machynlleth to Aberllefenni bus, which serves Corris village, has recently become a pre-bookable service. In the past it was a timetabled service and an old gentleman who used to frequent the Slater's was a regular passenger. The bus would pass the pub on its way to Aberllefenni where it would turn round to commence its return trip to Machynlleth. This only took a matter of a few minutes but the old gentleman would get off at the pub, have a pint and be outside ready to catch the same bus coming back!

Does the pub hold any regular activities or events?

The pub sponsors the local Corris football team who like to assemble in here following home games and Mike lays on refreshments for them.

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

The Slater's is a welcoming pub and, more often than not in my experience, it doesn't take long before visitors are engaging in conversation on various topics with the locals.

Be part of the **CAMRA story**

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Real stories, real people, **real ale**





The Slater's Arms

Freehouse with B&B

Corris, near Machynlleth



- ≈ Three real ales
- ≈ Gin selection
- ≈ Dog friendly
- ≈ On bus route
- ≈ Sunday lunch including two types of meat and vegetarian and vegan options
- ≈ Bed & Breakfast (four double en-suite rooms)
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