



Cwrw Ceredigion



Local pubs ♦ Real ales ♦ Beer festivals

Real cider revival

- Druid is Wales CAMRA pub of year
- Real ale ramble heads east
- Good Beer Guide 2018

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Autumn/Winter 2017

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



In June Bae Ceredigion Chairman Tristan Robinson celebrated a year of growth in his address to the branch's AGM. He reported on increases in branch membership and in the number of local pubs that serve real ale and real cider. Since then we have also seen a record number of local beer festivals, with several pubs holding an event for the first time this summer. These included the Wynnstey Arms in Machynlleth and the Fronfelen Arms in Temple Bar (pictured above) along with several Brains-owned pubs. Let's hope these festivals become annual events!

However, despite the increased availability of good ale and cider in West Wales, Tristan urged members not to become complacent but to continue to support as many local pubs and publicans as possible. With that in mind, I hope that this edition of *Cwrw Ceredigion* has plenty of inspiration to tempt you out during the colder months to a cosy local pub.

Many thanks to our advertisers and to the handful of CAMRA members who help produce and distribute *Cwrw Ceredigion* – it would not be possible without your support. Our next issue will be published in April, but you can keep up to date with the local real ale scene by following us on Twitter or Facebook.

Mary Galliers, Editor

P.S. All members are warmly invited to our Christmas social on Friday 1 December. See www.baeceredigion.camra.org.uk for more details.

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<p>Editorial Board</p> <p>Llinos Griffith Mary Galliers Mike Galliers Bex Vokes Tristan Robinson Jane Walton Mike Walton</p>	<p>The Bae Ceredigion CAMRA branch covers the mid and north of Ceredigion and a small part of Powys. The main towns and villages in the branch area are New Quay, Aberaeron, Tregaron, Aberystwyth, Talybont and Machynlleth.</p>

Cwrw Ceredigion: issue 7, October 2017

© Published by the Bae Ceredigion branch of CAMRA

Front cover: Bae Ceredigion CAMRA members Gail Robinson (left) and Jane Walton at the Glengower's cider bar.



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Druid is CAMRA's Wales pub of the year

The Druid Inn in Goginan has been chosen as the Campaign for Real Ale (CAMRA) Wales pub of the year.

Earlier this year the pub was selected as the Bae Ceredigion CAMRA pub of the year. Then, during the summer, it triumphed over pubs from Carmarthenshire and Pembrokeshire to win the West Wales stage of the competition. It then went up against the winners from North Wales and South Wales (the Mold Alehouse, Mold and the New Inn, Bwlch respectively) before being declared CAMRA's Wales pub of the year.

Bae Ceredigion CAMRA Chairman Tristan Robinson said, "This award is testament to the hard work of landlord Lewis Johnston and his team who offer a warm and friendly welcome to everyone visiting the Druid. They are all passionate and knowledgeable about real ale and cider and are always happy to offer advice to customers and tasters from the wide range of handpumps adorning the bar."

Pubs are nominated for the pub of the year awards by local CAMRA members, some of whom then visit each one anonymously to evaluate them against set criteria. The quality of the beer and real cider is the most important single factor in judging a pub for a CAMRA award. Other criteria are the role a pub plays in its local community, value for money, atmosphere, décor and customer service.

Judges praised the interesting range of beer, on draught and in bottles, as well as cider in the Druid. They were impressed by how well it is promoted on a large black-board in the bar and in a special menu, as well as by the enthusiastic staff. They also noted the excellent value and quality of the home-cooked food and the range of events



that the pub hosts and organises throughout the year.

This is the first year that a pub from the Bae Ceredigion branch area has won CAMRA's Wales pub of the year award but it's the third year running that the Ceredigion entrant has been selected as West Wales pub of the year. Last year the competition was won by the Glengower Hotel in Aberystwyth and in 2015 it was won by Y Talbot in Tregaron.

"For one of our pubs to be selected as CAMRA's Wales pub of the year and for two others to win the West Wales stage within the last two years demonstrates just how fortunate we are to have such fantastic pubs in Ceredigion," added Tristan. "It's fair to say that, when it comes to great real ale pubs, West Wales really is best! Let's hope there's even more to celebrate soon as the pub progresses to the next stage of the competition to find CAMRA's national pub of the year."

As *Cwrw Ceredigion* went to press, plans were underway for the official presentation of the award and celebratory beer festival at the pub in the autumn.

Welcome to the Slaters Arms

The Slaters Arms in Corris (pictured below) has recently been transferred to the Bae Ceredigion CAMRA branch area, at the request of landlord Mike Jones. "It made sense for us to adopt the pub," said Tristan Robinson, Bae Ceredigion CAMRA Chairman. "It is just over our northern border but a fair way from the centre of its former branch of Gwynedd a Môn."



Named after what used to be the main trade in Corris, this traditional freehouse serves up to three regularly changing real ales, which can be sampled via a platter of three one third pints, and two ciders. Good value meals and occasional live music evenings are also on offer.

Interesting guests delight drinkers

Beer tickers have been spoilt this summer thanks to more local pubs serving unusual brews. In Aberaeron, the three handpumps at the Cadwgan have been put to good use while the Harboumaster has served ales from South Wales breweries including Grey Trees and Otley alongside the regular Purple Moose. Meanwhile at the Fronfelen Arms in Temple Bar, landlord Geoff Thompson is always on the look-out for new and exciting beers as he demonstrated at his first beer festival in August. Nearby, the Rhos yr Hafod Inn serves Cwrw Llŷn beer in the North Wales brewery's Welsh language branded glasses.

Swift halves

The **Castle Hotel** in Aberystwyth offers a 5% discount to card-carrying CAMRA members. The pub now stocks a bag in box cider.

Look out for the changing guest ale in the **Pier Hotel** in Aberystwyth, beautifully promoted by barmaid Alex's artwork.



The **Red Lion** in Machynlleth has reopened after refurbishment and is now run by the same people as the White Lion in the town.

Real ale is only £2.70 a pint during happy hour (11am-1pm and 5pm-7pm) in the **Dyfi Forester** in Machynlleth.

The **Red Lion** and the **Black Lion** in Pontrhydfendigaid both offer draught cider from Gwynt y Ddraig.

The **Royal Oak** in Aberaeron has closed and the former tenants have reopened the Prince of Wales, another Felinfoel pub in the town.

The **Teifi Inn** in Ffair Rhos has closed.

Dates for your diary

27-29 October: Cider Festival, Kanes Bar, Aberystwyth

3-5 November: Autumn beer festival, Ship and Castle, Aberystwyth

Saturday 17 February: Lampeter Beer Festival, University campus

See www.baeceredigion.camra.org.uk for branch meetings and socials.

All change at Y Ffarmers

Business partners Caitlin Morse and Lewis Johnston are the new owners of Y Ffarmers in Llanfihangel y Creuddyn.

This village pub has an excellent reputation for its food. Caitlin, who has managed the pub for the last four years, will continue to run it with the same head chef and staff team. She has also opened a holiday flat upstairs.

Lewis is known to many as the landlord of the CAMRA award-winning pub the Druid Inn in Goginan. He has worked with Caitlin to reconfigure the layout of the bar in Y Ffarmers to make the handpumps more



Caitlin and Lewis get the keys to Y Ffarmers

visible. The cellar has also been upgraded to ensure beer is kept at the right temperature.

Wye Valley Butty Bach will be joined by a regularly changing guest beer on the bar and there are a couple of real ciders, too.

Breweries in brief

Penlon Cottage Brewery, near New Quay, opened the Granary earlier this year. This 200 year old barn houses a new tasting room and has indoor and outdoor seating with spectacular views across Cardigan Bay. It was open on Thursday and Saturday evenings until the end of September, serving wood-fired pizzas and draught Penlon beer including their two new ales, NWA (a 4.3% pale ale) and RSA (a 6.5% dry hopped ale), plus bottled Penlon beer and draught and bottled cider. Check their website or Facebook page for future dates.



Penlon Cottage Brewery

Mantle Brewery launched their first seasonal beer in July, Hwyl Haf (a 4% pale ale), followed by Seiclun, a 4% autumn seasonal ale using the same hops but with a darker malt edge. The Cardigan brewery has won a gold award for Dark Heart cask porter and a silver award for Hoodwinked bottled lager from SIBA (the Society of Independent Brewers' Association). Silver awards were also won by their best bitter MOHO and Dark Heart at the Great Welsh Beer and Cider Festival.

Bluestone Brewing, just over the border in Pembrokeshire, has created two new beers. Fossil Fuel is a 4.8% full bodied, creamy stout with espresso, roasted malts and British Jester Hops. Millstone is a 4.4% naturally cloudy wheat beer with clove and fennel undertones and Motueka hops.

Oast House Brewery was established in 2015 by two former Aberystwyth University students, John Dyer and Steph Revely. Until now, they have used the kit at Brecon Brewery to produce their beer (an activity known as cuckoo brewing). Their search for local premises has now come to an end as they have just signed a lease on a building in Clarach.

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The *Good Beer Guide* lists the best cask ale outlets (pubs, clubs, and off-licences) in the United Kingdom. Content is fully revised every year, and the 2018 edition has just been published in print form and as an app.

Role of volunteer members

The *Good Beer Guide* is CAMRA's flagship publication and it is edited by well-known beer writer Roger Protz. However, the information about pubs is gathered by volunteer members from CAMRA's 200-plus local branches. Each branch is allocated a number of entries within the guide and is given autonomy to decide which pubs to enter and which to leave out.

"An entry in the *Good Beer Guide* is CAMRA's stamp of approval and we take this seriously," said Bae Ceredigion CAMRA Chairman Tristan Robinson. "Beer quality is the over-riding consideration for inclusion and we select those pubs where we know people have regularly had good quality real ale."

Importance of beer scoring

Branch members visit local pubs and score the quality of the beer all year round via CAMRA's beer scoring scheme. This is a simple "marks out of 5" system and scores can be submitted on a smartphone while in the pub or at home on a computer. All the scores are compiled and carefully considered at branch meetings to decide which pubs to include.

"Using beer scores submitted by CAMRA members all year round means that everyone can help select pubs for the guide," said Tristan. "Each year we only have about twelve spaces and, with more and more excellent local real ale pubs, competition is really tough now. This inevitably means that some pubs don't

make it, but we may omit a pub because not enough members have regularly scored the beer quality there. Put simply, if we don't know about it, we can't consider it for the guide."

Four new local entries in 2018

The 2018 edition features four new entries from the Bae Ceredigion branch area – the Three Horseshoe in Llangeitho, the Black Lion in New Quay, the Fronfelen Arms in Temple Bar and the Victoria Inn in Borth. They join long-standing entries like the Ship and Castle and the Glengower Hotel in Aberystwyth, the Druid Inn in Goginan and Y Talbot in Tregaron. Machynlleth is represented this year by the Dyfi Forester and the White Horse. The remaining Bae Ceredigion entries are the Tynllidiart Arms in Capel Bangor, the Cadwgan in Aberaeron and the Rhos yr Hafod in Cross Inn.



"I would like to congratulate the four new entries, in particular," added Tristan. "We were not short of contenders this year, which meant that the standard of pubs selected was really high."

Looking ahead to 2019

A long-list of pubs for members to survey as possible entries for the 2019 guide will be drawn up at the November branch meeting in Y Talbot, Tregaron.

"Please keep scoring your beers on www.whatpub.com over the next few months," said Tristan. "If you would like to play more of a role in selecting and surveying pubs for the next guide, come along to our November meeting and have

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.

REAL ALE RAMBLE

Tristan Robinson set off on a ramble over a wider area than usual, taking in beer stops at locations along the 525 bus route, east of Aberystwyth.*

Our trip started at **Yr Hen Orsaf**, a Wetherspoons pub located in the old railway station building in Aberystwyth town centre. On the bar were the usual Abbot Ale, Ruddles Best and Doom Bar, but I chose a half each of Phoenix Brewery Arizona (4.1% dry and hoppy pale ale) and Bluestone Brewing's Rocketeer (4.6% bitter, brewed in the neighbouring county of Pembrokeshire). Both were perfectly clear and a good start to the day's ramble.



Yr Hen Orsaf

Just outside the pub is the town's bus station, where the 525 service takes you on to the next destination from Stand 3.

The journey took us inland, leaving through the historic village of Llanbadarn Fawr and continuing east through the picturesque Rheidol valley. Just after we drove through Capel Bangor the road started to climb through a wooded area on the side of the valley and through the small villages of Goginan and Cwمبرwyno.

Shortly after a steep climb the road levelled out and we could see the entrance to the **Bwlch Nant yr Arian** visitor centre (please note that this is a request stop for the 525 service, which will drop passengers at the car park entrance).

We arrived in time to see the red kites being fed next to the lake below the visitor centre. This was a truly amazing sight to behold. Hundreds of these magnificent birds of prey swooped down to the grass or skimmed the water to seize small chunks of meat before powering themselves upwards to enjoy their meal. The birds are fed every day at 2pm in winter (GMT) and at 3pm in summer (BST) and you can watch from across the lake or from a hide near to the grassy feeding area.

Once the birds began to disperse, we enjoyed a stroll around the lake and returned to the visitor centre where I was delighted to find local bottled beer on sale in the shop. I bought a bottle of Dark Side of the Moose (4.6% dark ale) from Purple Moose brewery in Porthmadog to drink while enjoying a picnic overlooking the lake.

We'd had a couple of very relaxing hours at Bwlch Nant yr Arian, but there were still some more gems to discover in these hills and valleys. Retracing our earlier journey, we dropped down the hill towards Aberystwyth and, after only a few minutes, we arrived in Goginan.



Bwlch Nant yr Arian



Druid Inn

This village is home to the **Druid Inn** and the 525 bus stop is just along the road from the pub.

The Druid is a small traditional pub with one central bar and a collection of small rooms in which customers can relax with a choice of drinks including up to four real ales, three draught ciders and often some very interesting and unusual beers served through cooled fonts.

We were made to feel welcome immediately, with the barman enquiring whether we had tried the various beers and ciders available and offering us samples to taste before we chose what we'd like.

The beers on offer included some from Cardigan's Mantle Brewery and Wye Valley, but I opted for Monty's Mischief (5% British IPA), which went down well, but was outperformed by a wonderful pint of Purple Moose Black Rock (4% Black IPA). The ciders came from Gwynt y Ddraig and the Welsh Mountain Cider Company.

The pub also stocks a very interesting selection of bottled beer, cider and perry, and the range is promoted on a blackboard by the bar. The home-cooked food smelled delicious, but we had a table booked at our final stop of the day, so regrettably had to postpone that indulgence until our next visit.

Leaving the Druid, we continued downhill back towards Aberystwyth for about five minutes until we reached Capel Bangor. In the centre of the village (and near the bus stop) lies the **Tynllidiart Arms**, a cosy pub split into two levels with a bar and tables downstairs and restaurant upstairs.

We enjoyed our steak meals; mine was washed down with a splendid pint of Wye Valley Bitter (3.7%). The pub is home to Bragdy Gwynant, the world's smallest commercial brewery as proven by the Guinness Book of Records certificate displayed in the bar.

Unfortunately, they didn't have any of their beer available on our visit, so I finished with some Purple Moose Cwrw Ysgawen (Elderflower Ale, 4%). This was light and floral, just as you'd expect, and it was a fine way to end a good day trip into the country.



Tynllidiart Arms

** Tristan had a designated driver for his ramble, but all locations can be reached by bus service 525 Aberystwyth - Llanidloes. See <https://bustimes.org.uk/services/MGZO525> for times and stops.*

Go to www.whatpub.com for information on the pubs in this feature.

Pint of history

In the past, pubs were often far more than drinking dens and they played a key role at the centre of the community. It all happened in the pub - inquests, auctions and grand dinners were held there, people paid and collected their rent there and they even organised friendly societies for their regulars.

A new project, co-ordinated by Ceredigion Local History Forum, is gathering historical information about pubs in Ceredigion and making it available in an online database. The Pint of History database contains photographs, documents, stories, maps and newspaper cuttings about the places and people that make up the history of the Ceredigion pub.



Over 900 past and present Ceredigion inns, taverns, beer houses and even some Temperance houses have a page on the database, but there is very little information about many of them. The project team would love to receive contributions of stories, documents and pictures, especially memories from the 20th century. They can also help you get started with your own research into your local hostelry and point you to some potential sources of information.

Go to www.pint-of-history.wales for more information and contact details. Plus, if you use Twitter, you can follow @peintohanes for regular snippets of information about old pubs.

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Cwrr Ceredigion met Ian Blair who owns and runs the Ship and Castle in Aberystwyth.

How long have you owned the Ship and Castle?

I started here in August 2004.

What did you do before taking on this pub?

I was in the pub trade as the landlord of the Mill Inn just around the corner.

What do you enjoy most about being a publican?

I love being part of a warm and friendly environment, and a lot of my customers have become very dear friends of mine. My role is to try to keep everybody happy within a kind and prosperous community and I thoroughly enjoy it.

Who are your locals?

We have an eclectic mix of students from all over the world, university lecturers, builders, farmers – everyone seems to mix! I guess it's quite cosmopolitan. You often see groups of people from different working backgrounds enjoying a pint together. We don't serve food and so we're still known as a traditional boozier for adults.

Why do you think people enjoy a visit to the Ship and Castle?

The pub is the third oldest in the town. My grandfather was a regular in the 1930s and my father and his brothers have been patrons from the early 1960s to this day! We try to serve a range of ales from all around the UK and attempt to get hold of new and exciting breweries and their ales early. The market is changing quickly and we like to think what we offer reflects this. We have also built our craft keg market and have two taps on the bar dedicated to Brewdog and Tiny Rebel products at present. We also have a selection of craft ales in bottles and cans in the fridge.



Do you hold any regular events at the pub?

We have two beer festivals, one in spring and one in autumn, and we also hold occasional live and folk music nights. We are home to a ladies darts team and it's always busy during Wales's rugby matches.

Which beers are the most popular?

We have been selling two Wye Valley beers (HPA and Butty Bach) for over 10 years. The other three pumps have an ever-changing guest ale. Due to an explosion of new breweries recently and a younger real ale drinker, the traditional brown bitters have been struggling to keep up with pale ales. New world hops have created citrus and tropical fruit flavours and these styles of beer are certainly the most popular in the Ship. Our tasting platters of five one third pints are a great way to try the range.

Has there been a growth in demand for real ale?

Other pubs in the area are selling a lot more real ale these days, but the Ship and Castle has always had five hand pumps. Real ale accounts for 60% of our trade.

What's your favourite tippie?

Oakham Citra or Salopian Hop Twister.

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

It's got to be Barry John, the Welsh rugby fly half from the 1970s. He'd have some great stories to share and I've heard that he enjoys a pint or two!

Cwrw Ceredigion finds out more about the revival of this traditional drink in Wales from Bae Ceredigion CAMRA's cider representative, Gail Robinson.

First things first, what is real cider?

Put simply, real cider is produced just from apple juice. Yeast ferments the juice and, several months later, you have real cider. Perry is the equivalent drink made from perry pears which are smaller and harder than dessert pears. Both products can be served directly from a plastic cask, from a "bag in box" (similar to wine), in a bottle or from a hand pump like real ale.

On the other hand, many of the well-known ciders sold in the UK have been produced from a mixture of apple juice concentrate, water and sugar, and some have artificial flavouring, too. They are carbonated and served in a cold and fizzy fashion from a keg (like lager) or in a bottle. None of these products would be classed as real cider by CAMRA.

Why does the Campaign for Real Ale support real cider and perry?

Well, until fairly recently, real cider and perry were in a similar situation to that which faced real ale some 30 or so years ago with the number of outlets diminishing. CAMRA set up a dedicated cider and perry committee to promote these drinks to consumers and encourage producers to continue.

How does CAMRA promote real cider and perry?

May and October are CAMRA's main months for cider campaigning. This is because May is when the apple and pear orchards start to bloom and October is when the fruit is harvested and production begins. CAMRA also holds a National Cider



Gail Robinson, Bae Ceredigion CAMRA's cider representative

and Perry of the Year competition and selects a National Cider Pub of the Year.

More locally, what's the cider scene in Wales like?

Just like good beer, good cider is undergoing a revival and nowhere more so than here in Wales where the number of producers is increasing.

Perhaps the crucial factor in this revival was the formation of the Welsh Perry and Cider Society in 2001. For the first time ever, Welsh cider makers had access to a support network offering assistance with marketing, technical support, lobbying and networking. The society organises the Welsh Perry and Cider Festival every May at Caldicot Castle in Monmouthshire which provides a unique showcase for the breadth, diversity and quality of Welsh cider and perry.

How do you know if a pub sells real cider?

In order to help people identify real cider pubs, CAMRA has produced a "Real Cider Sold Here" window sticker for pubs which regularly sell real cider. You can also search for pubs serving real cider on CAMRA's online pub directory www.whatpub.com. It's worth asking the bar staff as a pub may serve real cider but it may not always be on display.

Where can you drink real cider in the Bae Ceredigion area?

Luckily for local cider fans, the range in our pubs is growing. There's no room to list them all here but I'd like to highlight a few of the best.

The Druid Inn in Goginan won our local Cider Pub of the Year award this year thanks to its variety of draught and bottled ciders. Several pubs have recently increased their range of ciders, for example Kanes Bar and the Glengower Hotel in Aberystwyth which both have dedicated cider bars, and the Fronfelen Arms in Temple Bar which offers a wide range at competitive prices. Real cider is also regularly sold at Y Talbot, Tregaron, the Ship and Castle, Aberystwyth and the Wynnstey Arms Hotel, Machynlleth.

There's also an increasing range of cider and perry at local beer festivals. The Aberaeron event has a particularly good choice, as does the Lampeter Food Festival. And, if you're reading this in time, head for the cider festival from 27-29 October at Kanes Bar in Aberystwyth where there'll be 28 real ciders and perries on offer!

How does the Bae Ceredigion CAMRA branch promote real cider?

We visit pubs in our area to keep the information about the availability of real cider on www.whatpub.com up to date and we run the local Cider Pub of the Year competition. We provide advice and encouragement to publicans about stocking real cider and we distribute free CAMRA promotional materials like beer

(or cider!) mats, posters and stickers. We also provide news about the local cider scene via *Cwrw Ceredigion* and on our Facebook and Twitter accounts.

Keeping an eye on the local cider scene must be thirsty work! Which Welsh cider is your personal favourite?

Gethin's Pembrokeshire Cyder which is available in dry, medium or sweet. He also produces an excellent perry.

Finally, any words of encouragement for tentative cider drinkers?

If you think you don't like cider, please give the real stuff a go as it tastes totally different from mass produced fizz. I think it's like comparing a sports car and an old banger - real cider isn't necessarily really sweet, cloudy with bits in it or so strong it gives you a bad head.

Find a pub that sells real cider and ask the bar staff for their recommendation or a taster. There's a lot of knowledge about and passion for real cider in pubs locally and bar staff will be happy to help you find a cider to suit your taste.



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 has at least one real cider available throughout the year, let us know and we'll send them a free window sticker.

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The Dyfi Forester Inn



Wye Valley ales
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Guest ales
☼☼

Dog friendly
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Patio at rear

A warm welcome to all

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Traditional Welsh freehouse



Three real ales and two Welsh ciders
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Corris, near Machynlleth
Tel: 01654 761324

FOUR OF THE BEST: PUB WALKS

There are some lovely places to walk in this part of Wales and a beer afterwards always tastes great! Here's a choice of walks with a pub nearby for that well-deserved pint.

White Lion, Tal-y-bont

Tal-y-bont is easy to get to by bus from Aberystwyth or Machynlleth and there are



plenty of footpaths from the village into the surrounding countryside. An easy two mile circular walk sets off from the village green. The White Lion overlooks the green and you can choose from up to five handpumps in the cosy slate-floored bar. The food is good value in this welcoming community pub especially the evening deals on Tuesday (pie and a pint) and Thursday (curry and a pint). Dog friendly.

Download the Tal-y-Bont walk from www.dyfibiosphere.wales/walking

Ship, Aberporth

The Wales Coast Path passes through Aberporth on its journey around Wales's coastline. The Ship makes a handy



stopping off point along the way, or for a pint at the end of a walk. This old inn overlooks the beach and has a nautical theme with local photographs, mastheads and ship ropes adorning the walls. Up to six real ales are available during busy times and pub grub is served in the dog-friendly bar and upstairs dining room with sea views. Booking recommended at busy times.

Download the Walks around Aberporth leaflet at www.ceredigioncoastpath.org.uk

Hafod Hotel, Devil's Bridge

The Hafod Estate with its walking circuits and dramatic views was popular with 18th century visitors in search of "wild nature". The house is long gone, but the paths have been restored and there are five way-marked walking routes. Originally part of the estate, the Hafod Arms Hotel is undergoing refurbishment by new owners. It offers a contemporary bar, good quality food (served all day at the weekend) and accommodation packages, including one for walkers. The outside seating area beside the famous Devil's Bridge waterfalls is a lovely spot to relax with a pint after exploring the estate.



Find out more about the walks from www.naturalresourceswales.gov.uk/hafod

Y Talbot, Tregaron

Y Talbot overlooks the square in Tregaron which is one of a handful of Walkers Are Welcome towns in Wales. After your walk, warm up by the open fire in the flagstoned front bar, or enjoy the evening sunshine in the beautiful garden. This historic inn offers ales from Wales and the Marches plus a range of real ciders, and good quality food is served in the dog-friendly bar or restaurant. There are nine hotel rooms, a boot room and drying room, and packed lunches may be ordered.



The Tregaron Trails booklet features seven walks from the town – search for it online to download a PDF.

Bae Ceredigion member Glyndŵr Holt tells us why he loves the Dyfi Forester Inn in Machynlleth

What's the pub's history?

The Dyfi Forester is known locally as the Foresters or Foz.

It was originally called the Eagles Hotel and was granted its first licence in 1872. A year earlier, it was refused a licence by the local magistrates because of the strong anti-drink movement in the town at the time!

It's situated near the station and, in the past, it was a regular lodge for railway men. In those days, you would usually find the staff in the Foresters and the managers next door in the Glyndŵr Hotel.

Tell us about the landlord.

The Foresters is run by Lee and Kim. Along with their bar staff, they are always friendly, jovial and very helpful.

Which real ales have been on the bar recently?

There are regularly changing beers served via the two hand pumps.

Some popular ones recently have been Bass, Timothy Taylor Landlord and a few ales from Evan Evans.

Does the pub hold any regular events or activities?

The Foresters holds a lot of regular activities especially over the winter.

On Tuesdays there are two teams taking part in the dominoes league. Thursday is pool night and darts is on a Friday. If you call in during the early evening you will



Glyndŵr Holt in the Dyfi Forester

usually see a group playing a game of crib. The pub also hosts poker sessions and sometimes there are all day pool and darts competitions.

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

In the winter, I like to sit by the fireplace where the wood burner is always alight. The rest of the time I sit anywhere facing the bar!

Do any characters or local celebrities drink there?

The Foresters is well known as a locals pub and there are usually some regular characters sitting or standing in the same spot. Many people call in when travelling if they have time to wait between trains - the Welsh folk singer Meic Stevens has done so a few times.

Another famous customer who frequented the pub in the past is Robert Plant from Led Zeppelin – the band stayed in a cottage nearby in 1970 and wrote some music there.

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

You always get a warm welcome and a good pint at the Foresters.

Join up, join in, join the campaign



From
as little as

£25*

a year. That's less
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[camra.org.uk/
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