

Dear ::subscriber.first\_name::

Pembrokeshire Branch is delighted to send you our monthly E-newsletter to keep you informed about what CAMRA is doing in our County.

Feel free to contact us (e-mail addresses below) if you have any questions or suggestions.

Better still, why not come along to a Branch Meeting or Social? You will find us a friendly, welcoming bunch of fellow real ale and cider lovers who will be glad to see you.

#### HEADLINES:

**\*\*\*\* URGENT!\*\*\*\* Branch Social THIS SATURDAY, 4th, at Station House Whitland BeerFest**

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**Great Time Had by Branch at Carmarthen Beer Festival**

***November Branch Meeting and Social, Mantle Brewery 16, Pentood Industrial Estate, Aberteifi/Cardigan SA43 3AG, , Saturday 25<sup>th</sup> November, 2pm***

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**Branch Annual General Meeting, and Christmas Dinner, 1pm, Saturday 16<sup>th</sup> December at the *Corner Piece*, Rudbaxton.**

**Possible Easter Branch visit to *Coach House* Bridgend Beer Festival**

**Y CROSS, CAS-LAI - NEWYDDION DIWEDDARA**

**DIWEDARIADD Y CROSS - MAE'R GYMUNED WEDI NEWYDD PRYNU'R TAFARN!!!**

**CROSS INN, HAYSCASTLE – LATEST NEWS**

**CROSS INN UPDATE - COMMUNITY HAS NOW BOUGHT THE PUB!!!**

**BREWERY PROFILE – OLD FARMHOUSE BREWERY, St DAVID'S**

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**Chancellor's Autumn Statement – what CAMRA wants to see in it and how YOU can help**

**WHAT IS YOUR FAVOURITE PEMBROKESHIRE PUB?**

**Recruitment Drive – Get CAMRA Publicity Material into our Pubs!!**

***Siaradwyr Cymraeg dal eisiau!***

**\*\*\*\* URGENT!\*\*\*\* Branch Social THIS SATURDAY, 4<sup>th</sup>, at Station House Whitland BeerFest**

The *Station House*, Whitland, one of the best Real Ale pubs in West Wales, is having a Beer festival this weekend. So Pembrokeshire CAMRA has decreed a short-notice Branch Social to enjoy this event.

Seven real ales will be on. Mike the landlord will be selling cards as he did at our Branch social last January. These are excellent value at 11 pints for £30 or 11 1/2 pints for £15 (£2.73 a pint!). They remain valid until the cards are used up, not just for the weekend of the festival, so members can use up any balance at our Joint Social at this pub with Carmarthenshire CAMRA, planned for a Saturday in January (watch this space for details).

*Getting there: There is a train from Haverfordwest leaving at 13.20, arriving 13.42. The 17.48 back arrives 18.11. The 11.50 T5 bus from Fishguard, calling at Letterston at 12.04, connects. The last T5 bus back from Haverfordwest Rail Station now leaves at 18.45, dropping off at Letterston at 19.08 and Fishguard at 19.18.*

*Alternatively, or if there is an issue with the trains – worth checking*

*<https://tfw.wales/places/stations/haverfordwest>*

*on the day - the 12.10 322 bus from Haverfordwest Bus station arrives Whitland 12.48, and the 17.00 bus back arrives 17.45. The T5 at 10.50 from Fishguard and 11.04 from Letterston connects, as does the return bus at 18.45.*

See you there! We hope to meet some of our friends from Carmarthenshire CAMRA enjoying the Festival too.

#### **WHAT WE'VE BEEN DOING:**

##### **Great Time Had by Branch at Carmarthen Beer Festival**

Branch members gathered in St Peter's Hall in Carmarthen on Friday 6<sup>th</sup> October to hold a brief Branch Meeting and then relax and enjoy the splendid selection of real ales and ciders at the Carmarthen CAMRA Beer Festival.

A number of Branch activists volunteered to help Carmarthen Branch by volunteering at the Festival, mainly serving behind the bar and helping with takedown on the Sunday. Those who did so, including our Secretary, had an excellent time and made and renewed friendships with our Carmarthenshire fellow Campaigners, a most jovial bunch.

#### **WHAT WE'RE DOING NEXT:**

**November Branch Meeting and Social, Mantle Brewery 16, Pentood Industrial Estate, Aberteifi/Cardigan SA43 3AG, Saturday 25<sup>th</sup> November, 2pm**

We will be meeting at this fine local brewery, accessible via the trusty T5 bus with no changes from Haverfordwest, Letterston, Fishguard and points north along the A487 on Saturday 25<sup>th</sup> November. There will be a Branch Meeting, a tour of the brewery for those interested, and a chance to sample their splendid Locales in a convivial social atmosphere.

*Getting there: T5 bus at 11.40 from Haverfordwest Bus Station, Letterston 11.59 and departing Fishguard 12.20 arrives Cardigan 12.57. The bus should drop us a short walk from the brewery. There is a bus exactly one hour later but that arrives at 13.57, cutting it very fine!*

*The last T5 back leaves Cardigan at 17.05, arriving Fishguard 17.50, Letterston 18.12 and Haverfordwest 18.30. there is an 18.05 but it goes no further than Fishguard.*

**Branch Annual General Meeting at 1pm, and Christmas Dinner, 2pm, Saturday 16<sup>th</sup> December at the *Corner Piece*, Rudbaxton.**

The most important Branch Meeting of the year and one of the most enjoyable social events in our calendar.

Anyone willing to stand for Branch Office most welcome. You must be a paid up member of Pembrokeshire CAMRA and have a Proposer and seconder likewise (but these can be found for suitable candidates at the AGM if needed).

You do not have to partake of the Christmas Dinner to take part in the AGM, but please bring your current CAMRA Membership Card to vote.

If you do want to enjoy the Dinner, **please advise our Chair, Nigel, of your choices from the list below by Sunday 3<sup>rd</sup> December**, by email to [chairman@pembrokeshire.camra.org.uk](mailto:chairman@pembrokeshire.camra.org.uk)

Cost £20 for 2 courses, £25 for 3. Add homemade mince pies for an extra £2. Payment to Nigel or Steve the Secretary in his absence ideally at the Meeting and Social on 25<sup>th</sup> November, but by 3<sup>rd</sup> December at the latest otherwise – in the latter case you will have to email Nigel to arrange payment on the above address.

**Your menu choices** - select from one in each category, and 2 or 3 courses:

**STARTERS:**

Homemade Winter soup served with crusty roll & butter (V)

Home-made Ham & Mushroom Pate with toast & chutney

Classic Prawn Cocktail

Falafel Bites with sweet chilli sauce. (Vegan)

**MAINS:**

Roast Cuckoo Mill Turkey with Stuffing & Piggies

Roast Silverside of Beef with Yorkshire Pudding & Piggies

Pan-fried Salmon with a Creamy Cucumber Sauce

Quorn “chicken” fillet with stuffing (Vegan)

All served with a selection of fresh vegetables, roast potatoes and delicious home-made gravies.

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DESSERTS:

Home-made Christmas Pudding

Home-made Baileys Creme Brulee with Shortbread

Home-made Vanilla Cheesecake with Mulled Berries

Homemade Chocolate and Black Cherry Yule Log

Sticky Toffee pudding (Vegan)

**Possible Easter Branch visit to *Coach House* Bridgend Beer Festival**

Some readers will remember our enjoyable visit to the Real Ale hub of Bridgend, the *Coach House* brewpub, back in June. They are holding a beer festival over the Easter weekend, 29<sup>th</sup> March to 1<sup>st</sup> April, and we will probably arrange a Branch trip and social to it. Watch this space!

**NEWYDDION TAFARND AU A BRAGDAI**

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**Y CROSS, CAS-LAI - NEWYDDION DIWEDDARA**

Mae'r pryniant cymunedol o'r dafarn gymunedol Gymreig wych hon yn mynd rhagdro'n gyflym. Allwn ni ddim yn wneud yn well i roi'r newyddion diweddara i chi na rhannu eu cylchlythyr diweddara gyda chi i gyd.

## **Cylchlythyr Hydref 2023**

### **Neges gan ein Cadeirydd**

*Yn gyntaf oll, diolch enfawr i'n holl gyfranddalwyr a gwirfoddolwyr sydd wedi bod mor hael â'u hamser ac wedi buddsoddi eu harian gwerthfawr i achub ein tafarn er mwyn i genedlaethau'r dyfodol ei mwynhau. Mae edrych ar fawredd ein cyflawniad yn syfrdanol. Bu tipyn o ddatblygiadau yn ystod yr wythnosau diwethaf wrth inni ymbaratoi i ddod yn berchnogion felly dyma ddiweddariad sydyn ar yr hyn sydd wedi digwydd a'r hyn sydd eto i ddod.*

*Diolch yn fawr,  
Geraint*

### **Arolwg cymunedol**

*Diolch o galon am eich amser wrth ymateb i'n arolwg cymunedol manwl. Rydym wedi derbyn mwy na 85 o ymatebion ar draws pob grŵp yn ein cymuned sy'n anhygoel. Mae'n wych clywed am yr hyn sy'n bwysig i chi. Hoffwn fod pawb yn teimlo'n wirioneddol gartrefol ac rydym yn bwriadu cyflwyno gymaint o'ch syniadau ag y mae gofod ac arian yn caniatáu.*

*Byddwn yn cynnal arolwg boddhad cymunedol unwaith i'r rhan helaeth o'r gwaith gael ei gwblhau er mwyn gweld a yw'r cydbwysedd yn iawn gennym ni.*

*Rydym bob amser yn ddiolchgar am adborth defnyddiol a syniadau gwych. Os oes gennych syniad, gallwch ei ddosbarthu â llaw ym mlwch post du Y Cross CBC ar ochr flaen y dafarn neu cysylltwch â ni drwy'r ddolen Cysylltwch â Ni ar ein gwefan.*

### **Cytundeb arian grant (CAG)**

*Yn ddiweddar cawsom gyfarfod buddiol iawn gyda'n cydweithwyr o Gronfa Perchnogaeth Gymunedol Llywodraeth y DU (CPG). Mae'r gwaith papur wedi ei gwblhau a'r disgwyl yw y byddwn yn derbyn yr arian grant sydd wedi ei neilltuo yn ei gyfanrwydd o fewn y bythefnos neu dair wythnos nesaf. Mae'r hwb anhygoel hwn o £244,250 yn ychwanegiad gwirioneddol arbennig ar ddechrau ein siwrnai. Mae ein cyfreithiwr yn barod i gyfnewid a chwblhau gwerthiant y dafarn unwaith inni dderbyn grant CPG.*

*Am gyffrous! Mae'n wych gweld ein bod ar fin gwireddu ein hamcanion.*

*Mae CPG yn rhoi 50% o'r costau rydym wedi eu hamcangyfrif i ni, oherwydd ein bod wedi gweithio ar y cyd i wneud rhywbeth gwirioneddol arbennig ar gyfer y gymuned ac fe godon yr hanner arall gyda'n gilydd.*

*Diolch am eich haelioni ac am y gefnogaeth barhaus.*

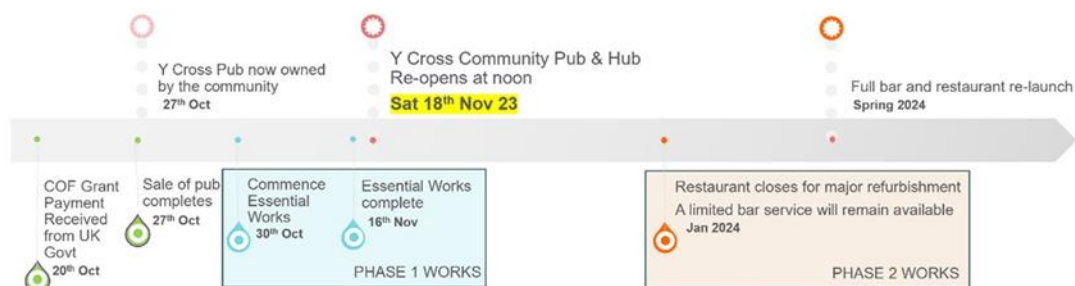
### **Adnewyddiad y dafarn a'r hwb**

*Unwaith ein bod wedi derbyn yr allwedd, ein bwriad yw ail-agor cyn gynted ag y bo modd.*

*Yn y cychwyn cyntaf, mae'n rhaid i ni wneud rhai gwelliannau gorfodol ac adnewyddiad cyflym o'r décor. Yna, ym mis Ionawr, pan fydd y dafarn yn naturiol yn llai prysur, byddwn yn cadw gwasanaeth cyfyngedig i fynd tra ein bod yn cynnal y gweithfeydd mwy, gan anelu i ail-lansio yng Ngwanwyn 2024.*

*Mae'r cynllun wedi ei amlinellu isod: -*

## Provisional Project Dates



### **Cam 1 – Hanfodion a gwaith sylfaenol**

*Yn debygol o gymryd tua 3 wythnos, bydd y gwaith hwn yn gyfyngedig i waith iechyd a diogelwch, diogelwch tân a diogelwch trydanol. Yn ystod y cyfnod hwn, byddwn yn recriwtio, hyfforddi, stocio a phrofi. Tra bod hyn i gyd ar y gweill, byddwn yn adnewyddu rhywfaint o'r addurn fel bod y dafarn yn gynnes ac yn groesawgar i bawb. Yna byddwn yn dechrau ar lunio rhaglen adnewyddu cam 2.*

### **Cam 2 - Gwaith adnewyddu mawr**

*Er mwyn paratoi'r cynlluniau, rydym wedi sefydlu gweithgor eiddo gyda gwirfoddolwyr gwybodus, gyda chefnogaeth a chynghor gan arbenigwyr y diwydiant lletygarwch ac adeiladu. Unwaith bydd ein cynlluniau amlinellol ar gyfer yr ail gam yn barod, byddwn yn cynnal cyfarfod agored ac yn eich gwahodd i gyd i rannu sylwadau ar eich hoff syniadau a chynnig unrhyw awgrymiadau terfynol.*

### **Paratoi i agor**

*Yn ogystal â chynllunio'r gwaith corfforol, rydym wedi bod yn brysur yn darganfod cyflenwyr, ac yn trefnu cael y trwyddedau angenrheidiol ar waith. Mae gennym ystod eang a newydd o winoedd gwych, cwrw a seidr lleol a byddwn yn stocio jin crefft lleol a choffi a chacennau arbennig.*

*Rydym hefyd yn falch iawn o gyhoeddi ein bod wedi penodi Shawn Smith yn Rheolwr y Dafarn. Bydd Shawn yn dechrau yn fuan i gael y dafarn yn barod i'w hagor fis nesaf.*

*Mae Shawn yn byw gyda'i deulu yn Abergwaun ac yn meddu ar brofiad helaeth o reoli cyffredinol yn y diwydiant lletygarwch. Gan ddysgu'r grefft yn uniongyrchol gan ei rieni a fu'n rhedeg yr Harbour Inn yn Solfach am flynyddoedd lawer, mae Shawn yn deall ein hamgylchedd unigryw yn Sir Benfro ac ansawdd ein cynnyrch lleol gwych. Mae'n ddymunol iawn ac yn groesawgar. Fel cogydd angerddol, mae'r un mor gyfforddus yn y gegin ag y mae yn ymdrin â chwsmeriaid, gan greu awyrgylch gwych a chroeso cynnes i bawb. Mae wedi ennill nifer o wobrau ac, yn bwysicaf oll i ni, mae ganddo brofiad o redeg tafarn gymunedol. Mae'n caru'r awyrgylch deuluol unigryw y mae gweithrediad cymunedol yn ei greu ac mae'n edrych ymlaen at gwrdd â chi i gyd yn fuan iawn.*

### **Sut fydd y bwyd?**

*Mae is-grŵp eisoes yn gweithio ar syniadau cyffrous ar gyfer ein bwydlenni, a byddwn yn treialu rhai ryseitiai i weld beth mae pobl yn ei hoffi orau.*

*I ddechrau, byddwn yn cynnig prydau syml sy'n arddangos y gorau o'n cynnyrch lleol ffres. Rydym yn bwriadu hysbysebu'r rhain trwy fwrdd du sy'n newid yn barhaus. Gellir archebu prydau bwyd naill ai yn y bar neu drwy wasanaeth bwrdd yn y bwyty. Byddwn yn cynnig dewis o brydiau bwyd poeth bob dydd a byddwn yn cynnal nosweithiau themâu gwych fel pysgod ffres, a nosweithiau stêc. Byddwn hefyd yn ymdrechu i sicrhau bod rhai opsiynau bwyd parod ar gael cyn gynted ag y gallwn. Cadwch lygad am Gylchlythyr fis Tachwedd am ragor o fanylion.*

### **Swyddi gwag**

*Wrth i ni baratoi i symud tuag at wasanaeth, mae swyddi gwag ar gyfer **gwaith bar, gweinyddwyr bwyd, a glanhawyr**. Mae'r rhain yn rolau rhan-amser a llawn amser gyda rhai yn gofyn am ychydig oriau'r wythnos yn unig. Edrychwch ar y wefan <http://ycrossinn.cymru/job-vacancies/> i gael rhagor o wybodaeth ac os oes gennych ddiddordeb, cysylltwch â ni. Rydym yn annog pobl leol i wneud cais, gan gynnwys aelodau iau a hŷn o'r gymuned. Mae'r cyflog yn hael yn unol â'r Cyflog Byw Go lawn. Darperir hyfforddiant ar gyfer pob rôl, felly nid oes angen profiad, dim ond cymeriad positif a chyfeillgar.*

*Mae gan y Gymdeithas Budd Cymunedol rôl wag gwirfoddol hefyd sef **ysgrifennydd y gymdeithas**. Mae hon yn rôl lywodraethu bwysig yn cynghori'r Bwrdd a'r Pwyllgor, felly os ydych yn nabod rhywun sydd â'r sgiliau angenrheidiol ac sydd â diddordeb, gofynnwch iddynt gysylltu â'n Cadeirydd, Geraint Evans ar rho8lan@gmail.com. Y dyddiad cau yw **Hydref 20fed, 2023**.*

*Diolch,*

*Geraint Evans, Mike Hillier, Jon Archer, Jessie Fry, Jayne Evans  
Cyfarwyddwyr Y Cross Cas-lai CBC Cyf.*

### **DIWEDARIADD Y CROSS - MAE'R GYMUNED WEDI NEWYDD PRYNU'R TAFARN!!!**

***Cyhoeddwyd ar 31 Hydref bod pryniant Cymunedol Y Cross newydd ei gwblhau. Mae'r gymuned leol bellach yn berchen ar eu tafarn eu hunain!***

***Mae CAMRA yn llongyfarch y rhai sy'n gyfrifol am achub y dafarn leol Gymreig wych hon!***

### **PUBS AND BREWERIES NEWS**

#### **CROSS INN, HAYSCASTLE – LATEST NEWS**

The community buyout of this fine Welsh community pub progresses apace. We can do no better to keep you posted than to share their latest newsletter with you all.

#### **October Newsletter 2023**

#### **A message from our Chairman**

*First, a big thank you to all of our shareholders and volunteers who have given so freely of their*

*precious time and invested their hard-earned savings to save our pub for future generations of our community to enjoy. When we step back and think of the scale of our achievement, it's truly staggering.*

*There has been a huge buzz of activity over the past few weeks as we get ready to take ownership so here's a quick update on what's been happening and what's coming up.*

*Diolch yn fawr  
Geraint*

### **Community Survey**

*Thank you so much for taking time to respond to our in-depth community survey. We've had over 85 responses from all groups within our community which is fantastic. It's great to hear what's important to you. We want everyone to feel truly welcome and we're planning to introduce as many of your ideas as space and funding allows.*

*We'll hold another community satisfaction survey once the major works have been completed to see if we've got the balance right.*

*We're always grateful for useful feedback and great ideas. If you have a great idea, just pop it by hand into the Y Cross CBS black post box on the front of the pub or drop us a line via the [Contact Us](#) page on our website.*

### **Grant Funding Agreement (GFA)**

*We've recently had a very collaborative meeting with our colleagues from the UK Government Community Ownership Fund (COF). The paperwork is done and we estimate receipt of the full allocation of grant funds in as little as two to three weeks. This amazing super boost of £244,250 is a truly fantastic kick start. Our solicitor is poised and ready to exchange and complete the sale of the pub once we receive the COF grant.*

*How exciting is this! We really are all set to bring our ambitions into reality.*

*COF are giving us 50% of our estimated costs because we all pitched in together to do something truly amazing for the community and we raised the other half together.*

*Diolch – thank you – for your generosity and ongoing support.*

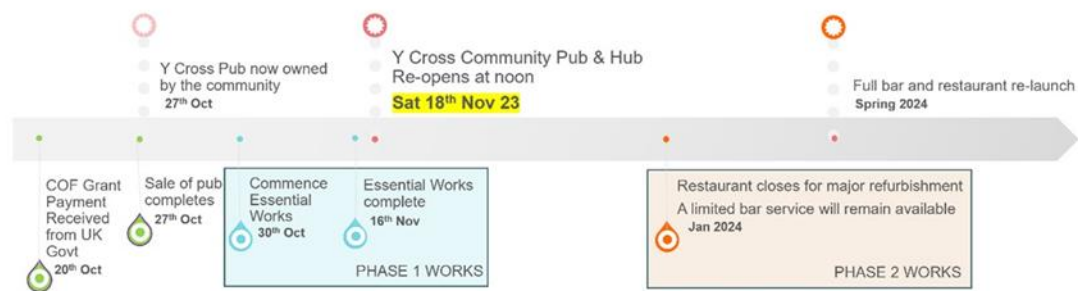
### **Pub & hub refurb**

*Once we have the keys, our intent is to reopen as soon as possible.*

*First, we need to do some mandatory repairs and a quick refresh of the décor. Then, in January, when trade is naturally less busy, we'll keep a limited service running whilst we undertake the major works, aiming for a full relaunch in Spring 2024.*

*The outline plan is below: -*

## Provisional Project Dates



### **Phase 1 – Basics and essentials**

*Likely to take around 3 weeks, these works will be limited to health and safety, fire safety and electrical safety works. During this time, we will be recruiting, training, stocking and testing. Whilst this is all underway, we will refresh some of the décor so it's warm and welcoming for everyone. We'll then make a start on shaping the phase 2 refurb programme.*

### **Phase 2 - Major refurbishment works**

*To get the plans ready, we've set up a property working group with knowledgeable volunteers, supported by advice from hospitality and construction industry experts. Once our outline plans for the second phase are ready, we will hold an open meeting and invite you all to come along and comment on your favourite ideas and offer any final suggestions.*

### **Getting ready to open**

*As well as planning the physical works, we've been busy procuring suppliers, and getting the necessary licenses in place. We've got a great new range of wines, local beers and ciders to try and we'll be stocking local craft gin and fantastic coffee and cake.*

*We are also delighted to announce that we have appointed Shawn Smith as our Pub Manager. Shawn will start shortly to get the pub ready for opening next month.*

*Shawn lives locally with his family in Fishguard and brings with him extensive general management experience in the hospitality industry. Learning the trade direct from his parents who ran the Harbour Inn in Solva for many years, Shawn understands our unique Pembrokeshire environment and the quality of our great local produce. He is very engaging and welcoming. As a passionate chef, he is as equally comfortable in the kitchen as he is leading front of house creating a great atmosphere and a warm welcome for every customer. He has won many awards and, most importantly for us, he has experience running a community pub. He loves the unique family atmosphere a community operation creates and is looking forward to meeting you all very soon.*

### **What will the food be like?**

*We've already got a subgroup working on great menu ideas and we'll be trialling some recipes to see what people like best.*

*Initially we will be offering some simple but well curated dishes showcasing the best of our fresh local produce. We intend to advertise these via an ever-changing blackboard. Meals can either be ordered at the bar or via a full table service in the restaurant. We'll be offering a hot meal option every day*

*and we'll be hosting some great themed evenings such as fresh fish, and steak nights. We will also endeavour to make some take away food options available as soon as we can. Look out for November's Newsletter for more details.*

### **Vacancies**

*As we get ready to move into service, the pub has vacant roles for **bar, waiting staff and housekeepers**. These are paid part and full-time roles with some being just requiring a few hours a week. Have a look at the website <http://ycrossinn.cymru/job-vacancies/> to find out more and see if any of the roles have your name on them and get it touch if they do. We are encouraging local people to apply, including younger and older members of the community. The pay is generous being in line with the Real Living Wage. Training will be provided for all roles, so no experience is necessary, you'll just have a positive and friendly character.*

*The Community Benefit Society also has a voluntary role available for a **society secretary**. This is an important governance role advising the Board and Committee and if you know someone with suitable skills that would be interested please ask them to get in touch with our Chairman, Geraint Evans at rho8lan@gmail.com. The closing date is **October 20<sup>th</sup> 2023**.*

*Diolch,*

*Geraint Evans, Mike Hillier, Jon Archer, Jessie Fry, Jayne Evans  
Y Cross Cas-lai CBS Ltd Directors*

### **CROSS INN - EVEN LATESTER NEWS!!**

**It was announced on 31st October that the Community buyout of the Cross Inn has just gone through. The local community now own their own pub!**

**CAMRA congratulates those responsible for saving this great local Welsh pub!**

### **Other news?**

Any local brewers, or publicans, doing anything likely to be of interest to local CAMRA members please feel free to contact our Secretary and Newsletter editor, Steve, at the e-mail address below and we shall be delighted to share the tidings.

### **BREWERY NEWS – OLD FARMHOUSE BREWERY PROFILE**

*Our correspondent Mike Clarke, Chair of Aylesbury Vale and Wycombe CAMRA, visited Old Farmhouse Brewery near St. David's recently. Here is his report.*

Of the four principal ingredients in beer, water and malted barley are by far the most significant. While adding much to the flavour and style of the beer, hops and yeast are present in much smaller quantities. So, if a brewery uses malt grown on its doorstep and water from its own local supply it can stake a strong claim to being sustainably produced.

Old Farmhouse Brewery, which opened fully in 2022 on Upper Harglodd Farm, near St. David's, brews its beers using its own malt grown in the surrounding fields by the owners and their family and uses water from the farm. Due to minimum batch sizes at the maltsters, the brewery currently also uses malt from other sources but its aim is to grow to the point where it can supply all its own malt.

The brewery is owned by husband-and-wife couple Mark and Emma Evans, both of whom were brought up locally on family farms. Mark was a keen homebrewer and set up as a way to diversify the family farm business and increase sustainability. For example, as many CAMRA members know, a brewery's spent grain is a great source of feed for livestock.

Mark gave me a tour of the eight-barrel brewery, which was constructed with sustainability and supporting local businesses in mind. For example, the stainless-steel brewing vessels were sourced in the UK rather than China, which supplies much of the market. The Old Farmhouse which houses the brewery and shop was converted from a derelict building which dated back to 1889, although references to a farm here go back to the fourteenth century. Restoring the building and fitting out the brewery employed many local craftsmen.

The brewery is operated in an environmentally friendly fashion, with a heat pump providing the majority of heat for brewing processes. There are examples of inventive re-use of equipment, with a farm fertiliser hopper given new life in funnelling the grist into the mash tun.

The creation of the brewery was supported by various National Park, Welsh government bodies and also the European Agricultural Fund for Rural Development. It's a well-planned development, with a couple of holiday letting cottages close to the brewery and facilities for hosting events, with a large, covered barn in the grounds and plenty of tables for outdoor space. The brewery has hosted many events, featuring music, barbecues, etc.

I remarked that the brewery might make an excellent venue for a local beer festival, an idea about which Mark was enthusiastic. Despite being a mile or two from St. David's, the brewery can be reached on public transport, being on the route of the T11 bus between Fishguard, St David's and Haverfordwest.

The brewery is not yet running at full capacity as Mark has to fit brewing around his seasonal farming duties, although he tends to have at least two full brews either fermenting or conditioning at any one time.

As most CAMRA members know, one of the toughest aspects of setting up a cask brewery is securing a market for the beer in local pubs. As cask is a perishable product it needs to be sold in pubs where there will be sufficient throughput. While Pembrokeshire is blessed with many excellent freehouses, many pubs are constrained by ties with pubcos.

Consequently, Old Farmhouse Brewery initially concentrated on bottled beer and keg versions of its beers while going through its piloting phase and while commissioning the new equipment.

For example, when I called in at the shop for a tasting, the beer available was a keg version of the brewery's Pale Ale, Bwdi Bay, which was very refreshing.

However, the great news for CAMRA members is that Old Farmhouse is making a cautious entrance to the local real ale market. Cwrw Clôs, a 4.2% best bitter has been supplied to a number of local pubs as a cask conditioned with the intention of making the beer a permanent guest ale (see list of pubs supplied at the end of the article). The beer has notes of honey, not surprising, given they feature a contribution from the brewery's three beehives!

When I returned home, I sampled five of Old Farmhouse's bottled beers and found them all to be excellent: technically well-made, true to style and very tasty. (CAMRA members may want to note they aren't bottle conditioned).

Some make use of unusual locally sourced ingredients, such as Cwrw Kelp, a lager that's brewed with sugar kelp, a seaweed sourced from Car-y-Môr, Wales's first community-owned regenerative ocean farm, which grows seaweed and shellfish off the coast of St. Davids.

As well as Cwrw Clôs and Bwdi Bay, the range is completed by a lager, Lagwn Lâs, Nons NEPA, a New England Pale Ale and a milk stout, Diod Dewi.

Beers can be bought online through the brewery website and in the run-up to the festive season they can be found at various craft food and Christmas fairs in the Pembrokeshire area.

The beers can also all be bought from the brewery shop. Like much in the local area, opening times are seasonal so at off-peak times of year it may be worth contacting the brewery ahead. However, when I was there in August, the shop attracted a steady stream of visitors, including a party of

Germans from the serious beer city of Cologne, who seemed to enjoy what they sampled. And that sounds like a resounding vote of confidence to me!

Pubs regularly supplied by Old Farmhouse Brewery:

- The Ship Inn, Trefin
- The Saint Brides Inn, Little Haven

Also look out for their beers in the following pubs:

- The Farmers Arms, The Bishops, The Cross, all St. Davids
- The Sloop, Porthgain
- The Hats and Barrels, Solva
- The Royal Oak, Fishguard

<https://www.olfarmhousebrewery.co.uk/>

Mike Clarke

## **NEWYDDION CENEDLAETHOL**

### **Datganiad Hydref y Canghellor – beth mae CAMRA eisiau ei weld ynddo a sut y gallwch CHI helpu!**

Mae Datganiad yr Hydref sydd ar ddod ar 22 Tachwedd yn rhoi cyfle i Lywodraeth San Steffan ddarparu cymorth ystyrlon i dafarndai, clybiau cymdeithasol, bragwyr, a gwneuthurwyr seidr.

Mae CAMRA eisiau gweld y camau allweddol hyn yn cael eu cymryd:

1. Lleihau'r dreth ar gwrw a seidr drafft: Dylid cwtdogi'r gyfradd tollau newydd ar gyfer cwrw a seidr drafft ymhellach i helpu tafarndai i gystadlu â diodydd fel alcohol archfarchnadoedd.
2. Peintiau i'w cymryd adre: Dylai'r Trysorlys ddod â'r gwaharddiad ar gwrw a seidr cludwyd achlysurol o gynwysyddion drafft y telir am doll i ben, gwaharddiad effeithiol ar gwrw a seidr drafft mynd adref ar gyfer y rhan fwyaf o dafarndai a gwyliau. Byddai hyn yn achubiaeth i lawer o dafarndai - ac yn caniatáu i bobl fynd â chwrw casgen a seidr go iawn adref gyda nhw o'u hardal leol.
3. Ardrethi Busnes: Rhowch arian ychwanegol i Lywodraeth Cymru i gynnig mwy o gymorth i dafarndai yma gyda rhyddhad ardrethi busnes. Mae dirfawr angen cymorth ychwanegol

gydag ardrethi busnes ar dafarndai er mwyn iddynt allu parhau i oroesi yn y cyfnod economaidd anodd hwn.

4. Ynni: Mae busnesau lletygarwch yn dal i ddioddef problemau prisio ynni a chyflenwad. Mae angen sicrwydd a borgen deg ar y fasnach drwyddedig o ran eu biliau ynni.

Mae angen cymorth ymgyrchu brys ar y cynhyrchwyr a'r lleoliadau rydym yn eu caru, felly'r peth pwysicaf y gallwn ni i gyd ei wneud yw sicrhau bod ASau yn gwybod bod y materion hyn yn bwysig i ni fel defnyddwyr – a phleidleiswyr. E-bostiwch eich AS gan nodi'r pwyntiau uchod. Ein Haelodau Seneddol yw Stephen Crabb, Preseli Sir Benfro [stephen.crabb.mp@parliament.uk](mailto:stephen.crabb.mp@parliament.uk) a Simon Hart, Gorllewin Caerfyrddin a De Sir Benfro [simon.hart.mp@parliament.uk](mailto:simon.hart.mp@parliament.uk) Mae Mr Crabb wedi mynegi safbwyntiau o blaid polisïau ac ymgyrchoedd CAMRA yn y gorffennol, felly gobeithio y dylai o leia gydymdeimlo!

## NATIONAL NEWS

### Chancellor's Autumn Statement – what CAMRA wants to see in it and how YOU can help

The upcoming Autumn Statement on 22 November gives the Westminster Government the opportunity to provide meaningful support to pubs, social clubs, brewers, and cider makers.

CAMRA wants to see these key steps taken:

1. Reduce draught beer and cider duty: The new duty rate for draught beer and cider should be cut further to help pubs compete with the likes of supermarket alcohol.
2. Take-home pints: The Treasury should end the ban on incidental take-away beer and cider from draught duty-paid containers an effective ban on take-home draught beer and cider for most pubs and festivals. This would be a lifeline for many pubs - and would allow people to take cask ale and real cider home with them from their local.
3. Business Rates: Give extra money to the Welsh Government to offer pubs here more help with business rates relief. Pubs desperately need extra help with business rates so they can continue to survive in these tough economic times.
4. Energy: Hospitality businesses are still suffering from energy pricing and supply issues. The licensed trade needs certainty and a fair deal when it comes to their energy bills.

The producers and venues we love need urgent campaigning support, so the most important thing we can all do is make sure MPs know that these issues are important to us as consumers – and voters.

E-mail your M.P putting the points above. Our MPs are Stephen Crabb, Preseli Pembrokeshire [stephen.crabb.mp@parliament.uk](mailto:stephen.crabb.mp@parliament.uk) and Simon Hart, Carmarthen West and South Pembrokeshire

[simon.hart.mp@parliament.uk](mailto:simon.hart.mp@parliament.uk) Mr Crabb has expressed views supportive of CAMRA policies and campaigns in the past, so hopefully he at least should be sympathetic.

### **WHAT IS YOUR FAVOURITE PEMBROKESHIRE PUB?**

We invite members to tell us which is their favourite pub in Pembrokeshire, and why. E-mail the Secretary at the e-mail address below. No submissions this month, so let's hear from you!

### **RECRUITMENT DRIVE – GET CAMRA PUBLICITY MATERIAL INTO OUR PUBS!!**

We are starting to get results from our drive to get our excellent “*Ten Great Reasons to Join CAMRA*” recruitment leaflet, and the Welsh-language version, “*Deg rheswm gwyh i ymuno â CAMRA*”, into our local pubs, but we still need to get more out.

Why not pick up some leaflets and stands for YOUR local at our next Branch meeting? Our Secretary has ample supplies and will also demonstrate the origami needed to erect the stands for them ready to go on the bar, with the landlord/lady's permission of course.

Can you help? Let our Secretary know at a Branch meeting when he will be able to give you the leaflets and stands or contact him by email on [secretary@pembrokeshire.camra.org.uk](mailto:secretary@pembrokeshire.camra.org.uk). In the latter case we can drop the leaflets and stands round to you or if that's not feasible post them.

### **OTHER NEWS**

#### **Siaradwyr Cymraeg dal eisiau!**

Hoffen ni estyn allan at y gymuned Gymraeg yn ein hardal. Mae Ysgrifennydd y Gangen, Steve, yn dysgu Cymraeg (wel, mae e'n wedi basio ei arholiad Myndediad!) ond hoffen ni gynnwys siaradwyr Cymraeg rhugl wrth ysgrifennu erthyglau hon a chylchgrawn Cangen posibl yn y dyfodol.

Gallwch chi helpu? Cysylltwch ag Ysgrifennydd y Gangen yn [secretary@pembrokeshire.camra.org.uk](mailto:secretary@pembrokeshire.camra.org.uk)

### **CHECK OUT OUR BRANCH WEBSITE:**

[www.pembrokeshire.camra.org.uk](http://www.pembrokeshire.camra.org.uk)

Keep up to date with the latest goings on in the Real Ale Scene in Pembrokeshire. Articles and information always welcome to [WebsiteCo-ordinator@pembrokeshire.camra.org.uk](mailto:WebsiteCo-ordinator@pembrokeshire.camra.org.uk)

Cheers!

Nigel Skipper, Chairman [chairman@pembrokeshire.camra.org.uk](mailto:chairman@pembrokeshire.camra.org.uk)

Steve Brady, Secretary [secretary@pembrokeshire.camra.org.uk](mailto:secretary@pembrokeshire.camra.org.uk)