

Puffin Pints

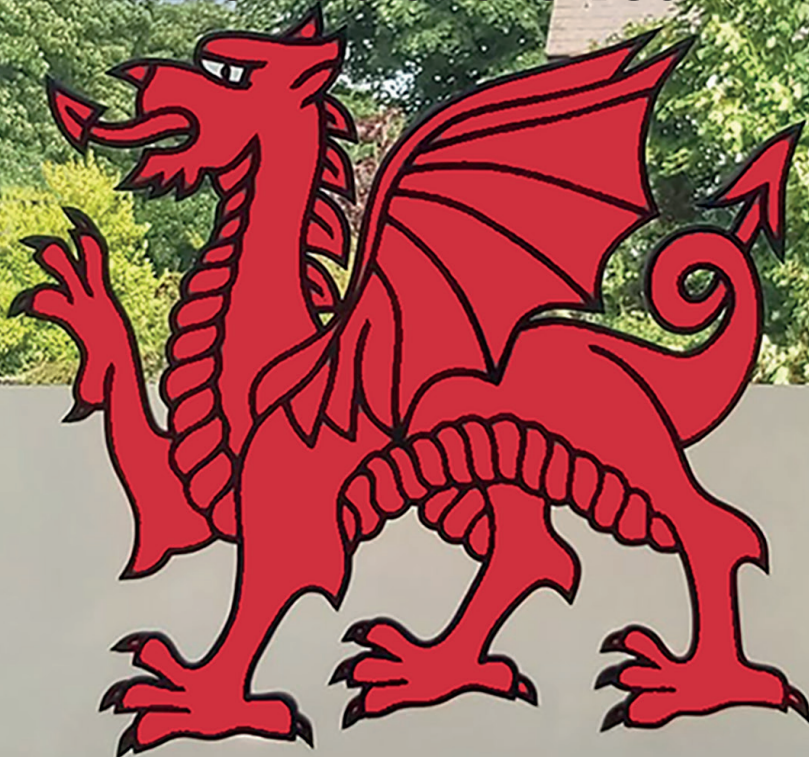
Pembrokeshire CAMRA Branch Magazine



Issue 2, 2026

Y CROSS

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Angel

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EDITORIAL

PUFFINGS FROM THE PUFFIN



Welcome to the second edition of our Branch magazine. People seem to have liked the first edition last year, so here we go again! We still cannot publish *Puffin Pints* more than once a year. So to help remedy this a new feature is

that we are putting Pembrokeshire Branch's Monthly Newsletter, in Welsh and English, as downloadable PDF files, in the Branch magazine section of our Branch website, along with PDFs of the magazines themselves. This means that you can get our current Branch Diary and the latest Branch, local pub and brewery, and relevant national news updated every month throughout the year. Just go to <https://www.pembrokeshire.camra.org.uk/magazine> and we'll keep you up to date!

Sadly the state of our pubs, clubs, breweries and indeed hospitality in general has, to put it mildly, not got any better since our last issue a year ago. All are being hammered by increased costs, from minimum wages through higher National Insurance contributions and exorbitantly increased Business Rates to soaring energy bills. Some of the latter, in fairness, is down to world events but much is imposed in this country through sundry charges slapped onto energy bills.

Meanwhile supermarkets are allowed to peddle drink cheaply, undercutting our pubs and clubs, encouraging alcohol abuse in homes and on our streets and disincentivising responsible drinking in supervised surroundings. If the Government still needs more tax money, slapping an extra tax on alcohol sold in supermarkets would at least help level the playing field! Meanwhile pubs, the odds stacked against them, continue to shut down.

But CAMRA carries on the fight to save them. Wales CAMRA will be engaging with whoever forms the next Welsh Government to argue the case for saving pubs and clubs which are often the heart of Welsh communities.

All is not doom and gloom, however. Locally, Pembrokeshire Branch of CAMRA continues to get bigger, thanks to the dedication and hard work of our officers and active members. Our membership has now considerably surpassed its pre-pandemic level,

and we believe the Branch is bigger than it has ever been before. Certainly we are now one of the fastest growing Branches in the country. Why not keep us that way by joining us if you haven't already!

Being a bigger Branch means we can do more to campaign for ale, cider, pubs, clubs and breweries in our County. We are now able, in line with national CAMRA policy, to move to basing inclusion of pubs in our flagship CAMRA Good Beer Guide based on National Beer Scoring Scheme scores entered by members when they sup their pints. This makes for a fairer and more transparent system and means the GBG truly reflects the best of Pembrokeshire beer.

We hope more members will join in scoring their beer – just go to <https://camra.org.uk/pubs>. There are full instructions on what to do next elsewhere in this issue. We particularly welcome scores from CAMRA members from other parts of the country visiting our County. If you aren't a member, join, score and help choose which pubs go into the Good Beer Guide in future.

Whether you are a member or not, by drinking in Pembrokeshire pubs you are helping make sure there still are Pembrokeshire pubs. But if you join CAMRA, you can help us do more to save them.

Pembrokeshire Branch has actively been involved in helping Pembrokeshire locals save their Pembrokeshire pubs. We are delighted that one pub we campaigned alongside the local community to save, Y Cross in the village of Hayscastle Cross, or Cas-lai in Welsh, not only did not close but has now won CAMRA Pembrokeshire Pub and Cider Pub of the Year 2026. The main credit for this is of course due to the local community and especially those who pitched in to save their pub, but we are proud to have played our part. The more members we have, the more we can do to help locals save their locals. And have a good time in convivial company.

So if you haven't already, help protect what you love and have a good time – your pubs need you – join CAMRA!

lechyd da i bawb!

Steve Brady
Editor, Puffin Pints

NEXT ISSUE:

The next issue will be published in May 2027. We need to receive your stories, news and advertisements by 31st March 2027 to consider them for inclusion. Late copy cannot be guaranteed entry.

Committee Branch Contacts:

Chair:

Mrs Alwen Thomas

Chair@pembrokeshire.camra.org.uk

Vice-Chair:

Stephen Ley, Lord of Treffos

[Vice Chair@pembrokeshire.camra.org.uk](mailto:ViceChair@pembrokeshire.camra.org.uk)

Branch Secretary:

Steve Brady

Secretary@pembrokeshire.camra.org.uk

Branch Contact:

Mrs Alwen Thomas

BranchContact@pembrokeshire.camra.org.uk

Treasurer:

Jeremy Bowen

Treasurer@pembrokeshire.camra.org.uk

Membership Secretary:

John Padget

MembershipSecretary@pembrokeshire.camra.org.uk

Branch Cider Representative:

Jimmy Whitworth

Cider@pembrokeshire.camra.org.uk

Social Secretary:

Vacant

social@pembrokeshire.camra.org.uk

Puffin Pints Editor:

Steve Brady

editor@pembrokeshire.camra.org.uk

Ladies' Officer:

Mrs Ann Hillier

c/o Secretary

Secretary@pembrokeshire.camra.org.uk

Publicity Officer:

Vacant

PublicityOfficer@pembrokeshire.camra.org.uk

Social Media Co-ordinator:

Mrs Mona Skipper

SocialMediaCoordinator@pembrokeshire.camra.org.uk

Pubs Officer:

Nigel Skipper

PubsOfficer@pembrokeshire.camra.org.uk

Pubs Preservation Officer:

Alan Kilbey

PubsPreservationOfficer@pembrokeshire.camra.org.uk

Pubs Database Co-ordinator:

Paul Padget

PubDatabaseCo-ordinator@pembrokeshire.camra.org.uk
WhatPub@pembrokeshire.camra.org.uk

Good Beer Guide Co-ordinator:

Steve Brady

GBGCo-ordinator@pembrokeshire.camra.org.uk

Branch Website Co-ordinator:

Vacant

WebsiteCo-ordinator@pembrokeshire.camra.org.uk

Branch Dog

Ted

Branch Website:

www.pembrokeshire.camra.org.uk

Trading Standards

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Local Bus information & timetables are available at <https://www.pembrokeshire.gov.uk/bus-routes-and-timetables>

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ALE ALERT

FORTHCOMING BEER & CIDER EVENTS IN AND AROUND PEMBROKESHIRE

JUNE

Saturday 13th, noon onwards
Llwyngwair Beer Festival

Llwyngwair Manor, Newport, SA42 0LX. Featuring eight Welsh real ales, including ones from all the Pembrokeshire breweries. A great day out for all the family, complete with entertainments such as live music and a bouncy castle for the young and young at heart, with a full bar menu and a barbeque. See www.pembrokeshireholidaypark.co.uk

JULY

Saturday and Sunday 17th and 18th
Victoria Brewpub Roch 10th Anniversary Beer Festival

Live music under the canopy in the beer garden overlooking St Brides Bay, on the A487 between Haverfordwest and Solva, just up the hill from Newgale Beach.
www.thevictoriainnroch.com

JULY/AUGUST

Several events to mark the 150th Anniversary of the Tafarn Sinc

Rosemarket, SA66 7QU. See their Facebook for details <https://www.facebook.com/tafarnsinc/>

OCTOBER

Thursday 1st to Saturday 3rd
Carmarthenshire CAMRA Beer Festival

West Wales' only CAMRA Beer Festival – opening times Thursday 5-11pm, Friday and Saturday noon to 11pm. See <https://carmarthenshire.camra.org.uk/index.php/carmarthenshire-beer-festival/> nearer the time for more details.

BRANCH DIARY

Puffin Pints is currently published annually, so we can't put a monthly Branch Diary in the magazine itself.

However, if you go to <https://www.pembrokeshire.camra.org.uk/magazine> you will find, as well as a PDF of this and previous issues of this magazine, our monthly Branch Newsletters as downloadable PDF files with our current Branch Diary and the latest Branch, local pub and brewery, and relevant national news.



MEET THE LANDLADY

THE FFYNNONE ARMS, NEWCHAPEL



Branch Social Media Officer Mona Skipper (on the left) meets Fynnone Arms landlady Hedydd Phillips/Swyddog Cyfryngau Cymdeithasol y Gangen Mona Skipper (ar y chwith) yn cwrdd â'r Tafarnwres Fynnone Arms Hedydd Phillips

The Ffynnone Arms is a traditional 18th Century Welsh pub located in the village of Newchapel in the heart of the North Pembrokeshire countryside. It was our Branch Pub of the Year 2025.

Branch Social Media Officer Mona Skipper interviewed the pub Landlady, Hedydd Phillips

As the landlady of **The Ffynnone** I was delighted to win and have enjoyed being Pembrokeshire CAMRA pub of the year. I have seen an increase in footfall and it has been nice meeting different people.

I keep 3 changing real ales with 1 Locale from Mantle Brewery and another two changing real ales. At the time of the interview on the pumps were Butty Bach, Mantle Moho and Monty's Canu Can (*all in excellent condition - Mona*).

I have regular quiz nights, choir meetings, Darts, Pool and other entertainments

I try to support the local community wherever possible.

My restaurant is very popular and I try to source local produce for this.

Challenging times have impacted my profit margins, however I hope to continue business as usual.

A little more promotion and recognition from the local CAMRA Branch I am sure would be welcomed by whichever pub is lucky enough to be Pub Of The Year 2026.

Please feel free to check my opening hours which are usually:

OPENING HOURS

Monday 6pm – 11pm
 Tuesday -Friday 5pm – 11pm
 Saturday 2pm – midnight
 Sunday 12noon – 11pm

RESTAURANT HOURS

Wednesday – Saturday
 5.30 – 8.30pm
 Sunday Carvery 12.30 – 3pm

Look out for my upcoming events on my Facebook page.

Cheers

Hedydd



PICK OUR BEST PUBS

HOW TO SCORE THEIR BEERS

As mentioned in our Editorial our Branch has decided to move to the CAMRA national policy of basing Good Beer Guide inclusion on National Beer Scoring System scores. Which means we all need to start scoring our pints now.

If you are a CAMRA member it's really very easy to do so and you can do it on your smartphone whilst in the pub, or on your PC when you get home. You don't have to be a member of our Branch to score beers in our County's pub, and in fact we welcome scores from visiting members. But you do have to be a CAMRA member – another reason to join!

To score a beer, go to <https://camra.org.uk/pubs>. Sign in if you haven't already. Type in the pub name or location. Or, if you put nothing in and press enter you will get an option to display pubs and clubs near your current location, or just GBG pubs near you.

Click on the pub whose beer you want to score. You will get the pub entry on the CAMRA database, e.g. for our new PotY <https://camra.org.uk/pubs/y-cross-hayscastle-cross-160040>

On the same line as the pub name, at the top, you will see "Beer Score". Click it. A box opens in which you can find your beer, score it (the score drop down tells you what the scores mean), add any comments you want, then submit your score.

More information about Beer Scoring and how it is used by many Branches, and will be used by ours, to choose our GBG pubs, here <https://camra.org.uk/beer-scoring>

We also heartily recommend the Taste Match feature, accessible, if you have signed in as a member, free at:

<https://camra.org.uk/profile/taste-match>

This enables you to create a tool which tells you which pubs serve the sort of beer you personally are likely to enjoy.

You can put Beer Scoring on your smartphone home screen as an icon you just click on.

For Android phones (using Chrome browser), you just go onto the CAMRA website <https://camra.org.uk/pubs>, click the 3 dots at the top of the page and select "Add to home screen"

For iPhones you have to do it via your Safari bookmarks - see Apple guide here:-

<https://support.apple.com/en-gb/guide/iphone/iph42ab2f3a7/ios#:~:text=Add%20a%20website%20icon%20to%20your%20Home%20Screen>

It's quick, it's easy, and it will help make our Good Beer Guide fairer and more accurate.

Stay connected with CAMRA

WHAT'S BREWING
Our dynamic online news platform is updated daily with stories from the pub & brewing industries, Campaign news & opinion pieces
wb.camra.org.uk

PODCAST
Tune in via Spotify or Apple Podcasts for great chat about pubs, clubs, beer and cider
camra.org.uk/podcast

BEER
Our colourful quarterly magazine is full of interesting features from the biggest voices in the trade
Available in print and online

MEET THE BREWER

MARK & EMMA EVANS, ST DAVID'S OLD FARMHOUSE BREWERY

In the latest of our series spotlighting our local independent brewers, Jon O'Brien profiles Mark and Emma Evans of St David's Old Farmhouse Brewery



Brewers Mark and Emma Evans in front of St Davids Cathedral

There can't be many brewers who started on their career path, albeit unbeknownst to him, as early as did Mark Evans. Friends with children of a neighbour, he became curious about their father's home brewing, the honey-laced product of which regularly won prizes at the local garden show. Having expressed his interest, he was invited to spend a day being shown what brewing was about and, having taken copious notes, he became a home brewer at the age of 15.

Brewing professionally was not yet an ambition. Farm-raised, Mark's sights were set on becoming a farmer himself and, potentially, a vet one day. To that end, he applied to study animal science at the University of Nottingham's School of Agriculture which, by the time he arrived, had become the School of Biology, morphing soon after into the School of Biological Sciences. Amongst the modules his course included were fermentation and biochemistry. Still dabbling in home brewing, he found these "joined the dots" for him, giving him a greater understanding of the process.

By 2006, Mark had married Emma, who he'd met through the local Young Farmers Club, and the pair were living in the "new", built in

1889, farmhouse at Upper Harglodd Farm within the Pembrokeshire Coast National Park. The old farmhouse, after which the brewery is named, was a ruin at that time but the idea of a brewery, using their own grain and other locally produced ingredients, was growing. In preparation, the home brewing was picked up again and, over the next couple of years, the brews were refined and documented. Then, in 2019, they were awarded a grant from the National Park's Sustainable Development Fund. This bought them a shipping container in which to brew and a Brewmaster machine, with which to further develop their base recipes, ready for scaling up when the old farmhouse was renovated.

Apart from the their own barley, the first local ingredient which was to be used in the beers was honey, harking back to the beer Mark was first taught to brew. To this end they decided to install hives on the farm, looked after by a local couple who run St. David's Wildflower Honey. A little of the honey is added to their Cwrw Clos bitter during the warm maturation phase to take the edge off its bitterness.

At about the same time as the Old Farmhouse Brewery started brewing, Câr-y-Môr, a community regenerative seaweed and shellfish farm, also began business. Booking the brewery's premises for a shareholder meeting sparked an idea. Why not make a beer with seaweed in it? Salt was already being added to the brewery's lager and Mark discovered that one brewery in Scotland, and another in the USA, had already produced a beer which included seaweed, so they decided to have a go. Mark made a seaweed infusion and added it to their base beers to see if it would work

MEET THE BREWER: MARK & EMMA EVANS, ST DAVID'S OLD FARMHOUSE BREWERY

with any of them. The result's effect on the bitter Mark describes as "shocking" but in a Pilsner Lager it was a resounding success. So much of a success that it came to the notice of Fortnum & Mason, which now sells five or six cases of the Cwrw Kelp a month in its London store.



*The Old Farmhouse before refurbishment
August 2018*

Sustainability has been at the heart of Mark and Emma's farming, and brewing, from the word go but it's been hard to maintain. Growing grain in the wet conditions which are common in Pembrokeshire has resulted in crop failures or grain unsuitable for malting, making it necessary to buy it in. There being no micro maltsters in Wales means that, whatever its source, the barley has to travel to Yorkshire and back before it can be used in brewing. An application to grow a mix of heritage varieties, rather than a single variety, was unsuccessful recently, though not completely dead. There are the other, speciality, grains still to be sourced. Grains such as oats, wheat or the crystal malts. Likewise the hops. They could be grown on the farm but have either to be used within a few hours of picking or nitrogen flushed and packed, but that's a specialist job, like malting.

Looking forward, there's pressure for another seaweed product and they're being asked for gluten free beers, too. A lower ABV beer, under 3.4%, is also a possibility. Mark also likes the idea of producing cider but that presents its own problems, such as the wild yeasts used in cider making getting loose and infecting the beers. Definitely not something to do in the brewhouse, then, or even anywhere up wind.

The brewery has a bar and outdoor seating, with the promise of some beer on draught this summer! Check what's brewing and opening times on www.olfarmhousebrewery.co.uk

N.B. Mark and Emma's brewery is the St. David's Old Farmhouse brewery. There is also an entity called the St. David's brewery which brews no beers, instead badging and renaming beers from the Felinfol brewery.



The Old Farmhouse Brewery after refurbishment

In future issues we shall cover each of our other local real ale breweries in turn. All of their beers are available locally and will give you a unique taste of Pembrokeshire. They are:

Bluestone, Cilgwyn
Cleddau, Pembroke Dock
Core of the Poodle, Haverfordwest
Gwaun Valley – covered in our first issue
Tenby Harbwr, Tenby
Victoria Inn, Roch

PICKING OUR WINNER

CAMRA'S 2026 PUB OF THE YEAR

Every year CAMRA Branches pick their best Pub of the Year. The winners and runners up must, of course, serve good ale and/or cider, but whilst necessary that is not sufficient to win. The winners must also be knowledgeable about and actively promote real ale or cider, the pub must be clean and welcoming, likewise the staff, support CAMRA's aims and serve as a focus and hub for its local community.

Additionally, to give our best pubs a fair chance, Pembrokeshire, like many other Branches, has decided that the same establishment cannot win or be runner up two years in a row, so every pub has a fair chance of winning our top awards.



Y Cross



Chair of Pembrokeshire CAMRA Mrs Alwen Thomas presents the Certificates to Community Pub Directors Mark and Mike Hillier

Our winner this year is **Y Cross, Haycastle Cross**. Readers of our first issue may

remember that this 165-year-old pub featured in that issue as one of the local pubs saved by their locals. Not only has it been saved from closure, but the pub has gone on to win inclusion in the current issue of CAMRA's Good Beer Guide and then to win Pembrokeshire Pub of the Year. Not only that, but Y Cross is also Pembrokeshire's Cider Pub of the Year.



Local brewer Andrew Miller showcases his ales at Y Cross Real Ale Tasting Society

At the heart of its rural, largely Welsh-speaking, community, on the A4330 between Haverfordwest and Croesgoch, the pub has sent down roots into many areas of local life. There are walking, handicraft and "Knit and Natter" groups hosted on the premises. It is hoped that the pub will one day host the return of the long-missed village shop and post office. There is also a "Real Ale Tasting Society", organised jointly by the pub and Pembrokeshire CAMRA, which meets once a month in the pub to showcase the offerings of mostly local breweries. Sometimes the brewers come along to introduce their ales. This has now been extended to include tastings of locally made real ciders.

Y Cross is one of the few pubs in Pembrokeshire normally to have real cider, made from juice pressed by the cider maker direct from apples, rather than made from concentrated juice

PICK OUR WINNER: CAMRA'S 2026 PUB OF THE YEAR

shipped sometimes from as far away as China. Throughout the year, with only very occasional brief gaps, usually in winter when the cider makers can't supply any cider, the pub has real cider from local Pembrokeshire cideries available to enjoy.

Our Branch of CAMRA was involved in the campaign to save the pub from the beginning and indeed local members are well-represented amongst community shareholders and those running the pub. In return, Y Cross strongly supports CAMRA. The pub regularly hosts CAMRA Branch meetings, and local CAMRA members are often to be found meeting for a social pint there on Wednesday afternoons after 3pm.

Y Cross is now something many CAMRA members would regard as an ideal village local – owned by the local community, run for the local community by the local community, at the heart of the local community and serving local ales and ciders to the local community. If you get a chance to drop in, the locals will make you most welcome.

OUR RUNNERS-UP:

Pub of the Year: The Nag's Head, Abercych.

Cider Pub of the Year: The William Owen (Wetherspoon's) Haverfordwest.



William Owen



The Nag's Head



Free festival entry with your CAMRA membership

Because the best beer can't be delivered



TAFARN SINC IS 150 YEARS OLD THIS YEAR

Local historian Keith Johnson tells its story



New 150th circular logo

In September 1876 it was reported in the local press that 'Mr Macaulay has created a commodious iron hotel and substantial stables' in the village of Rosebush – the first known mention of what is now Tafarn Sinc.



Tafarn Sinc

At that time, Joseph Babington Macaulay (1846-1909) was resident at Grondre, from where he was overseeing the building of the Maenclochog Railway. Begun in 1873 as a private line, eight miles long, this was built to connect the Rosebush slate quarries with the GWR main line at Clyderwen.

While Joseph was still a child, his father, Henry William Macaulay (brother of Lord Macaulay) had died and his mother Margaret remarried Edward Cropper of Kent, a railway

entrepreneur and the owner of one of the Rosebush quarries. It was Cropper who invested the £60,000 needed to build the line, and he installed his stepson Joseph as his local agent.

Cropper always intended that the Maenclochog Railway should be more than just a mineral line. He noted that Rosebush would be the nearest station to Newport and Fishguard and envisaged a horse-drawn omnibus service from those towns to meet the trains. For the convenience of these passengers and other visitors to the moorland village he decided that a new hotel was needed.



Tafarn Sinc inside

And as soon as the line reached Rosebush, probably in early 1876, a new hotel duly arrived – by train!

In the 19th and early 20th centuries it was possible to buy churches, mission halls and even public houses in kit form. These were designed and fabricated by specialist firms in England and Scotland to be ordered from catalogues and delivered by railway.

The most common type of 'flat-pack' building was timber-framed, externally clad with galvanised corrugated iron and lined with high quality tongue-and-groove boarding. Erection

TAFARN SINC IS 150 YEARS OLD THIS YEAR

of the building on site would have taken Cropper's men very little time and the hotel would have been up and running within weeks of arrival. (Of similar construction was the original Iron Duke pub at Clynderwen station).



Tafarn Sinc bar

The new inn, some 850 feet above sea level, was called the Precelly Hotel – although newspapers struggled with the spelling and we find lots of variations including Precelley, Priscelly and Prescelly. The new hotel boasted seven bedrooms, plus a banqueting room which was used during celebrations such as those that greeted the arrival of the first passenger train in September 1876.

Some months later, when Edward Cropper's daughter got married, there were great celebrations in the village. Reported the press: *'A grand display of fireworks and illuminations was conducted by an expert from London. The fireworks being over, a great portion of those present repaired to the Precelly Hotel, close by when the merry cup went round freely. Enthusiastic speeches were made. and the toast of 'The happy bridal party.' was drunk with Welsh honours'.*

Following the death of Edward Cropper, his widow Margaret married again, her third husband being Col John Owen of Rosebush. A son of the landowning Sir Hugh Owen of Orielton, he was a major voice in the campaign to extend the railway from Rosebush to

Fishguard Bay, and in August 1879 it was the Hon Margaret Owen who cut the first sod of the new line.

In 1880 it was reported: *'The extension of the Maenclochog Railway from Rosebush, its present terminus, to Fishguard, is progressing well. A very difficult portion of this new railway across a deep moor from Rosebush having been completed, the whole of the workmen now engaged on the line, about 100, were on Monday evening invited by the good hearted and gallant Colonel Owen and Mrs Owen to a supper, which was most efficiently catered by Mrs. Phillips, of the Precelly Hotel, Rosebush, in the spacious banqueting room of that establishment'.*

Anne Phillips, a widow from Loughor, was the first hotel-keeper and she was succeeded in the 1880s by Gad Edwards, a fine baritone singer and a star of the local eisteddfod circuit. By this time the area in front of the hotel had been landscaped with ponds and fountains and the owners of the railway – faced with a downturn in slate traffic – were actively promoting the village as a health resort.



Evening entertainment – The pub hosts a variety of community, cultural, heritage & music events, many in Welsh and often supporting local performers

From about 1891 to 1909 Charles Beckett was the hotel landlord. He was in charge when the new rail extension to Letterston and Goodwick was finally completed and he was often called on to cater for Sunday School outings and

TAFARN SINC IS 150 YEARS OLD THIS YEAR

the like from Fishguard and Goodwick, taking advantage of the new railway for a trip into the hills.



Mari Lwyd – An ancient Welsh folk custom - the Mari Lwyd visits the Tafarn Sinc on a dark evening in midwinter

When Mr Beckett retired in 1909, an advert for a new tenant appeared in the local press. This was placed by Narberth wine merchants James Williams, who must have acquired the hotel from the railway company at some stage. The advert gives the first full description of the hotel: **PRISCILLI HOTEL, ROSEBUSH TOLET**, *with immediate possession, this Fully-licensed Public-house, containing bar, smoke-room, large dining-room, kitchen, seven bedrooms; three-stalled stable and coach-house; good garden; large concert-room, suitable for billiards; one minute's walk from the railway station, which it adjoins, rent moderate. Rosebush is famous for its mountain scenery and pure air, and is an attractive and noted place of resort in the summer time, and a great many strangers spend their holidays there. – Apply to Mr. Beckett, on the premises, or to Mr. James Williams, Merchant. Narberth.*

Various tenants then came and went over the next couple of decades, notably Mrs Elizabeth Jenkins who was in charge from 1912 to 1923. One of the best remembered of the hotel's licensees was David Ernest Lewis who was in charge of the 'Tin Shed' throughout the 1930s,

servicing locals and visitors in the cosy one-room bar with beer straight from the barrel; his wife Louisa was a sister of Olwyn Percival of the Globe in Maenclochog.

Mr Lewis' brother James Gomer 'Gom' Lewis and his wife Peg took over the licence in 1940, and the remarkable Mrs Lewis remained at the pub for over 50 years, working 12 hour days, seven days a week until she was well into her 70s.

When she died, the pub closed and its days appeared to be numbered. James Williams regarded the business as 'not commercially viable' and instead of looking for new tenants they put the property on the market in 1992. Estate agents King Thomas Lloyd Jones declared that the building was in such a poor state of repair that it would cost too much to renovate it as a pub. 'We are looking at it as an ideal site for starter homes', said a spokesman. Happily, both James Williams and the estate agents were proved wrong, because locals Brian and Brenda Llewellyn bought this unique building for £18,000, renovated it and reopened it as a traditional Welsh pub. Under the new name of Tafarn Sinc and with a coat of red paint, it soon became one of Pembrokeshire's best-known country inns, with sawdust on the floor and a wealth of interesting photos and artifacts recalling the history of the area.

Peter Ward of the Tafarn Sinc brings us up to date on the pub today

Tafarn Sinc is renowned for its warm welcome in Welsh or English for locals and visitors alike. It is celebrated for its cultural significance, its preservation of the Welsh language and traditions, and its strong community spirit. As part of its community remit, the pub provides work and training for the local youth and supports other local businesses and farmers by purchasing as much as possible from local producers and suppliers.

TAFARN SINC IS 150 YEARS OLD THIS YEAR



It hosts a wide variety of community, cultural, heritage and music events, many in Welsh and often supporting local performers. These range from evening bingo sessions to talks about the Roman archaeology of West Wales, also encompassing choirs, comedy and poetry.

150th Celebrations and Eisteddfod

As well as being Tafarn Sinc's 150th anniversary, 2026 is also the 850th anniversary of the very first Eisteddfod. This year's National Eisteddfod will be held in early August nearby in Llantwd, North Pembrokeshire. The pub will be supporting the Eisteddfod with a series of events and will celebrate its own 150th anniversary with a variety of special events during June and July. Keep an eye on our Facebook on <https://www.facebook.com/tafarnsinc/>

The pub offers a range of alcoholic and non-alcoholic drinks and is especially proud of offering a varied selection of locally brewed real ales. It is equally proud of its delicious wholesome pub food. Meals are freshly cooked with much locally sourced produce and ingredients, including meals suitable for both vegetarians and vegans Sunday lunches are an enduring and popular feature.



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CIDER IN PEMBROKESHIRE

Jimmy Whitworth, Pembrokeshire CAMRA cider officer, interviews Gethin ap Dafydd



Tell me about Gethin's Cyder business

I have an orchard of around 450 trees near Llawhaden. I planted it about 10 years ago with multiple cider and dessert varieties, mostly from Welsh origins. I also collect bittersweet cider apples from commercial orchards in Monmouthshire. I make between 15,000 and 30,000 litres in a year, depending on how productive the harvest has been, at my cider barn outside Maenclochog. I make pure full juice cider entirely from Welsh apples and never use apple concentrate.

These days, since the COVID epidemic, most of the cider is sent away to a bottling contractor who adds some carbonation, but I also provide draught still cider in 20 litre bag in boxes. This is unfiltered and tastes rather like old-fashioned scrumpy.



Gethin's Cider Orchard

I distribute to shops, pubs, restaurants, cafes and clubs throughout Pembrokeshire. A few pubs stock my draught cider in the summer,

such as Ffwrn in Fishguard, Harbwr Brewery in Tenby and the Griffin in Dale.

How did you get started as a cider maker?

In my teens I started home-brewing beer and wine, but then after a visit to Blanford Steam Fair in Dorset, I saw cider-making as a more natural and straightforward process, there is no need to add anything other than apples and then let nature do her work. In west Wales there were no cider apples so I started using crab apples, which were incredibly hard and tart. I was making it in a small domestic juice extractor, which blew up and the spinning blade cut my hand quite badly. That didn't put me off, in fact you could say that was when cider making got into my blood and I have been making it ever since.



Gethin harvests his apples

I then tried making it with dessert apples, which was more palatable and I was guided in the early days by people like Richard Cooper and David Salis, who were making cider from the abbey apples of St Dogmaels. They put

CIDER IN PEMBROKESHIRE

me in touch with the Welsh Perry and Cider Society, where people like Dave Matthews and Alan Golding gave me advice and suggestions, and put me in touch with other cider makers, especially around Monmouthshire. I toured some of their cider-making facilities in Monmouthshire and also in Herefordshire, and learned that while cider making itself is a simple process, everybody makes it slightly differently.



Turning the apples into cider

How do you make your cider?

Originally I built my own cider-making equipment, luckily there is a lot of engineering expertise in the family. I also had friends and colleagues who would help with apple picking and cider making. We would make this into a social event with a barbeque and, of course some cider to drink.

As my operation got bigger I started hiring cider-making equipment, but now I have bought a washer elevator mill and a belt press. With these I can make up to 2000 litres of cider a day on my own.

How do you see the future of your business evolving?

The business definitely has the potential to expand, I have enquiries from potential new customers, but what with having a full-time job in the NHS and a young family, I sometimes struggle to supply extra outlets at busy times of year. As well as collecting the apples and

making the cider, I distribute to my customers all over Pembrokeshire several days each week after work.

How would you like to see the future of real cider in Pembrokeshire?

Cider is seen mostly as a summer drink, and few people like a truly dry cider. I think we have to accept that, but it would be nice if more pubs took the opportunity to stock draught cider during the summer. The number of outlets fell during COVID and is only just starting to pick up again. It is good to see places like Y Cross in Hayscastle starting to sell draught cider from Pembrokeshire throughout the year.

Cider makers could work with interested publicans to promote local produce and introduce drinkers to draught real cider. This is a very different product to the fizzy cold commercial concoction that most drinkers would be used to, but hasn't been anywhere near a real apple. Real draught cider is more like wine than beer, although with half the alcohol content of wine, but considerably stronger than most beer, usually being around 6-7% abv. It is recommended to drink it in half pints for that reason, And remember it can be sourced locally, with low food miles. It is suitable for those with gluten intolerance, has no or few additives, is not gassy and above all, it is delicious. Give it a try!

To get in touch with Gethin his website is:

www.gethincyder.co.uk and facebook page: www.facebook.com/gethicyder



The finished product

REAL ALUS IN LITHUANIA

THE MIGRATORY PUFFIN

Our Editor reports from time to time on where to find interesting ales and ciders definitely not in Pembrokeshire.

The small Baltic state of Lithuania does not immediately spring to mind when thinking about great beer destinations. But, like Wales, which has about the same population, it punches well above its weight in terms of an ancient and proud heritage, history, language and culture, which includes a unique brewing heritage.

Like our Welsh language, Lithuanian has, against the odds, survived little changed for a very long time. It is the living language that has changed least from the 5000-year-old Proto-Indo-European ancestor it shares with Welsh, and indeed English and most European languages – as can be seen from their word for beer, “alus”, which is descended from the same root as our word “ale”. Whilst, just as Welsh was once spoken from St David’s to Lowestoft and



Genys Craft Beer

Edinburgh to Penzance, the Grand Dukes of Lithuania once ruled much of Eastern Europe, from the Baltic Sea to the Black.

Lithuania’s beer heritage is equally splendid. The country’s traditional farmhouse beer, very much drunk there today, goes back over a thousand years, and has its own god, Ragutis, in the old pagan Lithuanian religion, which still survives.

So when your Editor got a chance to go there and sample its unique beers – and, as he found, ciders – off I went, undeterred by a foot of snow on the ground and temperatures never less wintry than minus 11 degrees Centigrade.

I stayed in Lithuania’s historic second city, Kaunas, at the well-appointed Hotel Kaunas on the impressive pedestrian shopping avenue of Laisvės Alėja. This turned out to be very convenient for three fine nearby pubs – and Lithuania shares that splendid institution with us.



2 1/2 Apples – Kaunas’ premier cider pub



One of the friendly cider makers inside

REAL ALUS IN LITHUANIA – THE MIGRATORY PUFFIN



*Vingiu Dobingju Alude –
a quaint old pub*



*With an excellent
beer range inside*



*Their
front door*

2 ½ Obuolio, (“2 ½ Apples”) a cosy pub on Laisvės Alėja near the splendid onion-domed church of the Archangel Michael, as its name suggests, specialises in the excellent local cider, a pleasant surprise, which the two friendly landlords brew themselves. Across the road is the brewery tap for the local Genys (“Woodpecker”) craft brewery, a lively youth-oriented venue offering assorted Mango IPA’s and similar crafty stuff. The Kaunas IPA is rather palatable, as is their Baltic Porter.

Just off the main drag of Laisvės Alėja, at A. Mickiewicz Gatve 35, Vingiu Dubingju Aluda is a welcoming, characterful local Mecca for ale-lovers, with a wide range of local and foreign

ales and ciders on tap and in bottles. I spent a most enjoyable evening sampling most of what was on offer there (most of which I remember drinking!)

If you are hungry, Berneliu Uziega, near the big church, offers a “Gaspadorius Feast” of traditional local cuisine worthy to be set before a King, or in this case a Grand Duke. They also offer good local ale.

The Lithuanian capital, Vilnius, is only as far from Kaunas as Swansea is from Haverfordwest, and connected by a much faster, cheaper and more frequent and reliable rail service, traversing a Christmas



Busi Trečias – capital ale in the capital city



A fine traditional hostelry

REAL ALUS IN LITHUANIA – THE MIGRATORY PUFFIN

card landscape of snowy forests and quaint villages. Another lovely old city, dominated by the Tower of its founder, the mediaeval Grand Duke Gediminas.

Here I found Busi Trecias at Tataro gatve 18. This welcoming, atmospheric, traditional hostelry brews its own ales, and most tasty they are too. Their Juodas dark beer is magnificent. The very substantial pigs' ears, sausage, and gherkin bar snacks complemented the beers well.

As to the beers themselves, the unique Lithuanian farmhouse beer has a soft, sweetish malty palate, with subtle hop notes that do not overwhelm the taste buds. Baltic porter, which Lithuania shares with its neighbours, inspired by English Imperial Stouts imported in the 18th Century, is a rich warming brew perfect for the local winter. At up to 10% ABV, it should be imbibed with respect.



Local pub grub

Unlike the situation in some parts of Europe, Lithuania maintains its own distinctive brewing tradition, rather than being swallowed up by global megakeggeries spewing forth tasteless clone “lagers”. There are about eighty breweries, about a third of them local micros. Even the big city regional breweries, Volfas-Engelman in Kaunas and Vilmerges (“Werewolf”) in Vilnius, have not lost sight of their roots.

Lithuanians drink more beer than the people of most European countries and having been there and tried their beer I can see why. Definitely worth a visit – and you can fly, direct and cheaply, to Kaunas from Bristol.

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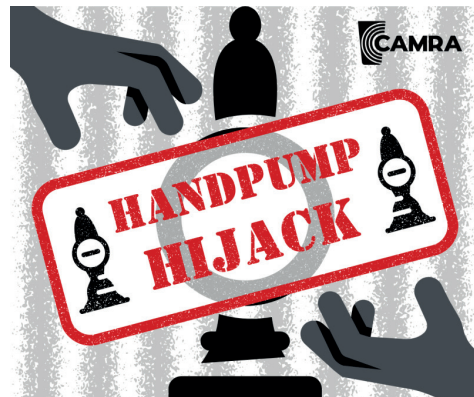


BEER

Our colourful quarterly magazine is full of interesting features from the biggest voices in the trade



Available in print and online



ASK, “IS IT CASK?”

The launch of ‘Fresh Ale’ by Carlsberg Marston’s Brewing Company (CMBC) is a handpump hijack, which misleads consumers into thinking they will be served a cask-conditioned beer – which is far from the case.

THE CRESSELLY ARMS



CAMRA Wales Pub of the Year 2024 Pembrokeshire CAMRA Pub of the Year 2024

- 250-year-old traditional pub
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- Pembrokeshire local cider available
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*CAMRA chose the Cresselly Arms as the best pub in Wales in 2024
one not to be missed!*

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CWRDD Â'R DAFARNWYRES

Y FFYNNONE ARMS CAPEL NEWYDD

Mae Ffynnone Arms yn dafarn Gymreig draddodiadol o'r 18fed Ganrif wedi lleoli yn nhref Newchapel yng nghanol cefn gwlad Gogledd Sir Benfro. Tafarn y Flwyddyn 2025 oedd hi i'n Cangen.



Cyfwelodd Swyddog Cyfryngau Cymdeithasol y Gangen, Mona Skipper, â dafarnwres y dafarn, Hedydd Phillips.

Fel tirfeddiannwr The Ffynnone, bum yn filch iawn ac wedi mwynhau bod yn dafarn CAMRA Sir Benfro o'flwyddyn. Rwyf wedi gwels cynnydd yn nifer y cwsmeriad ac roedd hi'n braf cwrdd a phobl wahanol.

Rwyf yn cadw tri cwrw go iawn newid sy'n cynnwys 1 lleol o Fragdy Mantle ac ddau arall yn newid cwrw gwirion. Ar adeg Y cyfweiliad, ar y pypiau roedd Butty Bach, Mantle Moho, Monty's Canu Can (*pawb mewn cyflwr ardderchog! - Mona*).

Rwyf yn cynnal nosweithiau cymhwysiad rheolaidd a chyfarfodydd Cor adloniannol ac mae gennf Darts, Bel Pool ac ati Rwyf yn ceisio cefnogi'r gymuned leol lle bynnag y bo modd.

Mae fy ngwesty yn boblogaidd iawn ac rwyf yn ceisio i ddod o hyd i gynnyrchau lleol ar gyfer hyn. Mae amseroedd heriol wedi effeithio y elw werthiannau, serch hynny rwyf yn gobeithio i parhau busnes fel arfer.

Ychydig mwy o hyrwyddo a chydnyddiaeth gan gangen leol CAMRA, rwy'n siŵr y byddai'n cael ei groesawu gan ba un dafarn sydd yn ffodus ddigon i ennill Dafarn y Flwyddyn 2026.

Teimlwhc yn rhydd i wirio fy oriau agorsyn fel arfer.

ORIAU AGOR

Dydd Llun 6pm – 11pm
Dydd Mawrth – Dydd Gwener 5pm – 11pm
Dydd Sadwrn 2pm – 12 haner nos
Dydd Sul 12 haner dydd – 11pm

ORIAU' BWYTY

Dydd Mercher – Dydd Sadwrn 5.30 – 8.30 pm
Dydd Sul Carvery 12.30 – 3pm

Edrychwch am fy digwyddiadau sydd ar ddod ar fy mhroffil Facebook.

Iechyd Da! Hedydd

A composite image for Victoria Inn. The top left features a circular logo with a crown and a profile, surrounded by the text 'VICTORIA INN BREWHOUSE'. To the right of the logo is the text 'Victoria Inn, Roch Pembrokehire SA62 6AW 01437 710426'. The bottom half of the image shows a stack of several beer kegs in front of the building. At the bottom, the text 'BrewPub + B&B' is overlaid in white.

HAVE A GO SPEAKING WELSH IN OUR PUBS!

English speakers are welcome across our County's pubs, but in the Welsh speaking ones, mostly in the northern half of the County, knowing a few simple words of the language will often make you even more welcome.

So here is a bit of basic pub Welsh for you to try:

Word

Sh'mae -
Bore da
P'nawn da
Noswaith dda

Hwyl fawr

Ga i beint o'r
cwrw yna plis
Diolch

Diolch yn fawr
lechyd da

Pronounced

shoomiye
boreh dah
pinawn dah
noswiyth thah

(first "th" as in thin, 2nd th as in they)

hoyle vawr

gah ee biynt oh-rr
cooroo inna pliys
Diyolkh
(kh as in Scots "loch")

Diyolkh un vawr
EE-echid dah
(NOT "yecky dah!")

Means

Hi, how are you?
Good morning
Good afternoon
Good evening

Cheerio - "ta ra" is also fine!


Can I have a pint of that beer please?
Thanks

Thanks very much
Cheers! - literally "good health"

Have fun trying a bit of Welsh!

These pints don't drink themselves



Had to be there button ----->  1,467



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PAUL PADGET ASKS: ANY SIGN OF A SIGN?

No doubt most readers of Puffin Pints will have heard of George Orwell's essay which appeared in the Evening Standard 80 odd years ago with the title "The Moon Under Water". Famously he described the essential qualities that make up his favourite public house. He summed up the perfect pub as one that "has draught stout, open fires, cheap meals, a garden, motherly barmaids and no radio".

One thing George Orwell didn't mention, however, is a proper, old-fashioned pub sign. Of course, that may be because back in the 1940s basically every pub had a traditional sign, so there was no real need to mention it. Unlike today! To me, pub signs are one of the features that make a pub special, at least externally. But sadly they seem to be going out of fashion. Many pubs now just have their name on the façade of the building, whether painted on the wall or else on a wood or fibreglass board, or simply as metal or plastic letters attached to the stonework. Not terribly exciting to look at compared to the glorious hand-painted pictorial signs that used to adorn almost every pub in bygone days! By which I mean the sort of sign attached to a metal arm projecting at 90°

from the wall, whether the classic hanging/swinging type, or rigidly fixed. An even rarer sight nowadays is a sign that stands proud atop a wooden post several feet in front of the pub, usually near the edge of the road to get noticed by passers-by.

Even when a pub does have a "proper" sign, it's often rather bland, offering only the name of the pub and no picture of any kind. What a pity that is! I mean, if a pub has an interesting name like Rose & Crown or Ship & Anchor, surely it cries out for some wonderful artwork to really catch the eye. Traditionally a pub sign would often have the name of the brewery at the top, the pub name at the bottom and, between the two, a large, colourful picture illustrating the name of the pub. Of course, ideally it would be a hand-painted wood sign rather than the modern ones produced digitally by screen printing and such like new-fangled methods. There's an interesting YouTube clip in which a Cornwall-based pub sign artist by the name of Andrew Grundon describes the dying art of pub sign painting. He says "From the 1970s everything got very formulaic, very computerised, very precise, very clean, very crisp, and completely lost its soul".



The Fishguard Arms, Fishguard



Globe, Fishguard



The Old Coach House, Fishguard

PAUL PADGET ASKS: ANY SIGN OF A SIGN?

Stirring stuff, indeed, and very true.

The problem is, probably no pub can afford the real thing nowadays. Apart from which, I imagine that professional sign-painters are almost as few and far between as coopers who still make wooden beer casks in the traditional way. In fact, the Autumn 2025 issue of the CAMRA magazine BEER says there are now only two brewery coopers left in the whole of the UK, both in Yorkshire as it happens, namely at Theakston and Sam Smiths. Well it is God's own country after all! But there may be ways around the problem of cost. For instance, if a pub has a friendly artist amongst its regulars, they might be prevailed upon to paint a pub sign at an affordable price, as I believe is how the Globe in Fishguard came to have its rather unique pub sign above the door.

In the twin towns of Fishguard and Goodwick, we're lucky that about half of our 11 pubs have an interesting and eye-catching sign of some sort or other. The best of them, I feel, and possibly quite unusual, is The Ship in Lower Fishguard, which boasts a three-dimensional carved wood sign. Admittedly it's located flat against the façade, but then there's no choice really because a projecting sign

would soon be demolished by a large lorry passing through the narrow street literally on the pub's doorstep.

In contrast, some considerably bigger Pembrokeshire towns, such as Haverfordwest and Milford Haven, seem to be deserts in terms of pub signs. Late letters to the Editor correcting this and any other statement in this article are welcomed. Even more welcome are photos of any great pub signs you know of around Pembrokeshire.

A traditional pub sign with a colourful and attractive pictorial design is so much more interesting and appealing than what you see on so many pubs today. Or rather they could be if more pubs had them. Just think of the artistic possibilities offered by pub names like the Swan Lake (Jameston), the Ship Aground (Dinas and numerous other places), or the Snooty Fox (Martletwy)! In fact they can even be educational. Pembroke Dock has the Alma Inn, for example. Did you know that "Alma" is a reference to a battle during the Crimean War? No, nor did I. Imagine what a painter could do with that pub name, given a bit of artistic licence!

Back in the 1940s, George Orwell may not have included a traditional pub sign as one of the essential features of

a good pub, but pub signs do get a mention in a more recent publication. In the early 2000s, English Heritage and CAMRA teamed up to produce a book called "Licensed To Sell", all about the traditional British pub. Apparently the book was launched by Bill Bryson. Yes, the man whose main claim to fame is, of course, that he enjoyed a pint or two at our very own Fishguard Arms in Main Street, Fishguard (as described in "The Road to Little Dribbling"). So why don't we leave the last word to him? In the Preface to the book, he wrote:

"Pubs are part of what makes Britain what it is. ... and we need to hang on to what we've got. It's easy to dismiss a lost pub sign here or a refurbished Victorian interior there as not worth worrying about. But it is - to every last, minor detail. Every Old Red Lion pulled apart and plasticised and renamed the Frog and Orange diminishes us". Hard to argue with that!



THE OLD POINT HOUSE ANGLE

A HISTORIC PUB

Local historian Keith Johnson tells its tale.

The Old Point House in Angle is one of Pembrokeshire's more remote country pubs, beautifully situated on a promontory between East Angle Bay and Milford Haven and inaccessible by motor vehicle when high tides cover the only access road along the shore. Despite this isolation – or perhaps because of it – this attractive 200-year-old pub remains a popular destination for locals and holidaymakers alike.



According to a few romantics, the Old Point House was the haunt of pirates and smugglers as far back as the 16th century. However, while Bristol Channel pirates such as John Callis did indeed make visits to Angle Bay, the Point House pub did not appear on the scene until several centuries later.

Between 1784 and 1801, three names figure on the annual list of licensed ale-houses in Angle – the Castle, the Brig and the Blue Anchor, all in the village. However, a fourth name appeared in 1802, that of the New Inn which had been opened by Francis Purser, who lived in a cottage farmhouse near the headland sheltering East Angle Bay. (A building on the site is shown on a nautical chart dated 1689).

Francis Purser was still landlord of the New Inn in 1815, followed by George Murphy who renamed the pub the Point House and

remained in charge until 1823, when he took over the nearby Castle Inn. James Nash then held the licence and farmed the land from 1824 to 1828; like all other licensees of the pub, right up to the present day, he was a tenant of the Angle estate.



A mariner named John Nicholas was the long-serving landlord from about 1840 to 1880 followed by his widow Martha who was still there in the 1890s. She employed Alfred Morse as a general labourer, and he eventually took over the licence with his wife Mary, a daughter of John and Martha. Customers at this time would have included artillerymen from the newly-built Chapel Bay Fort as well as steamer parties enjoying an excursion from Pembroke Dock and the crews of trading vessels at anchor in the bay and waiting for a favourable wind.

Alfred Morse remained as farmer and innkeeper from 1903 to 1935. He then handed over to his son Willie Morse who held the licence until 1958 – although Willie's sisters Pattie and Annie were the ones who really ran the pub, fetching the beer in jugs from the barrels housed in the cellar at the back. Famous residents at the time were 'Darby and Joan', a gander and goose who both lived well beyond the age of 30, thriving on a diet of 'slops'.

THE OLD POINT HOUSE ANGLE – A HISTORIC PUB

After the Morses, Mr and Mrs George Cooper became licensees. Known to all as 'Paddy the Point', Mr Cooper was a noted character and several of the Coopers' children have run the pub over the years. The Point House continued to double as a farm until fairly recently, producing early potatoes which – so the story goes – were always set on Boxing Day. Known as the Old Point House since about 1940, this Grade II listed building has been the 'lifeboatmen's local' ever since the nearby station was opened in 1868. Generations of licensees have willingly opened their doors at all hours to provide the returning lifeboat crews with a warm fire (said at one time never to go out) and an equally warming drink.



Indeed, Willie Morse was for many years the lifeboat winchman, while in the 1950s the whole Morse family was honoured by the RNLI for services to Angle lifeboat. The connection between pub and lifeboat has remained

strong, with many a sing-song in the tiny lounge bar being led by Coxswain Rees Holmes on his accordion. Jeremy Rees cemented the bond still further by being both lifeboat cox'n and landlord of the pub for a time.



One of many interesting artefacts in the pub is an Irish penny set into the fireplace. Joseph Watkins was a fisherman and rabbit-trapper who became a Leading Seaman in WWI. In 1917, he was on shore leave in his home village, and he called into the Point House for a farewell pint before going back to sea and to the threat of the German U-boats. Putting an Irish penny on top of the ancient fireplace, he told the locals: 'If I don't come back, keep that penny there as a reminder of me'.

In October 1918, Leading Seaman Watkins was aboard HMS Champagne when she was sunk by a German submarine; according to newspaper accounts he bravely continued manning the ship's gun even after the order to abandon ship had been given, firing at the submarine to the very last. Back in the Point House the locals made sure Joseph's memory would always be preserved by fixing the Irish penny to the front of the fireplace.

IN MEMORY OF BESSIE

The **Dyffryn Arms**, known as Bessie's, in the Gwaun Valley, a couple of miles from Fishguard, is a legend in real ale circles across Britain. The pub is still open, run by Bessie's grand-daughter Nerys, still completely unspoilt, a window into Welsh country pubs of yesteryear, and still serving draught Bass from gravity in a jug. Here Jon O'Brien remembers the eponymous Bessie.



There's a fair chance that, if you're a real ale enthusiast, you'll have been aware of Bessie Davies, who was one of the UK's longest serving publicans until her death at the end of 2023. Such was her fame that news of her death travelled swiftly from Pontfaen in the Gwaun valley, where her historic and much loved **Dyffryn Arms** is situated, to the rest of the UK and the wider World.

Though she probably never heard the term "real ale", she knew what it was and would serve her customers nothing else. She became a Pembrokeshire institution so we'd like to honour her memory. Known to everyone simply as Bessie, and the **Dyffryn Arms**, consequently, as Bessie's, she became a symbol of tradition and hospitality over the 73 years in which she served ale through the pub's famous sitting-room hatch.

In the Valley, she also became known for being there when her regulars needed a helping hand. It seems that many a local can be grateful to her for putting her hand in her pocket when they needed something to see them through

hard times. A native Welsh speaker, although of a dialect known to baffle Welsh visitors from outside the Valley, she would make sure local drinkers spoke in English if she had guests who spoke no Welsh, seeing it as only polite to include everyone in the pub's lively discussions.

Speaking to people who knew Bessie, it soon becomes clear that, as welcoming as she was, she was also capable of freely expressing her opinion in the bluntest of ways.

Bessie's was a real ale pub, before anyone thought of calling ale real, and it stayed that way through the lean years. Known these days for its Bass direct from the cask, the **Dyffryn Arms** once sold ale brewed by Bessie herself. Proper beer, she called it, not the stuff sold in other pubs, which she dismissed as being "60 per cent fizz".

She ran a real pub, with proper beer, so whether in Bessie's, which it will always remain, or one of the other real pubs Pembrokeshire has to offer, please raise a glass of proper beer in her memory and in thanks that you still can.



VICTORIA INN BREWHOUSE, ROCH CELEBRATING 10 YEARS OF BREWING



Brewing on this site is likely to have been a regular activity in Victorian times. Prior to officially becoming an inn 175 years ago, local lore recounts its role as a resting place for drovers journeying from St Davids to Haverfordwest market.

In 2016, five years after first acquiring the Victoria Inn, Kate & Andrew Miller opened a new 4 BBL microbrewery in its former barn. The first brew was Fine & Dandy, a traditional cask ale still served alongside the most popular amber ale, NewgAle.

Today, the Victoria Inn operates as a Brew Pub, serving a selection of Brewhouse ales on tap and welcoming both locals and regulars from near and far.

A wide range of craft ale styles, featuring English, European and American hops, are available to drink from cask and keg on site, and in bottle, gift pack and mini-keg to take away.

The Victoria Inn Brewhouse will be celebrating its tenth anniversary of brewing with a beer festival on the 17th & 18th July 2026 in the beer garden overlooking St Brides Bay, with live music under the canopy in Roch, on the A487 between Haverfordwest and Solva, just up the hill from Newgale Beach.

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