



CAMRA LAUNCHES GENERAL ELECTION CAMPAIGN

With voters heading to the polls on 7th May, now is the perfect time to ensure pubs and real ale are priorities for the next Government.

CAMRA has now launched its General Election campaign and has produced a Manifesto for Pubs and Real Ale.

So far more than 570 candidates pledged to:

- Support well-run community pubs.
- Promote Britain's 1,300 breweries.
- Represent pub-goers and beer drinkers.

CAMRA's goal is to improve on the 670 candidates who supported us before the 2010 General Election.

CAMRA's Head of Communications Tom Stainer said: "CAMRA now has around 170,000 members, more than many of the main political parties, so it's important politicians listen to and reflect the views of our members when it comes to real ale, real cider and perry and pubs.

"Supporting pubs as vital community assets as well as ensuring Britain's brewing industry gets the support it deserves should be high on any prospective candidates list of priorities."

Please help support this campaign by:

- Urging your Parliamentary Candidates to sign our pledges
- Ask your Candidate to support our Manifesto via our General Election website: <http://ge2015.camra.org.uk/>

For more information please visit:

www.camra.org.uk/ge2015.

NEWS

- **LocAle:** Pembrokeshire CAMRA is supporting the Local Ale (LA) scheme, where the distance from brewer to pub is no more than 30 miles.

PEMBROKESHIRE CAMRA

SPRING MAGAZINE

FOR REAL ALE & CIDER DRINKERS

LA accreditation will be awarded to pubs selling one or more local ale at all times, kept to a good standard. The accreditation can be removed at the branches discretion. We now have 6 brewers across Pembrokeshire and a close neighbour with Mantel. More brew pubs are planned.

- **WhatPub:** According to the CAMRA database Pembrokeshire has 230 pubs with very few surveyed for real ale and cider. We know that entering information on the WhatPub website may be pushing the technical boundaries of many members of a certain age, but some of us have cracked it and it's not that hard.

BEER SCORING: It's just making a note of what beer you have tried and giving it a score of 1-5, with five being the best pint you have ever had, and one being undrinkable. Then look up WhatPub on your smartphone, tablet or home computer, search for the pubs you visited and select the beer and give it a score. If the beer is not listed, enter it in. What Pub is open to non-members. By doing this it will make the task of selecting the next GBG list a less daunting task.

- **GBG 2016:** Many thanks to members who took the time to visit pubs and send in survey forms.

BLUESTONE EXPANSION

A new visitor outlet and facility is now under construction including an office at the Cilgwyn brewery. There will be a bar area inside for events with seating and heating. A film in both Welsh and English will explain the brewing process and will refer to the Gwaun Valley home brewing traditions and the history of the bluestones.

The yard area opposite the brewery outlet will have a semi-permanent awning for both wet and sunny weather with patio heaters and tables, and on the opposite side of the yard will be a raised stone-faced stage with collapsible awning for events we are hoping to hold over the warmer months.



We are also investing in a large, purpose-built cold room for cask and keg storage, which will in turn release some space for a small bottling area, where we will be bottling a number of more unusual small-run bottle-conditioned ales specifically for sale both online and from within the shop.

The planned opening is on 20th June with live music in the evening.

A new website is planned which will also have a comprehensive online shop.

TABERNA INN - Herbranston



As the "Good Book" says, we always have two real ales on. One is usually light, the other a darker beer.

Last year we got through 135 casks, of which more than a hundred were unique: Does this make us a candidate for Pembrokeshire's biggest year-round beer festival, I wonder?

Also, as the GBG says, beer-drinkers at the Taberna Inn score the beers they try, and this feedback enables us to produce a list of favourites. The top three in 2014 were Billy Wynt (Kite), Hop head (Dark Star) and Jaipur (Thornbridge), while in 2013 they were Organic Gold (Evan Evans), Long blonde (Longman) and Drop Squint (Caffle). The complete Top Twenty lists are available at the Taberna. Come and find out!

Name of landlord please Andrew

BONT LOCALS VISIT SAUNDERSFOOT BREWERY

On Saturday 7th March some members and their friends set off in a minibus from the Bridge End Inn at Llanychaer (known locally as 'The Bont') to visit the Pembrokeshire Brewing Company at Saundersfoot. The trip was organised by Mark, the landlord, as part of his pub's promotion of local ales. After a bacon roll and pint we visited the Gwaun Valley Brewery just 2 miles up the road, where brewers Len and Sarah had samples at

the ready. The tasting session was supplemented by wonderful smells emanating from the brewery's steaming vessels. It was all aboard again, including Len. Eventually, after a few refreshments along the way, we reached Saundersfoot and were greeted by Paul, the brewer, in his charming brewery tap.

The Pembrokeshire Brewing Company is located on the Ridgeway, a short walk from the harbour in a previously derelict and vandalised school building. A glass partition allows visitors to view the brewing process and equipment while sampling the delicious ales from the adjacent brewery tap.



The cosy tap room with good beers and ciders.

During the short period that the brewery has been in operation, Paul has combined his 30 years brewing experience with quality ingredients to produce a variety of wonderful beers.

The range includes:

Pembrokeshire Pale Ale (PPA) - a refreshingly hoppy, full-bodied pale ale with character.

Knocker - Our most popular premium beer.

Black Bart - a rich stout brewed to the original 'Champion Beer of Wales 1998' recipe.

Daft Bass - the flagship beer with a fabulous mixture of malt and hops.

Saundersfoot Supreme Ale (SSA) - a premium, full bodied bitter.



The brewery viewed from the tap room.

The brewery tap holds frequent music events and beer festivals and has become popular with visitors and locals alike.

The beer flowed all afternoon with nibbles supplied by Paul. After a quick visit to the Captain's Table near the harbour, we headed back north. On arrival back at Llanychaer most of us wondered our way home but those with incredible stamina, did not. Thanks Mark for organising a great day out.

NEWS FROM CAFFLE BREWERY

CAMRA bar manager's course - an education in doing it "the Derby way"

Prerequisites: helping out at some CAMRA beer festivals - volunteers are always welcome - and an appreciation for real ale, served well, is useful, too.

Having helped at the Great Welsh Beer Festival in Cardiff a couple of times, I cautiously jumped at the chance to further my knowledge and signed up for the course being run in Derby at the National Winter Ales Festival in Feb 2015. I considered it would provide me with some valuable CPD (continued professional development), to use the trendy expression. So, safe in the knowledge that Caffle Brewery would be in capable hands, I was all set for 8 days of beer and festival fun!

The course was demanding, not physically just very long hours - 2 am finishes followed by 8.30 am starts. The six of us on the course were expected to attend lectures, do practical tasks and tests during the day as well as help with setting up and working during the festival. We were given a half-pint voucher for every hour worked, so by the start of the festival on the Wednesday we were already up to 30 pints! The two 12-hour days during the event gave us another 12 pints!



By the end of the course we had looked at all aspects of how a CAMRA beer festival, big or small, should be run. We discussed the problems that may arise and solved a few during the event (like changing a leaking tap in an 18 gallon cask while a crowd of onlookers are waiting for the beer to go everywhere - no pressure, except inside the cask, of course!) Managing a bar for a CAMRA beer festival is not a difficult task, but it does involve a lot of preparation, support from

from volunteers and a passion to provide the drinking public with a quality product - as the brewer intended.

Caffle Brewery has been asked by Jon, manager of the William Owen in Haverfordwest to brew a limited edition ale for the pub's 5th anniversary - the Wetherspoons pub opened on the 16th April 2010. A competition has been launched to name the ale, with a few interesting suggestions provided already.

Caffle's community hop-growing venture is off to a good start with 14 gardens in Pembrokeshire planting a selection of hops - in exchange for beer!

'Haverfoodfest' - Haverfordwest's first food festival is taking place on May 9th and Caffle Brewery has secured a trade stand at this exciting new event.

Chris, Caffle Brewery
www.cafflebrewery.co.uk

CAMRA MEETINGS

The Bridge End Inn, Llanychaer,
Saturday 11th April 2pm

The Castle Hotel, Newport, Social,
Thursday 23rd April 7.30pm

The Royal George, Solva,
Saturday 16th May 2pm

The Station Inn, Pembroke Dock,
Social, Wednesday 27th May 7.30pm

The Vine, Johnston,
Saturday 20th June 2pm

BEER FESTIVALS

The William Owen, Haverfordwest,
Cider showcase from 2nd April

The William Owen, Haverfordwest, 5th
Anniversary celebrations 16th April

The Bridge End Inn, Llanychaer, Music
and food, 2nd and 3rd May

Station Inn, Pembroke Dock,
12-13th June

Cardigan Quay Beerfest
7pm Fri 26th to 3pm Sun 28th June

Haverfordwest Beer Festival - Castle,
27th - 29th August

We do not have email addresses for all Pembrokeshire CAMRA members. Some we do have are incorrect.

For those who unfortunately have not received this magazine, we intend to send out printed copies by post. Hopefully from this we will be able to update our email address book.

We sincerely thank Don at The Station Inn, Pembroke Dock who has kindly offered to print the magazine.

Postage will come from branch funds.

We aim to ensure that the information in this magazine is correct at the time of publication. If we get something wrong, then please get in touch and we'll print a correction. Please also note the opinions expressed are not necessarily those of CAMRA, either locally or nationally.



**CAMPAIGN
FOR
REAL ALE**

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