



ROYAL SPORTSMAN HOTEL

GWESTY'R HELIWR

Summer Newsletter 2009

Praise For Fine Dining In Porthmadog



they rightly see as the culmination of much hard work over the last year.

Felix and Francis are two young chefs whose aim is to create some of the best dining experiences in the area.

Their winning recipe is to use the finest of locally sourced Welsh food ingredients combined with their multi AA Rosette level skills and international experience. Felix, formerly Head Chef at Pengathley Manor Country House, is the appointed Head Chef and Francis his Deputy. Following an anonymous overnight visit in June 2009 Mr Ford had this to say: "The food was the highlight of my stay. Simple combinations with first class Welsh ingredients combined to produce food worthy of the award of a Rosette. The newly refurbished dining room was a real pleasure to dine in. Over the last year, the new menu has really moved forward reflecting the seasons and the combinations of ingredients produced what I would call a wow factor!"



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For the first time in the history of dining in Porthmadog an AA Rosette for food has been awarded to one of the town's leading catering establishments, the Royal Sportsman Hotel.

Tuesday 21st July had an air of celebration as it marked the presentation of the AA award by Andrew Ford, the AA's Senior Hotel and Restaurant Inspector.

The official ceremony, at which a

The presentation ceremony, Tuesday 21st July 2009

Featured left to right are: Louis and Viorica Naudi, Francis Gomes, Felix Prem and Andrew Ford.

special commemorative plate was handed over by Mr Ford, saw Viorica and Louis Naudi joined by top chefs Felix Prem and Francis Gomes.

The staff and management were clearly delighted by the honour bestowed upon the Hotel which

Welsh Highland Railway forges ahead

THE Welsh Highland Railway has added a further five miles to its route. The new stretch extends beyond Beddgelert through the scenic Aberglaslyn gorge. Local dignitaries were on hand for the inaugural trip through the Pass. Trains run beside, then high above, the fast flowing Afon Glaslyn before plunging dramatically into a tunnel through



Aberglaslyn Pass on the WHR

the hillside. Emerging on the far side, the line descends past Nantmor to reach a temporary loop at Hafod y Llyn, from where trains currently return to Beddgelert and Caernarfon. Three trains a day will run from Caernarfon until October and the final stretch of track to Porthmadog is set to open for Easter 2010.

<http://www.welshhighlandrailway.net>

Bara Brith – a Welsh teatime treat

Bara Brith is a fruit loaf, common to most Celtic countries. Its Welsh name translates as 'speckled bread'.

In past times, on baking day, when the oven was cooling the final loaf would have fruit added as a treat and this became the basis of Bara Brith. There are many recipes handed down over the generations and this one is very traditional. It is usually spread with Welsh salted farmhouse butter – or as an alternative add a slice of Caerphilly cheese.

Ingredients

450g (1lb) mixed dried fruit
300ml (1/2 pint) tea
2 tbsp marmalade
1 egg, beaten
6 tbsp soft brown sugar
1 tsp mixed spice
450g (1lb) self-raising flour
Caster sugar to glaze

Method

Soak the fruit overnight in the tea. Next day, mix the marmalade, egg, sugar, spice and flour. Spoon into a greased 900g (1lb) loaf tin and bake in a warm oven (gas 3, 325°F, 170°C) for one and three quarter hours or until the centre is cooked through. Check from time to time that the top doesn't brown too much, and cover with a sheet of foil or move down a shelf in the oven if necessary. Once cooked, leave the Bara Brith to stand for 5 minutes, then tip out of the

tin on to a cooling tray. Using a dredger, sprinkle the top with sugar when just warm. Serve sliced with butter and / or cheese. Store in an airtight tin.



Osprey family take flight at Glaslyn

A breeding pair of ospreys at the RSPB Cymru viewing site at Glaslyn, near Porthmadog are becoming steadily more famous.

Regular visitors to the site will have had the chance to witness the spectacle of three new chicks arriving in the spring. All of the fledglings are healthy and have now just taken their first flights. The chicks have now been ringed

by RSPB staff so they can be tracked on their travels when they return from wintering in Africa. The adults are the only known nesting pair of ospreys in Wales. Two chicks successfully fledged from the Glaslyn osprey nest in 2005, followed by another two in 2006 and again in 2007. Despite the long journey, the birds arrived almost on the same date and, in the case of the male bird, at

the same time as in 2007. More than 180,000 people have visited the site at Glaslyn since the ospreys first arrived in 2004. The hide has four powerful telescopes and seven pairs of binoculars available for you to get great views of the birds, and you can also watch live nestcam images on the widescreen monitors. RSPB Cymru staff are on hand to help visitors see all the action. Picnic facilities are available and there are four tables at the site.

The location offers the most amazing views of Snowdonia and surrounding mountain ranges. The Glaslyn Valley features some of the most scenic and wildlife-rich countryside in Wales.

The viewing scheme is free of charge to all visitors and will be open to the public every day from 10 am through till 6 pm until the end of August.

To keep up-to-date with latest developments visit:

<http://blogs.rspb.org.uk/glaslynospreys/default.aspx>



Praise For Fine Dining In Porthmadog (cont'd from p.1)

In the refurbished dining room the carpets have been removed and the antique floor stripped back, stained and repolished to show off its original rich finish. New curtains and lights have been selected to complement the look and light high-back dining chairs have been added giving a contemporary twist to complete the elegant and stylish appearance.

*"The award of an AA Rosette has been our ambition since July 2007."
- Viorica & Louis Naudi*

Says host Louis Naudi:
"When Felix took over catering at the Royal Sportsman, his brief was to transform all of our menus and achieve a Rosette. Even before the Inspector's visit I had no doubt that our cooking had attained this level. We are immensely proud of Felix's leadership and of the rest of the staff who have given the hotel its

highest overall quality rating on record. Our next step is to consolidate, and Andrew is keen to work with us to identify how we achieve a further Rosette in 2010." Throughout Louis and Viorica's time at the Royal Sportsman, the focus of the Hotel has remained the same: to provide well-cooked

but uncomplicated food using the best of local Welsh produce, with a modern British and European flavour, to suit all tastes.

To find out more about the hotel, including special seasonal offers and activity breaks, visit:
www.royalsportsman.co.uk



Gelert's Column – A special day for the animals

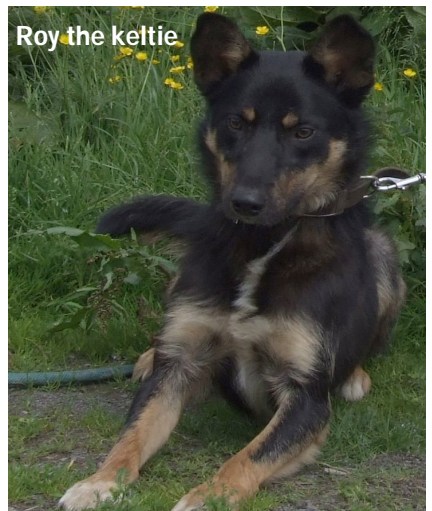


Gelert

Hello to all my two-legged friends! You may recall that one of our favourite charities here at my home, the Royal Sportsman, is Freshfields Animal Rescue Centre, based at Bryn Melyn in Nasareth, near Caernarfon. They have a lovely idea which I'm sure you'll want to hear about, involving a brand new way to celebrate birthdays or anniversaries.

Why not share your special day with my animal friends at Freshfields? It costs round about £100 a day to feed the animals in their care (more in winter, especially for the horses!). Lesley Tarleton, who runs the Centre, says: "We will shortly be giving you the opportunity to mark a special day in your life – a birthday or a special anniversary, for example – by making a donation to meet our feed costs for a day. Your kindness will be acknowledged by a special certificate on display at both Centres on 'your day', and you will also be invited to come along to your local Centre and meet the animals in our care." I think this sounds a smashing idea. Register your interest in this by contacting George Kearton on: 07748 115727 or e-mail: george.kearton@freshfieldsrescue.org.uk

Featured below is a special friend of mine called Roy. He lives at Freshfields just now while Lesley is trying to find the right home for him. To find out about all the animals there, and how you can help them, look at the website: <http://www.freshfieldsrescue.org.uk/>



Roy the keltie

A new railway museum for Porthmadog

Climb into the cab of a 60 year old steam locomotive, try your hand at blowing the whistle, or see if you can get the slate trucks to the harbour before the ship leaves.

The Welsh Highland Heritage Railway in Porthmadog opens its new interactive museum in 2009, letting children and adults find out more about the narrow gauge trains that made Porthmadog famous around the world.

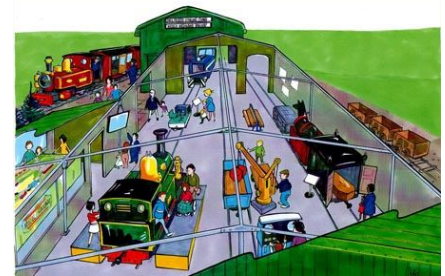
It's just one of the attractions at the WHHR, where visitors take a short train ride through the Snowdonia countryside on a vintage train before stopping to visit the new museum.

James Hewett, Chairman of the WHHR, explains: "Porthmadog was originally built as a port for slate, which was brought from the quarries by narrow gauge train and then shipped around the world. The

railways of Porthmadog also influenced others around the world. In the 19th century, engineers came from Russia, India and the United States to learn from the way things were done here in Wales." The new museum has a hands-on theme with interactive displays explaining how the early slate trains came down from the quarries by gravity, without using locomotives at all. There's also a chance to find out how steam engines are put together. In other Railway news, one of Wales' most famous steam engines will be returning to service at the WHHR during 2009. Built in 1906, "Russell" has managed to escape the scrap-man several times, been the subject of a heated debate over his sex, and was the inspiration for the brave old engine "Fearless Freddie" on TV's *Thomas The Tank Engine and Friends!*



Plans for the new museum



For further details contact:
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What people say

"The second hotel we have picked is the Royal Sportsman in Porthmadog, Gwynedd, an elegant Victorian building in the small town. After decades of neglect, the hotel was taken on by Louis and Viorica Naudi in 1998 and the couple have changed the interior, the customer base and the service ethos ... a successful turnaround business."

James Aufenest, Caterer — January 2009

"It was the friendliness of the staff and the patrons in the bar which made our stay special with everyone willing to chat and advise on what to do.

The owners have brought customer service to the fore... Even Gelert their rescue collie is there to greet

you. It's this that shines through when you stay at the Royal Sportsman"

Andrew Mosley, Bolton Evening News — Nov 2008

"Our base... was the Royal Sportsman Hotel, centrally situated in Porthmadog, the perfect place to stay; friendly staff, fantastic food all sourced locally, great real ale from the local Purple Moose brewery and, most importantly, we could take the dog. In fact, he received an equally warm welcome, being greeted with a bowl of water and the offer of being taken for a walk by a member of staff should we want to leave him in the hotel – perish the thought!"

Gillian Gray, Lancashire Evening Post — 2008

Contact Us...



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