



Gwynedd's greats – in taste and talent

(Embargo: 13:00, Saturday, 29 March 2014)

The achievements of the very best of Gwynedd's food, drink, arts and craft producers were acknowledged on Saturday, 29 March at the Porthmadog Local Produce Market.

This is the fifth year the *Gwynedd Taste & Talent* awards have been held as part of the *Llwyddo yng Ngwynedd* initiative of the Rural Development Plan for Wales 2007-2013 (coordinated by Gwynedd Council on behalf of Gwynedd Economic Partnership), which aims to promote the county's producers. Also funded this year's awards were the European Fisheries Fund for Wales.

Dafydd Iwan is Chairman of the Gwynedd Economic Partnership. "Producers – whatever they produce – are key contributors to the economy, character and culture of Gwynedd. These Awards are an opportunity for us to celebrate and take pride in the county's products. The '*Llwyddo yng Ngwynedd*' project will provide a platform for the best in Gwynedd so that the products can be appreciated by everyone."

The craft worker Llechan Las from Blaenau Ffestiniog was commissioned to create the prizes this year i.e. plates made from local slates. There were six categories in the competition with high quality entries from businesses or producers.

They were all adjudicated by a panel of artists, producers or specialists in the field who have already made their mark. Angharad Gwyn from Adra Glynllifon, Gwyndaf Owen Williams works in the Food Technology Centre at Coleg Menai. The business specialists included Deiniol ap Dafydd of Blas ar Fwyd, Llanrwst and previous winner Geraint Hughes, Madryn Foods / Y Bwtri. Also on the panel were Caroline Dawson from Cywain Menter a Busnes and member of the Fisheries Local Action Group.

According to Angharad Gwyn "Only two applications were received for the craft worker / artist of the year award this year, but both deserved the award. Congratulations to Therese Urbanska who has won the award for her talent and her experience as an artist and for her work with various community art projects."

Gwyndaf Owen Williams was also pleased by the contestants in the food category. "It was good to see a wide range of diverse produce of high quality, and this deserves recognition. The winner D G Davies Butcher, Penrhyndeudraeth well deserved the award with high standard product.

Mirain Gwyn, Gwynedd Products Co-ordinator, is especially pleased by the quality of applications and nominations received. "Gwynedd is well known for its heritage and landscape. The whole aim of these awards is to campaign for Gwynedd's products and it's an effective way to promote and raise the profile of our best products. A number of

Gwynedd producers are present at the Porthmadog local produce market which is an ideal place to acknowledge and award the winners. Also as part of the ceremony everyone enjoyed the cooking demonstrations that were held by Kevin Williams from Ael y Bryn Hotel at Dyffryn Ardudwy and member of Welsh National Culinary Team.”

Y categorïau a'r enillwyr: / The Categories & Winners:

Crefftwr / Arlunydd y flwyddyn / Craft Worker / Artist of the year

Therese Urbanska, Rhyd-y-Clafdy, Pwllheli

Wedi ei geni, magu ac yn byw gerllaw ym mhentref Rhyd-y-Clafdy mae Therese wirioneddol yn artist o'i 'lle' gyda'i gwaith yn dyst i'w hardal leol a'r newidiadau o'i chwmpas. Ers graddio gyda BA mewn Celfyddyd Gain o Goleg Menai yn 2004 mae Therese wedi datblygu dull o weithio sy'n cyfleu atgofion a theimladau, yn rhoi cipolwg o fythynnod, capeli a ffermdai, y baeau pell a'r gorwelion eang sydd i'w cael yn Llŷn. Mae hi'n dechrau gyda lle neu leoliad penodol mewn golwg - mae hyn bob amser yn ysbrydoliaeth ar gyfer gwaith newydd - ac er bod ganddi rai brasluniau neu ddogfennaeth ffotograffig mae'r paentiadau mae hi yn eu creu yn dod o'r tu mewn, o'i gwybodaeth drylwyr am ei 'milltir sgwâr' a'r teimladau sydd ganddi am ei bro a'i hamgylchedd. Unwaith y mae hi wedi ei hysbrydoli mae'r gwaith yn datblygu'n naturiol fel ymateb ddifyfyr, ond fod y gwead, marciau a lliwiau yn dod o atgofion sydd wedi'u gwreiddio'n ddwfn.

Born, brought up and living in nearby Rhyd-y-Clafdy Therese is truly an artist of 'place' as her work bears witness to the local area and the changes around her. Since graduating with a BA in Fine Art from Coleg Menai in 2004 Therese has developed a style of work that evokes memories and feelings, capturing glimpses of cottages, chapels and farmhouses, distant bays and wide horizons. She starts with a specific place or location in mind – this is always the inspiration for new work - and although she may have some sketches or photographic documentation the resulting paintings she creates come from within, from her intimate knowledge of her 'square mile' and feelings she has for her surroundings. Once she has her inspiration the work develops naturally as an extemporary response, but the texture, marks and colours come from deeply embedded memories and reminiscences.

Cynhyrchydd Bwyd / Diod y flwyddyn / Food / Drink Producer of the year

Cigydd D G Davies Butcher, Penrhyndeudraeth

Ers sefydlu 80 mlynedd yn ôl, mae'r Cigydd teuluol traddodiadol D G Davies wedi tyfu a datblygu i mewn i fusnes llwyddiannus a phoblogaidd. Glyn ai batner Medwyn sydd yn awr yn rhedeg y cwmni ar ôl bod yn rhan o'r busnes ers 30 mlynedd. Gellir cael gwasanaeth cyfeillgar wrth alw yn y siop, ffonio neu hyd yn oed archebu drwy eu gwefan. Maent yn deall pwysigrwydd defnyddio cynnyrch gorau felly dyna pam popeth yr maent yn werthu yn dod o ffynonellau lleol ac o'r ansawdd uchaf. Maent yn cynhyrchu nifer fawr a mathau gwahanol o selsig, byrgers, fflagots, pwddin gwaed a mwy. Maent hefyd yn cynhyrchu bacwn cartref eu hunain (dry cure). Ceir eu cig o lladd-dy Dyffryn Conwy lle mae modd eu olrhain. Maent hefyd yn prynu rhai

Since establishing 80 years ago, the traditional family butcher DG Davies has grown and developed into a successful and popular business. Glyn and his partner Medwyn runs the company now, having been in the business for 30 years. Friendly service is available by calling in the shop, phone or even order from their website. They understand the importance of using the best products therefore everything they sell comes from local sources and of the highest quality. They produce a large number and different types of sausages, burgers, fagots, black pudding and more. They also produce their own home dry cure bacon. There buy their meat from Conwy Valley slaughterhouse with a full traceability. They also buy some meat directly from farmers e.g. Dwyrdd local salt marsh lamb and bacon / pork from Gwion and Gwenno

cigoedd yn uniongyrchol gan y ffermwyr lleol cig oen glastraeth afon Dwryd a chig moch/porc gan Gwion a Gwenno Pugh, Tyddyn Sion Wyn, Talsarnau. Gwerthir 'game' fel ffesant a carw yn ystod y tymor.

Pugh, Tyddyn Sion Wyn, Talsarnau. They also sell 'game' as pheasant and deer during the season

Cynnyrch lleol bwyta allan y flwyddyn / Local Product eatery of the year **Blas, Caernarfon – Daniel ap Geraint**

Mae Blas yn cynnig awyrgylch Gymreig a bwyd o safon sy'n defnyddio'r cynnyrch lleol gorau. Mae hyn hefyd i'w weld yn y dewis o gwrw, seidr a gwirodydd.

Amser cinio mae brechdanau, cacennau a byrbrydau yn cynnwys byrgyr cig oen â saws mintys, salad, paté cartref o facrell wedi ei fygu, cregyn gleision lleol a pappardelle ffres gyda madarch gwyllt lleol. Gellir mwynhau tamaid i'w fwyta yn y prynhawn hefyd gyda phaned o de neu wydraid o Prosecco.

Gyda'r nos, mae diodydd cyn bwyd a canapés yn cael eu gweini yn y bar wrth ichi bori drwy'r fwydlen sy'n cynnwys prydau megis Scallops o Fôn gyda ham o Gaerfyrddin neu gig oen Cymreig gyda thatws, llysiau lleol a saws mintys.

'Blas' serves contemporary Welsh cuisine using only the finest local seasonal produce in a relaxed atmosphere. Also in the bar with local ale's, ciders and spirits

Lunch time includes homemade cakes & bakes, Sandwiches and light bites including a minted lamb burger, Caesar salad, homemade smoked mackerel pate, local mussels and fresh pappardelle with local wild mushrooms. Afternoon tea is also available, either traditionally with a pot of tea or with a glass of Prosecco.

In the evening, pre-dinner drinks and canapés are served in the bar whilst browsing the menu that includes stunning modern dishes such as 'Anglesey Scallops with Carmarthen ham, curried cauliflower & coconut milk' or 'Loin of Welsh lamb with slow cooked shoulder, fondant potato, creamed local greens, madeira & mint'

Ychwanegu gwerth at fwyd môr / Added value to seafood of the year **Selective Seafood, Tudweiliog**

Agorodd Mary White a Gareth Griffiths eu busnes bwyd môr, o'u cartref yn Nhudweiliog, pan welsant gyfle i hyrwyddo bwyd môr Penrhyn Llŷn, yn lleol a thu hwnt. Maent yn cyflenwi i lawer o gaffis lleol, tafarndai a gwestai. Mae'r holl brosesu yn cael ei wneud yn fewnol ac maent yn falch o'u safonau uchel cydnabyddedig. Maent yn prosesu crancod a chimychiaid yn ein hadeilad. Pan fydd ar gael yn lleol byddang yn glanio ym Mhorth Colmon: lledod, bril a sole.

Mary White & Gareth Griffiths opened their sea food business, from their home in Tudweiliog, when they saw an opportunity to promote Llŷn Peninsula caught sea food, both locally and further afield. They supply to many local cafés, pubs and hotels. All processing is done in house and they are proud of their acknowledged high standards. They process crabs and lobsters at our premises. When available locally landed at Porth Colmon: Plaice, Brill and Sole.

Siop Bysgod / Fishmonger of the Year **Llyn Seafoods, Pwllheli**

Mae gan Stephen a Kathryn 30 mlynedd o brofiad o baratoi, coginio a dewis y pysgod ansawdd gorau .

Stephen and Kathryn team with 30 years experience of preparing, cooking and choosing the best quality fish..

Prynwyd Llyn Seafoods yn 1998. Mae Stephen a Kathryn hefyd yn gweithredu cegin fasnachol ar wahân lle maent yn creu eu holl brydau bwyd cartref + cynnyrch gwych a blasus ar gyfer y siop. Mae eu celfyddyd o gyfuno ansawdd a blas lleol i wneud prydau cyffrous wedi ennill gwobrau Gwir Flas o Cymru am eu cynnyrch. Mae'n bleser ganddynt i gyflwyno dewis gwych o bysgod a physgod cregyn y prydau Cymru.

Llyn Seafoods was bought in 1998. Stephen and Kathryn also operate a separate commercial kitchen where they create all their fabulous and tasty homemade meals + products for the shop. Their art of combining local quality and taste to make sensational dishes has even won them True Taste of Wales awards for their products. It is a pleasure for them to deliver a fine choice of fish and shellfish to the dishes of Wales.

Bwyty/Caffi bwyd Mor y flwyddyn / Seafood restaurant / Café of the year
Splash, Aberdaron – Natalie Harrison

Agorodd Bar Pysgod Sblash ei ddrysau ym mis Gorffennaf 2012 ac mae'n cynnig bwydlen pysgod a sglodion traddodiadol gyda gwahaniaeth. Mae eu bwydlen eang yn cynnig amrywiaeth o brydau, ac yn eu plith, teisennau cranc cartref a chynffonau cimychiaid a ddaliwyd yn lleol, yn ogystal a phrydau ac atyniadau i blant.

Splash Fish Bar opened its doors in July 2012 to offer customers a traditional fish & chip shop style menu with a twist. Their extensive menu offers an array of dishes, to include amongst others, homemade crab cakes, and locally caught lobster tails, as well as dishes and attractions to children.



Goreuon Gwynedd – o ran blas a dawn

(Embargo: 13:00, dydd Sadwrn, 29 Mawrth 2014)

Cafodd y goreuon ymhlith cynhyrchwyr bwyd, diod, celf a chrefftau Gwynedd eu cydnabod a'u gwobrwyo dydd Sadwrn, 29 Mawrth yn Marchnad Cynnyrch Lleol Porthmadog.

Dyma'r pumed flwyddyn i wobrau *Blas a Dawn Gwynedd* gael eu cynnig fel rhan o'r fenter *Llwyddo yng Ngwynedd*, sy'n rhan o'r Cynllun Datblygu Gwledig i Gymru 2007-2013 (a gydlynir gan Gyngor Gwynedd ar ran Partneriaeth Economaidd Gwynedd), sydd â'r nod o hyrwyddo cynhyrchwyr o fewn y sir. Arianwyd y gwobrau eleni hefyd gan y Gronfa Pysgodfeydd Eworp ar gyfer Cymru.

Meddai Dafydd Iwan, Cadeirydd Partneriaeth Economaidd Gwynedd "Mae gan gynhyrchwyr o bob math gyfraniad allweddol i'w wneud i economi, cymeriad a diwylliant Gwynedd. Bwriad y gwobrau yma ydi dathlu ymdrechion y cynhyrchwyr gorau a phwysleisio safon eu cynnyrch. Trwy'r cynllun *Llwyddo yng Ngwynedd*, mae'n fwriad gennym ddarparu llwyfan i'r gorau o Wynedd i bawb ei werthfawrogi."

Comisiynwyd crefftwr Llechan Las o Flaenau Ffestiniog i wneud y gwobrau eleni sef platiau hyfryd allan lechi lleol. Roedd chwech categori yn y gystadleuaeth eleni a daeth ceisiadau safonol i law.

Fe gafodd y cyfan eu beirniadu gan banel o artistiaid, cynhyrchwyr neu arbenigwyr yn y maes sydd eisoes wedi gwneud eu marc. Mae Anharad Gwyn o Adra Glynllifon, Gwyndaf Owen Williams yn gweithio yng Nghanolfan Dechnoleg Fwyd Coleg Menai. Roedd yr arbenigwyr busnes yn cynnwys Deiniol ap Dafydd o Blas ar Fwyd Llanrwst a cyn enillydd Geraint Hughes o Fwyd Madryn / Y Bwtri. Roedd y panel hefyd yn cynnwys Caroline Dawson o Cywain Menter a Busnes ac aelod o'r Grwp Gweithredu Pysgodfeydd Lleol.

Nodoodd Anharad Gwyn "Dim ond dau gais ddaeth i law ar gyfer y wobwr Crefftwr/Arlunydd y Flwyddyn eleni, ond roedd y ddau yn llawn haeddu'r wobwr. Longyfarchiadau i Therese Urbanska, sydd wedi ennill y wobwr am ei dawn a'i phrofiad fel arlunydd ac am ei gwaith cymunedol gydag amrywiol brosiectau celf"

Roedd Gwyndaf Owen Williams hefyd wedi ei blesio gan yr ymgeiswyr yn y categori bwyd. "Roedd hi'n braf gweld ystod eang o gynnyrch amrywiol, safonol, o glod uchel. Roedd yr enillydd Cigydd D G Davies Penrhyndeudraeth yn llawn haeddu'r wobwr gyda safon y cynnyrch yn arbennig."

Roedd Mirain Gwyn, Cydlynnydd Cynhyrchion Gwynedd, yn fodlon iawn efo'r ymateb i'r gystadleuaeth. "Mae Gwynedd yn enwog am ei threftadaeth a'i thirwedd. Ymgyrchu dros

gynnyrch Gwynedd ydi pwrpas y gwobrau yma ac mae'n ffordd bwysig o amlygu ac o hybu ein cynnyrch gorau. Mae nifer o gynhyrchwyr Gwynedd yn bresennol ym marchnad Porthmadog felly dyma'r union fan i gydnabod a gwobrwyo'r enillwyr. Hefyd fel rhan o'r seremoni roedd cyfle i bawb fwynhau arddangosfeydd coginio, cynhaliwyd gan Kevin Williams o Ael y Bryn Dyffryn Ardudwy ac sy'n aelod o Dîm Coginio Cenedlaethol Cymru ”