

FREE

# Hay-on-Wye 2017

## *Town of Books*

Town Map

Shops

Food & Drink

Activities

Bookshops

Accommodation



[www.hay-on-wye.co.uk/tourism](http://www.hay-on-wye.co.uk/tourism)

# Rohan®

TRAVEL AND OUTDOOR CLOTHING

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## HAY ON WYE

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## DISCOVER OUR STORE

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23 Castle Street Hay On Wye Powys HR3 5DF

01497 822540

[www.rohan.co.uk](http://www.rohan.co.uk)

**PSM OUTDOORS**  
7 Castle Street, Hay-on-Wye HR3 5DF

Where can you find a huge range of outdoor clothing, camping accessories, kayaks and canoeing equipment ?

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*Learn to canoe on the beautiful River Wye  
in mid Wales in 2017.*

"NEW stand up paddle boards, great fun and easier than you think." P.S.M. Outdoors offer canoeing courses and guided river trips suitable for beginners wishing to learn how to safely control and paddle an open Canadian canoe or kayak down the River Wye in style. We believe in using the very best canoes, kayaks and latest equipment together with suitably qualified and experienced local instructors to ensure you have a safe and enjoyable experience.

**Tel 01497 820022**

**[www.psmoutdoors.co.uk](http://www.psmoutdoors.co.uk)   [sales@psmoutdoors.co.uk](mailto:sales@psmoutdoors.co.uk)**

Open Mon to Sat 9.30-5.30. Sunday 11.00-5.00



**JONES HOME HARDWARE**

11-12 Castle Street, Hay-on-Wye HR3 5DF

Tel: 01497 820760 Fax: 01497 821760

[www.joneshomehardware.co.uk](http://www.joneshomehardware.co.uk)

A traditional Hardware Store with everything you could possibly need, from tacks to timers, chainsaws to candles. A real Aladdins Cave.

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**Garden Machinery**

Our extensive range of HONDA lawnmowers, STIHL saws & brushcutters along with COUNTAX tractors & more, make us worth a visit.

Open 9am - 5.30pm Monday to Saturday

Deliveries available in England & Wales

**THE HAY MAKERS**

St John's Place, Hay-on-Wye HR3 5BN

A co-operative of designer-makers selling pottery, wood, prints, stone, wire, jewellery and textiles.

*Exhibitions of visiting artists from Easter to Christmas.*

Tel 01497 820556

[www.haymakers.co.uk](http://www.haymakers.co.uk)

Open daily, 10.30am - 5pm, Sun 11 - 4pm

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Diana's Recipe for....

# Bara Brith

*(Welsh Spotted Bread)*

6oz. (175g) currants

6oz. (175g) sultanas

1 lb (450g) dark brown sugar

1 pint (600ml) hot black tea

1¼ lb (550g) SR flour

2 eggs

(This quantity makes 2 loaves and Freezes well.)

**Method**

Put the fruit and sugar into a large bowl, cover with hot tea and stir well. Cover and leave overnight. Heat the oven to 300F, 150C., Gas Mark 2. Line two oblong cake tins with baking parchment. Stir the flour and eggs into the mixture and mix well. Divide mixture between the two tins. Bake for 1¾ hours. Leave to cool for a few minutes then turn out. Wrap in cling film when cool. Serve sliced with butter or on its own.

Diana's Recipe for....

# Welsh Cawl

*A tasty traditional Welsh Broth***Serves 2**

12oz (350g) diced lamb

3 pints (1.7L) lamb stock

1 medium leek, chopped

2 medium carrots, diced

1 medium onion, diced

1 small swede, diced

1 medium parsnip, diced

1tbsp oil, for frying

Salt and pepper to taste

**Method**

Trim the lamb to remove fat and cut into chunks.

Place meat in a saucepan with the oil and brown meat on all sides.

Pour on stock to cover meat and bring to the boil.

Add the vegetables and season with salt and pepper.

Cover and simmer until lamb is cooked (approx 2hrs).

Serve hot with crusty bread.



**mostlymaps.com**

*for a good impression*



Castle Street,

Hay-on-Wye HR3 5DF

*Probably the largest antique map shop in Wales. We sell antique maps from the Sixteenth to the Twentieth Century on all areas of the world. Folding maps and antique prints also sold.*

*Browse our online gallery [www.mostlymaps.com](http://www.mostlymaps.com) 24 hours a day, then come and visit in person.*

**Tel: 01497 820539.** Closed Sunday & Monday

Members ABA, IMCoS, ILAB.

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## HAY ANTIQUE MARKET

6 Market Street, Hay-on-Wye HR3 5AF

26 dealers selling an interesting variety of antiques and collectables including furniture, china, linen, glass, kitchenalia, jewellery, period clothing and metalware.

**Tel 01497 820175**

[www.hayantiquemarket.co.uk](http://www.hayantiquemarket.co.uk)

**Open Mon - Sat 10am - 5pm**

**Sun 11am - 5pm**



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## ART MATERIALS

Large selection of art materials for grown ups and children's art including colouring books, activity books and sets.

Studio 9, The Craft Centre, Oxford Road,  
Hay-on-Wye HR3 5DG

**Tel: 01497 821458**

**FUJIFILM**

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## PRINTING

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of ready made  
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[www.oldforest.co.uk](http://www.oldforest.co.uk)

[info@oldforest.co.uk](mailto:info@oldforest.co.uk)

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## HAY-ON-WYE TOURIST INFORMATION BUREAU

Chapel Cottage, Oxford Road, Hay-on-Wye, Hereford HR3 5DG

**Tel : 01497 820144**

[post@hay-on-wye.co.uk](mailto:post@hay-on-wye.co.uk)

[www.hay-on-wye.co.uk](http://www.hay-on-wye.co.uk)

June's Recipe for....

# Welsh Cakes

8oz (225g) SR flour  
 2oz (50g) block margarine  
 2oz (50g) lard  
 2oz (50g) sugar  
 2oz (50g) currants  
 Pinch of salt  
 ¼ teasp mixed spice (optional)  
 1 medium egg (beaten)  
 A little milk  
 (Makes approx. 15 cakes)



## Method

Put flour, salt and mixed spice into a mixing bowl. Add the margarine and lard and rub into the flour until the mixture resembles bread crumbs. Stir in the sugar and currants. Add the beaten egg gradually and a little milk if needed to form a stiff dough. Turn onto a floured surface and roll out until ¼ inch thick. Cut into 2½ inch rounds. Cook on a greased hot griddle or thick frying pan for approx. 3mins each side until the cakes are brown. Sprinkle lightly with caster sugar.

## THE WELSH COSTUME



This Welsh costume was inherited by the wearer and all the clothes are over 100 years old. The hat is dated 1870 - 1890 and is made from silk plush on a buckram base. The garments are made from sheep's wool and the skirt is hand-stitched. The dark flannel apron was worn for household tasks such as blackleading the grate and scrubbing stone floors. Shawls were worn for extra warmth and were usually checked or striped and fringed. Today, the Welsh costume is only worn to celebrate special days in the Welsh calendar, such as St. David's Day.

# HAY FESTIVAL

*imagine the world*

25 MAY-4 JUNE 2017



Tickets available online at [www.hayfestival.org](http://www.hayfestival.org)  
or via our Box Office 01497 822 629