

seafish

Local
seafood
heroes

Splash Fish Bar & Aberdaron Seafood

Fresh crab cakes are not your usual chip shop offering, but it is unusual seafood dishes that attract customers from far and wide to Splash Fish Bar in Aberdaron on the Llŷn Peninsula.

Stephen Harrison's wife Natalie just can't make enough of the brown crab cakes and deep fried battered lobster sold at their fish and chip shop. Their customers keep coming back for more – with one even making a round trip of 350 miles for the seafood delights.

"We get customers from all over the place, we've even had one guy come from Blackpool to buy our crab cakes. He'd heard about them, so he popped a tent in his car and decided to come and try them!" says Stephen.

Running a fish and chip shop was far from the plan when a 15-year-old Stephen bought his first fishing boat to catch crab and lobster off the North Wales coast.



"My first boat was only 15ft long. I bought it off a fisherman who was retiring, he wanted £1,500 and I only had £700 so he let me pay for it over two years – it was the best thing that ever happened to me."

Over the years Stephen bought larger boats, selling his catch to a wholesaler. But as the price of lobster stagnated and the value of crab declined, Stephen and Natalie looked to other ways of maintaining their income.

The result was their own crab factory, where they hand pick the crab and lobster caught by Stephen and other local fishermen, running the business under the name Aberdaron Seafood.

They supply crab and lobster to retail outlets and restaurants throughout Wales and service a customer base in London.

Last year management of the crab factory was taken on by Stephen and Natalie's 18-year-old daughter Hannah, who with another family member is responsible for the day to day running of the business and its three staff.

Stephen says, "Unlike some businesses our process is completely by hand, there's no mechanisation involved and the result is lovely big chunks of crab. Our staff are local and highly motivated and we train them in house."

Taking on a fish and chip shop and its growing success, was a matter of being in the 'right place at the right time' according to Stephen.

It has also provided them with an opportunity to use part of the catch which otherwise would not find a market.

Stephen says "It is more difficult to sell a whole lobster that has naturally lost its claws, so we coat the tails in batter and deep fry them – it's also a more affordable way for people to try and enjoy shellfish."

Stepping into the hospitality sector has been a timely move for the Harrisons, as Aberdaron is expanding its reputation as a tourist destination. Natalie also plays a pivotal role in organising the annual Llŷn Land & Seafood Festival, which celebrates and promotes local produce.

"Aberdaron is booming, visitor numbers are growing – especially those attracted to the coastal path, it's good for Aberdaron and good for us."



For more information on Aberdaron Seafood
Pendref, Aberdaron, Pwllheli, Gwynedd, LL53 8BG
T: +44 (0) 1758 760209
E: natalieaberdaron@gmail.com

seafish

Arwyr
bwyd môr
lleol

Sblash Caban Pysgod & Aberdaron Seafood

Nid cacennau crancod yw'r offrwm arferol mewn siop sglodion, ond prydau bwyd môr anarferol fel hyn sy'n denu cwsmeriaid o bell ac agos i Gaban Pysgod Sblash yn Aberdaron, Pen Llŷn.

Mae galw mawr am gacennau crancod brown a chimwch mewn cyteu wedi'i ffrio'n ddwfn Natalie, gwraig Stephen Harrison, yn eu siop pysgod a sglodion. Mae eu cwsmeriaid yn cadw dychwelyd am ragor ac mae un wedi teithio 350 milltir yno ac yn ôl adref i fwynhau'r danteithion bwyd môr.

"Daw ein cwsmeriaid o bell ac agos. Unwaith, daeth dyn atom o Blackpool i brynu ein cacennau cranc. Roedd wedi clywed amdanyn nhw, felly rhoddodd e babell yn ei gar a gyrru yma i roi cynnig arnyn nhw!" medd Stephen.

Rhedeg siop pysgod a sglodion oedd y peth olaf ar feddwl Stephen pan oedd yn 15 oed a newydd brynu ei gwch pysgota cyntaf i ddal crancod a chimychiaid oddi ar arfordir Gogledd Cymru.



"Dim ond 15 troedfedd oedd fy nghwch cyntaf. Fe'i prynais oddi wrth bysgotwr a oedd yn ymddeol. Roedd yn gofyn £1,500 amdano a dim ond £700 oedd gen i, felly cefais ei dalu'n ôl dros ddwy flynedd – hwn oedd y peth gorau a ddigwyddodd imi erioed."

Mae Stephen wedi prynu sawl cwch mwy dros y blynyddoedd a bu'n gwerthu'r hyn a ddaliai i gyfanwerthwr. Ond wrth i bris cimychiaid aros yn yr unfan, ac wrth i werth crancod ostwng, rhaid oedd i Stephen a Natalie feddwl am ffyrdd eraill o gynnal eu hincwm.

Felly, aethant ati greu eu ffatri grancod eu hunain, ac maent bellach yn dethol y crancod a'r cimychiaid mae Stephen a physgotwyr lleol eraill yn eu dal â llaw. Gelwir y busnes yn Aberdaron Seafood.

Maent yn cyflenwi crancod a chimychiaid i siopau a bwytai drwy Gymru ac mae ganddynt sylfaen gwsmeriaid yn Llundain.

Y llynedd, daeth merch 18 oed Stephen a Natalie, Hannah, yn rheolwr ar y ffatri grancod. Mae hi, ynghyd ag aelod arall o'r teulu, yn gyfrifol am redeg y busnes a'r tri o weithwyr o ddydd i ddydd.

Dywed Stephen, "Yn wahanol i rai busnesau, mae popeth yn cael ei wneud â llaw. Does dim gwaith mecanyddol yn digwydd yma a gallwn gynnig darnau mawr hyfryd o gig cranc i'n cwsmeriaid oherwydd hynny. Mae ein gweithwyr ni gyd yn bobl leol ac maent yn frwdfrydig iawn. Ni sy'n eu hyfforddi nhw."

Roedd agor siop pysgod a sglodion, a gweld y siop honno'n tyfu, yn fater o fod yn lle iawn ar yr adeg iawn, yn ôl Stephen.

Mae hefyd wedi eu galluogi nhw i ddefnyddio cyfran o'r hyn sy'n cael ei ddal na fyddai marchnad iddi fel arall.

Yn ôl Stephen, "Mae'n llawer anos gwerthu cimwch cyfan sydd wedi colli ei grafangau'n naturiol, felly rydym yn rhoi'r cynffonau mewn cytew ac yn eu ffrio nhw'n ddwfn. Mae hon hefyd yn ffordd fwy fforddiadwy i bobl fwynhau pysgod cregyn."

Mae teulu'r Harrisons wedi camu i mewn i'r diwydiant lletygarwch ar yr adeg iawn, am fod Aberdaron yn ennill enw iddi'i hun fel cyrchfan i dwristiaid. Mae Natalie hefyd wedi chwarae rhan annatod yn nhrefniadau Gŵyl Fwyd Tir a Môr Llŷn a gynhelir bob blwyddyn ac sy'n dathlu a hyrwyddo cynnyrch lleol.

"Mae Aberdaron yn ffynnu ac mae nifer yr ymwelwyr â'r lle yn cynyddu, yn enwedig y rhai sy'n cael eu denu i lwybr yr arfordir. Mae'n dda i Aberdaron ac mae'n dda i ni."



I gael rhagor o wybodaeth am Aberdaron Seafood:
Pendref, Aberdaron, Pwllheli, Gwynedd, LL53 8BG
Ffôn: +44 (0) 1758 760209
E-bost: natalieaberdaron@gmail.com