

**FREE**



# Swan Supping



Campaign for Real Ale  
Aylesbury Vale & Wycombe Branch  
[www.swansupping.org.uk](http://www.swansupping.org.uk)

Issue 50

OCT/NOV 2005



## FIFTY ISSUES AND STILL GOING STRONG!



In early 1997, the then Branch Secretary, Bryan Spink, volunteered to start a fledgling **CAMRA** newsletter for the **Aylesbury Vale & Wycombe Branch**. To be published quarterly, **Swan Supping** started life as a six page magazine with an initial print run of 1500 with issue 1, dated Spring 1997.

It was kindly printed for us by the **Hogshead** in Marlow, who, therefore, were our first advertisers.

The current editor, David Roe, helped as joint editor from the beginning, but without Bryan's enthusiasm, the magazine might not have gotten off the ground!

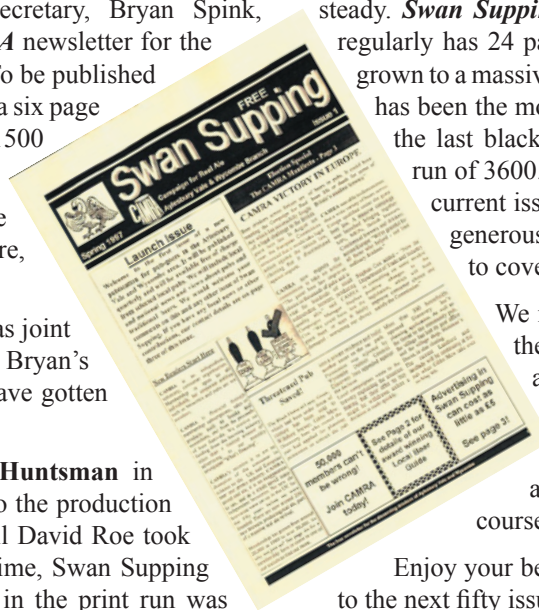
Bryan then became landlord of the **Huntsman** in Aylesbury, so the time he could give to the production of the magazine got less and less, until David Roe took over as editor with issue 11. By this time, **Swan Supping** had gone bi-monthly and the growth in the print run was

steady. **Swan Supping** has steadily grown in size and now regularly has 24 pages and the print run for this issue has grown to a massive 5000! The most obvious change, which has been the move to colour, accelerated the increase as the last black and white issue (issue 44) had a print run of 3600. There are twelve pages of colour in this current issue, but we can only sustain this with the generous support of our advertisers as we only try to cover our costs.

We must especially thank **Vale Brewery** and the **White Swan**, Whitchurch, who have advertised in every issue since number 2!

We must also thank all those who have given their time writing the articles and distributing **Swan Supping**, and, of course, all our loyal readers!

Enjoy your beer and please join us in looking forward to the next fifty issues!



## Chiltern Brewery celebrates 25 years

Having started out as the first new commercial brewery in Buckinghamshire back in the frontier days of 1980, your local Brewery has matured a quarter of a century later into a fine vintage with good body and even better condition!

So come along and celebrate our Quarter Centenary with us on **Saturday 8<sup>th</sup> October - 11 am - 3 (ish!).** Our local Parish Church (Ellesborough) will be ringing an honorary quarter peal to inaugurate the occasion, and the Ellesborough Silver Band will take up the reins as the Church Bell Peal concludes.

The main event of the day will be at 12 noon when Mr Roger Protz - Editor of What's Brewing and a champion of traditional English Ales - will be invited by Mr Richard Jenkinson, Senior Partner, to open the re-furbished Brew House.

There will be free Brewery Tours during the day, a Hog Roast for lunchtime ballast, and the melodious and mellifluous tones of Ellesborough Silver Band will serenade us in the afternoon.



So make a date to come and join in the celebrations - it could be a long wait until the next one!



THE CHILTERN BREWERY, NASH LEE ROAD, TERRICK, AYLESBURY, BUCKS, HP17 0TQ, TEL. 01296 613647 [WWW.CHILTERNBREWERY.CO.UK](http://WWW.CHILTERNBREWERY.CO.UK)



Swan Supping

### NEW ERA FOR THE KINGS HEAD



### Brewery doubles production



A newsletter with a print run of 5000 for the discerning drinkers of Aylesbury Vale and Wycombe

# Local News



## AYLESBURY

The **Duck** on Bedgrove is once again offering real ale! Since taking over in April, Stewart and Sue Smith have introduced *Cask John Smiths Bitter* which is proving to be very popular. Stewart used to run a *Good Beer Guide* pub in Wakefield (the **Roundabout**) so he treats the Yorkshire beer with TLC, allowing it a proper period of rest in the cellar before it is served. This means that the beer tastes like it does up North with the tight head so familiar to anyone who has drunk in that part of the country. It is planned to change beers on a regular basis and hopefully demand will warrant an extra beer in the near future.

The **Hop Pole** reopened at the end of July with an impressive ten handpumps, all serving a different beer. Since opening, the customers have had the opportunity to try over a hundred different beers including an impressive number of milds and porters, styles of beer that are ignored by the vast majority of the pubs in our branch area.

The pub is on two levels, with the 'top bar' being very traditional and the 'bottom bar' having a television which is popular when the football is on. A good food menu has been introduced and landlord, Martin Heather, is keen

to get a steady following for the beers and the food. A loyalty card has been introduced which rewards anyone having seven pints by letting them have the eighth one free. A similar deal is done for the food.

There were 500 cards printed for this promotion and these are running out, so an early visit is advised! Regulars are hoping the promotion will be repeated, but that is up to the owners of the pub, *Vale Brewery*.

We are holding a branch social in the pub on Monday 3rd of October. The official start time is 9pm but a few of us will get there early to join in with their weekly Monday night quiz.

The **Kings Head** held a beer festival over the weekend of the 24th/25th of September. In fact, if *Swan Supping* is late this time, you now know the reason. Among the seven beers added to the four from *Chiltern Brewery* were a lot of the winners in the *CAMRA Beer of the Year* categories, including the winner, *Crouch Vale Brewers Gold*. For the cider drinkers there was *Moles Black Rat* and *Westons Old Rosie*. The temperature of the beer was spot on, as was the beer, and the prices were very reasonable, but (there has to be one of those!) a lot of people were put off by the use of plastic glasses (this is surely

a contradiction in terms!). These were introduced following the loss of sixty glasses which were smashed (accidentally) in the courtyard during the last festival. Although they were the best plastic glasses we had come across, real ale always tastes better in a proper glass. After a lot of pleading, the staff relented for the *CAMRA* members present (yet another reason for joining!).

## BEACONSFIELD

Work has started on the Prince of Wales to turn it into a private house. It just shows that, however many times a planning application for change of use is rejected, one will eventually get through. The people of Beaconsfield fought a long battle over this one and eventually lost.

## BIERTON

The **Red Lion** now has *Adnams Bitter* alongside *Greene King IPA* and *Fullers London Pride*. Also independent Quiz Nights with prizes are held each Wednesday from 9pm.

## BROUGHTON CROSSING

As mentioned in the last issue the lease on the **Old Moat House** has now been sold.

Teri and Gary from the **Royal Oak** at Aston Abbots have taken over and will run both pubs. They are currently busy redecorating the pub inside and out and plan to reopen on Tuesday 4<sup>th</sup> October.

The pub is to be renamed the **Doghouse** (after their Great Danes), in order to complete the new image. Three ales will be on offer together with bar and restaurant meals.

## EASINGTON

The **Mole and Chicken** is currently being extended to provide another fifteen seats in the restaurant and new toilets including disabled facility. There will also be a conservatory at the back to take advantage of the views over the surrounding countryside. Proprietor Shane Ellis hopes that work will be completed in early October.

## GREAT KINGSHILL

The plot of land that was the **Royal Oak** (this was the last pub in the village) still stands empty. It seems rather pointless now to still be worrying about whether there was a valid change of use notice.

## HIGH WYCOMBE

The **Belle Vue** had two guest ales on  
(Continued on page 23)

Vic & Sue Hinde  
Welcome you to  
**The White Swan**  
10 High Street  
Whitchurch  
Tel: 01296 641228

Home Made Meals  
Sunday Roast Lunches  
Special Parties catered for  
Large Attractive Beer Garden

2006 Good Beer Guide!  
Fullers Traditional Ales



# OLD LUXTERS

Farm Brewery  
Est. 1980

CASK & BOTTLE CONDITIONED  
REAL ALES from £1.50 per pint

Bitter 4% ABV  
Special 4.5% ABV  
Dark Roast 5% ABV

Also available in ½ gal carry keg,  
36pt polypin and 72pt firkin

**Come and taste before you buy!**  
**Monday - Friday 9am - 6pm**  
**Weekends 11am - 6pm**

Old Luxters Farm Brewery  
Hambleden, Henley-on-Thames, Oxfordshire RG9 6JW  
Tel: 01491 638330 Fax: 01491 638645  
Email: [enquiries@chilternvalley.co.uk](mailto:enquiries@chilternvalley.co.uk)  
Web: [www.chilternvalley.co.uk](http://www.chilternvalley.co.uk)



## CHILTERN BREWERY CELEBRATES 25 YEARS

We believe we are a very good example of the wonderful phrase describing a micro brewery as 'a home-brew kit that got out of hand'. In our case, it is literally true, although today, twenty-five years later, we are, I suppose, seriously out of hand - but not I hope, out of control.

Our origins coincide with the earliest days of **CAMRA** at the beginning of the 1970s. Although my career originated in engineering in Sheffield, I had moved to London to work in the City for a spell, and was doing a spot of home brewing at the time **CAMRA** started. My membership number was about 300, and there are now over 75,000 members. No one died from my samples, and a doughty few even offered encouragement.

Events began to take on a momentum of their own when we moved from Weston Turville to our present location in the late 1970's. We bought a smallholding with a few acres, but also some high quality outbuildings which were too big just for a few chickens. Although I thoroughly enjoyed my work in London, I found commuting a challenge.

Being of a practical turn of mind, I idly pondered one evening at home what I would do given a free hand. Realising I needed to identify personally with whatever I did, I was slightly surprised when thoughts of heavy

mahogany, polished brass and glass, bevelled mirrors and pints of foaming English ale passed before my eyes in unhurried procession.

A brewery was a complete novelty, but by one of those 'coincidences' on which can turn the events of life, we happened to see a television programme extolling the rural idyll of a chap who had just opened his own micro brewery in Devon at the time my original happy thoughts were occurring. I generally don't need two opportunities where one will do, and this seemed too good not to look into.

Initial investigations were definitely encouraging, but the challenges were mountainous. These included planning consent in both a Green Belt and AONB location. Other needs included plant and equipment, finance, transport and not least, customers. None of these things existed at the time, to say nothing of developing a wonderful bucolic hobby into a worthwhile commercial venture.

But as they say 'nothing ventured, nothing gained', and with two small boys growing up, who knew what might happen in the years ahead?

It took us about a year preparing in our spare time. We employed an ex-head brewer as consultant, and in September 1980, our first brew got under way at 8.00 am - and finished at 1.00 am the next day! The Customs and

Excise Officer came and went three times.

For the first ten years until 1990, we survived the Falklands war and six years of recession until 1986. Our sales were to hundreds of free houses within a 40 mile radius, although few were actually free of tie.

We enjoyed two unusual - possibly unique - benefits during this time. Very early on, we succeeded in promoting our beers to Marylebone Station, and eventually to all the main line stations round the north west of London from Paddington to Euston.

Secondly, from 1982, we had an arrangement with **Aylesbury Brewery Company** to supply our beers through their estate, which was wonderful - and we were guaranteed payment! We were I think the first micro brewery in Britain to achieve such arrangements.

While these events took place, the free trade continued to decline steadily as country pubs suffered from the drink-drive campaigns, and continuity of supply with increasing competition was an endless headache. Most landlords - with the heroic exception of a handful who remained loyal - were governed totally by big brewery discounts. The one thing small brewers have not got is spare money.

So we cast around for additional avenues of  
(Continued on page 4)



## The Royal Oak

Now a **VALE BREWERY Inn**

2 Worminghall Road, Oakley, Bucks. HP18 9QS

Tel: 01844 238242

***Celebrate Christmas Day at the Royal Oak!***

***£35 for Five Courses***



**Bookings are now being taken for the  
Christmas and New Year festivities!**

***Book early to avoid disappointment!***

***Ring Rick on 01844 238242 for more details!***

## A HOME-BREW KIT THAT GOT OUT OF HAND!

(Continued from page 3)

development. This included, at the time, our own off-licence in the centre of Aylesbury, but it required scarce management time, in addition to the Brewery.

In 1989 we decided to develop on site, and set up a small retail shop, selling our first chandlery products (beer foods). Brewery tours had always proved popular from the early days, and now we could offer beer cheeses with our beer mustards and local bread. (This is now standard practice but at the time was pioneering.)

One regular group of visitors from a local agricultural college presented something of a challenge however. In those days, I used to draw beer samples for visitors direct from the conditioning tanks, lacking anything smaller. Once students had had a beer or two after the tour, they would begin to relax a little, not realising clearly that the tour had finished and it was time to go. Being able to see the beer level fall as pints were pulled off created quite an additional excitement for them. However, the tanks each held 180 gallons and it dawned on me that it was going to be quite difficult to separate them from our stocks. It required considerable reserves of tact and jovial diplomacy to



conclude the visit whilst maintaining normal good relations!

Our second decade saw a gradual change of emphasis from simply supplying pubs to Brewery development on site. There was a steady increase in our speciality food range and the provision of a proper dining hall for tours, along with a purpose-built kitchen. This enabled us to offer a rather more sophisticated style of tour.

We were also gradually becoming known

more widely. We were asked to supply various specialist functions for the Head Office of **CAMRA**, including 21st birthday celebrations, along with having *Beechwood Bitter*, our flagship, featured in the House of Commons bar on one occasion. This was reported on the front page of our local paper, the Bucks Herald, who have invariably given excellent support.

Our sons, George and Tom, meanwhile had been growing up. Elder son, George for his 'O' levels undertook the modest topic of the history of *Bass* (1777). A highlight was meeting the then head brewer and managing director in his office, and later for lunch, accompanied by a retired brewer put at our disposal for the day.

Younger son, Tom, had not been inactive either. During his time at Birmingham University, he found himself - by happy accident - voted into office as Chairman of the University Beer Club. As a result, we became brewers of the superbly named *BUGS Ale* for Birmingham University Guild of Students, the first Guild beer in Britain we believe.

With the turn of the Century, and millennium, we started the bespoke labelling of bottled beers. One order was so large - 12,000 pints

**F**  
**Fleurets**  
CHARTERED SURVEYORS  
[www.fleurets.com](http://www.fleurets.com)



### FLACKWELL HEATH, BUCKS

**NEW**

**£120,000**

Traditional pub in busy commuter village.

Bar, snug & Rest (38c).

Approx 70/30 wet/dry split. Beer tie only.

100% machine income.

**LEASEHOLD & CONTENTS**

**Sole Selling Rights Ref: LS-410045/C**

**Fleurets London Office: Cameron Campbell Tel: 020 7280 4700**



### HIGH WYCOMBE, BUCKS

**NEW**

**£65,000**

Community wet led pub in residential area off the A40. Open plan trade area, parking & private accom. Part tied only with PEL (140 capacity).

**LEASEHOLD & CONTENTS**

**Sole Selling Rights Ref: LS-511984/C**



### HIGH WYCOMBE, BUCKS

**NEW**

**£80,000**

On prominent A road location, ideal owner/operator business, currently run under management, 2 bar operation, catering kitchen, potential to increase food, 3 bed accom, car park.

**LEASEHOLD & CONTENTS**

**Sole Selling Rights Ref: LS-512039/S**



### FLACKWELL HEATH, BUCKS

**STAR BUY**

**£55,000**

Situated in affluent Buckinghamshire. Lounge bar, games bar & trade kitchen.

3 Bed accommodation. 100% wet trade - food opportunity. Part tie only.

**LEASEHOLD & CONTENTS**

**Sole Selling Rights Ref: LS-511782/C**



## JOIN IN THE CELEBRATIONS

- that it required four brews to make it. This prompted us to undertake a major refurbishment of the complete production facilities over a period of 18 months, giving us a modern, purpose-built brewery.

In the Queen's Jubilee year, we had the privilege and pleasure of presenting a special bottle of *Golden Sovereign Jubilee Ale* to the Queen during her visit to Aylesbury, and this was broadcast on Central TV later in the day.

Lastly, bringing us up to date, we were delighted and surprised 18 months ago to be invited by The National Trust to run the bar in the **King's Head** in Aylesbury. So we now have our very own outlet in the county town. We have made it non-smoking and without music, apparently the first to do so in England. By happy coincidence, the **King's Head** is celebrating its 550th anniversary this year, whilst we are celebrating our Quarter Centenary.

To mark the event at the Brewery, the new facilities are being formally opened by the Editor of the *Good Beer Guide*, Mr Roger Protz, at 12 noon on Saturday 8th October.

So come along and join us. There will also be a hog roast and a selection of airs and melodies from our local Ellesborough Silver Band, as well as free guided tours.

Don't miss it - the next one could be a while off!

The Chiltern Brewery,

Nash Lee Road, Terrick,

Aylesbury, Bucks., HP17 0TQ

Tel. 01296 613647, [www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)

*Richard Jenkinson*

## The Unicorn

High Street,

Cublington

(☎ 01296 681261)



## *Look for us in the 2006 Good Beer Guide!*

All day opening serving good home cooked food

*Try our famous 'Mix & Mash'*

*(Numerous favoured sausages served  
on a variety of flavoured mash)*

*(Choose any 3 sausages & a flavoured mash -  
served with either onion sauce or onion gravy)*

Selection of vegetarian options available everyday

*Traditional family run village pub - Free House*



## OLD SHIP INN

Marlow Road, Cadmore End

High Wycombe HP14 3PN

Tel: 01494 883496

*Phil and the crew would like to welcome you to  
the Old Ship, Cadmore End. A Free House where beer is  
still poured straight from the cellar.*

**Come and try our organic baguettes at lunchtime or join us for our  
mouth-watering rump of beef (bookings only!) on Sunday.**

**In the evenings you can try one of our home baked pies.**

***Food is served Noon – 2pm Tuesday to Sunday lunchtimes  
and 6pm – 8.30pm Monday to Saturday evenings.***

***A little pub with a big smile!***

# TASTED ON MY TRAVELS

## The occasional jottings of an ardent real drinker!

Way back in the middle of March I paid my first visit to the **Kings Head** in Aylesbury after the pub was taken over by local brewer **Chiltern**. I supped some *Chiltern Ale* and some *Beechwood*, both in excellent condition. I was very impressed with the new décor and the ale.

A few weeks later saw me journeying out to Bierton where I was to meet Giles de Boulay, Dick Moore and Bruce Seymour for lunch in the **Bell (GBG)**. Some *Everards Tiger* followed a nice drop of *Fullers Chiswick*. Some solid lunch was taken as well!

## Holiday Break

I took a break in the Welsh borders and did quite a bit of walking. Trouble is that this can provoke a dreadful thirst, especially when the temperature turns toward the tropical end of the scale! On one day we walked along the track bed of the Glyn Valley Tramway which closed in the mid 1930s, I'd heard of this railway but had never been to see where it used to run. My friend suggested that we should walk on to Llanarmon where she was certain we should find some suitable refreshment. When we arrived in the village we had the welcome sight of the **Hand**. There some cool and



flavoursome *Wychwood Prince Albert* warmly welcomed us. Now that I was refreshed, my companion coerced me to cross the narrow road to the **West Arms Hotel** where I sampled some excellent *Adnams Bitter*.

On another occasion in the week I journeyed out with my friend who was driving. I was told that after she made a few calls we would stop off for lunch at an establishment at Gresford where we could have some lunch and see a miniature railway in the grounds – a very tempting prospect! Sure enough when we parked up at the **Pant yr Ochain (GBG)** (my apologies to any readers from the Principality if I've got this wrong!) and there was the railway belonging to the Wrexham Model Engineering Society. A fine railway but unfortunately not running as it was mid week. The lunch ordered, I concentrated on refreshment. I made a start with a favourite brew, *Caledonian Deuchars IPA*. Then I went on to *Weetwood Old Dog*

*Bitter*. This was followed by *Timothy Taylor Landlord*, *Ossett Black Bull* and finishing with *Flowers Original*. A nice lunch break!

## Home Again

Returning home, I took sanctuary in my local, the **Packhorse** in Wendover (**GBG**) where some superb *Fullers Discovery* was awaiting my attention.

A few days later I had journeyed to Aylesbury when, the business done, I was making my way through the Market Square to the train station when it started to rain. I had to take shelter so I scuttled down a small lane with a courtyard at its end and found myself in the **Kings Head**! While I was sheltering from the elements, I took some lunch with some *Chiltern Ale*. This was so nice that I had some equally good *Chiltern Three Hundreds*.

## Holiday Again

I took my second Welsh holiday with my friend Alan who kindly offered to drive. We stayed in Porthmadoc and after booking into the hotel we wandered off for some dinner.

As an aperitif we went to **Spooners Bar** which is part of the Ffestiniog Railway station. This busy pub is open 11 to 11 and is in the **GBG**. It's well worth a visit. I had some *Holdens Bitter* then we wandered off for dinner. We found



THE PERFECT GUESTS..... THAT YOU WANT TO STAY



01296 420261

The Leading Independent Supplier of Cask Ales across the Thames Valley & Beyond  
80-100 High St., Aylesbury, Buckinghamshire. HP20 1QZ



## FURTHER TRAVELS

our way to the Tafarn Pencie (I think it is spelt that way) where some *Caledonian Deuchars IPA* was sampled and pronounced fine. Having eaten we wandered along to the **Ship** where we took some *Brains SA*. This pub is in the *GBG* though I was given to understand there might have been a change of landlord. The night still being young, we investigated the **Ship and Castle**. There we found an acceptable drop of *Purple Moose Madocs Ale*. *Purple Moose* are based in Porthmadoc and I think are a fairly new brewery.

We decided to pay a visit to the Welsh Highland Railway. This line is being restored back to it's former glory and eventually will run from Caernarfon to Porthmadoc. We left the car at Waunfawr eschewing the opportunity of sampling the *Snowdonia Parc* brew pub (*GBG*) and took the train to Caernarfon to have some lunch. We gravitated to the **Palace Vaults** where I had some acceptable *Banks's Bitter*.

Later that evening, after dinner in Porthmadoc we felt we should pay a visit to the **Red Lion**. On handpump there was *Purple Moose Glasin Ale*. The first pint came up hazy although Alan's pint, which was second out, was clearer. I was assured that it was a new barrel put on that afternoon. It tasted well so we stopped for a second which was much better.



The next day we went on the Ffestiniog Railway from Porthmadoc. to Blaenau Ffestiniog. There we took a brief respite in the **Queens Hotel** and had a very good pint of *Purple Moose Glasin Ale*. A fine trip over, we had some dinner then repaired to **Spooners Bar** for an evening session. I had *Cottage Mallard IPA*, *Enville Mild* and *Sarah Hughes Pale Amber*. All were splendid pints.

The next day saw us taking photos by the Welsh Highland Railway and come lunchtime we were rather thirsty and hungry (there's a surprise!). We went to Rhyd Ddu to look out the **Cwellyn Arms**. (*GBG*). Apart from some nice nosh I sampled *Spinning Dog Owd Bull* and *Conway Brewery Sundance*. Great quality! After dinner we paid our last visit to **Spooners Bar**. I enjoyed *Salopian Shropshire Gold* and also their *Summer Gold*. On our homeward

journey we had a ride on the Llangollen Railway. For lunch we called at the **Grouse** in Carrog (*GBG*). There you are always sure of a good pint of *Lees*. I had *Scorcher* followed by their *Bitter*. So ended my Welsh visit.

### The Research Team out again!

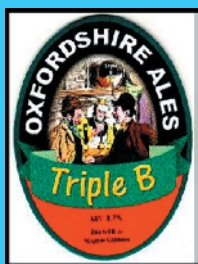
We thought that it was time that we went sausageing again. This involved taking the Oxford bus from Aylesbury and hopping off at Thame. It was a scorching hot day so, having developed mighty thirsts on the bus Giles de Boulay, Bruce Seymour and I went into the **Abingdon Arms** where some *Hook Norton Dark Mild* hardly 'touched the sides'.

Then we crossed the road into the welcoming portal of the **Birdcage** (pictured left), the object of our visit. Here their speciality is sausages of many, differing contents. I had a superb drop of *Caledonian Deuchars IPA*. This dealt with, we relaxed with the menu, which was like the wine list in a 'posh' restaurant with the many different types of sausage. Giles' countenance bore a look of absolute ecstasy!

After this we sauntered off to the **Swan Hotel** where I tasted some *Hook Norton Hookey Bitter* which was in fine nick. So ended our research trip.

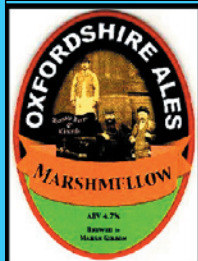
Mike Clemence

# OXFORDSHIRE ALES



### Triple B – 3.7%

An Autumn leaf brown session bitter, well hopped, with Styrian and English Golding Hops.



### Marshmellow – 4.7%

A classic, deep amber, strong beer with a generous, warming flavour. The taste is deliciously fruity and malty with a lingering bitter aftertaste.

### IPA – 4.1%

A full flavoured, well balanced mid range chestnut coloured quality IPA. It's both thirst quenching and moreish at the same time, making it a superb quality ale to be enjoyed by the connoisseur.



All of the above beers are available racked bright and in different barrel sizes, ranging from polypins to 18 gallons, thus making them perfect for any party or celebration.

Please contact the brewery to discuss these options.

**Oxfordshire Ales & Bicester Beers & Minerals,**

**Unit 12, Peartree Industrial Units, Bicester Rd, Marsh Gibbon OX27 0GB**

**Tel 01869 278 765**

**Fax 01869 278 768**

**Email [bicesterbeers@tiscali.co.uk](mailto:bicesterbeers@tiscali.co.uk)**

**Fancy a drink at home? Real Ale in a Bottle always hits the spot!**

## HADDENHAM BEER FEST

## NATIONAL NEWS



The second annual Real Ale festival in Haddenham was held on Saturday, 9<sup>th</sup> July at the Youth and Community Centre. Twenty real ales and two ciders were on offer.

A cool night and morning helped to present the ales in perfect condition, and when the doors opened promptly there was a steady stream of enthusiasts who got stuck into the tasting. The range of bar snacks, including Ploughmans, bacon butties and sausage dogs, were very popular.

Then at lunchtime the sun came out, giving us a lovely warm afternoon, and the visitors arrived in their hundreds. The grounds of the Youth Centre were ideal for enjoying the beers and Ciders in the sunshine, and during the afternoon the Haddenham Hoofers entertained one and all with their dancing.

The Beer of the Festival was won by *Wolf Best Bitter* from Attleborough, Norfolk. As happened the previous year, and helped by the perfect weather, the event was a victim of its own success. The first beer to run out was predictably *Wolf Best Bitter*, and one by one the barrels ran dry. There was just enough beer to reward the Towersey Morris Men for their splendid performance, and the festival closed early, to the benefit of the pubs and eateries of Haddenham!

The Committee thanks all the sponsors, and entertainers and helpers who contributed to the success of the day, and to the raising of £3,100, for the benefit of Snakemoor, Haddenham's local nature reserve.

We'll try not to run out of beer next year!

### *Greene King Threat to Scotland's*

#### *Largest Regional Brewer*

**CAMRA** is urging *Belhaven's* shareholders to reject *Greene King's* bid for *Belhaven Brewery*. **CAMRA's** call follows the announcement that *Greene King* has made an agreed bid for *Belhaven Brewery*.

*Belhaven* is a very successful Scottish brewer with rising sales and profits and an estate of over 300 pubs. *Belhaven* has recorded 15 years of unbroken growth.

Ken Davie, **CAMRA** Scottish Director, said, 'We are hugely disappointed at the prospect of losing Scotland's largest Independent Brewery. *Belhaven* is a successful independent Scottish company that brews excellent beer and runs excellent pubs.'

'While we welcome *Greene King's* intention to keep the Brewery open, the loss of *Belhaven* as an independent company is a bitter blow to consumer choice and competition in Scotland. *Greene King* needs to reassure Scottish drinkers that they will continue to brew and promote *Belhaven's* unique beers such as *Belhaven 60/-*.'

'We hope that *Belhaven's* many individual shareholders will pause for thought before selling their shares to *Greene King*.'

This takeover follows on from the announcement that they intend to close *Ridleys Brewery* in Essex. This was covered in an article in *Swan Supping* 49.

It is ironic that the *Good Beer Guide* is launched with good news about the growth of the small micro breweries, when in the background we are losing so many of the traditional regional breweries, many of which have supported real ale for years.

## THE HARROW PUBLIC HOUSE

62 WARRENDENE ROAD, HUGHENDEN VALLEY,  
HIGH WYCOMBE HP14 4LW  
TELEPHONE NO: 01494 564105

OPEN ALL DAY!

EXCELLENT FOOD SERVED THROUGHOUT EACH DAY AND  
EVENING (EXCEPT TUESDAYS WHEN THE LAST FOOD  
ORDER IS TAKEN AT 8PM)

TRADITIONAL SUNDAY ROASTS

CASK ALES (WITH REGULARLY CHANGING GUEST ALE)  
A WIDE SELECTION OF BEERS, WINES,  
SOFT DRINKS AND HOT BEVERAGES

QUIZ NIGHT EVERY TUESDAY - FREE BUFFET INCLUDED

FREE LIVE MUSICAL ENTERTAINMENT EVERY  
WEDNESDAY EVENING FROM 8.30PM

LARGE BEER GARDEN

PRIVATE FUNCTIONS, BUFFETS  
AND PARTIES CATERED FOR

## The Eight Bells, Long Crendon



51, High Street (Tel 01844 208244) [www.8bellslc.co.uk](http://www.8bellslc.co.uk)

*Paul & Charlotte offer you a warm welcome at this  
traditional village pub.*

*Cask Ales our speciality!*

*Three Real Ales - Regularly changing Guest Ale*

**Food** Traditional home cooked meals available  
Tues – Sat 12.00 – 2.00 & 6.30 – 8.30  
Sunday lunch served 12.30 – 2.30 (booking advised)

Very attractive pub garden

Traditional Pub Games on offer including Aunt Sally

***DON'T MISS OUR BEER FESTIVAL***  
***21st -23rd October***



# A BEER REVOLUTION

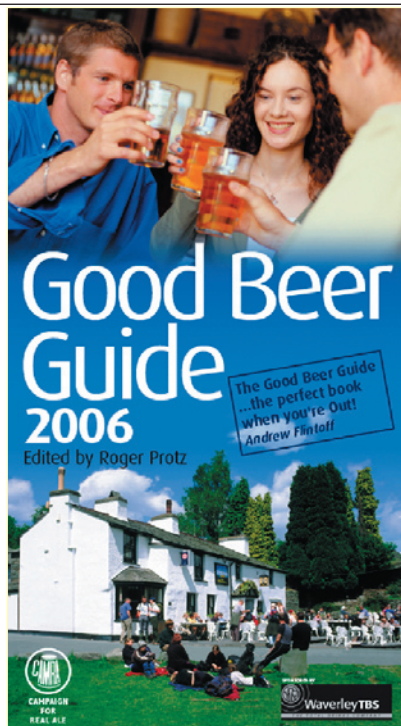
*"The Good Beer Guide...the perfect book when you're Out!" – Andrew Flintoff*

Choice for British beer drinkers is booming as a record number of new breweries has been recorded by the 2006 edition of the **Good Beer Guide**, published by **CAMRA**. Editor Roger Protz says the guide lists more than 80 new breweries, almost twice as many as in the previous year.

"The spate of new micro breweries and the booming regional sector prove there is no 'real ale crisis', Protz adds. 'In spite of the best efforts of the global brewers who dominate British brewing, there is greater choice today than at any time since the **Good Beer Guide** was first published in the early 1970s."

The guide, which lists 4,500 of Britain's best real ale pubs as well as all the country's breweries, says the dramatic number of new producers as well as the stability in the regional sector has been fuelled in part by the government's introduction of Progressive Beer Duty. PBD enables micros and small regional breweries that produce up to 30,000 barrels to pay less duty.

But the main driving force behind the upsurge in new breweries is consumer demand. 'Beer lovers are tired of over-hyped national brands and avoid like the plague the bland



apologies for lager and the cold, tasteless keg beers produced by the global brewers. Beers with aroma and flavour are back in vogue and smaller brewers are rushing to meet the clamour from consumers. With around 500 micros, 35 family-owned breweries and several

bigger regional producers, there is now greater choice than at any time since the Campaign for Real ale was founded in 1971. Britain has more micros per head than any country in the world, including the United States.'

The 2005 annual report of **SIBA** – the **Society of Independent Brewers**, which represents most of Britain's micros and smaller regionals – says sales among its members have grown by an average of 12 per cent a year compared to 2004, with six out of 10 **SIBA** members reporting growth in excess of 10 per cent. The micros' share of the cask beer market has grown to more than 20 per cent, up from 14 per cent in 2003.

Roger Protz comments: 'Even the Doubting Thomas of the beer world, the statistical company A C Nielsen, which in recent years has prophesised the virtual obliteration of real ale, reported in July 2005 that the decline in the cask beer sector had bottomed out and there were signs of recovery.

Most significantly, Nielsen now supports what **CAMRA** and the **Good Beer Guide** have argued for years: that if the cask beer production figures of the four global brewers – **Scottish & Newcastle**, **Interbrew**, **Coors** and **Carlsberg** – are stripped out, the regionals and micros can be seen to be in growth.'



## Vale Brewery of Haddenham

offer **CAMRA** Award Winning Ales  
traditionally brewed from only the finest ingredients,  
available in polypins and party packs.

Price list (incl. VAT)	ABV	Fir.	Polypin	2 gal
Notley Ale	3.3%	76.00	44.00	23.25
Black Swan Dark Mild	3.3%	77.00	45.00	23.75
Vale Best Bitter	3.7%	77.50	45.00	24.00
Wychert Ale	3.9%	78.00	46.00	24.25
Edgar's Golden Ale	4.3%	80.00	48.00	25.25
Black Beauty Porter	4.3%	81.00	49.00	25.75
Hadda's Autumn Ale	4.5%	82.00	49.50	26.00
Vale Special	4.5%	82.00	49.50	26.00
Grumpling Premium	4.6%	82.50	50.00	26.25

### Bottle Conditioned Beers

Black Swan Dark Mild	3.3%	500ml
Wychert Ale	3.9%	500ml
Edgar's Golden Ale	4.3%	500ml
Black Beauty Porter	4.3%	500ml
Grumpling Premium	4.6%	500ml
Hadda's Head Banger	5.0%	500ml

Buy a mixed  
case (12 bottles)  
for only £20

## The Millwrights

Walton Road, Aylesbury

01296 393711



**Food served 12-8pm, EVERY DAY**

**Traditional Sunday Roast 12-5pm**

**Thursday night – Quiz night**

**Beer Garden**

**Greene King IPA, Abbot plus a guest beer  
available on handpump!**

## BEER BY BUS BASH IN BERKSHIRE

Peter Bowyer, a friend of mine, lives in Reading and with a mate of his, Pete Smith, they have for the last two years been organising a number of local pub-crawl's using a variety of Vintage Buses. One advantage they have is that the owner of the buses, Terry Hussey, is also a friend of Pete Bowyer, so they are very cheap and easy to organise, the cost of the trip covering the fuel, with any surplus helping towards restoration of the various buses used.

These trips are independent of the local CAMRA branch but obviously they pull in a fair number of local members, average loadings being 25 to 30 passengers.

Most of the trips have been on weekday evenings but they have run one or two on a Sunday, so on Sunday 18th September, I joined them for a trip round three pubs in the local and not so local area.

Departure from Reading station was at 11.45 in a bus that was painted in the Blue Bus Co livery (ex Newcastle and Colchester) and as with all the buses used it was a Bristol RE. Avid bus spotters will know what they are.

The first stop was at the **Magpie and Parrot**, which is situated in a Garden Centre at Shinfield. When we arrived I was rather surprised as I thought it would be a Worlds



End type centre but in fact just consisted of a couple of medium sized greenhouses selling plants. The bar was very small but cosy and adorned with plenty of knick-knacks, and there was a patio for outside drinking overlooking the large garden.

*London Pride* is always the beer on offer supplemented with a guest beer at weekends. Today's beer was **Hop Back Odyssey**. As I am temporarily off the beer I had to rely on my friend Kevin and his lady friend Chris for tasting comments. They both tried the *Hop Back*, which was slightly on the cold side but otherwise ok. I must confess my mineral water was also up to standard!

The next pub was a **Harvey's** pub in Sunningdale, which was some way off, about 40 minutes in the bus. This was called the **Nags Head** and is tucked away in the back streets of Sunningdale. This was very much a local's

pub, with a sports bar and a big screen (about 6 feet by 8 feet) showing the Manchester United v Liverpool game.

My friends tried the two beers on offer, the *Sussex Mild* and the *Sussex Best Bitter*. Although the *Mild* was a bit flat it was on fine form along with the *Bitter*. The coffee was ok as well. The pub's sign is unusual as it shows a horse drinking a pint.

The final pub of the day was the **Bell** at Waltham St Lawrence. This is a fine 14th Century building in the heart of a pretty village and had four beers available. They were **Castle Rock Harvest Pale**, **Loddon Russet**, **Triple F Moondance** and a beer brewed by **West Berks** for the pub, called *No 1 Brew*. Another pump was available but had the clip turned round.

My friends tasted the **Loddon Russet**, **Triple F Moondance** and **West Berks No 1 Brew**, which were all up to scratch.

Like the preceding two pubs we spent about an hour here. We then returned to Reading, dropping off most of the passengers at the **Retreat**, especially the landlord and landlady of the **Retreat**, who were on the coach. After a heavy day of water and coffee I was returned to the station by 17.00 ready for the drive home.

Dick Moore

## THE RISING SUN

9 THAME ROAD, HADDENHAM

TEL: 01844 291744



## Beer Festival

Saturday 15th and Sunday 16th of October

At least ten ales will be on offer along with at least two Traditional ciders

## Rubbish Clearance

*All types of rubbish cleared*

Gardens, Household, Furniture, Builders, Shops, Pubs, Offices

Small Demolition Jobs

*'We Lift It & Shift It!'*

Call Jack on 07704 615764



## A CROPREDY ADVENTURE

For those of you who have not heard of Cropredy Festival, it started out life as a fairwell concert for Fairport Convention in 1979. As it was so successful, the band had a reunion concert the next year. One thing led to another, and they have been having a concert there ever since, as many tours and new albums.

‘What has this got to do with real ale?’ I hear you ask. Well, an oft-repeated quip maintains that Fairport Convention did for real ale what the Grateful Dead did for acid. And you can see that at Cropredy. The festival’s long V-shaped bar offers a range of potent brews and the village’s two pubs, the **Braisenose** and the **Red Lion**, do a roaring trade. Indeed Fairport regularly sing ‘Sir John Barleycorn’. Wadworths play a big part in the festival, bringing their beer tanker along, with which they supply large amounts of ale to a very thirsty crowd.

Well, this year we arrived at the festival site in the village of Cropredy, near Banbury, at just past 10am Thursday morning (11th August). Our early arrival meant we secured a prime location near to the stage field entrance. Camping at Cropredy is very civilised, you park next to your tent, so the first order of the day was setting up the bar!

This year we had a nice mix of ales, **Rebellion Mild** - great for quaffing during the day while in a hot sunny field, the excellent **Ringwood 49er**, and the more potent **Ringwood Old Thumper**. From prior experience, we allowed these to ‘settle’ from their journey while we unpacked (all of twenty minutes - we tried the drinking first one year, and never successfully managed to unpack) and then got stuck in. The music does not start until 4.00 pm, so there was plenty of time to chill out and enjoy



our bar. Thursday’s line up was as follows: Tickled Pink - a former ceilidh band, Hillary James & Simon Mayor, Jah Wobble, and Country Joe MacDonald and his Band.

**Wadworths** provided a nice diversion from our bar. Their bar takes up a substantial portion of one side of the music field (see picture in which you might recognise Simon Nicol of Fairport Convention!), and serves both the performers and the audience. Cropredy is the only festival to my knowledge where you can chat to the performers in this manner. This is of course aided by **Wadworth’s** fine beers. Their *Festivale* is really very pleasant, but a bit too strong for a good session. Also on offer was *6X*, *Old Henry IPA* and some decent cider.

Oh, yes, and the music! Well, the highlights included Bob Fox, a singer song writer for over 30 years, Chris While and Julie Mathews, Richard Thompson, and ending with the Dylan Project. Saturday started a little damper than ideal, and it continued to drizzle on and off throughout the day, only clearing up finally for the evening’s last act, Fairport Convention. This year, we had a fine shelter constructed from poles and plastic sheeting to keep the rain off enabling our party to sit drink and mellow whatever the weather.

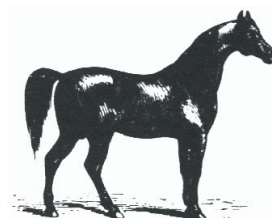
Saturday has started for the last three years with the excellent Richard Digence. Go see him if you can. The rest of the day went by in a bit of a blur, and all too soon, Fairport Convention were taking the stage. Fairport’s set is a massive three and a half hours long, with a mixture of old and new songs from their vast back catalog. It always goes by far too quickly, and ends, as always with ‘Meet on the Ledge’. You really have to be there!

### *The Bull* *Stoke Mandeville* (01296) 613632



*Three Real Ales*  
**Good Value Sandwiches**  
*Large Beer Garden with*  
*Children’s Play Area*

**We are in the 2006 Good Beer Guide!**



### *The White Horse* *Hedgerley Village, Bucks* **01753 643225**

---

**SEVEN REAL ALES**

---

*Hosts: Dot & Family*

*Quick Service & Civility,*  
*Good Company*  
*Garden & Car Parking Facilities*

---

**A FAMILY RUN FREE HOUSE**

## POT BLACK ANYONE?



Work has continued at the **Steeplechase**. Brand new signage has appeared at the front and the pub looks totally different to what it did before. However, the most surprising recent change is the appearance of a full size snooker table!

Landlord Kevin Whitby (featured at the table) and his partner Arlene were trying to find the best way of utilising the second bar at the pub, which has been under utilised for many years.

The original idea was to do food with the emphasis on Sunday lunches, but with the impending changes to the regulations regarding smoking in pubs serving food, and the uncertainty surrounding them, Kevin felt he was snookered!

Following a search on the internet, Kevin found a second hand, full sized snooker table for sale in the north of England at a reasonable price. He had to arrange the transport himself and this was no mean feat as the table was in an upstairs room and even when broken down into its individual parts, the slabs of slate required six men to carry them!

The table has been erected in the bar and has had a lot of restoration done to it which has cost as much as the table did. However, the tender, loving care that has been lavished on the table has been rewarded and it looks the business!

It has proved to be very popular and Kevin is trying to arrange matches against other pubs and clubs with snooker tables in the hope of getting a league started. Whilst there are quite a few clubs with snooker tables, the only other pub we know in our branch area that has one is the **Partridge Arms** in Aston Clinton.

An area for darts has also been created in the bar. There seems to be a major decline in interest for what used to be a national pastime, but who knows what the effect will be when a decent oche is available to encourage people to play!

When visited, the **Steeplechase** had two real ales available, **Marstons Double Drop** and **Ruddles County** with **Bath Gem Bitter** waiting to come on. We will be visiting the **Steeplechase** as part of a pub crawl in November!

## The Red Lion, Bixton

01296 394857



- Traditional Village Pub
- Three Real Ales
- Extensive Range of Home Cooked Food

*Christmas Menu Now Available!  
Book soon to avoid disappointment!*



## The Seven Stars

Richard and Ursula would like to welcome you to The Seven Stars at Dinton. A charming, traditional 17th Century Pub and Restaurant in a picturesque village setting.

Come and enjoy our fresh, home made food which is cooked to order, from both our bar and restaurant menus. These are changed regularly to ensure you have a tempting and interesting choice whenever you visit.

**Food is served every day from Noon - 2.30pm and 6pm-9.30pm, Tuesday to Saturday evenings.**

Whether to accompany your meal or just to enjoy a relaxing drink, you can choose from our selected Wines, Cask Ales and Lagers (please call us for details of our Christmas Menu. We can cater for parties of up to 40 people).

You can find us in the village of Dinton just off the A418 between Aylesbury and Thame.

We would love to see you and guarantee you a warm welcome.

**Stars Lane, Dinton, Aylesbury  
HP17 8UL/Tel: 01296 748241**



## VALE BREWERY MARCH ON!

As we reported in our last issue, the long awaited opening of the new **Vale Brewery** pub in Aylesbury, the **Hop Pole**, took place.

The first thing that greets you is the sight of ten handpumps, all serving a different real ale. There have now been over a hundred different beers through the pumps and the pub has only been open for two months!

New landlord, Martin Heather, has ensured that there is a good mixture in the types of ales on offer and Aylesbury has never seen so many milds and porters! **Vale Brewery** usually feature two of their beers, but they are sometimes absent due to the demand for them. The only problem is that it takes so long to read all the clips on the handpumps before you can decide what to have!



It is not just the real ale drinkers who are enjoying the pub. Lager drinkers (yes, there are still some left) are treated to something a bit special with *Staropromen* and *Budvar* lagers on tap.

There is an impressive range of bottled beer. These are not just the usual suspects from Belgium either.

There is hot and cold food to help soak up the beer including Tuesday night which features curries from around the world.

We will be holding a branch social at the **Hop Pole** on Monday 3rd of October. This replaces the social we planned there at the end of June (you

can tell we were eagerly awaiting its opening!). The official start of the social is 9pm, however the **Hop Pole** run a quiz on Mondays and anyone interested in taking part can join our team from 7:30pm onwards (we need people who are good at geography and sport!).

**Vale**, however, have not been resting on their laurels! They have also taken over the **General Elliot** (pictured below) in South Hinksey, near Oxford, which opened as a **Vale Brewery** pub only a week after the **Hop Pole**. Their first beer festival was a roaring success - so much so, they will now be held every quarter!

However, the march to take over as many pubs as possible has had one casualty as **Vale** have sold their pub in Gawcott, the **Cuckoos Nest**, to **Charles Wells**.



# 6X<sup>®</sup> less?



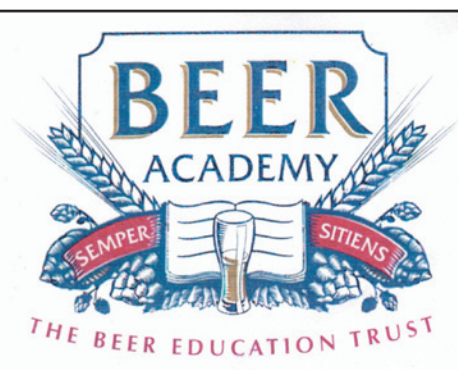
## You'll find more 6X at a pub near you!

## THE BEER ACADEMY

Sitting out in the garden at home in Marlow on a beautiful, warm and sunny (for once!) August Bank Holiday afternoon with a glass of *Rebellion White* to hand seems far removed from March 22nd this year. However, it was then that my wife, Sarah, and I, both Life Members of **CAMRA** but debarred from active participating in Branch activities because of my grotesque hours of work, attended a Beer Academy Foundation Course at the **Hook Norton Brewery**, primarily so as to draw together all the bits and bobs of information about beer and brewing that we had accumulated over the years into one compact package.

The day did not start well. We were cutting the starting time fine by the time we got to Banbury (it is easy to forget how large a county Oxfordshire is!). Although we negotiated it successfully, we had not counted on some prankster having decided to turn round the sign for the brewery, so that it was pointing the wrong way! Fortunately, I have a fine sense of direction, so we eventually arrived safely, only to find that the car park was full, so I ended up having to park quite some distance away, having dropped off Sarah to announce our arrival and present our apologies.

The day's course was presided over by Dr George Philliskirk, the Chief Executive of the Beer Education Trust, a truly inspirational



lecturer, and took place in the **Hook Norton Brewery** boardroom, an amazing venue with wonderful old high desks and portraits of the ancestors, some of whom, and, in particular, the ladies, looked quite terrifying and were clearly greatly displeased by our having caused the course to start late. The others who were attending were much more high powered than we were, including a young man who really did know it all and wore his beer learning incredibly lightly, two couples about to set up microbreweries of their own, a chap about to launch a mail order beer selling business and the landlord and landlady of one of the top **CAMRA** pubs in the country.

In view of our tardiness, it was inevitable, I suppose, that Dr Philliskirk should fire at me the first question of the day. Fortunately, I had

learned the definition of the Reinheitsgebot by heart!

Our first Module was an introduction to the Beer Academy itself, which is working to alter the image of beer as being the drink of the heavy manual worker or the weekend bingers and its association with chips and obesity. In particular the Academy is concerned to make beer attractive for women. It was sobering to be reminded that 90% of the beer drunk in this country is brewed here, that some 900,000 people directly make a living from the beer and pub trades and that Gordon Brown scoops up some 5 billion pounds a year from them.

Module 2 took us through brewing materials. Did you know that it takes 5 litres of water to produce 1 litre of beer and 15 kilos of barley to produce 100 litres? Other gems to emerge from this module was that a 25% infusion of sugar cane syrup is added to **Castlemaine XXXX** and that the most bitter beer to appear in the American Alpha King Challenge was a 2001 beer called *Sockeye*, which weighed in at 102 bitterness units!

Module 3 dealt with the brewing process. This emphasised that oxygen pick up after fermentation is the primary enemy of beer with its ability to produce stale or cardboard notes. The depressing statistic was that 92% of beer is produced pasteurised, although that



### *The Rockwood*

Kingsbury Square, Aylesbury

*Lunchtime food (Monday – Saturday)*

*Beer Garden*

*Draught Bass & Guest Ale  
available on handpump!*

## DE-WANIUM (Formerly King William IV)

**Classic Bangladeshi  
& Indian Cuisine**

*Sunday Buffet served 1pm - 5pm*

**Hampden Road, Speen,  
Bucks. HP27 0RU  
Tel. 01494 488329**

*Also at*

**MOWCHAK**

**Wycombe Road, Stokenchurch  
Tel. 01494 485005**



## FOUNDATION COURSE

figure is slowly falling.

Module 4 was the most useful for us as beginners, dealing with how to taste beer. Dr Philliskirk underlined his tasting mantra: Look, Smell, Taste, Evaluate (with particular attention being paid to the aftertaste) and Record.

Module 5 covered beer as an accompaniment to food and here we encountered another mantra, that of the American food journalist, Lucy Saunders: Cut, Compliment and Contrast. By way of example, Welsh Rarebit becomes truly exotic when the melted cheese is thinned with beer. The landlady from the *CAMRA* pub mentioned how the beer pulled through the lines at the start of the day she always saved for cooking, a great way to recover value from beer which would otherwise go to waste.

Module 6 took us on to History and European Beer Styles. Another rather depressing statistic was that from a slow start in the 1840s, supported by the discoveries of Carl Linde (refrigeration), Louis Pasteur (fermentation) and Emile Hansen (propagation of pure cultures of bottom fermenting yeast), lager has grown to account for 90% of the beer sold today, the first lagers in this country being brewed in 1881 in Wrexham and 1885 in Glasgow. However, it was encouraging to find that the inhabitants of the Czech Republic still drink 168 litres of beer per capita per annum! The UK lags far behind at 100 litres.

Module 7 about beer presentation was clearly aimed more for those in the pub trade than amateurs like us. However, we liked the simple definition of quality: 'beers which do not come back and supplied to customers who do'. Nevertheless, the estimated level of sub standard beer served in the trade is a scary one in four pints – and you can guess where most of those are dispensed!

(Continued on page 16)

## The Cock Inn at Wing



*Great Food!*

*Great Restaurant!*

**Always a wide range of  
Real Ale available!**

*Why not come  
and see for yourself?*

**For further details phone  
01296 688214**

## Tony, Ian & Lynne welcome you to The Black Horse, Lacey Green



Tel: 01844 345195

*Brakspear's Bitter, Shepherd Neame Spitfire, Timothy Taylor Landlord*

**Pub open all day Sunday but no food in the evening  
Lunches 12 – 2 Tuesday – Friday & 12 – 2.30 on Saturday  
Evening Meals: Tuesday to Thursday 6.30 – 9,  
Friday/Saturday 6.30 – 9.30**

**Pub open all day Saturday & Sunday**

**Please note: The pub is closed Monday Lunchtime**

***Bookings now being taken for Christmas!***

***Five Courses for £22 per head***

***Car Park Friendly Atmosphere Outside Functions Catered For***  
Check for further details on – [www.aylesburyvale.net/risborough/blackhorse](http://www.aylesburyvale.net/risborough/blackhorse)

# THE FINAL EXAM!

Module 8 covered beer and lifestyle. Despite an illustration that showed one of the most enormous beer bellies we have ever seen (German, for the record!), the point was made forcibly that it is a myth that beer is high in calories. However, although beer itself is not very fattening, the hops, alcohol and carbon dioxide in it do stimulate the appetite.

Module 9, the Beer Market, we did not pay perhaps as much attention to as we should have done, knowing that there was a beer tasting to follow. Nevertheless, once again some fascinating statistics emerged. Europe is still the largest market for beer but China is about to overtake it with America catching up fast. By contrast, over the past ten years the market for beer in Australia and New Zealand has significantly declined. In this country the market share of the top ten brewers has risen from 35% in 1995 to 58% now. There are only about 600 UK brewers remaining compared with 6477 in 1900. The final statistic was again depressing, as it underlined the incredible growth of the Pubcos. The five biggest of these now have as many pubs as the big brewers did fifteen years ago. Plus ça change . . .

And next came the tasting with appropriate food accompaniment. First up (and no beer was identified until after it had been tasted) was *Fraoch*, the speciality unhopped heather ale. Our rating for it was 2/5 and my tasting

comment 'Hurray for hops!' and 'No wonder the Picts did not survive!'

No. 2 was *Carling Black Label*, which we scored at 2/5 also, as it had a very poor nose, was extremely gassy and thoroughly uninspiring. No. 3 was our hosts' *Hook Norton's Best Bitter*, a lovely beer, to which we gave the full 5/5. This was followed by No. 4, bottled *Guinness* from Ireland, which was disappointingly thin and astringent, and thus only got 3/5. No. 5 we knew would be somewhere in the list: the rice beer *Budweiser*. The 1/5 was inevitable but Dr Philliskirk gallantly said that, once, while stopping over at Dallas in temperatures of over 110, there being no other beer available, he had found it quite refreshing!

No. 6 was *Lowenbrau*, which we marked at 4/5 as it was not top flight. No. 7 was *Fullers ESB*, which, again, was a bit disappointing and came in at 4/5. Earlier in the course the landlady of the *CAMRA* pub had given us a fascinating lesson on how to taste chocolate and, although not a beer lover, she had to admit that No. 8, *Liefmans Kriek*, was a perfect match for chocolate at 5/5. No. 9 was *Coniston Bluebird*, an acknowledged top ranker, and its 5/5 was no surprise. It was followed at No. 10 by the redoubtable *Marstons Owd Roger*, another 5/5. The contrast between this and No. 11, *Budweiser Budvar*, could not be more

marked but it bagged another 5/5. We finished off with two Belgians, No. 12, *Hoogarden*, its quality (unlike that of *Pilsner Urquell*) not yet affected by having been taken over by one of the big boys, and No. 13, *Duvel*: both at 5/5.

Finally there followed that part of the Course which had given us both a little apprehension: the exam for the *Beer Academy Foundation Certificate*, as the last exams that Sarah and I had taken had been in 1968 and 1972 respectively! However, all went well and we both passed!

And so back to Marlow after a most enjoyable and instructive day's course. As I have already said, Dr Philliskirk is a wonderful lecturer and we felt very privileged to have had the benefit of his learning, knowledge and enthusiasm. As always, nothing ever works without that someone in the background, so I'd like to give a hand to Belinda Norton, the administration manager at the *Beer Education Trust*.

The course is very good value and thoroughly worthwhile and Sarah and I commend it accordingly to all our Aylesbury Vale and Wycombe colleagues. If you are interested, contact Belinda Norton at the *Beer Education Trust*, Wessex House, 80 Park Street, Camberley, Surrey, GU15 5PT.

*Guy Greenhous*

## Why not join CAMRA Now?

Just fill in the form below and send your remittance (made payable to CAMRA) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Rates are Single £18, Joint £21 (at same address), Student/Unemployed/Disabled £10 OAP £10, Joint OAP £13 (at same address) Under 26 £10 Date of birth \_\_\_\_\_  
For Life/Overseas rates, please ask for details.

Name(s).....

Address .....

.....

.....

..... Postcode .....

I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.

I enclose a cheque for £.....

Signature .....

Date .....



Swan Supping  
(Aylesbury Vale &  
Wycombe Branch)



		<small>Instruction to your Bank or Building Society Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and if so, will be passed electronically to my Bank/Building Society. Note: Banks and Building Societies may not accept Direct Debit instructions for some types of account.</small>	
To: The Manager		Bank/Building Society	
Address			
Postcode			
Name(s) of Account Holder(s)			
Bank/Building Society account number		Originator's Identification Number	
<div style="border: 1px solid black; width: 100px; height: 20px;"></div>		<div style="border: 1px solid black; width: 100px; height: 20px; text-align: center;">9 2 6 1 2 9</div>	
Branch Sort Code		Reference Number	
<div style="border: 1px solid black; width: 100px; height: 20px;"></div>		<div style="border: 1px solid black; width: 100px; height: 20px;"></div>	
Signature(s)			
Date			





# REBELLION'S

*BREWERY TAP NOW OPEN*



## THE THREE HORSESHOES

Burroughs Grove Hill, (Old Wycombe Road), Marlow

*Six Rebellion Real Ales*

*Quality Wines by Laithwaites/Direct Wines*

*Extensive Lunchtime Menu Sunday Roasts 12 – 4pm (£10-95 per adult including free dessert)*

*Fantastic Evening Menu (Tuesday to Saturday) – Everything freshly prepared!*

*Monday Night Special – Bangers & Mash/Curry night  
(from £6 including one pint of Rebellion/Glass of House Wine)*

*Open all Bank Holiday Weekends!*

AV & W  
PUB OF THE YEAR  
2005

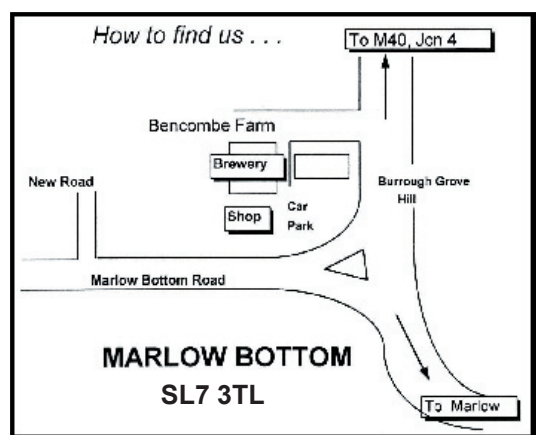
### 01628 483109

AV & W  
PUB OF THE YEAR  
2005

Good sized garden & car park

## REBELLION BREWERY SHOP MARLOW

Having a party? Need some real ale at home? All our beer is served racked bright, ready to take home and drink immediately, and is available in the following sizes:



CASK ALES	ABV	Firkin	Polypin	Polycask	Jug
		(72 pts)	(36 pts)	(18 pts)	(4pts)
IPA	3.7%	£ 77.45	£ 42.95	£ 22.95	£ 6.25
Seasonal	4.3%	£ 84.95	£ 47.95	£ 25.95	£ 6.75
Seasonal	4.7%	£ 89.95	£ 50.95	£ 27.45	£ 7.25

Bottle Beer		
	Bottle 500 mls	Case of 12
Blonde	£ 1.70	£ 18.00
Red	£ 1.75	£ 18.50
White	£ 1.75	£ 18.50

To place an order, or for further information, please call: **01628 476594**  
Rebellion Beer Company, Bencombe Farm, Marlow Bottom, SL7 3LT

Shop Opening Times Mon - Fri 8:00am - 5:30pm, Sat 9:00am - 5:00pm

## MORE BEER AND STEAM!

The last few weeks have seen more on several steam hauled specials to all parts of the UK mainland.

### WALES

My first visit was to Machynelleth in Mid Wales where I based myself for trains to Aberystwyth, Barmouth and Porthmadog in the following two days.

Machynelleth has 7 or 8 pubs of which I visited three. The **White Lion** had *Banks Bitter* and *Original* and *Taylor Landlord*. I sampled the *Banks Bitter*.

In the **Wynstay Hotel** had *Greene King IPA* and *Old Speckled Hen* and *Brains Reverend*

*James*. I had an excellent pint of the *Rev James*.

The **Skinnars Arms (GBG)** was a *Burtonwood* pub with the *Burtonwood Bitter* and *Adnams Broadside* on. I sampled the *Burtonwood Bitter*.

The first steam trip was the following day to Barmouth. I did not have a drink here opting instead for an ice cream. I did look in one of the pubs called the *Tal-y-Don*, which had four beers. *Marstons Old*



*Empire* and *Camerons Strongarm* are two I remember.

The train returned to Aberystwyth in the evening and the nearest pub is the *Wetherspoons*, which is in the old station buildings at the end of the platform. There were several beers on here of which I sampled the *Cairngorm Trade Winds*, a very tasty speciality beer.

On return to Machynelleth it was time for some more *Rev James* in the Wynstay before retiring to bed.

The following day the steam ran to Porthmadog and one of the best pubs here is **Spooners Bar (GBG)** on the Festiniog railway station. About six beers on, of which I sampled *Wye Valley Dorothy Goodbodys Summer Ale*.

Once again on return to Machynelleth I had some more of the *Rev James*.

It is good to see even in deepest Wales that most of the pubs sell real ale.

### ENGLAND

The following Bank Holiday weekend saw my going to Carlisle on the Saturday.

I used to visit the *Wetherspoons* but it gets very crowded on a Saturday lunchtime so on my last couple of visits I have gone to the **Kings Arms**. This sells *Yates* beers and on I this visit I sampled the *Yates Fever Pitch* and the *Bitter*, which were both excellent.

The next day I was off to Kingswear for the foot ferry to Dartmouth. For me there is only one pub worth visiting in Dartmouth and that is the **Cherub Inn (GBG)**, which is the oldest building in Dartmouth. I had two excellent pints of the *Sharps Doombar* in the most wonderful of surroundings.

I rounded off the visit with an ice cream surmounted with clotted cream before returning to Kingswear on the car ferry.

Bank Holiday Monday saw me off to Penzance for a brief visit (80mins!!). I paid a flying visit to the recently opened *Wetherspoons* where a



## BEER FESTIVAL

### THE WHIP INN

**PINK ROAD, LACEY GREEN, BUCKS HP27 0PG**

*If you have been before, then you will be back!  
If not, then come & see what you have missed.*

**All Ales & Ciders £2.00 a pint**

No need to drink & drive, the 323 & 324 Bus from Wycombe, Risborough & Aylesbury stops outside the pub.

**FRIDAY 14<sup>th</sup> (Evening), SATURDAY 15<sup>th</sup>  
& SUNDAY 16<sup>th</sup> OCTOBER**

**OVER 20 REAL ALES & CIDERS  
FROM AROUND THE COUNTRY**

**SATURDAY & SUNDAY LUNCHTIME JAZZ & BBQ**  
Between 1pm & 4pm

**BEER TENT OPEN**

**Friday 7pm – 11pm Sat 12am – 11pm Sun 12am – 10pm**

**FOR FURTHER INFORMATION CALL NICK  
AT THE WHIP INN 01844 344060**



## STEAMING IN SCOTLAND!

West Country Beer Festival was in progress. I only had time to sample one of the **Lizard** beer's before returning to the station, grabbing a couple of pasties (genuine Cornish of course) en route.

### SCOTLAND

The next Friday saw me off to Scotland for a steam rail tour to Fort William and Mallaig over the weekend followed by a few days in the far north at Brora.

I stayed in Glasgow on the Friday but did not have a drink as we had a 6.30 start in the morning.

Saturday I was off to Fort William and Mallaig. A couple of hours were available in Mallaig before returning to Fort William but unfortunately there is no real ale here so had to be content with a coffee. A few years ago one of the pubs used to sell *Bass* but that didn't last long.

On return to Fort William about 19.00, I availed myself of a visit to the **Nevisport Bar (GBG)** before booking into the hotel. I had my favourite beer here, **Orkney Dark Island** and it still tasted as good as ever. Other beers on offer were *Atlas Nimbus* and *Orkney Northern Lights*.

After dinner it was time to visit the **Grog And Gruel**, the other **GBG** entry, and the best bar in town. About six beers on offer here including one specially brewed for the Ben Nevis race, which was taking place that weekend. I sampled the *Hebridean Celtic Black Ale* but after the early start and the fact that the bar was packed I retired to my hotel after this.

On the following day we returned to Glasgow arriving about 15.30. On the way back to the hotel due to severe dehydration after such warm day, I had to drop into the aptly named *Wetherspoons* called the **Sir John Moore** for a pint of *Houston Killellan*. After dinner in the hotel I walked to the **Bon Accord (GBG)**, my favourite Glasgow pub. Twelve beers on offer here including beers from *Fyne Ales*, *Kelburn*, *Caledonian* and *St Peter's Well*. I had halves of the *Fyne Ales Vital Spark* and *Kelburn Dark Moor*.

The following day I set off for Brora in the frozen north. A change of trains had to be made in Inverness so I had time to visit the **Phoenix**, one of Inverness's long established real ale pubs but unfortunately no longer in the **GBG**. I sampled the *Atlas Nimbus* here.

Several hours later I arrived in Brora, a real ale desert. On my first visit to Brora, 22 years ago, the hotel I stayed at sold *Alice Ale* from the now defunct *Inverness Brewery* of the same name. When I revisited a couple of years later the hand pump had gone.

I spent the next day exploring the sights of Brora!! (If you have ever been there you will know what I mean) in weather that was far from frozen but come the following day I just had to have some real beer, so I set off for Wick. Although not a keen *Wetherspoons* fan I have always wanted to visit their most northerly outpost,

The Alexander Bain in Wick (see picture). On arrival they only had one beer on but at least it was *Harviestoun Schiehallion*. Suitably refreshed after my flying visit (60 mins!) I returned to Brora.

The following day I returned home with no breaks for refreshment on the way, my only

sustenance being the free wine, food and coffee courtesy of Virgin First Class.

The conclusion of this busy period ended in a trip to Bristol the following Saturday. The lazy option was to visit the Wetherspoons about 200 yards from the station. They usually have a good selection here and today was no different. I tried the *Cottage Rocket* and the Robinson's Lighthouse. Others beers available were *Butcombe Bitter* and *Gold*, *Cottage Normans Conquest* and a couple of others.

Dick Moore

MALCOLM AND GAIL KIMBER WELCOME YOU TO

## Bob's Barn, Bierton

AT AYLESBURY GOLF CENTRE



HOME COOKED FOOD SERVED 10AM TO  
8.30PM MON-SAT

SUNDAY LUNCHTIME ROASTS

SPECIAL MENU FRIDAY EVENINGS  
(PLEASE BOOK)

EVER CHANGING GUEST ALES

CHRISTMAS PARTIES - BOOK NOW!

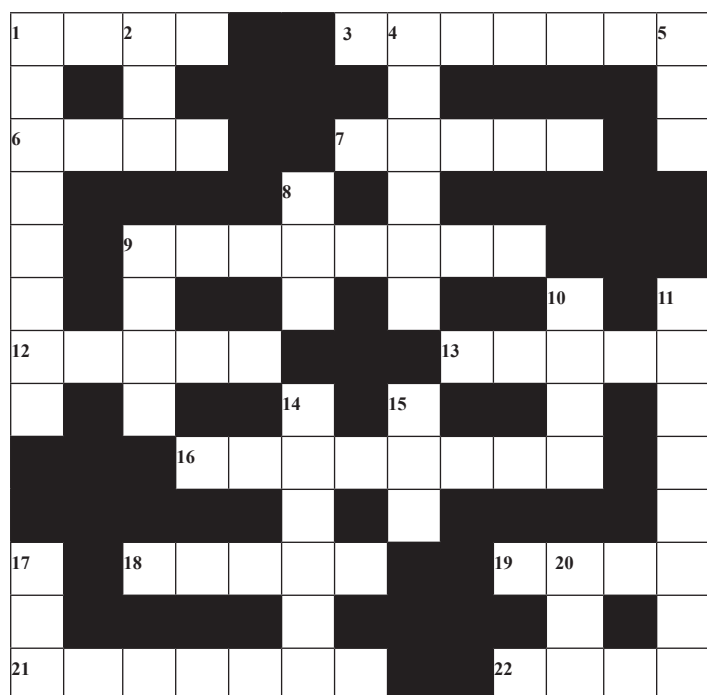
HALLOWEEN PARTY AND DISCO -  
**SATURDAY 29<sup>th</sup> OCTOBER 8pm to 12pm**  
(£8 by ticket only)

*Carte du Jour Catering Tel: 01296 423350*

# VERY QUICK CROSSWORD

As part of our 50th anniversary, here is a crossword puzzle, compiled by **Giles du Boulay** for you to enjoy!

(The last one to complete it buys the first round).



## ACROSS

- 1,3,9 & 13** This anniversary edition (4,7,8,5)  
**3** see 1a  
**6 & 11d** Where to celebrate real ale (4,8)  
**7** Fermented apple juice (5)  
**9** see 1a  
**12** Provide enjoyment (5)  
**13** see 1a  
**16** Thirsty pub-goers (8)  
**18** Normal type of flavour within (5)  
**19** Flashy type gets the top brass back (4)  
**21** Mash wry beer for a place of worship (7)  
**22 & 2d** Worth campaigning for (4,3)

## DOWN

- 1** Unfortunate state of alelessness (8)  
**2** see 22a  
**4** Together (6)  
**5** Joke (3)  
**8** Sounds the same if consumed (3)  
**9** Cover price of *Swan Supping* (4)  
**10** Calls for an answer (4)  
**11** see 6a  
**14** Strongly flavored beer (6)  
**15** Also known as for short (3)  
**17** Where to do this crossword (3)  
**20** This crossword was easy as \_ (3)

Don't worry if you are stuck! The answers are on Page 23!

# CELEBRATE CHRISTMAS AT THE GREEN DRAGON

8 CHURCHWAY, HADDENHAM, BUCKS HP17 8AA

Tel: 01844 291403

Bucks Dining Pub of the Year 2004 and 2005



## SIMPLY CHRISTMAS

Dec 1 – 7th Lunch £18.95 Dinner £20.95 Dec 8 – 23rd Lunch £21.50 Dinner £23.50

Christmas Eve Dinner £27.00 per person

Boxing Day lunch £25.00 per person

New Years Eve Dinner £55.00 per person

**Bookings now being taken!**

**MENU NOW AVAILABLE – CALL SUE ON 01844 291403**

**www.eatatthedragon.co.uk**

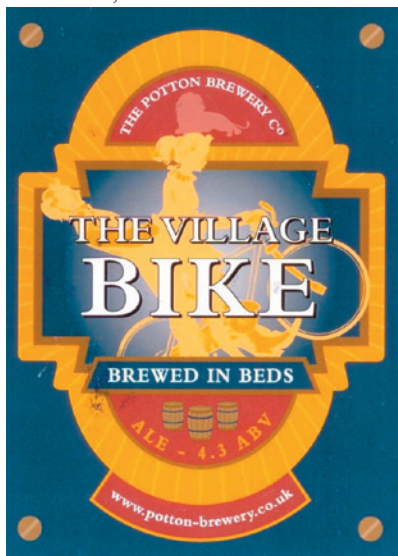


## LOCAL BREWERY NEWS

Have you tried the *Village Bike*? Brewed by the **Potton Brewery** near Sandy, Bedfordshire it is a classic premium English bitter at 4.3 ABV. Late hopped and amber in colour it was the Bedfordshire **CAMRA** champion beer for 2003.

The brewery was set up in 1998 by two former managers of **Greene King's** Biggleswade brewery, Clive Towner and Bob Hearson, bringing brewing back to Potton after a gap of 76 years. Recent expansion commencing in 2004 plans to increase capacity from 20 to 50 barrels a week, supplying about 150 outlets direct.

**Dayla** now supply **Pottons** to independent outlets in our area such as **Bobs Barn**, Bierton. It has also featured in local beer festivals so keep a sharp eye out for it.



At a recent party it proved so popular that a complete barrel was exhausted in under three hours and it wasn't just me!

**Potton Brewery Co Ltd**, 10 Shannon Place,

Potton, Sandy, Bedfordshire, SG19 2PZ

Tel 01767 261042

[www.potton-brewery.co.uk](http://www.potton-brewery.co.uk)

**Mick White**

## A SORRY SITE!



This is how the **White Swan** in Westcott looks today!

It was demolished in late 2003, after having been closed for many months, because a local campaign to reopen the pub was starting to gain momentum!

A report in our local news section shows that a similar situation is the case for the **Royal Oak**, Great Kingshill. What is particularly bad in both these cases is that they were the last pubs in the village!

At least they have had the decency to build a housing estate on the site of the much missed **White Hart** in Quainton!

We are rapidly running out of country pubs as it is, without them only being converted to rubble and left there!

If you have a country pub near you - **USE IT OR LOSE IT!**

## MOWCHAK

Finest Bangladeshi & Indian Cuisine

Wycombe Road, Stokenchurch

01494 485005

*We are in the Good Curry Guide*



**Restaurant & separate bar with Real Ales**

**Sunday Buffet Menu**  
(Noon – 3pm)

Onion Bhaji, Sheek Kebab,  
Aloo Vora, Chicken Tikka  
Massalla, Lamb Rogon,  
Bombay Aloo, Channa  
Massalla, Pillau Rice,  
Nan and Green Salad

Adult £ 7.50

Child (under 12) £ 4.50



## The Red Lion

3 High Street, Chinnor (☎01844 353468)

**CAMRA Good Beer Guide 2006 listed with four real ales**

**Home-Cooked Pub Food Available Every Day**

**Steak Nights Wednesday & Saturday**  
**Steak and Chips & salad for £5.95**

**Bookings now being taken for Christmas!**

**Cask Marque Approved**



Everybody welcome to all socials and meetings!

**OCTOBER**

**Monday 3rd AYLESBURY SOCIAL**

9:00pm Hop Pole (7:30 if you want to join in the quiz!)

**Friday 14th BEACONSFIELD PUB CRAWL**

Start 7:00 pm at Charles Dickens, then White Hart, Old White Swan, Royal Saracens Head and Greyhound.

**Wednesday 19th THAME SOCIAL**

9:00pm Swan

**Tuesday 25th PRE-FESTIVAL SOCIAL**

9:00pm Bull, Stoke Mandeville

**Friday 28th/Saturday 29th AYLESBURY BEER FESTIVAL**

Eskdale Road Community Centre, Stoke Mandeville

Our annual charity beer festival held in conjunction with the 'Friends of Florence Nightingale House.'

**NOVEMBER**

**Friday 11th BRANCH DINNER**

7.30 for 8:00pm Green Dragon, Haddenham

**Friday 18th SOUTH AYLESBURY PUB CRAWL**

8:00pm Steeplechase, 8:45pm Old Plough & Harrow, 9:30 Broad Leys; 10:15 Millwrights

**Monday 21st WYCOMBE MARSH SOCIAL**

9:00pm General Havelock

**FOR THE LATEST ON BRANCH NEWS AND ACTIVITIES,  
CHECK ON THE BRANCH WEBSITE:  
[www.swansupping.org.uk](http://www.swansupping.org.uk)**

Swan Supping is distributed free of charge to pubs in the branch area. Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmbrough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100

**Circulation 5000 copies.**

**Edited by** David Roe

**Editorial Address :** 16 Jasmine Close, Aylesbury, Bucks HP21 9SH.

**Tel/Fax :** 01296 484551

**E-Mail :** DWRSS@aol.com

**Advertising rates are :-** 1/8 page £16.50, 1/4 page £30 (Colour £52.50), 1/2 page £60 (Colour £105), full page £100 (Colour £175). 10% discounts for payment in advance. Add 10% for front page adverts. All bookings are taken as run-of-paper and colour adverts are on a first come, first served basis. Please make all cheques payable to *CAMRA AV & W*.

**Copy deadline** for next issue, due to be published on 1st December 2005 is 14th November 2005.

**Subscriptions :-** Swan Supping is distributed to over 200 pubs in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you need to do is to send a supply of A4 size envelopes stamped 35p to:

**Nick Holt, The Old Star, 163 Aylesbury Road,  
Bierton, Aylesbury, Bucks HP22 5DW.**

This applies to single copies to UK addresses only. We can mail overseas, so just send us some money and we'll let you know when it runs out.

**©Aylesbury Vale & Wycombe CAMRA 2005**

Opinions expressed in Swan Supping are not necessarily those of the editor, or the *Campaign for Real Ale*.

**Acceptance of an advertisement in Swan Supping by a pub or its availability there does not guarantee CAMRA approval.**

# The Hop Pole

**83 Bicester Road, Aylesbury HP19 9AZ**

**01296 482129**



**TEN REAL ALES**

**CZECH LAGERS**

**BELGIAN BEER**

**Hot & Cold Food**

**Aylesbury's Permanent Beer Festival!  
Over 100 Different Real Ales since July!**





## Local News



## Beer Festival Diary

(Continued from page 2)

a recent visit, **Hook Norton Haymaker** and **Wye Valley Golden Ale**.

The **Falcon** now has two television screens. This is despite Tim Martin boasting that no **Wetherspoons** would ever have television. The only good thing is that nobody ever seems to watch them. But what next for **Wetherspoons**? Juke boxes or piped music and beer prices going up to pay for these unwanted features? Current guest ale is **Loddon Kerfuffle**.

The **Friend at Hand** has fallen into disrepair. Is demolition the only future for this historic building?

### LONG CRENDON

Paul and Charlotte are celebrating their first year at the **Eight Bells** by holding a beer festival over the weekend of 21<sup>st</sup>/23<sup>rd</sup> October. Starting on the Friday evening there will be approximately fifteen real ales to try including those from local breweries. During the festival there will be a Pig Roast, live music and the Crendon Morris Men.

### LOUDWATER

The **General Havelock** currently has the seasonal ale **Red Fox**. Next up will be **Mr. Harry**, then a new brew to celebrate the battle of Trafalgar.

The **Halfway House** is still boarded up and is starting to fall into disrepair. Can this pub possibly open again?

### THAME

The **Black Horse** has re-opened after its refurbishment with **Greene King IPA** alternating with **Tetley Bitter**.

The **Bird Cage** is closed from 26th September to 28th November for (yet another!!! - landlord's exclamation marks) refurbishment. The beers on when visited were **Charles Wells Bombardier**, **Rebellion Smuggler** and **Brakspear Bitter**.

The **Cross Keys** hasn't had real ale for years.

The **Falcon** has no real ale and is for sale, with little prospect of it remaining a pub! Lets just hope the facade will be preserved as we think it has remained un-altered since the early 1900s, when it was re-built following a fire.

Jamie Foskett took over from Sue Turnbull at the **Swan** in August. Thai food is the new feature in the upstairs restaurant. The beers are still of good quality, but the choice is not as varied as it was with Sue. On a recent visit there was **Hook Norton Bitter**, **Fullers London Pride**, **Morrells Oxford Blue** and **Timothy Taylor Landlord** available. Why not join us as the **Swan** for our branch social on the 19th of October and try the pub for yourselves.

### TYLERS GREEN

The **Horse & Groom** has now been replaced by a doctors' surgery. Promises to retain much of the original pub structure have been forgotten. The building is completely new.

### OCTOBER

5-8 (Wednesday-Saturday): 28th BEDFORD BEER & CIDER FESTIVAL, CORN EXCHANGE, ST PAUL'S SQUARE, BEDFORD

6-8 (Thursday-Saturday): 2005 HULL REAL ALE & CIDER FESTIVAL IN THE MORTIMER SUITE, HULL CITY HALL, KINGSTON UPON HULL.

6-8 (Thursday - Saturday) 3rd Eastbourne Beer Festival, Winter Garden, Compton Street, Eastbourne.

6-8 (Thursday-Saturday): HUDDERSFIELD OKTOBERFEST BEER & CIDER FESTIVAL, IRISH CENTRE, 86 FITZWILLIAM ST, HUDDERSFIELD (NOT St Patrick's Centre)

7-8 (Friday - Saturday), 9th Worthing Beer Festival 2005. Richmond Rooms Stoke Abbott Road Worthing.

7-8 (Friday-Saturday): WEYMOUTH OCTOBERFEST 2005, BREWERS QUAY.

7-8 (Friday-Saturday): 2ND DUNFERMLINE CHARITY BEER FESTIVAL, THE GLEN PAVILION.

7-8 (Friday-Saturday): GRAVESEND BEER FESTIVAL AT OLD GRAVESENDIANS ASSOC., FLEETWAY SPORTS GROUND, BRONTE VIEW, OFF PARROCK RD.

13-15 (Thursday-Saturday) \*NOTE CHANGE OF DATE\* : 6th AYRSHIRE REAL ALE FESTIVAL at the Concert Hall, Troon.

13-15 (Thursday-Saturday): 15th WAKEFIELD BEER FESTIVAL AT LIGHT WAVES LEISURE CENTRE.

13-15 (Thursday-Saturday): WALLINGTON BEER & CIDER FESTIVAL, WALLINGTON HALL, STAFFORD ROAD, SURREY.

13-15 (Thursday-Saturday) 6TH QUORN OCTOBERFEST, QUORN VILLAGE HALL, LEICESTER ROAD, QUORN, NR LOUGHBOROUGH.

13-15 (Thursday-Saturday): 19TH SWINDON BEEREX, OLD RAILWAY MUSEUM, FARINGDON ROAD, SWINDON.

13-15 (Thursday-Saturday) OXFORD CAMRA BEER FESTIVAL Oxford Town Hall, St Aldates Street, Oxford. Open: Thursday 5-11pm, Friday and Saturday 11am-11pm. 110 real ales, foreign bottled beers, real cider/perry. Admission £2.50 (£1.50 CAMRA members). Volunteers required all days, particularly setup on Wednesday and takedown on Sunday am - pls contact Tony Perry 01865 401869

14-15 (Friday-Saturday): 28th BATH BEER FESTIVAL, THE PAVILION, NORTH PARADE ROAD.

14-16(Friday-Sunday): 4th RICHMOND ALE FESTIVAL, MARKET HALL, MARKET PLACE, RICHMOND (NORTH YORKSHIRE).

19 - 22 (Wednesday - Saturday) 25th STOKE BEER FESTIVAL, KINGS HALL, STOKE ON TRENT.

20-22 (Thursday-Saturday): 11th BIRKENHEAD BEER FESTIVAL, THE PACIFIC ROAD ARTS CENTRE , BIRKENHEAD, WIRRAL.

20-22 (Thursday-Saturday): 7TH TWICKENHAM BEER FESTIVAL, YORK HOUSE, RICHMONDAYD RD, TWICKENHAM.

20-23 (Thursday-Sunday): 29TH NOTTINGHAM CAMRA BEER AND CIDER FESTIVAL. VICTORIA LEISURE CENTRE, SNEINTON, NOTTINGHAM.

21-22 (Friday-Saturday): 14th ALLOA WINTER ALE FESTIVAL, TOWN HALL.

21-23 (Friday-Sunday): FALMOUTH BEER FESTIVAL, PRINCESS PAVILION, MELVILL ROAD, FALMOUTH

24-29 (MONDAY-SATURDAY): 28TH NORWICH BEER FESTIVAL, ST ANDREWS & BLACKFRIDAYARS HALL, NORWICH.

26-29 (Wednesday-Saturday): 12th WESTMORLAND BEER FESTIVAL, TOWN HALL, HIGHGATE, KENDAL, CUMBRIA

27-29 (Thursday-Saturday): BARNSELY CAMRA BEER FESTIVAL AT THE KEEL INN, BARNSELY

27-29 (THURSDAY-SATURDAY) 1ST REDHILL BEER FESTIVAL. NON SMOKING. MERSTHAM VILLAGE HALL, STATION ROAD, MERSTHAM, REDHILL, SURREY.

28-29 (Friday-Saturday): 7TH POOLE BEER FESTIVAL, ST ALDHELS CENTRE, POOLE RD, BRANKSOME, POOLE.

28-29 (Friday-Saturday): HAMPSHIRE DOWNS (OVERTON) BEER FESTIVAL St Lukes Hall.

28-29 (Friday-Saturday): 12th AYLESBURY VALE BEER FESTIVAL, Stoke Mandeville Community Centre, Eskdale Road, Stoke Mandeville. Our annual charity beer festival for the 'Friends of Florence Nightingale House'. Please contact the 'Friends' for tickets on 01296 42997.

### NOVEMBER

3-5 (Thursday - Saturday): 2005 Aberdeen & North East Beer Festival - "Real Beers Atlas't" (a.k.a. 19th Great Grampian Beer Festival).

11-12 (Friday-Saturday): Twelfth Woking Beer Festival, Woking Leisure Centre, Woking Park.

15 & 17-19 (Tuesday & Thursday-Saturday): DUDLEY WINTER ALES FAYRE Dudley Concert Hall (Town Hall).

17-19 (Thursday-Saturday): 11TH WATFORD BEER FESTIVAL, WEST HERTS SPORTS & SOCIAL CLUB, PARK AVE.

18-19 (Friday-Saturday): 23rd BURY BEER FESTIVAL. THE MET ARTS CENTRE MARKET ST, BURY.

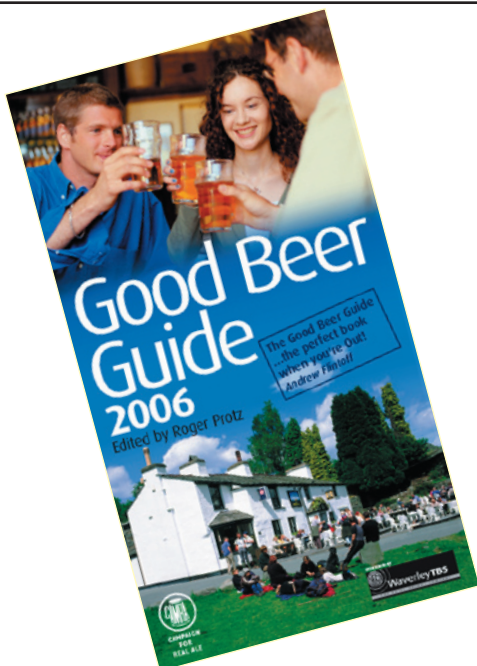
18-19 (Friday-Saturday), Erewash Valley 10th Annual Beer Festival; Sandiacre Friesland Sport Centre, Nursery Avenue, Sandiacre, Derbyshire

22-26 (Tuesday-Saturday): 26TH ROCHFORD BEER FESTIVAL, FREIGHT HOUSE, ROCHFORD, ESSEX.

24-26 (Thursday-Saturday): BELFAST BEER AND MUSIC FESTIVAL 2005 The Ulster Hall, Belfast

1S	W	2A	N				3S	4U	P	P	I	N	5G
O		L						N					A
6B	E	E	R				7C	I	D	E	R		G
R						8A		T					
I		9F	I	F	T	I	E	T	H				
E		R				E		D			10A		11F
12T	R	E	A	T						13I	S	S	U
Y		E				14B		15A			K		S
						16D	R	I	N	K	E	R	S
								T		A			I
17P			18M	A	L	T	Y				19S	20P	I
U						E					I		A
21B	R	E	W	E	R	Y					22R	E	A

Quick Crossword Answers!



***The Beer Drinker's Bible!***  
***Out Now!***

***£13.99***

***(Discounts are available for  
CAMRA members)***

## **12th Vale of Aylesbury Charity Beer Festival**

**More than 25 beers  
plus traditional cider and perry**

***Eskdale Road Community Centre,  
Stoke Mandeville***

***Friday 28 October 6pm - 11pm***

***Saturday 29 October 11am - 11pm***

**Hot and Cold Food available**

***Tickets £3 in advance or £4 on the door  
(includes £2 in beer vouchers)***

***Tickets are available at hospice shops,  
Aylesbury Tourist office,  
or by ringing 01296 429975***

***Over 18's only***

## ***The Dinton Hermit Hotel***

***Water Lane, Ford, Nr Aylesbury, Bucks***

***01296 747473***

***Restaurant open 7 days, please ring for times and menu.***

***Large garden and patio.***

***Three real ales always on rotation***