

Swan Supping

FREE

Issue 39



Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

DEC 2003/JAN 2004



70,000 MEMBERS CAN'T BE WRONG



CAMRA has signed up its 70,000th member and according to the Membership Marketing Officer, John Cottrell, the rate of recruitment is speeding up!

Membership of CAMRA grew by 5.5% in 2002 and is projected to grow by 6.5% by the end of this year.

Mr Cottrell also said that to reach 70,000 members is a huge achievement and one that demonstrates the public's growing interest in real ale. Reaching this number is a great stepping stone to the target of 100,000 members by the end of 2006.

A lot of the growth is due to the



amount of interest generated by a series of very popular advertising campaigns. Who can forget the lovely 'Hop Lady' who caused headlines all over the world? Then we had the goddess *Ninkasi* extolling the virtues of traditional ale.

The latest campaign, launched at the *Great British Beer Festival* is the national promotion

'*Beerheads It Takes All Sorts*'.

Beerheads strives to overcome the CAMRA stereotype by reinforcing the message that there is a pub for everyone, that there is a real ale for everyone and that CAMRA is for everyone!

New members are not expected to become activists, but joining is proof of support in itself. The

greater the number of members, the more weight and credibility the campaign has with the government and at local level where we are trying to influence planning and licensing policies.

If you want to join the campaign, a membership form can be found in every issue of *Swan Supping*.

The price for a single membership for one year is only £16, and a couple living at the same address can have a joint membership for £19. Students, OAPs, unemployed, disabled and the lucky people still under the age of 26 can join for £9.

There is no decent excuse for not joining us in the campaign!

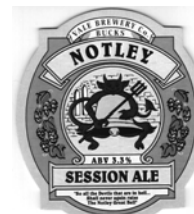


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Wychert Ale	3.9%	75.00	44.50	23.50
Edgar's Golden Ale	4.3%	77.00	46.50	24.50
Black Beauty Porter	4.3%	78.00	47.50	25.00
Vale Special	4.5%	79.00	48.00	25.25
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AYLESBURY

The **Emperor Inn** has **Brakspears** Special available and is planning to have live groups again.

The **Hobgoblin** has been redecorated inside and the range of beer has changed. Its owners, the **Balacava Pub Group**, are currently facing a possible buy-out which may mean a change of name for the pub – keep reading **Swan Supping** for further details. Recent events have meant that the **Hobgoblin** is now free of the tie with **Refresh** and can choose beers from anywhere. When visited, they had **Courage Best** and **Theakstons Old Peculier** on handpump with **Vale Special** and **Edgar's Golden Ale** waiting to go on. Live bands, mainly on a classic rock or indie theme, are presented on Mondays and Saturdays.

Les Shardlow has given up the lease on the **Kings Head** and it is now being run by its owners, the National Trust. The new licensee/manager is Colin Kemsley who has had fifteen years in the trade, including time at **Mangrove Jacks** and the **Whistlin' Duck**. He intends to promote the traditional beer side with **Fullers London Pride** as a regular with two

guest ales. This will only be in the Farmers Bar as the Great Hall is to become a coffee venue run by the same team that run the Coffee Tree on George Street.

We now have a **Litton Tree** in Aylesbury as they took over the **Bar Med** site at the end of September. It reopened in October after having been closed for a few weeks and the most welcome sight of all was the appearance of two handpumps. These had on them a house beer called **Litton Tree Bitter** (nicely priced at 99p a pint!) and **Courage Best**.

The new manager at the **Market Tavern** is Paul Phillips who took over at the end of September. Despite an upturn in trade, the pub is still closed on Sundays and closes for the evening on Monday to Wednesday. It makes up for this by being open at eight in the morning for food and drinks! The two current ales available are **Youngs Bitter** and **Adnams Bitter**.

MNA'S closed suddenly at the end of September, but as we were going to press, there were signs outside the place indicating that it was to become **Magoos** nightclub. Probably

they will continue **MNA'S** short-sighted policy of not serving any traditional beer!

BENNETT END

The **Three Horseshoes** reopened on 28th October after having been closed for about fifteen months. The new licensee for the pub is R. T. Howard and it is managed by Angela Howard. The beers available on handpump are **Adnams Bitter** and **Hook Norton Bitter**.

FINGEST

Brakspear tied house the **Chequers** has its **Bitter** and **Special** available in this quaint Chilterns village.

GREAT KIMBLE

In the last issue of **Swan Supping** (38) we mistakenly reported that the managership of the **Bernard Arms** had changed to Christian Wioland of the **Chequers**, Weston Turville. This news report was completely wrong and we apologise to the landlord, staff and customers of the pub for any inconvenience caused by this mistake. As the landlord, Michael McBurney, put it – 'Why on God's green earth would I let anyone else manage a success story like the **Bernard Arms**'.

HADDENHAM

The **Green Dragon** has been chosen as **Buckinghamshire's Dining Pub of the Year** by the **Good Pub Guide**. Licensee Sue Moffat, her husband Peter and their son Paul deserve this accolade, which joins many others, for their food which is always good and at a reasonable price. Their beer also deserves a mention as they had **Deuchars IPA**, **Vale Wychert** and **Wadworth 6X** in excellent form when we held our Branch Dinner there in November.

Bruce Harden has left the **Rising Sun** to take charge of a **Vale** brewery pub, the **Cuckoo's Nest** in Gawcott. The new landlord, who took over on 19th November is Michael Addley who used to run the **Rothschild Arms** in Aston Clinton.

HAMBLEDEN

Local Pub of the Year 2003, the **Stag and Huntsman**, offers **Rebellion IPA**, **Wadworth 6X** and a weekly ever-changing guest beer. Recent 'guests' include **Loddon Hullabaloo** and **Beartown Bearly Literate**.

(Continued on page 15)

Cedric & Elaine welcome you to The Carpenters Arms, Marlow

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BRANCH ACTIVITIES

BEER FESTIVAL

The last day of October and the first day of November saw our tenth Beer Festival in conjunction with the *Friends of Florence Nightingale House*.

For the fourth year running, it was held at the Eskdale Road Community centre in Stoke Mandeville. Thirty-one beers were available including a beer especially brewed for the festival by *Vale Brewery*. After a lot of thought, this special beer was named 'Ten Years After' to mark the number of festivals and had nothing to do with any pop group of the same name. As the festival was over Halloween, we made a point of getting a some of beers which fitted in with the theme of Spooks, Witches of Broomsticks.

However, the beer to be finished first was the winner of the *CAMRA Beer of the Year* award *Harviestoun Bitter & Twisted*, quickly followed by the festival beer *Ten Years After*!

As usual, the Friday night was very busy and we had far better weather than last year! This was followed by the Saturday afternoon session which was a much more relaxed occasion, then a surprisingly quiet Saturday night (possibly due to a lot of Halloween

parties). This meant that there was plenty of beer left for those lucky enough to stay, so much was taken away that we ran out of containers!

Overall, though, the festival was deemed a great success and raised a lot of money for the *Friends* and we look forward to doing it all again next year!



We also reinstated the popular beer of the festival competition and the winner this year was:-

Triple FFF Pressed Rat and Warthog (3.8% ABV). This was described as rather hoppy for a mild. Dry, roasty and ruby in colour with a good body and hints of blackcurrant and caramel. Moderately bitter-sweet with a short but well-balanced aftertaste. A certificate will be sent to the *Triple FFF* brewery as soon as possible.

Second was *Castle Rock Hedgehog* (3.8% ABV) which was our first beer from the Nottingham Brewery.

The third prize went to *Merlin's Magic* (5.0% ABV) from the Hampshire Brewery.

BRANCH DINNER

Following the success of last year, we held our annual Branch Dinner at the **Green Dragon**, Haddenham.

Twelve members of the branch (including significant others) had a very enjoyable evening in this popular award winning pub.

The food was superb as always! I can personally vouch for the Duck Confit starter, the Lamb Shank and the (very alcoholic) Bailey's Cheesecake (which besides being very moreish, had been recommended to me by quite a few people!).

We also tucked into the three beers available on handpump. These were *Caledonian Deuchars IPA*, *Vale Wychert* and *Wadworth 6X*. For quite a few of the diners, it was a good job that the public transport to the village is so good (thanks to Arriva for the 280 bus from Oxford!).

Our thanks go to Sue & Pete Moffat and their son Paul for helping us to have such a splendid night out! We also send them our congratulations for adding the *Bucks Dining Pub of the Year* accolade from the *Good Pub Guide* to add to their rosettes from the Automobile Association.

David Roe

The Green Dragon

8 Churchway, Haddenham

Tel: 01844 291403

Bucks Dining Pub of the Year 2004

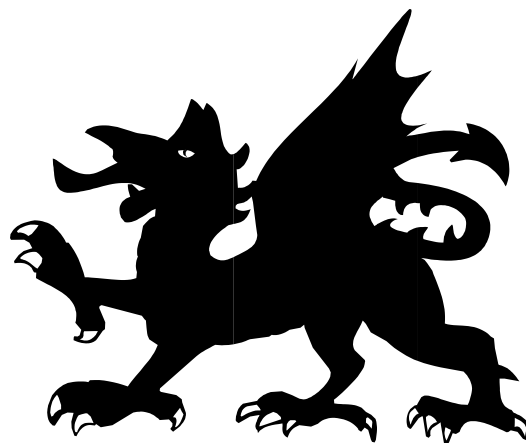
Haddenham's Award Winning Village Inn

Every Tuesday and Thursday Night Special

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Sunday Lunch – 3 Courses for £16-95

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ALE IN THE ALPS



Lake Geneva near the Swiss border.

The beer is brewed on the premises and you can inspect the brewing equipment on the mezzanine floor above the bar. Three beers are made: *Bitter*, *Stout* and *Blonde*. The bottled versions are all 5.5% abv and the draught version of the bitter is 4.5% abv. All point of sale material (pumpclips, posters and beer mats) describe the beers as Real Ale (in English).

The Bitter '*la Frasses*' is a very tasty beer in the style of an English bitter. It was even served by what appears to be a traditional handpump. It was somewhat cold by our standard but had a full-bodied refreshing taste. The bitterness was provided by Kent Goldings hops and it was top fermented.



France is a wonderful country for a holiday but it's not somewhere you would expect to find any distinctive beer. During my last holiday there you can imagine my delight when my wife pointed out a pub sign 'Artisan Brasseur' (which we would translate as craft brewer) in a remote alpine village.

After a week of drinking bland lagers like *Kronenbourg* or *Heineken* this was a sight for sore eyes. We hastened inside, needless to say. The place in question is called **Le Fer Rouge** and is at La Chapelle d'Abondance in the Haute-Savoie region, about 15 miles south of

The Cock Inn at Wing



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BRASSERIE BEER

The Blonde '*la Gourgandine*' was another thirst quenching drink, not like a typical lager, but with citrus flavours from American hops.

The Stout '*la Forgeronne*' was not available on draught when we visited but the bottled version has now been tasted at home. It is very dark in colour with a strong flavour of roasted malt with enough bitterness, but not too much – a very quaffable drink. All the bottled versions have a yeast sediment.

I talked with the brewer Benoit Mouthon. The brewery was founded in 1999. Their busiest time of year is during the skiing season when he brews twice a week. The spring and autumn are quieter times of year for tourism and in the summer he brews about once a week.

On our second visit to **Le Fer Rouge** we intended to have one quick drink before going elsewhere for dinner. As I was ordering our drinks I noticed that it was Happy Hour and thought 'this will save a few Euros'. Oh no! When our drinks were brought to us we were presented with two pints and four halves for the three of us. So twice the quantity, not half the price! If only we'd had more time...

Apparently there are now about 200 micro-

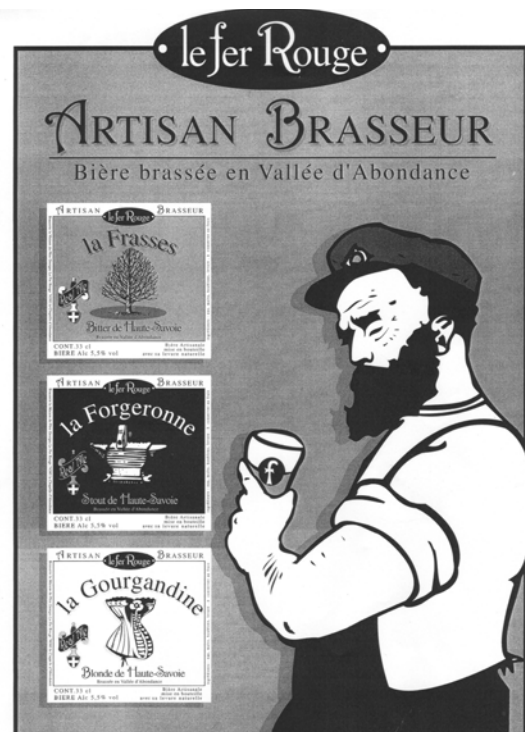
breweries in France and the number seems to be growing quite rapidly. I also found one in Switzerland, at Lausanne just across Lac Léman (Lake Geneva), having taken a boat trip from Evian, home of the bottled water. This is called '**Les Brasseurs**' and has its brewing plant within the pub. It brews *Blanche*, *Blonde* and *Ambrée*.

When we visited in September there was also a fruit beer called *Keriché*, flavoured with cherries and nuts. This is large pub aimed at students and tourists, with an extensive menu. It was not unlike a '*Firkin*' pub without the daft signs. They also have outlets in Geneva and Nyon.

On previous visits to France I have come across a few other micro-breweries. I can recommend a home-brew pub in Limoges – **Brasserie Artisanale St. Martial**. Another that I have tasted is *Bière d'Olt*, although I have not been to the brewery; this is from **Brasserie Artisanale Ratz** at Arcambal near Cahors. Lastly, I found a home-brew pub at St. Omer last December, **La Brasseie Audomaroise** in Rue Louis-Martel. Now, even if you can't get to any

others I've mentioned, you should be able to check out the one in St. Omer, not far from Calais.

Nick Holt



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Hook Norton Bitter

Adnams Bitter

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LOCAL BREWERY NEWS

Vale Brewery in Haddenham have doubled the size of their site.

Since starting the brewery in 1995, the Stevens brothers, Mark and Phil (pictured in their new bar area) have gradually expanded the brewing capacity on the original premises to cater for demand from the free trade and their ever growing number of tied pubs (now up to three).

Demand for space was also increased by arranging beer swaps with other small brewers, buying their own bottling plant and moving into the wine trade. After suffering for the last few years with the lack of space, they have explored many options, including moving out of Haddenham. They even went as far as having plans for a new brewery drawn up, intending to build it on part of the site of the **Carpenters Arms** in Slapton.

However, when another unit on the same industrial estate as the brewery became available, they leapt at the opportunity and took it over in September. There are now proper offices and a receptionist has been hired to add to the more professional look to the brewery. Storage space for the beer has quadrupled and this will allow for much longer brewery conditioning to take place which will further enhance the quality of their beer. Besides reducing the cellar



conditioning time for the pubs, this will also benefit the growing market for taking home bright beer in polypins, minipins and party packs. Brewing continues in the original building and the offices there are planned to be converted into a laboratory.

Besides bright beer, wine and scrumpy cider are available alongside the bottles and barrels of their own beer, all available for sale in the new cash and carry style brewery shop.

Their full range of bottle conditioned beer (or Real Ale in a Bottle as we should now call it) is displayed in their new bar

area, which has two handpumps for serving draught beer. We look forward to putting them to the test in the New Year when we are hoping to organise a **CAMRA** Branch visit (probably late on in February or in early March). Please check the next issue of *Swan Supping* for further details.

The success of the brewery has resulted in the need for extra staff. They are currently looking for draymen (or more properly Drivers/ Draypersons) to deliver their beer to pubs in the local area.

The Brewery Shop is open to the public and the trade from 9am – 5pm Monday to Friday and from 9am to Noon on Saturdays.



OLD SHIP INN

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Tel: 01494 883496

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(no meals Sunday evening)

Bar open all day Saturday and Sunday

The Clifden Arms

BELGIAN BEER BARS IN LONDON



After a two week holiday in June of which one week was spent in Belgium, it seemed reasonable to plan a trip much nearer to home which could potentially recreate our experiences in Bruges,

Antwerp and Ypres. Well lets face it nothing in the world could recreate the bars and the atmosphere of those places so second best would have to do! London has a lively Belgian beer scene and so I must commend the 'Time-Out' guide to London bars for this and also www.belgianbeerguide.co.uk which has an extensive list of London bars.

The date of our visit was Saturday 9th August which incidentally was one of the hottest weekends ever recorded. It felt like an oven with temperatures in the 90's and the Sunday gave rise to the hottest ever day with 38.5C

near Faversham. This was the sort of day a nice cold lager would go down well rather than a chewy Belgian beer but we all have to make sacrifices and the lager had to go!

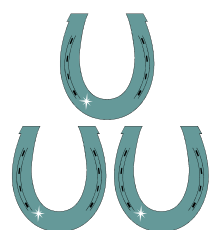
First up, a turning just off Shaftesbury Avenue was **De Hems** at 11 Macclesfield Street, W1 (top left picture). Yes I know it's a Dutch bar but it's got a good range of Belgian beer Ok? The most noticeable thing was the air conditioning! A drop of almost 30F as we walked from the furnace into something more temperate. I was impressed. A smallish but comfortable wooden room with a smoky brown decor and a bar consisting of six draught beers mostly Belgian as far as I could remember, such as **Chimay** and **Lefte** and the Dutch **Orangeboom** (no ale though). The beer 'menu' consisted of about 20 beers with the occasional Dutch beer present and a food menu just to prove beer didn't have a monopoly. In summary a recommended pub with decent surroundings and a good range of draught and bottled beers.

Our next bar was half a mile away and we decided to walk in case the underground was even stuffier (that was debatable given the surface heat!). **Lowlander** at 36 Drury Lane was a reasonable sized open plan room with a plain décor punctuated by foreign beer

advertising and an emphasis on seating – the tables themselves gave it more of a canteen feel!! This was waiter service, the glasses were all stacked along the front of the bar to prevent anyone ordering and behind this were thirteen draught beers such as **Lefte**, **Chimay**, **Orangeboom**, **De Koninck** etc. Paradise really except that there was no air conditioning (I think they switched it on as we left) so it did increase our thirst somewhat. The bottled beer list was probably the most comprehensive of the day – over 50 I think. We tried some **Schansbier Blonde** from the **Schans** brewery (where else), a new beer for us but only because it was Dutch. I think we need some trips over there in the near future.

It was time to go and we had a schedule to keep, the next was one of a chain of Belgian restaurants called **Belgo's**. This one located on 72 Chalk Farm Road was a few stops north of Marylebone and located close to the tube station of the same street name. The most disappointing one visited but this was because it's a restaurant. The drinking area was totally separate, small – about 4 x 4 metres and very hot, one side of the bar was open to the blazing sunshine. The beer selection was limited to about 20 but if you

(Continued on page 10)



REBELLION'S

BREWERY TAP NOW OPEN

THE THREE HORSESHOES

Burroughs Grove Hill, (Old Wycombe Road), Marlow

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Now serving our entire range of 5 real ales

Excellent quality beer, wine & food

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Good sized garden & car park

A DIFFERENT TYPE OF PUB CRAWL



(Continued from page 9)

like Belgian beer then it was wasn't really a problem. We tried the *Belgo White*, a commissioned beer, which was ok. I seem to remember the barman trying get me to drink another white beer, what was the problem with the commissioned beer then?

Quickly out of this place and on to **Bierodrome**, 171/172 Upper Street, N1 (picture above) - part of the *Belgo* stable of beer restaurants. This one seemed to emphasise both drinking and eating, so popping in for a quick beer wasn't a problem. We were greeted with the bar as we entered, plenty of glasses and bottles on display as well as the usual spirits and mixers. Either side of the bar the hall like drinking areas were connected at the back.

Décor was minimalist and certainly unique to anything I've been to before. As far as the beers were concerned, a very good selection, about 55 beers on offer including draught. Keeping to schedule we only had time for a beer each, in this case bottled *Kwak & St Feuillien*.

Dovetail, 9 Jerusalem Passage, about a mile to the south was a pleasant modern looking bar which catered for drinkers and eaters alike, had a subtle monastery theme to it with bishop style seating (by the wall). They had a good bottled range of Belgian beers and a limited range of draught beers. Our biggest bugbear was the lack of air conditioning! It was around 4pm and the afternoon heat had been replaced with an oppressive humid atmosphere!

The final bar, within a few minutes walking of Dovetail was **Abbaye**, 55 Charterhouse Street close to Farringdon tube (bottom right). I had been here some six years previous and as far as I could tell it hadn't changed much. Pleasant minimalist décor, a painting and a mirror here and there, some brick and as far as I could remember there was a downstairs restaurant – the upstairs catered for drinkers and diners alike. The beer range, draught and bottled wasn't huge but I think we had been thoroughly spoiled

from our previous experiences.

Overall our impressions were that you can drink as if you were in Belgium! It's surprising the amount of bars that have flourished here. From our holiday in Belgium a few months earlier, it's easy to see the beer range is a lot more limited and restricted to the bigger brewery groups such as *Interbrew*, although there are still rarer beers to be found in places with larger beer lists such as **Bierodrome**. Prices are expensive, approximating to £2.50 - £3.00 / pint for the cheaper 5% beers. For all that it was an enjoyable experience, walking around some lovely bars and drinking nothing but strong Belgium (and Dutch) beer all day. In a couple of years I might have saved up for another crawl!

Simon Allen



ESTD 1851



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NATIONAL PUBS WEEK



will encourage more people to visit pubs more regularly each week. We believe that many licensees will see the benefit of organising events and marketing their pubs and it will encourage them to continue doing this throughout the year.

Help CAMRA celebrate the Great British Pub
21st-28th February 2004

National Pubs Week 2004 kicks-off on Saturday 21st February and CAMRA is asking all pub goers to encourage their local pubs to get involved by ordering FREE promotional material and organising events throughout the week.

The objective of the week is to celebrate pubs and help boost the British pub trade at a quiet time of the year for the industry. Organising events and displaying promotional material

CAMRA is offering FREE promotional packs to licensees for NPW 2004. These will include posters, beermats, advice & briefing sheets and sample press releases.

Over 15,000 pubs came on board last year and we hope to increase this amount in 2004. If you are reading this in a pub why not ask the landlord if they're joining in National Pubs Week! Ordering direct from CAMRA couldn't be any easier! Licensees can order by phone (01727 867201) or on-line (www.camra.org.uk/pubsweek).



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Friday 5th December - Robinsons Robin Bitter (4.5%)
Monday 8th December - Stonehenge Pigswill (4.0%)
Friday 12th December - Rebellion Roasted Nuts (4.6%)
Monday 15th December - Smiles Slap & Tickle (3.8%)
Friday 19th December - Batemans Rosey Nosey (4.9%)
Monday 22nd December - Wychwood Fiddlers Elbow (4.1%)
Friday 25th December - Cotleigh Rednose Reindeer (5.0%)

Home-Cooked Pub Food Available Every Day
Traditional Sunday Roast £6.50
(Booking advised!)

Christmas Menu now available



Letters



I've only recently caught up with the October/November 2003 issue of *Swan Supping*. As always, it makes both interesting and informative reading, and I commend you and your colleagues for your endeavours in the publication of such an entertaining and worthwhile newsletter. *<Many thanks – Ed.>*

However, I was a little surprised to note a small omission, which I feel obliged to bring to your attention. In an earlier issue, you had been pleased to run a full-page advertisement for a Beer Festival at the *Rising Sun*, Haddenham, held over the August Bank

Holiday weekend. I understand from other regulars at the pub that you made a point of visiting the Festival yourself, and I gather you seemed pleased with the cask ales that you sampled.

As you know, the *Rising Sun* has maintained a tradition of Beer Festivals over many years, under various landlords. For this occasion, the present landlord Bruce Harden had brought in no less than 20 real ales – in addition to the beers regularly available at the bar. I believe (please correct me if I am wrong) that this made it the largest such event ever organised at the pub, and possibly

in the village. Certainly, the Festival was a great success, as many scores of local drinkers will attest, which we hope to see repeated in future years.

Nevertheless, I could find no mention of the event in *Swan Supping*, and hope this was merely an oversight on the part of your editorial staff. If so, perhaps you could find space in your next issue to make amends for the omission. I feel sure it would be very much appreciated.

Yours sincerely, John York

<Mea culpa, I'm afraid! I fully intended to cover the festival in the Local News section and I could claim that I only went to the festival in order to get the information, but anyone who knows me will realise how much truth there is to that! However, for some reason it all got forgotten in the white heat of production of the magazine. As you rightly say, it was an excellent festival and I and my colleague both enjoyed the beer very much. I'm sorry that Bruce has now left the pub, but the Rising Sun's loss is the Cuckoo's Nest's gain! – Ed.>

My name is Fred Mason, Chairman, Stourbridge branch of CAMRA.

One of my members was at the recent Oxford festival where he picked up copies of the local newsletters for our branch.

Firstly congratulations on your branch's effort, a good selection of local pub/brewery news, travel articles (I am not likely to visit Gdansk but the history was interesting although it was sad to read about the familiar brewery closure) and other news, even informative and varied adverts.

However the main reason for my e-mail was my delight at reading the opening part of the article by Mike Clemence about his visit to our local festival earlier this year. As with all festivals we learn and try to improve every year but one thing we have always prided ourselves in is a good selection of both old favourites and new or unusual beers from around the country. Hopefully some of your members can visit again next year, if so and they need up to date info about other local pubs or indeed curry houses, please get in touch.

Keep Supping, Fred

<Many thanks for the kind words which I passed on to Mike as soon as I received them. Feedback (of any sort!) is always good. We may only be an amateur publication, but we can only make it as professional as possible when we hear from our readers to find out if we are doing a good job or not! – Ed>

Jono & Abby welcome you to

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Just you and a loved one – £25 per person**

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**Two real ales always available
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**The Old Moat
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**My Kinda
PUB**

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pubs run by Peter &
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Queen's Head, Chackmore and the Lion, Waddesdon**

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Much as we all enjoy drinking beer in pubs, you will be pleased to know that there's no reason why you can't also enjoy the unbeatable taste of real ale from the comfort of your own armchair. The most authentic bottled beer you can buy is real ale in a bottle.

This is because, like real ale in a pub, the beer contains yeast and continues to mature for a fuller, fresher taste. Many brewers describe this beer as bottle-conditioned, so look out for this description on labels. Real ale contains a huge range of tastes and flavours and you will find that the same is true with real ale in a bottle, so whether you prefer something dry and hoppy or rich and biscuity there will be a bottled beer to suit your tastes and that will also go perfectly with food.



Real ale in a bottle should be kept cool and then lightly chilled before serving. It should be stored standing up so that the yeast sediment settles to the bottom of the

bottle. The yeast keeps the beer alive so that it can continue to mature and improve. Treat it with respect, as it has been brewed with care rather than being mass-produced, and remember not to shake the bottle but to pour it slowly into your glass so that if there is any sediment it remains in the bottle.

Many of the brewers which produce real ale in a bottle are independent local brewers, so why not check if your local supermarket or off-license stocks locally brewed beer and support your local producers as well as enjoying a taste of your local area?

CAMRA, in conjunction with The Guardian newspaper, makes an award every year for the best real ale in a bottle. This year's winner was *O'Hanlons Port Stout*, and previous winners include *Fuller's 1845*, *Hop Back's Summer Lightning* and *Young's Special London Ale*. Many of these award-winning beers are available in specialist off-licenses, by mailorder or internet as well as in some supermarkets and off-licenses.

The new edition of the Good Bottled Beer Guide (which we reviewed last issue) contains tasting notes and useful information including



details of where you can buy real ale in a bottle across the UK.

This pocket book would make a delightful present for Christmas and costs only £8.99 (£5.99 for **CAMRA** members buying direct from **CAMRA**) and is available from all good bookshops as well as online at www.camra.org.uk/ books.

JOIN CAMRA TODAY

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

Rates are Single £16, Joint £19 (at same address), Student/OAP/Unemployed/Disabled £9, Joint OAP £12 (at same address), Under 26 £9 Date of Birth

Name(s).....

Address

Postcode

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

I/We enclose a cheque for £..... Date

Signature

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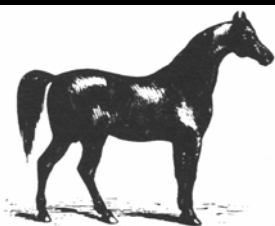
Simply relax with a pint or a coffee from our espresso bar whilst reading from our daily newspaper and magazine selection.

In the evening, enjoy dinner in our À la Carte restaurant. Our menu features some unique dishes with a good selection of fine wines to match the excellent food.

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Reservations are recommended, to book, call Michael on 01491 571 362



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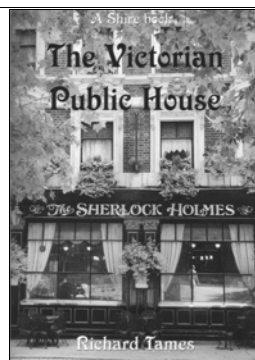
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A FAMILY RUN FREE HOUSE



Book Review



THE VICTORIAN PUBLIC HOUSE by Richard Tames

This super little book was given to me as a birthday present by a friend who also appreciates the better things in life! It is the latest book in a series, now numbering over 400, which covers a great range of subjects such as Rover cars (the English ones from Solihull!) and Phonographs and Gramophones.

Mr Tames takes the reader through the derivation of the pub from the earliest inns founded by

monasteries, through the commercial inns which could only serve travellers, taverns which provided food and drink but could not take in guests to alehouses or beerhouses. The book progresses on to cover the growth of the breweries, the effect of the growth of the railways on the distribution of the casks of beer, the derivation of pub signs and the regulation of drink and drinkers. It has lots of excellent illustrations, some contemporary engravings and some modern colour prints.

It truly whets the appetite to read more on this fascinating subject and to this end has a list of books for further reading. There is also a list of places to visit and a short list of websites. An entertaining read but lacking in a reference to **CAMRA** and their books.

Paperback 40 pages A5 format.

Published by Shire Publications
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ISBN 0-7478-0573-3

Mike Clemence

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Lamb Rogon,
Bombay Aloo, Channa
Massalla, Pillau Rice,
Nan and Green Salad**

Adult £ 7.50

Child (under 12) £ 4.50

Local News

(Continued from page 2)

HAZLEMERE

A planning application to demolish the Cedars and build flats and extend a doctor's surgery has been refused by Wycombe District Council.

HIGH WYCOMBE

We have sent corrections to CAMRA HQ regarding the entry for the Bell in the *Good Beer Guide*. The telephone number should read 01494 525588 and we noted that Thai food is available every day, lunchtime and evening. The correction appears on the main CAMRA website and in *Whats Brewing*.

The local *Wetherspoons* outlet, the **Falcon**, has continued to serve a beer from new brewery **Loddon** in South Oxfordshire. *Hullabaloo* was tried and tested on a recent reconnaissance mission here. The **Falcon** also has a rotating guest ale along with a further array of stalwart beers.

The **Hobgoblin** could be under threat because of the problems with its owners, the *Balacava Pub Group*.

The **Hogshead** has still got eight handpumps but when it was last visited it only had one beer available (*Old Hooky*). But don't worry, it now has three televisions round the pub!

ICKFORD

The **Royal Oak** is now offering Chinese Take-Away every evening except Monday.

MARLOW

The **Britannia** has reverted back to English meals after experimenting with Thai cuisine.

Town centre 'boozer' the **Carpenters Arms** has had a 'tasteful makeover' in keeping with the pub's welcoming aura. Guest ale 1799 is to be soon replaced with *Tanners Jack* at this *Greene King* establishment.

The **Hand and Flowers** is reportedly to have new tenants in December. Further update in the next issue of *Swan Supping*.

Street corner pub the **Marlow Donkey** is another to appoint new managers. The appointment of a real ale or two would be a welcome sight.

Good Beer Guide 2004 entrant the **Prince of Wales** is to introduce *Caledonian Deuchars IPA* to replace the *Wadworth 6X*. Other beers available include *Fullers London Pride*, *Adnams Bitter* and a guest ale, usually from the *Rebellion* portfolio.

St. Peters Street watering hole the **Two Brewers** also has had a change of landlord recently. Four well kept ales honour the bar and are well worth imbibing.

POSTCOMBE

The **England's Rose** has been totally refurbished inside and a restaurant is planned to be added soon.

TURVILLE

Lydia and Hugo Botha are now in charge at the **Bull and Butcher**.

WADDESdon

Penny and Nigel Bradshaw are due to leave the **Bell** in early December. We wish them well and hope that the new people can maintain the high standard in this *Good Beer Guide* pub.

We offer apologies to Peter Webster at the **Lion** for getting his surname wrong in the last issue.

WESTCOTT

Villagers' hopes that the **White Swan** could be saved have been smashed by the demolition of the pub!

WESTON TURVILLE

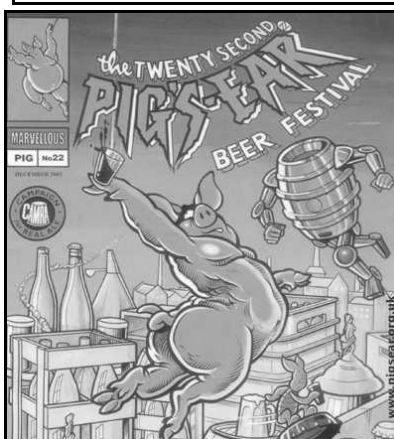
In the last issue of *Swan Supping* (38) we mistakenly reported that the managership of the **Bernard Arms**, Great Kimble, had changed to Christian Wioland of the *Chequers*. This was a mistake and we apologise to Christian for any inconvenience he may have experienced.

WEST WYCOMBE

The **Disraeli Arms** is now serving six guest cask ales but we have no room left to list them!



Beer Festival Diary



December 2003

2-6 (Tuesday-Saturday): **22ND PIGS EAR BEER FESTIVAL** at The Old Town Hall, Stratford, London, E15.

4-6 (Thursday-Saturday): **2ND HARWICH & DOVERCOURT BAY WINTER ALE FESTIVAL**, Kingsway Hall, Kingsway, Dovercourt.

January 2004

1-3 (Thursday-Saturday): **5TH CHELMSFORD WINTER BEER FESTIVAL**

at the Student Union Bar, above Sports Hall, Anglia Polytechnic University, Park Road, Chelmsford.

10 (Saturday): **15TH EXETER FESTIVAL OF WINTER ALES** at the Coaver Club, Matford Lane, Exeter, Devon (Rear of County Hall).

29-31 (Thursday-Saturday): **15TH BENT & BONGS BEER BASH** (ATHERTON FESTIVAL OF BEER & WINTER ALES) at Formby Hall off High Street, Atherton, Manchester 46.

29-31 (Thursday-Saturday): **NATIONAL WINTER ALE FESTIVAL**, Burton on Trent Town Hall, King Edward Place, Burton on Trent, Staffs.

29-31 (Thursday-Saturday): **CAMBRIDGE WINTER ALE FESTIVAL**, Shire Hall Club, Castle Park, Off Castle Hill, Cambridge.

30-31 (Friday-Saturday): **SALISBURY WINTERFEST 2004**, Castle Street Social Club, Scots Lane, Salisbury City Centre.

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Swan Supping

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

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Copy deadline for next issue, due to be published on 1st February 2004 is 14th January 2004.

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 34p to:

Nick Holt, The Old Star, 163 Aylesbury Road, Birtton, 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.

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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 of the outlet.



Branch Diary

Everybody welcome to all socials and meetings!

DECEMBER 2003

Tuesday 2nd BRANCH MEETING

8:30pm Disraeli Arms, Wycombe Marsh

(Note: This meeting was postponed from November 11th)

Friday 19th AYLESBURY PUB CRAWL

Starts 7:30pm Queens Head followed by lots of others and a curry!

Please check the website for updates on an itinerary.

JANUARY 2004

Wednesday 7th BRANCH MEETING

8:30pm Old Moat House, Broughton

Wednesday 14th BRANCH SOCIAL

9:00pm Jolly Bodger, High Wycombe, 10:00pm Live & Let Live, Booker Common.

Wednesday 21st WESTON TURVILLE SOCIAL

9:00pm Five Bells, 9.30pm Chandos Arms, 10:00pm Chequers

Wednesday 28th OAKLEY SOCIAL

9:00pm Royal Oak, Oakley

Updates on branch events can be found on our website.

Branch Website

The branch website is found at <http://homepage.ntlworld.com/simon.allen/> and can also be accessed via the main CAMRA site at <http://www.camra.org.uk> (via the 'CAMRA near you' link). The site features our local weekly socials to pubs in the central and southern Bucks area (and around the Thame area in Oxfordshire).

We also publish details of local beer festivals and any pub crawls that the branch organises. Links to interesting beer and public transport websites are featured as well as the main CAMRA website which has details of national beer festivals, becoming a CAMRA member and other CAMRA branches. This branch newsletter can also be accessed online.

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