

Issue 29



Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

Swan Supping ^{FREE}

APR/MAY 2002



YOUR COUNTRY NEEDS YOU! DRINK MORE BEER!



**Win FIVE pints
of Bottle
Conditioned
Beer**

**Enter our
'Beery'
Crossword
Competition!
(See Page 15)**

In a recent report, it was shown that Britain remains seventh in the league table of beer-drinking nations, despite the statistic that sales have slipped from 210 pints per person per year to 200.

It is at the younger end of the market where more effort is needed as they tend towards 'trendy' drinks with cold names such as 'Breezer' or 'Ice'. Health reasons are often given as an excuse for this change in public tastes.

However, this goes against the trend in other parts of the world where beer sales are on the increase as lots of people see beer as a healthier alternative to traditional spirits such as vodka (especially in Eastern Europe).

We may have a long way to go to match the Czech Republic who manage to put back 338 pints per person, but it will certainly be fun trying to catch up with them!

*Book now for the
Black Country
Coach Trip*



*Saturday 6th July
See Page 9*



**Vale Brewery of Haddenham offer
CAMRA Award Winning Local Ales,
traditionally brewed from only the
finest ingredients, available in
polypins and party packs.
To order telephone 01844 290008**

Price list (incl. VAT)	ABV	Fir.	Polypin	2 gal
Notley Ale	3.3%	72.00	42.00	22.00
Black Swan Dark Mild	3.3%	73.00	43.00	22.50
Vale Best Bitter	3.7%	73.50	43.50	22.75
Wychert Ale	3.9%	74.00	44.00	23.00
Edgar's Golden Ale	4.3%	76.00	46.00	24.00
Black Beauty Porter	4.3%	77.00	47.00	24.50
Hadda's Spring Gold	4.6%	78.00	48.00	25.00
Grumpling Premium	4.6%	78.00	48.00	25.00

Bottled Beers

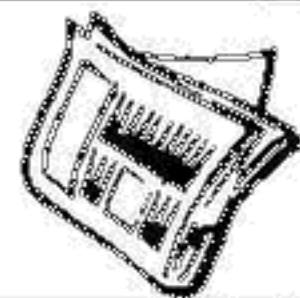
Black Swan Dark Mild	3.3%	500ml
Wychert Ale	3.9%	500ml
Edgar's Golden Ale	4.3%	500ml
Halcyon Daze	4.3%	500ml
Black Beauty Porter	4.3%	500ml
Grumpling Premium	4.6%	500ml
Hadda's Head Banger	5.0%	500ml

*Buy a mixed
case for £20*

**Special Offer
SILVER SWAN
T' SHIRT**

Free !!

with every case of 12x500ml
upon presentation of this voucher,
valid until 31st May 2002



AYLESBURY

The Pine Shop on Buckingham Street is currently being refurbished to enable it to become a bar/restaurant for which a licence has been obtained. As we go to press, there has been no decision on who will take over the lease, but there are strong rumours that *J.D. Wetherspoons* may be interested (where have we heard that before!). Full details will appear next issue.

The **Emperor Inn** is no longer doing the *Brakspear* seasonal beers due to lack of demand. They still have both *Brakspear's Bitter* and *Special*.

The **Grapes** is currently undergoing a major refurbishment. There is a load of scaffolding outside and the pub appears to be expanding into the shops which adjoin it. The sign outside says that it is due to reopen in April, so we hope to have full details of the changes in our next issue.

Colin Beland, landlord of the **Rockwood**, has taken on the lease of the **Market Tavern** as well. There are plans to reopen the restaurant upstairs, but this will probably involve the creation of

another fire exit. They are currently serving *Marston's Pedigree*, alongside the very good value *Bass*, instead of *Adnams Bitter*. The morning opening times are being continued and they also stay open until 11pm on Thursday nights and not just on Friday and Saturday nights.

BIERTON

As we announced last issue, Derek and Carol French left the **Red Lion** at the end of February. The new tenants in this inn owned by *Punch Taverns* are Mary Laffan, Victoria Spencer and Hannah Gordon (not the actress!).

GAWCOTT

Over the Easter period, the **Cuckoos Nest** is due to hold a beer festival (unfortunately this news came to late for *Swan Supping* last issue). They will have the full range of *Vale* beers plus a load of guest beers, as well as a range of entertainment.

HEDGERLEY

The **White Horse** will be holding its tenth annual beer festival from Friday 31st May through to Tuesday 4th May.

HIGH WYCOMBE

Barry Purkiss is due to leave the **Rose & Crown** at the beginning of April. As the pub has featured in many issues of the *Good Beer Guide*, this will be a sad loss to the branch. It is hoped that some of us will be able to say a proper farewell to him and a full report (plus pictures!) will appear next issue.

KINGSWOOD

The **Plough & Anchor** has become Cask Marque accredited. For the first assessment it got 18/20 as one of the beers was too warm by half a degree but it got 20/20 on its second assessment. Beers that they have had on recently have included *Vale Wychert* and *Vale Benskins Bitter*.

LITTLE KINGSHILL

The **Full Moon** will be holding its third annual beer festival on Saturday 8th and Sunday 9th of June. It is planned to have around twenty different beers plus other attractions including a pig roast and a Jazz band.

LOUDWATER

The **White Blackbird** was demolished at the beginning of

March. It had been closed and boarded up for some time and the site has been bought by the Maidenhead based "King's Oak Homes" who plan to build flats or "apartments" as they call them on the site. There had been plans for a *McDonald's* drive through fast food restaurant on the site, but as this was not favoured by local residents, they are pleased that it will not now go ahead.

LUDGERSHALL

The **Bull and Butcher** changed hands in February when Denise Powell and Samantha Drury took over from Mr. and Mrs. Brown. They are currently offering *Brakspear's Bitter* on handpump.

MARLOW

There is a new manager at the **Cross Keys**.

The **Prince of Wales** is planning to offer Thai food in the near future.

OAKLEY

Brian Mace, the landlord of the **Royal Oak** has applied for

(Continued on page 19)

Royal Oak Aston Abbots

4 miles north of Aylesbury, off A418

600 year old thatched pub

- Open fires
- Three real ales
- Extensive meals
- Bed & Breakfast

Hosts: Gary and Teri
Tel: 01296 681262

Mick and Wendy Rolley

The White Hart Quainton

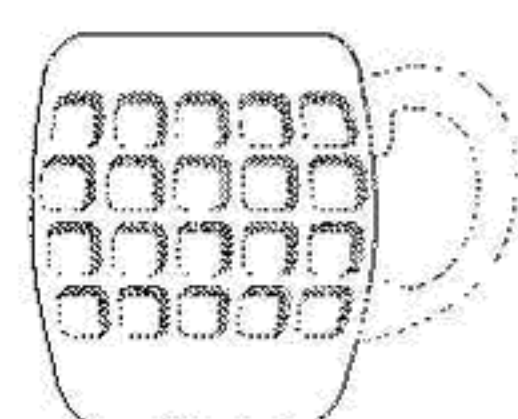
(Nice Pub, shame about the Landlord)

Adnams Bitter
Thwaites Bitter
Regular Guest Beer from the
'Finest Cask' range

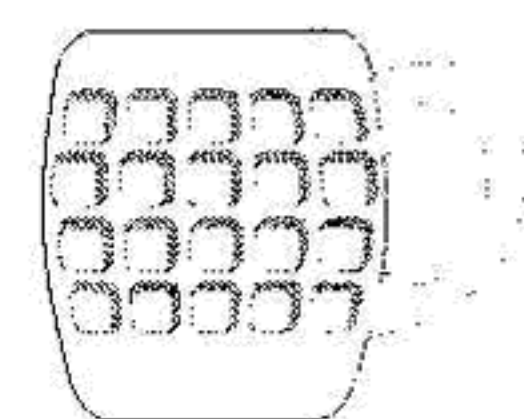
Evening meals served until 21:00
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Bed & Breakfast £25.00 p.p.p.n (inc V.A.T)
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Thursday Lunchtimes

END OF AN ERA

The end of an era is imminent in Westcott for villagers and regulars of the **White Swan** as Phil and Val Conway retire after more than twenty five years in the pub. To mark the anniversary back in October a party was held at the pub featuring a photographic history of events held over the years. They anticipate leaving on April 12th.

After a spell in the R.A.F. Phil started in a sales and marketing career in 1954 working for such companies as Cow & Gate in Guildford as a sales manager prior to moving to Aylesbury and Rexels in 1958. Starting part time bar work in the 60s soon led to full time followed by relief management for *A.B.C.*

In fact over the next few years Phil ran most of the *A.B.C.* pubs in Aylesbury and the local villages either as a relief or later as manager. Relief work in a pub is not always as straightforward as you might think as Phil discovered when he was expected to perform as "Master of Ceremonies" at a wedding held at one pub. "The landlord promised....."

Phil and Val have been married for twenty six years and have three children. They took

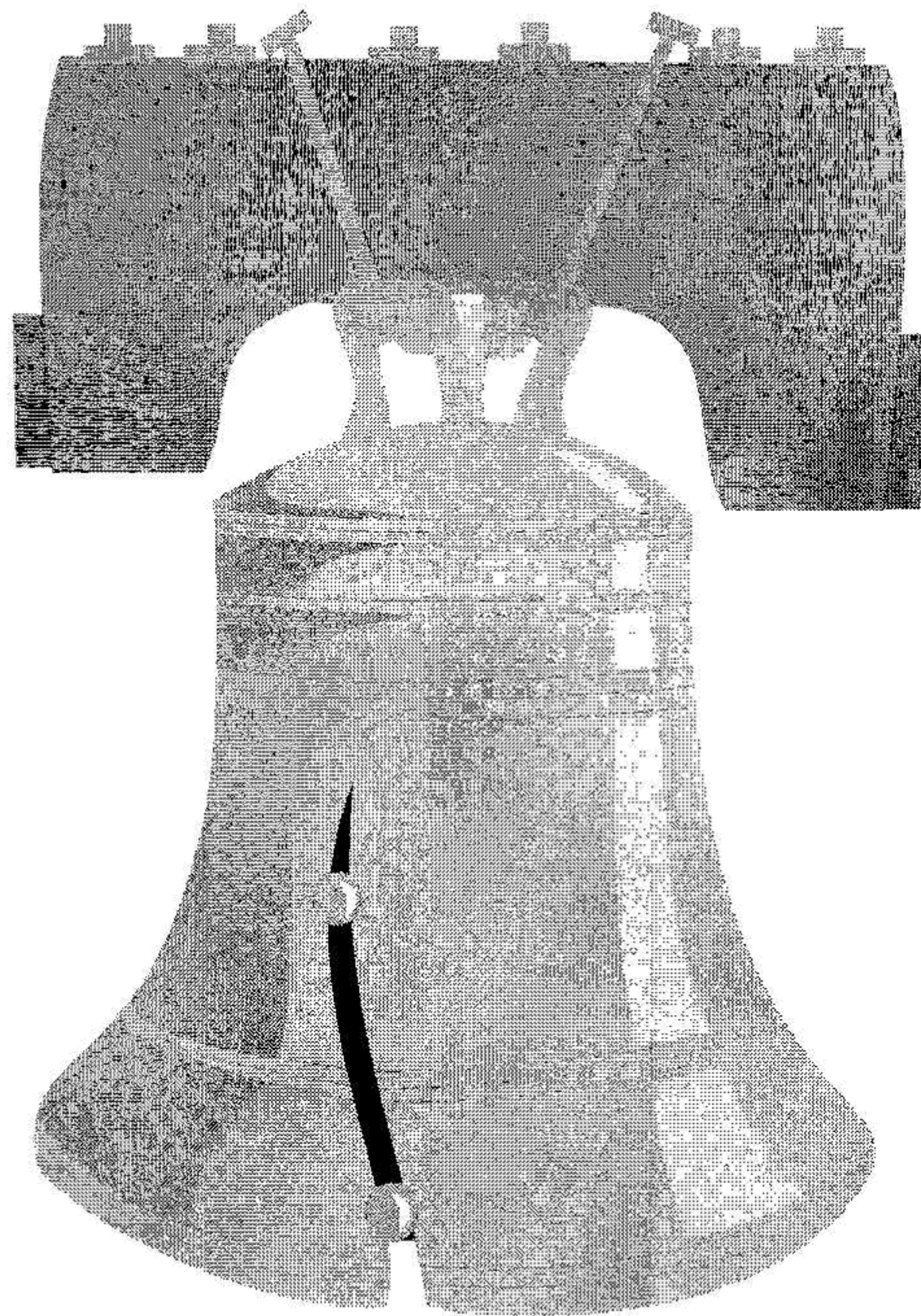


over the tenancy of the **White Swan** in October 1976 at which time it was still owned by *A.B.C.* – and bitter was still just about under 30 pence a pint. *Greene King* bought the pub from *Allied* in 1989.

As in many villages the pub is one of the focal points of life in the village and over the years Phil has found himself involved

with the cricket club as well as becoming a school governor, vice chairman and chairman of the Parish Council and vice chairman of the Conservative Club. Phil and Val are looking forward to retiring to their bungalow in Quanton and we wish them all the best for the future.

Mick White.



The Bell at Waddesdon ***Traditional Country*** ***Public House & Restaurant*** ***Close to Waddesdon Manor***

Cask Marque approved

Real Ales

including Wadworth 6X
and Adnams Bitter

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Nigel on 01296 651320

SHEPHERD NEAME BREWERY VISIT

Tuesday March 12th saw me setting off for another brewery visit with the **CAMRA Investment Club**. This trip was to the **Shepherd Neame** Brewery in Faversham, the oldest brewery in the country established in 1698.

The train journey was uneventful and I arrived at the appointed time of half past one. The Visitor Centre is an old timber framed building but inside it is very much like a pub with an array of five handpumps and about ten keg fonts dispensing the complete range of **Shepherd Neame** products.

A sandwich buffet was provided along with the first of many drinks. The first part of the tour was an address by Jonathan Neame, the Managing Director, who spoke for some twenty minutes on the history of the brewery, the business strategy and the current economic climate for brewing in Kent.

He was adamant that the way forward was to be both into brewing and pubs rather than the current trend of splitting the two. The company has presently about 370 pubs and brews about 50,000 barrels a year of *Spitfire*, their premium ale. In the export market they sell well in Sweden (coming second only to *Guinness*) and also Finland and Italy.

The next stage of the proceedings was a tutored tasting given by the Head Brewer. He took us through three ales, namely *Masterbrew*, *Early Bird* (the current seasonal brew) and *Spitfire* explaining the various ingredients, smells and tastes. For any of you who tasted *Herald*, the seasonal Xmas Ale, he did confess they went a bit over the top with the added spices and would tone it down a bit for next year. He also confirmed they would be brewing a cask *Jubilee Celebration Ale* at 6.2% and it would be limited to two nines per outlet.

At about three o'clock the tour of the brewery started. The first visit was to the automated bottling line which fills, pasteurises, labels and packages a bottle in 45 minutes start to finish.

We next saw the two steam engines that used to power the brewery installed in 1842 and 1910 respectively. They are still steamed about once a fortnight and on other special occasions.

Most of the equipment in the brewery is of a stainless steel except for the Malt Mill installed in 1920 and the two Mash Tuns installed in 1914 and reconditioned in 1949. These are made of Gunmetal and Teak and each hold 300 barrels. Two stainless steel tuns are used for the lagers. Brewing takes place three times a day and five days a week.

The water used in the brewing process comes from their own borehole actually on site. About 100,000 gallons are used, 70,000 for cleaning and 30,000 for brewing.

All the other equipment such as coppers and fermenting vessels are made of stainless steel and are all reasonably new. All the fermenting vessels are of the closed type.

Due to the compact nature of the site and the lack of questions to our guide the tour only lasted about 45 minutes and we were soon back in the Visitor Centre to continue our sampling and to ask any questions of the staff. I asked about whether any of their pubs were in the *Cask Marque* scheme but was

told that *Sheps* were setting up their own scheme and plaques would be appearing outside pubs soon.

A shop was also available dispensing such things as glasses, t-shirts, bottled beers etc.

We were chucked out just before five o'clock, at the end of a very pleasant three hours in the company of **Shepherd Neame**.

Dick Moore

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NATIONAL NEWS

Progressive Beer Duty will mean more choice for drinkers!

CAMRA welcomed the Early Day Motion tabled by Norman Baker MP which calls for the Government to introduce a progressive system of beer duty to protect and promote Britain's 300 small brewers.

CAMRA has been campaigning for many years for such a system, which is

common in other European member states.

Mike Benner, Head of Campaigns and Communications, said, "Britain's 300 small brewers collectively have between 1% and 2% of the beer market, while the three biggest companies have about 80%. It is extremely difficult for tiny local brewers to compete and it makes sense that they should pay less tax than

the big boys in the name of competition and consumer choice."

CAMRA believes that a progressive system of beer tax will:

Increase investment in small breweries which are often based in rural or economically marginal areas

Improve cash flow - one of the biggest threats to small businesses

Create local jobs

Remove a major barrier to market entry

Be almost self-financing as multiplier effects come into play

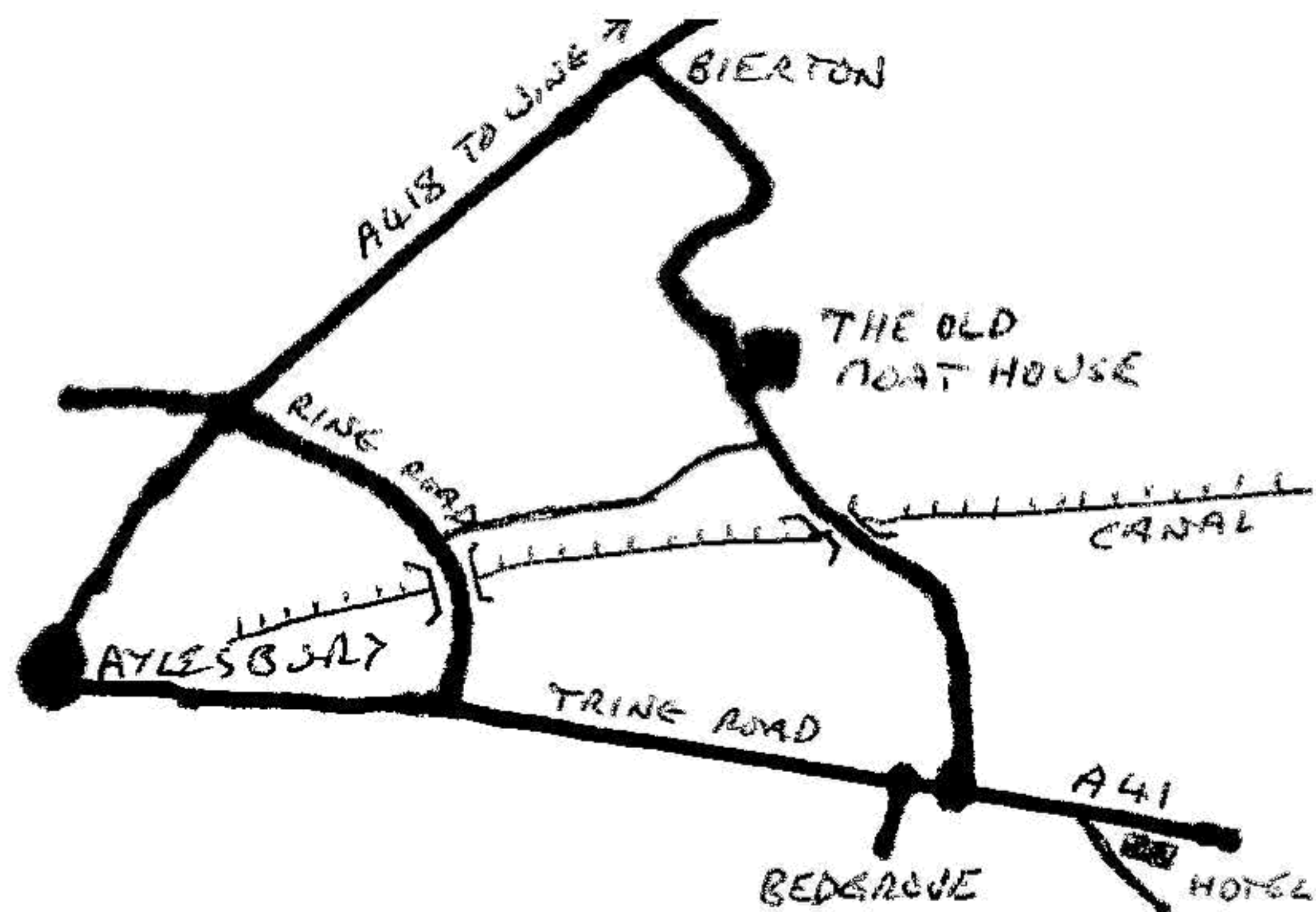
Promote choice and diversity for consumers.

Mr. Benner added, "The Chancellor announced in the last Budget that the Government is minded to introduce progressive beer duty and it is essential to the survival of dozens of small brewers that this turns to action in the forthcoming Budget in April."

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Functions
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**2 Real Ales –
changed weekly**

Local Festivals

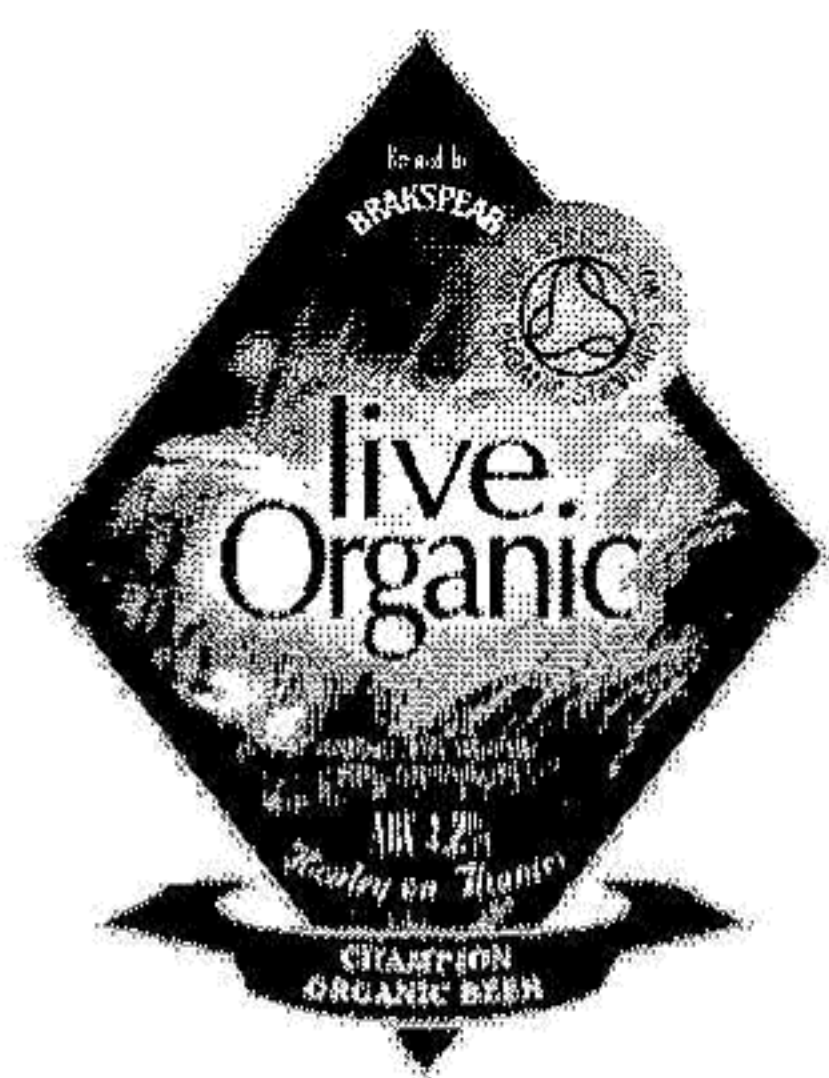
8TH DUNSTABLE BEER FESTIVAL

4th-6th April, Dunstable Young Persons Centre (Rear of the Union Bingo), Manchester Place (off High Street North), Dunstable. Open Thursday 6-11, Friday/Saturday noon-11. Up to 30 Real Ales. No under 18's admitted. Admission £1 Fri/Sat evening, free to CAMRA members at all times (on production of current card). Contact Roy Chatto 01525 222206 or visit sbedscamra.topcities.com for further details

BANBURY BEER FESTIVAL

19th-20th April, Banbury Town Hall. (5 minutes from railway station). 40+ Real ales + ciders. Open Friday noon-11pm, Saturday 11-11pm (no entry after 10.30pm both days). Admission £3, souvenir glass £2, card carrying CAMRA members get free pint. Sandwiches available both days. Music free festival with great atmosphere. This event is No-Smoking. Further details contact Sarah Durham (01993 709003 or email waggler@globalnet.co.uk)

Local Brewery News



BRAKSPEAR

The Henley on Thames brewer has launched its award-winning *Live Organic* beer in draught form for the first time.

It is available as part of the company's Brewers Selection range of seasonal cask conditioned ales for 2002.

Live Organic was originally brewed for the Society of Independent Brewers Organic Beer Competition in late 2000 where it won the gold medal and officially

became 'Britain's Champion Organic Beer'.

Draught *Live Organic* is a 4.2% draught beer that is brewed to exactly the same recipe as its bottled brother of 4.6% ABV.

Although fermented to 4.2% ABV for 'sessionability' on draught, the brewing recipes for bottled and draught *Live Organic* is identical.

Live Organic is brewed with the world's only organic Goldings hops, especially grown for *Brakspear*, and has an English hop aroma and a distinctive, fresh taste. It meets the Soil Association's Organic Standard and the distinctive labelling in the 500ml bottled version is carried through to the draught pump clip.

OLD LUXTERS

Old Luxters have received a large contract from Buckingham Palace to brew exclusive beers for their Royal Farms shops.

The beers are *Old Windsor Gold Ale* (4.5% ABV) and *Old Windsor Dark Ale* (5.0% ABV).

As well as continuing their contract with *Fortnum & Mason* to brew the bottle conditioned *Fortnum's Ale*, they have planning to brew a special beer for the Jubilee which will be available in a gold bottle. Further details next issue.

REBELLION

Rebellion Brewery has had two successes in an international beer competition.

In the recent *International Beer and Cider Awards* they won a gold medal for their *Rebellion White* in the Wheat Beer Class managing to beat off competition from all over the world!

Rebellion Red won the bronze medal in the Premium Bitter Class.

In April you can get a well balanced refreshing spring beer *Shot to Bits* (4.2 ABV), part of their 'Drunkard Series'. This will be followed by *Totalled* (4.3%) and *Hammered* (4.4%)

TRUEMANS

Truemans brewery have restarted brewing their *Gold* (5% ABV) which has not been brewed for two years. It is currently available at the *Crown and Anchor* in Marlow.

Englands Rose Postcombe

Free House
Hot & Cold Food
Early Breakfast
Bed & Breakfast from £20

*Charity Race Night
Monday 8th April*

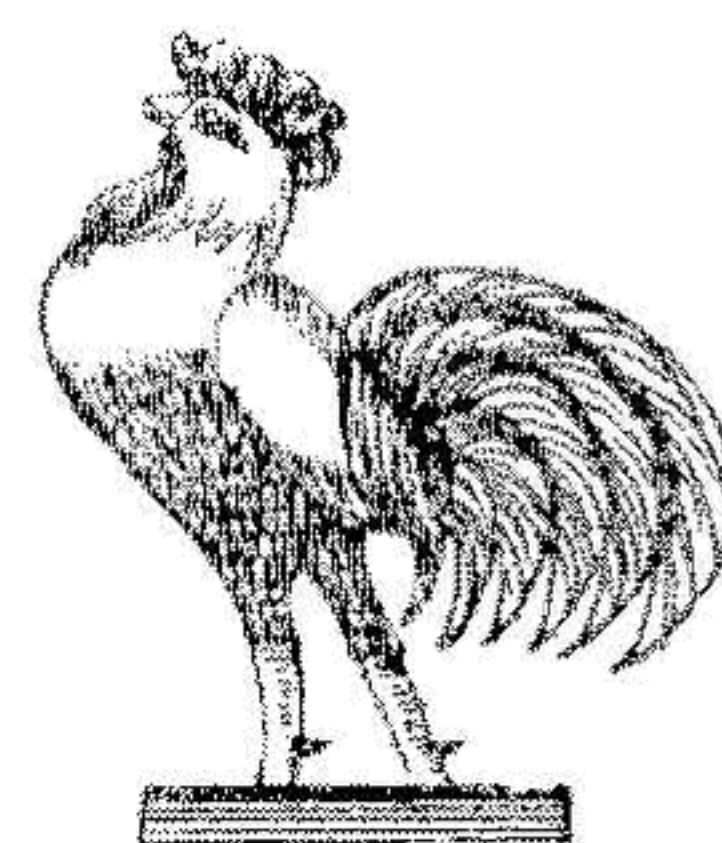
Real Ales

Phone John on 01844 281383

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welcome
including
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FAIR - RAFFLES
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*Why not come
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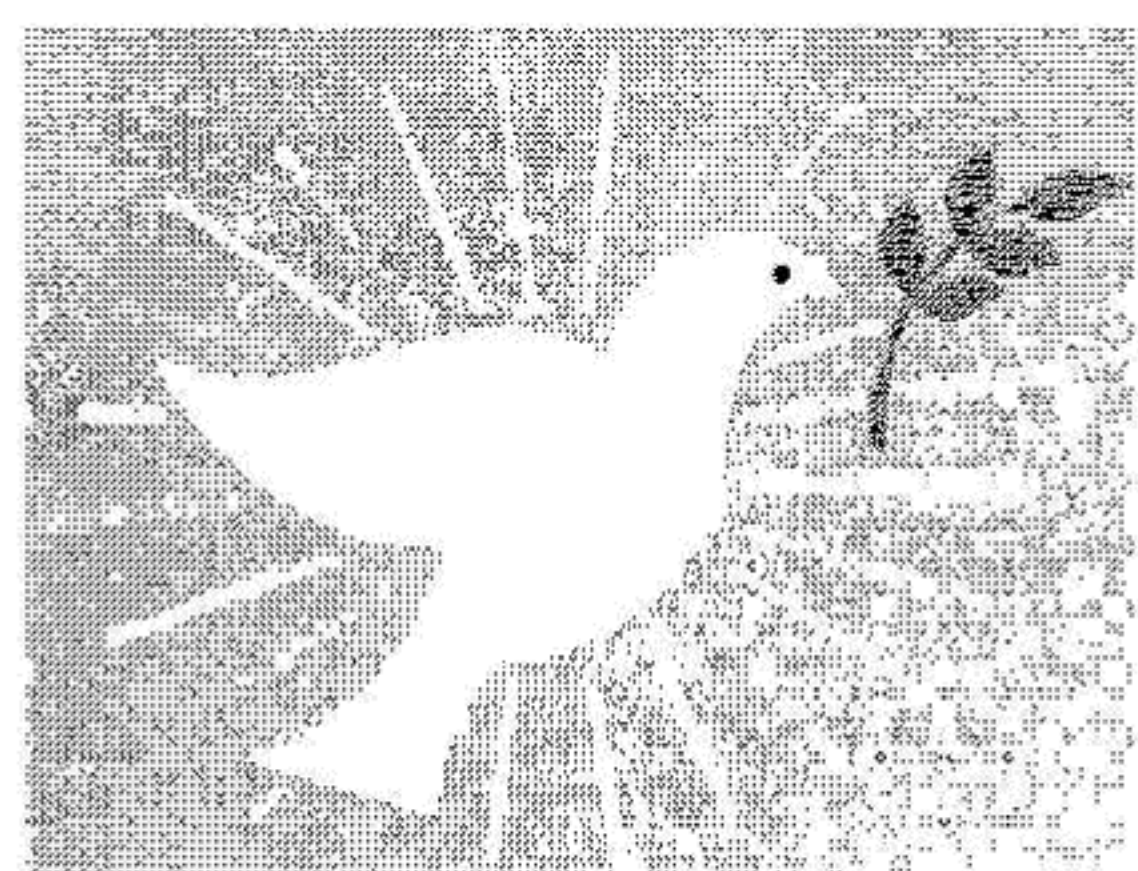
**For further details phone
01296 688214**

BEER FESTIVAL

*Friday 19th – Sunday 21st
April 2002*

*All the regular beers plus
EIGHT guest ales on a theme
of England & St. George*

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Hog Roast
Live Music every day**



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*Cask ale from £1
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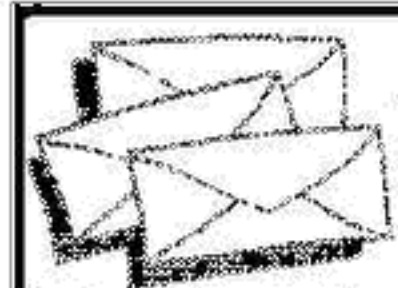
OPEN 7 DAYS A WEEK



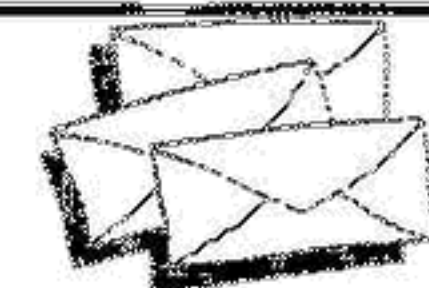
**REGULAR GUEST BEERS
ALL DAY, EVERY DAY
KINGSBURY SQUARE, AYLESBURY**

**TUESDAY – POOL TEAM PRACTICE (OPEN 'TIL 1AM)
WEDNESDAY – 60'S, 70'S & 80'S (OPEN 'TIL 2AM)
THURSDAY – TOP BANANA (OPEN 'TIL 2AM)
FRIDAY & SATURDAY – THE GATE (OPEN 'TIL 2AM)
SUNDAY – KRAZY, KICKING KARAOKE FROM 8PM**





Letters



Bourne End 0 Sign of the Times 2

It is with some sadness to learn that the Bourne End area has lost two of its local pubs recently, lost to eating haunts, as if we didn't have enough of them already! The **Old Red Lion**, formerly **Masons** and the **Red Lion** respectively kept a decent pint of bitter at its three handpumps on the bar. With its Thai restaurant at the rear of the building, the **Old Red Lion** was a thriving little business with a homely aura.

Having dined there last September and some of our **CAMRA** branch members putting the beer through its paces last summer, I thought that the pub had a good balance of both diners and drinkers. Unfortunately the lively **Poco Loco** restaurant nearby is to lose its premises shortly due to redevelopment at the site that they currently reside at. Allegedly **Poco Loco** made an offer that the owners of the **Old Red Lion** "just could not refuse" and so adieu.

Cores End's one and only pub, the **Heart in Hand**, has closed and is being refurbished into an Indian restaurant. This used to be a very plush locals pub years ago, but alas has fallen from grace of late, been run down and sold off. The Cores End punters now have to trek a good half mile or so to purchase a pint of beer.

This trend of selling off local pubs to the highest bidder is happening nationwide as many of the area's taverns are being converted into eating houses or, more so, just plain houses. I think that there should be a clause introduced into the landlord's contract of ownership that states if he or she wishes to sell up, that they must sell it as a going concern as a pub. Greed and money is tearing this country apart and

has to be addressed by both local and national government immediately! It's OK to sell a local pub for conversion to residential accommodation but you try submitting plans on reversing that statement and convert from house to pub. The resulting verdict would be a flat NO each and every time.

In a time where equal opportunities for all suppose to exist, there still seems to be a grey area and certain loop holes to suit.

"Use it or lose it" is the **CAMRA** motto, but even this hasn't a chance when money comes into the equation!

Joe Public

Tracing the history of a pub

The Pub History Society, in association with the Hull Local Studies Unit, is organising a one-day workshop on tracing the history of pubs at the Hands on History Museum in Hull on Saturday 27 April.

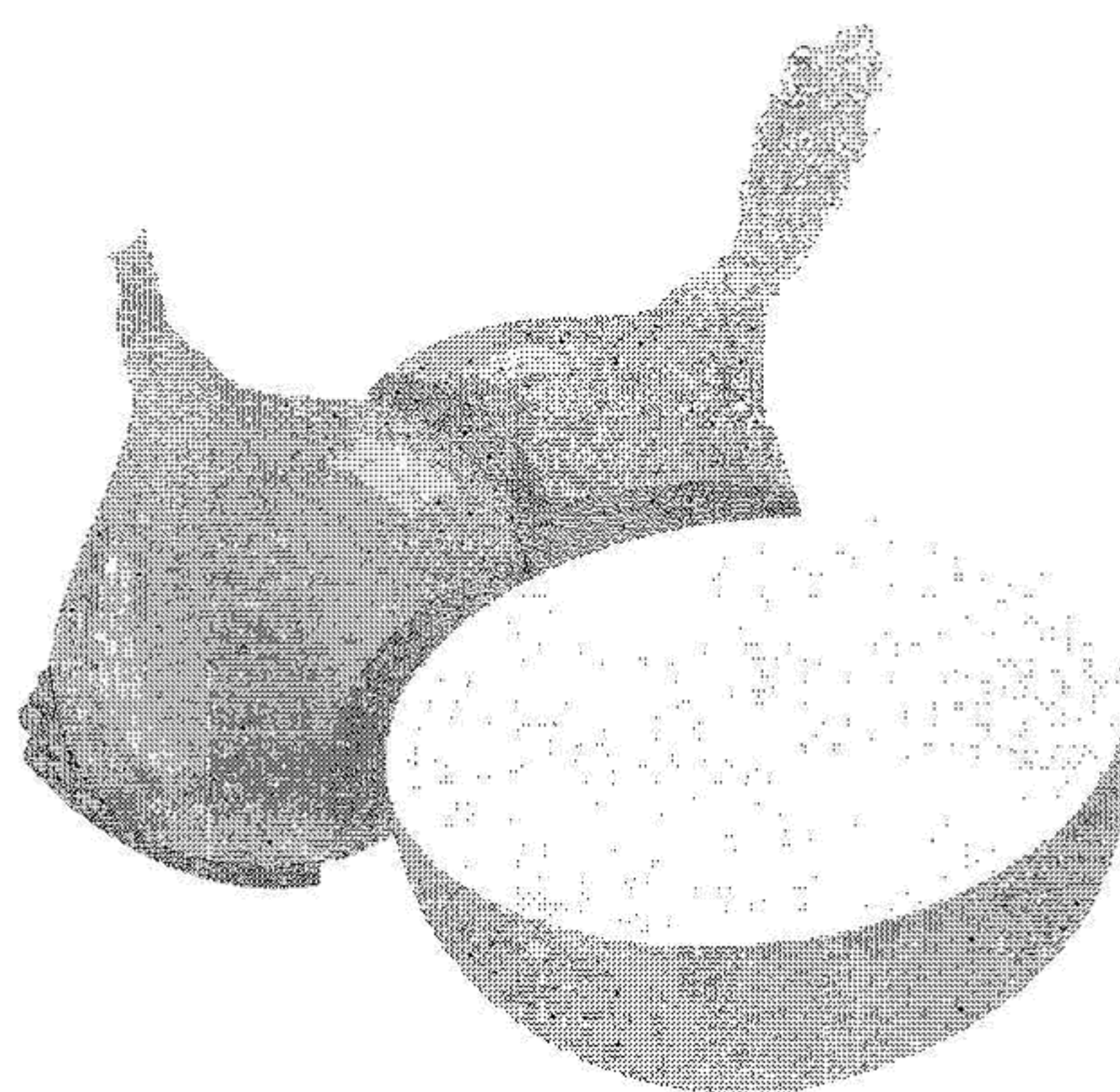
Speakers, including **What's Brewing** photographer Mick Slaughter, will explore the archival sources which are available, share their experiences in undertaking research of this kind, and look at the types of inns course members might come across in their work.

Tickets are £10 (£8 members) and can be obtained from Steve Williams, 15 Hawthorn Rd, Peterborough PE1 4PA.

Information is also available on the Society's website www.uk-history.co.uk/phs.htm.

Derek Pigott

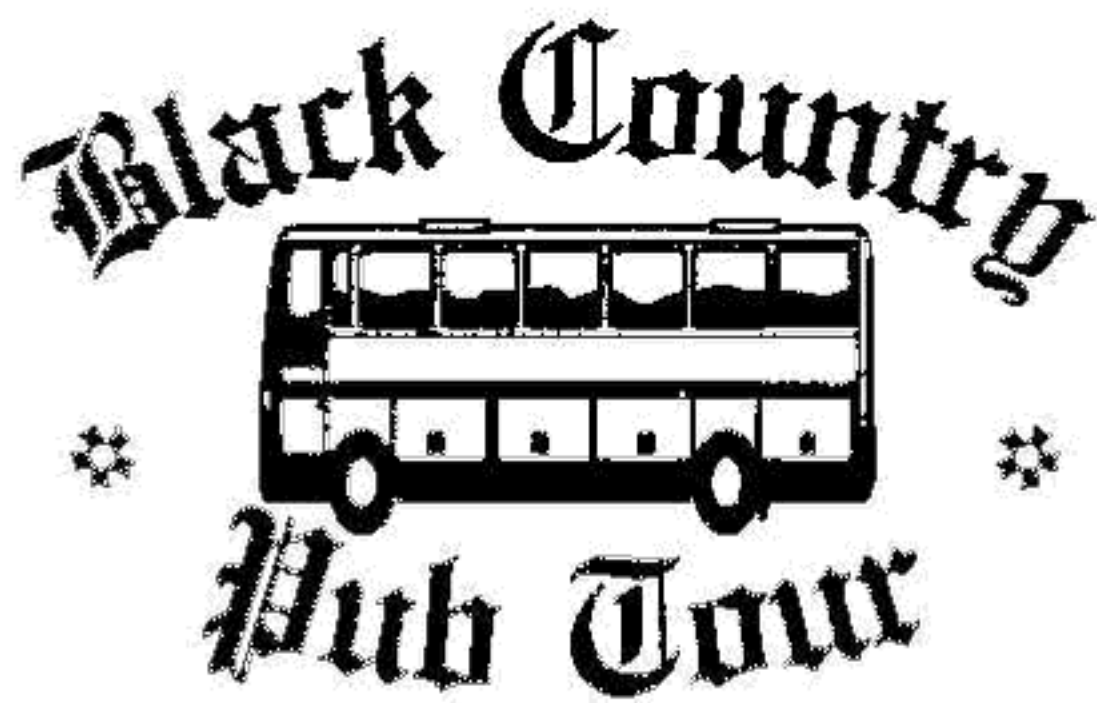
Wholesale greengrocer to the catering trade



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Black Country Trip



We are once again holding our annual coach trip to the Black Country.

The date has now been fixed for **Saturday 6th July** (Note: this date has changed from an earlier announcement due to some football competition on the other side of the planet!).

Following the continued success of the event, we will be visiting all the old favourites plus a few new ones to allow new favourites to be found!

We are also hoping to include a brewery visit this year!

Pickups (and dropdowns in reverse order) will be made from Bierton, Aylesbury, High Wycombe and Stokenchurch.

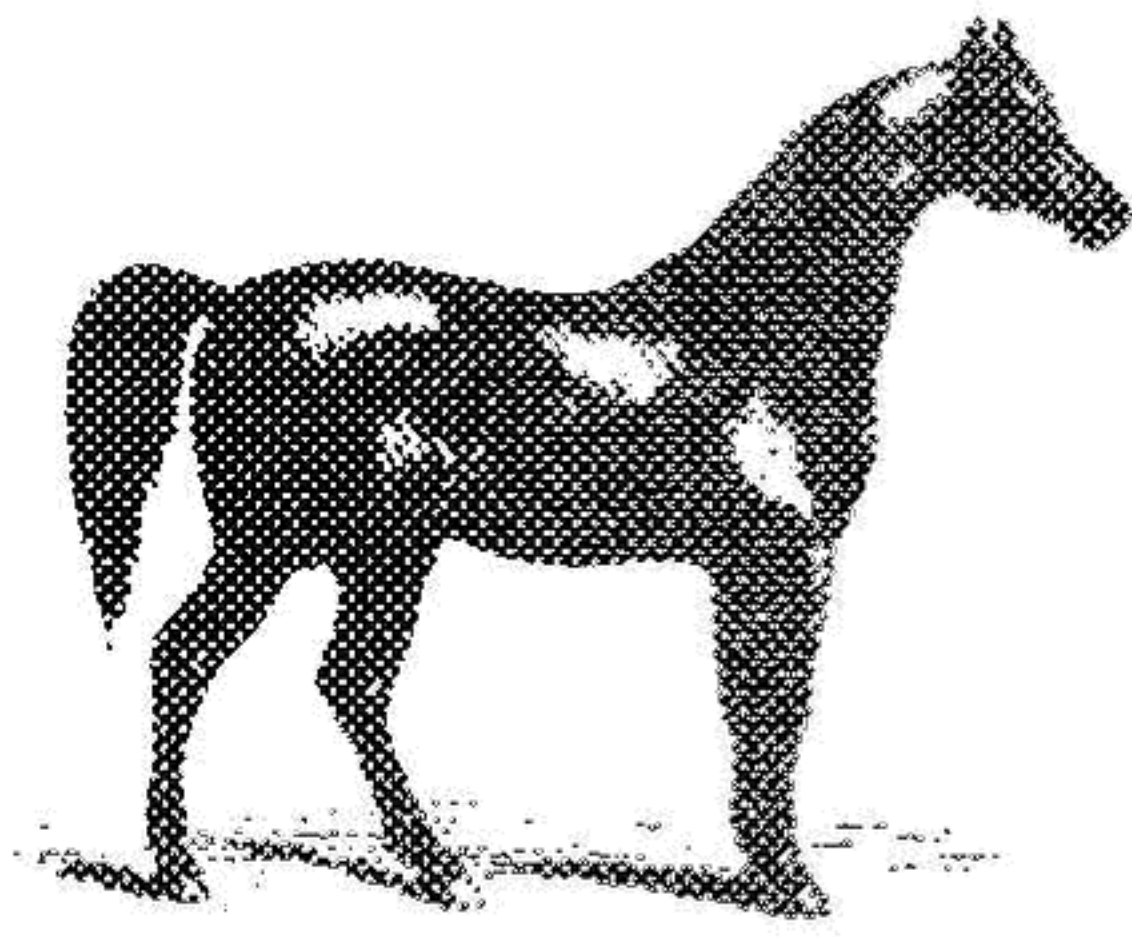
The number of tickets will be limited to 35 to allow reasonable serving times in the pubs – **SO BOOK EARLY!**

Although at the time of going to press the price of the trip has not been confirmed, tickets are expected to be £19 each. Tickets and further information can be obtained by ringing **Tony Gabriel** on **01494 527884**.

London Pub Crawl

We have run out of space for the London Pub Crawl details!

If you wish to join us on Friday 26th April, please contact the editor for full details, see the website, or join us at 5.30pm at the Fox & Hounds, Passmore Street.



The White Horse

Hedgerley Village, Bucks

01753 643225

SEVEN REAL ALES

Hosts: Dot & Family

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

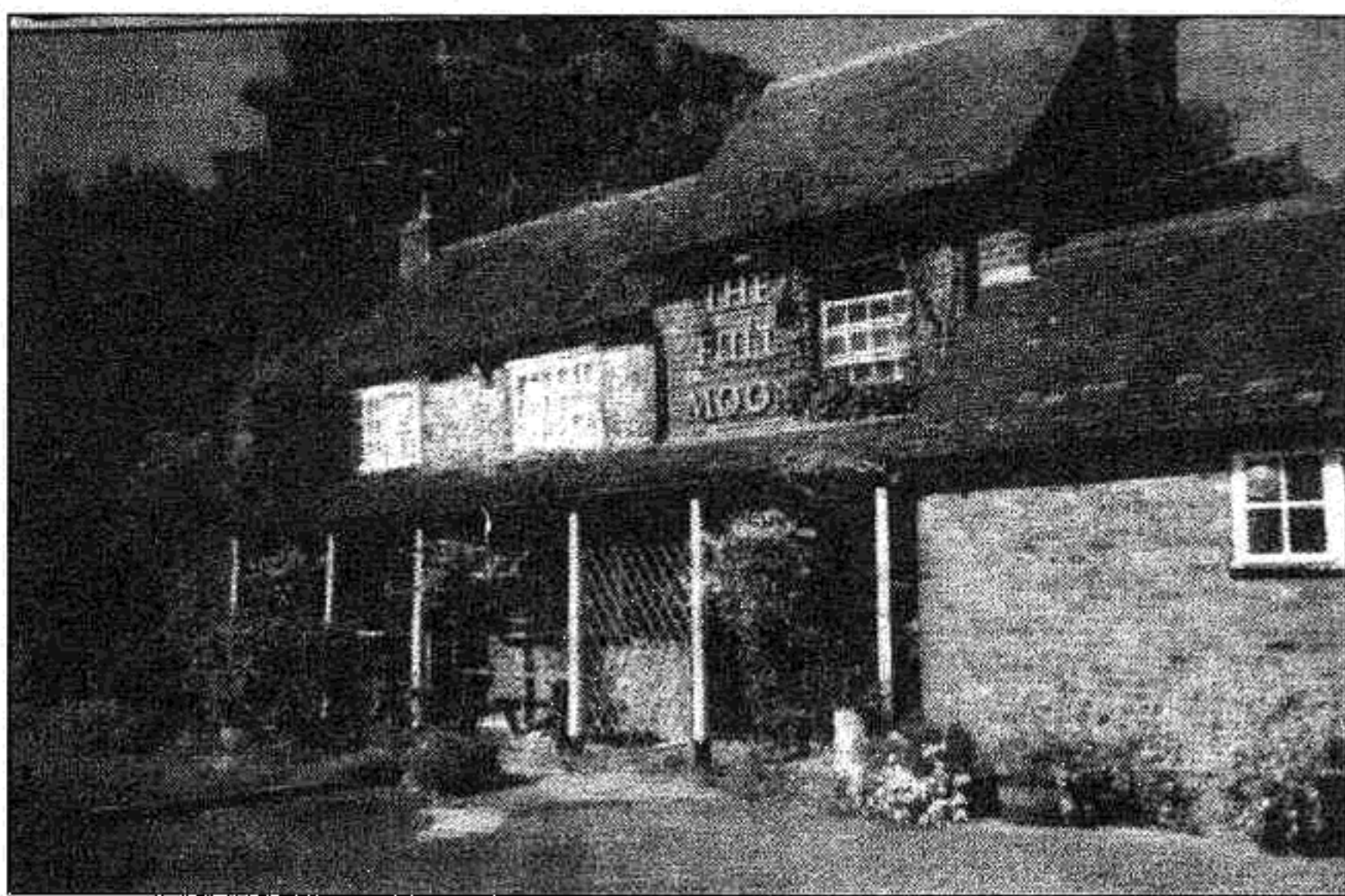
10TH ANNUAL BEER FESTIVAL
Friday 31st May – Tuesday 4th June

A FAMILY RUN FREE HOUSE

The Full Moon

Hare Lane, Little Kingshill

Opening Hours
Mon-Sat: 12-3, 6-11
Sun: 12-3, 7-10



Food Times
Lunchtimes 12-2 PM
Evenings 6.30-9 PM

Licencees, Alan & Pam Sandell, welcome you to a pub with good food, good beer & good company.

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Adnams, Ringwood Best Bitter plus up to six **Guest Beers** that change weekly including four served straight from the barrel, lagers and wines, a food area and a real fire in winter.

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**Morrells Varsity
& Bitter**

NATIONAL NEWS

***CAMRA* slams DTI decision to revoke 'Beer Orders'**

The *Campaign for Real Ale* has reacted with anger and disbelief at the DTI's decision to revoke the Beer Orders.

CAMRA is predicting the loss of hundreds of community pubs and the closure of dozens of small brewing companies should deregulation be allowed to proceed.

Mike Benner, Head of Campaigns and Communications said, "The revocation of the Beer Orders will send shock waves through the industry as there will be nothing to stop large brewers and pub chains tying up huge chunks of the market, restricting access to smaller brewers and smashing consumer choice".

CAMRA claims:

1. That the DTI is acting AGAINST the advice of the Office of Fair Trading following its review in 2000.
2. That the move to allow brewers to prevent pubs from being pubs in the future if sold will lead to HUNDREDS of community pub closures particularly in rural areas where pubs are most at risk. This is despite steps by DTLR to protect rural pubs through improved planning measures and rate relief.

3. That breweries will be allowed to REFUSE to supply beer for resale enabling large players with key brands to FORCE smaller wholesalers and retailers to stock all or most of their products, even if they only want one.

4. That revocation will allow brewers to charge DIFFERENT prices to any number of different customers as they will not be obliged to publish wholesale price lists.

5. Revoking the guest beer provision will allow any brewer to buy and tie many thousands of pubs to its own products, excluding smaller brewers and WRECKING consumer choice.

6. Lack of alternative anti-competitive controls specific to the industry will hand more brewing, distribution and retailing power to the large brewers and pub retailers.

Mike Benner added, "The DTI is pulling the rug from under Britain's 15 million beer drinkers and 400 small brewing companies and leaving us all to the mercy of global brewing giants and massive pub chains who will now be able to control the market unhindered. The decision, made with no consultation of the parties involved, demonstrates a mind-boggling lack of understanding of the industry and it will have a huge impact on choice and competition for years to come."

"Revocation of the Orders is untimely and inappropriate as

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NATIONAL NEWS

they still play an important role in protecting consumers and smaller operators. There must be an urgent consultative review of the entire industry which would result in a detailed Government strategy to ensure access to market for small brewers, fair choice for consumers and steps to protect community pubs from closure. Otherwise our unique beer and pubs industries are likely to be consumed entirely by a small handful of global giants."

Notes for your information:

1. The DTI press release 'Melanie Johnson calls time on Beer Orders' was issued on 19th February.
2. The Beer Orders are not scheduled for review by the Director General of Fair Trading until 2005.
3. The Government response to the OFT review of the beer orders was issued on 1st December 2000.

CAMRA URGES REGIONAL BREWER TO CONTINUE BREWING

CAMRA is urging *McMullen & Sons*, Hertfordshire's oldest and biggest brewing company, to stay in brewing as a vertically integrated company following their recent announcement that it is to consider options to best realise the value of the company.

Mike Benner, Head of Campaigns and Communications said, "We think *McMullen's* should remain vertically integrated. It has strong regional presence, a healthy pub estate and a handful of brands with a strong regional following. We firmly believe that the best way for a family brewer like *McMullens* to survive in today's consolidated beer and pubs market is to hang onto its tied estate and build support for its key brands."

CAMRA argues that it is increasingly difficult for independent brewers to compete with huge global pub chains and brewers and it is only through a tied pub estate that their future can be secure.

Following the recent announcement that the DTI intends to revoke the beer orders, **CAMRA** is urging the Government to review the beer and pubs industries and develop a detailed strategy to promote choice and competition in the UK beer and pubs market.

Mr. Benner added, "While selling the business as a whole may have short-term gains for shareholders, the price for local drinkers would be huge, with the loss of the region's key brewery and the pubs falling into the hands of a pub chain or rival brewer. The experience of *Gibbs Mew* also shows that selling the brewery and becoming a pub chain could leave the company open to takeover."

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Wholesome victory for top stout

Supreme CAMRA Champion Winter Beer of Britain 2002

'Dorothy Goodbody's Wholesome Stout' from Hereford brewer *Wye Valley* was named as the Supreme Champion Winter Beer of Britain 2002 by a panel of judges at CAMRA's national winter celebration of beer at the end of January.

The 4.6% ABV stout is described in the 2002 edition of the *Good Beer Guide* as a 'smooth and satisfying stout with a bitter edge to its roast flavours. The finish combines roast grain and malt'.

At the announcement, Steve Prescott, Organiser of the *National Winter Ales Festival* congratulated *Wye Valley* on their ability to produce beers to perform on the national stage with companies a hundred times their size.

He said, "Year after year we see beers from smaller breweries taking the top gong and leading the field with high quality and distinctive beers. Well done *Wye Valley*."

On hearing the news Peter Amor, Managing Director of *Wye Valley*, said "We're extremely happy, it gives us a real boost. We're planning a major brewery expansion this year which means we can promise even better beers in the future - if that's possible!"

The silver prize went to Bath brewers *Bath Ales* with their superb *Festivity*, and the Bronze award went to *Robinson's* brewery from Manchester for their *Old Tom*, which won the supreme prize in 2000.

The Winners

Supreme Champion:
**Wye Valley, Dorothy Goodbody's
Wholesome Stout**

2nd - Bath Ales, Festivity

3rd - Robinson's, Old Tom

Category Winners

Old Ales & Strong Mild Category

Gold - Bath Ales, Festivity

Silver - Rudgate, Ruby Mild
Bronze - Beartown, Black Bear

Stouts and Porters

Gold - Wye Valley, Dorothy Goodbody's
Wholesome Stout
Silver - Ringwood, XXXX Porter
Bronze - B & T, Edwin Taylor's Extra Stout

Barley Wines

Gold - Big Lamp, Black Out
Silver - Robinson's, Old Tom
Bronze - Adnams, Tally Ho

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Enjoy a traditional pub lunch in the bar or choose from our comprehensive menu in the comfort of the restaurant. A children's menu is always available.

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The Clifden Arms

Gone To The Dogs

BATTERSEA BEER FESTIVAL REPORT

After a year's absence, due to floor repairs and the wrangling around the cause, the **Battersea Beer Festival** made a welcome 12th appearance at the local Town Hall in mid-February. It was time to investigate and enjoy some fine assorted ale from around the country once more.

On arrival, I decided to alternate from dark beer (mild, porter and stout) to light beer each time to exchange the different flavours and so cleanse the palate, hopefully!

I started with an *Oakleaf Maypole Mild* (3.8) followed by my voted 'Beer of the Festival', *BPA (Blackpool Pale Ale 4.2)* brewed at the **Blackpool Brewery**. A full bodied, malty bitter with a flowery aroma. Superb! I'll be looking out for more of their brews in the near future.

I took up residence on a table nearby, adjacent to a couple of fellow real ale connoisseurs hailing from Southampton. I'd met them at the recent **Ealing Beer on Broadway Festival** last November. We conversed about various topics, beer related naturally, while I sampled *Cropton's Scoresby Stout* (4.2), a proper traditional mature stout, *Castle Rock Hemlock* (4.0), tasty and flavoursome, and a *Dark Mild* (4.0) brewed by Bolton's **Bank Top**.

During the course of the afternoon session, I reacquainted myself with some other stalwart Festival goers namely 'Pompey' Julian from Harlow, the 'Didcot Spud Rustler' and Derek 'the shorts' of Staines.

Further consumption of *Hambleton Black Beauty* (4.0), a new brew, some *Black Magic Stout* (4.5) from the **Oakhill** brewery and a *CHB* (4.2), an impressive hoppy beer from Norwich's **Chalk Hill**.

I spied a certain John Wood, a senior member and the **Chiltern Brewery** BLO from my local **Aylesbury Vale & Wycombe Branch**. After a quick word with John it's off to the galley for some nourishment before returning to polish

off a local brew, *Haggards Horny Ale* (4.2), very fruity and worth seeking out at the **Imperial** on the Kings Road, Chelsea where it is a permanent fixture at the handpumps.

A rare *Youngs Double Chocolate* (5.2) specially available for this Festival, brought up the rear, while I decided to sign off with a *Black Mass* (6.66) from Sheffield's **Abbeydale**.

Roll on the next Beer Festival and more importantly roll on next February's appointment in Battersea.

Welcome back!

A straying Marlow pedigree!

THE END OF THE WORLD BAR & RESTAURANT WORLDS END, WENDOVER

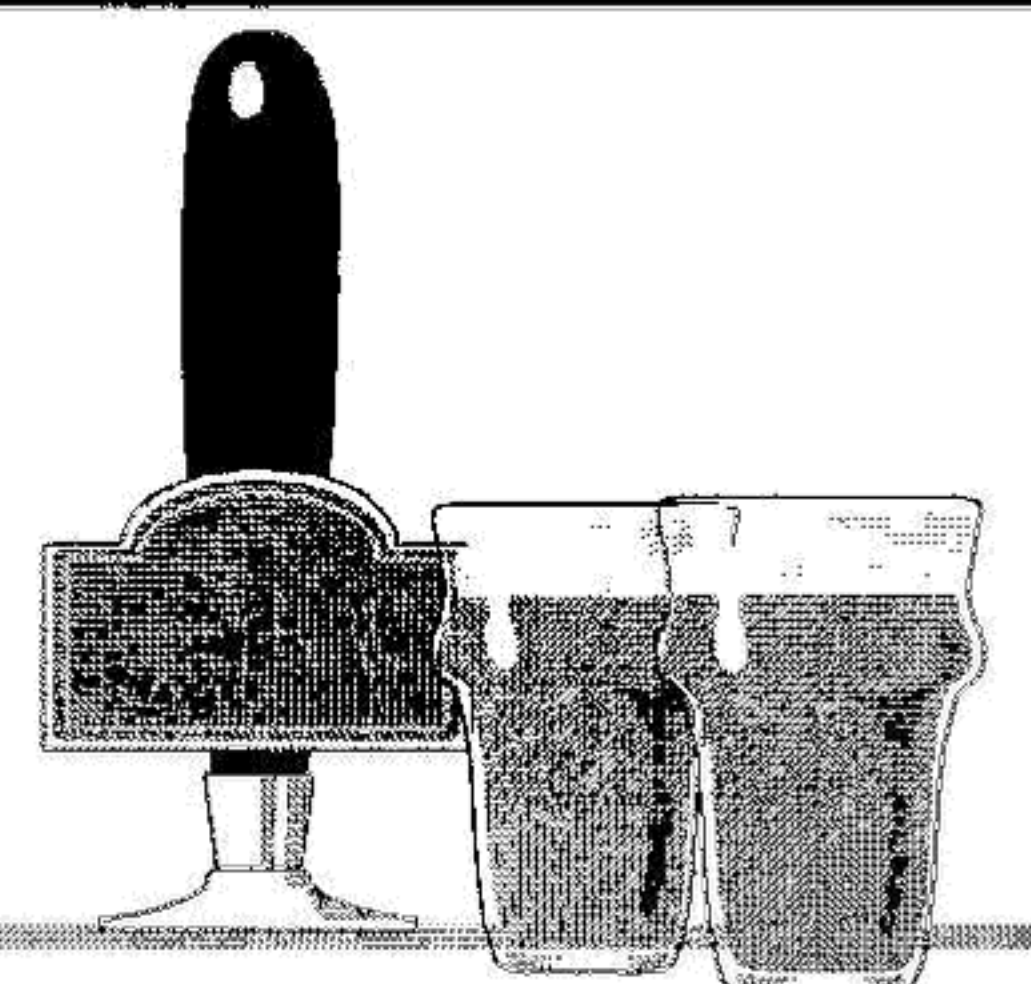


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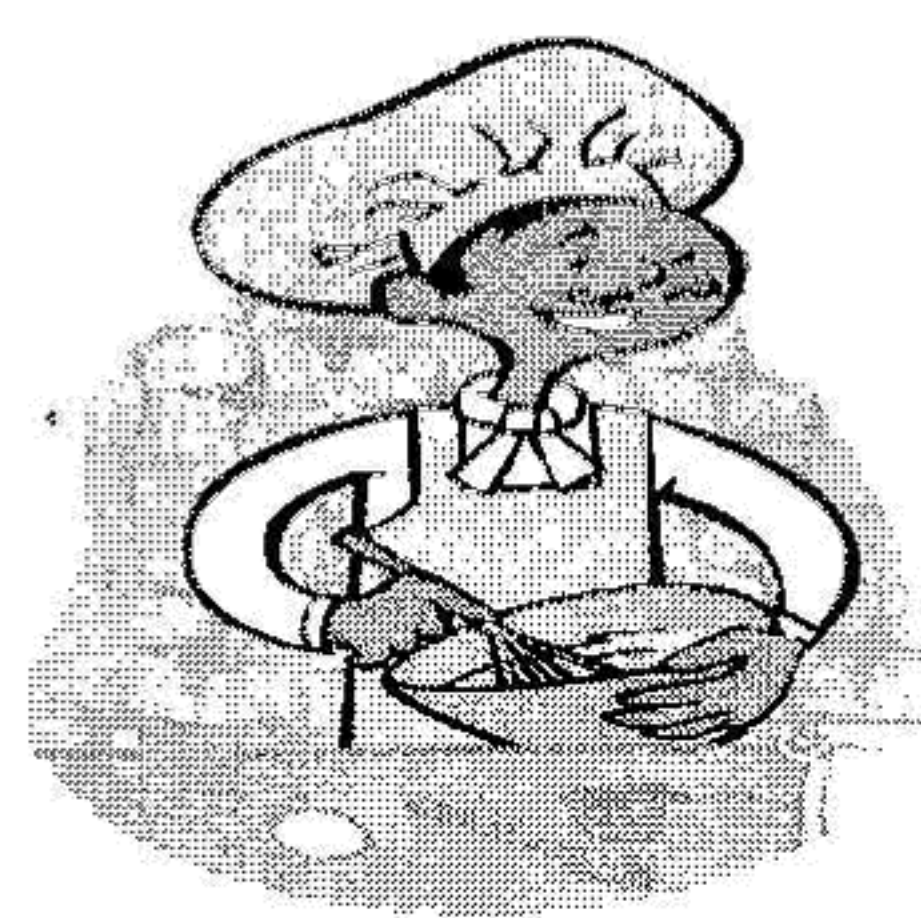
The Carpenter's Arms, Stewkley

*"We drank here, socialized here, and
so we 'bought' the Pub!"*

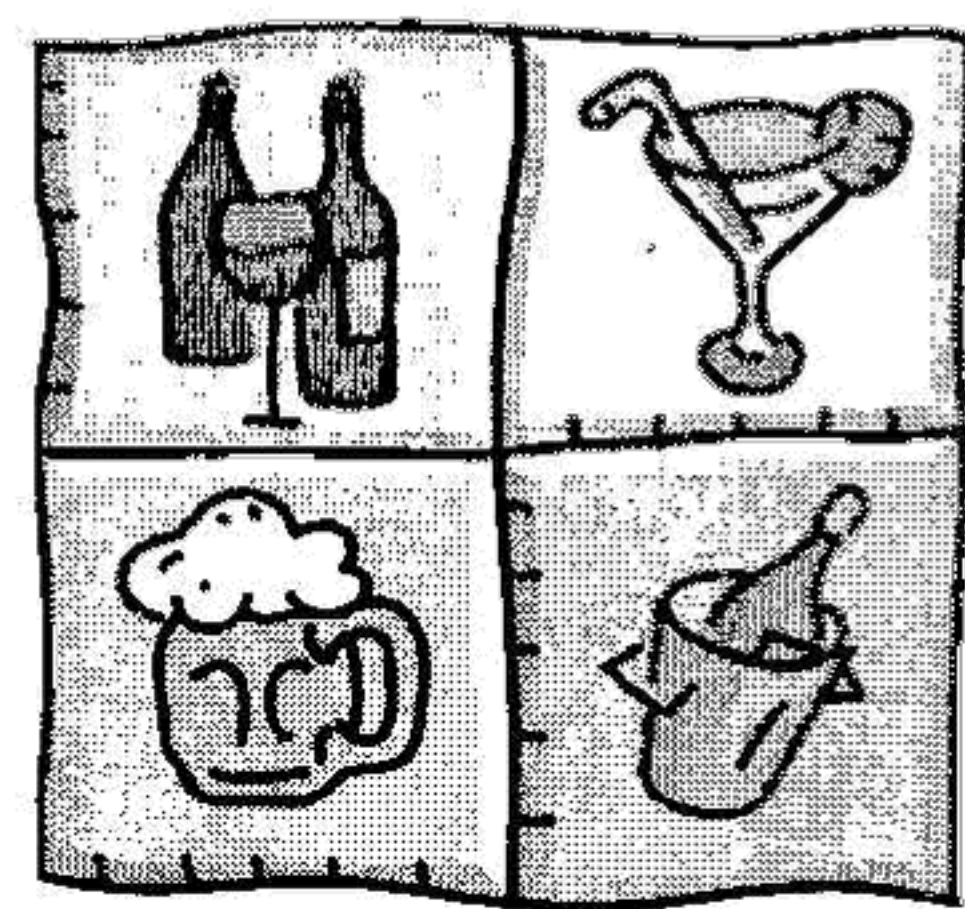
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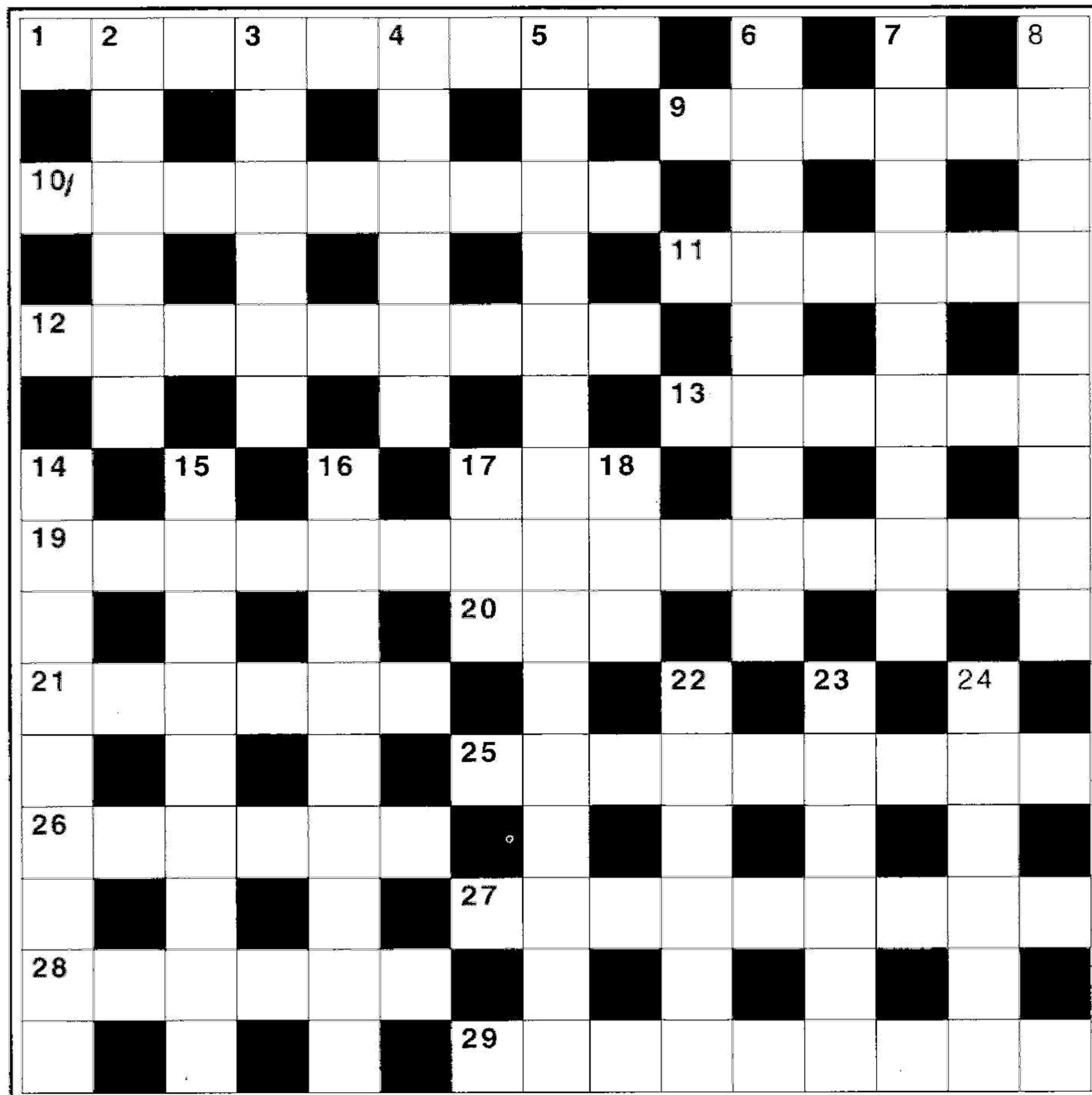
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Beerscratcher Crossword Competition



CLUES ACROSS

1. R.I.P. Alton beers supplied villages at the end of the earth. (9)
9. Chiswick pint requires no top-up. (6)
10. Keep left in Frederic's home town. (9)
11. Didn't start beer – had another – stick to that. (6)
12. University cut short by students in Merseyside brewery. (9)
13. Slum that is cleared up in breakfast bar. (6)
17. 5.5% of 9 initially. (3)

19. Saxon King's fiftieth anniversary beer from Vale. (6, 6, 3)
20. Occurs a lot in The Crofters Arms. (3)
21. Old Burt's beer must have cost sixpence. (6)
25. Sounds like the English Pope's favourite tippie. (9)
26. Earthy sort found in R.I.P. Hale brewpub. (6)
27. Main road back to mountain brewery in North Wales. (9)
28. Declan Arkell's secret place in Scotland. (6)

29. Big in Fosters country – right corks, say. (5, 4)

CLUES DOWN

2. Rooster's bandit beers. (6)
3. Can clay be brewed in N. Lincs. village? (6)
4. Landlord's bitter at Datchworth, Tilbury. (3, 3)
5. Quay's forming bar changes at Worlds End pub. (7, 2, 6)
6. Young's mascot, for example, on all fours. (9)
7. Lord, was he drunk in Grantham's brewery! (9)
8. No charge for collier in Gloucestershire brewery. (9)
14. Brewery is high spot of Surrey. (5, 4)
15. Any O'Gaunt connection for Ms. Proops. (5, 4)
16. West Berkshire healer. (2, 7)
17. Pride about sold out from Elgoods. (3)
18. Popular pub sandwich for starters. (3)
22. Spike final drink in the drain. (6)
23. Pour another and finish jar causing outrage. (6)
24. Liverpool brewer rising after morning's up is a nutcase. (6)

Essential Reference: *CAMRA'S 2002 Good Beer Guide* (and maybe a good road atlas!)

Compiled by John Williamson

Answers to the editor (see back page for details) by 14th May and the winner will receive 5 PINT Bottles of Bottle Conditioned Beer!!



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HOW MUCH DO YOU CARE?

WHAT WOULD YOU DO IF YOUR FAVOURITE BEER DISAPPEARED?

WHAT WOULD YOU DO IF YOUR LOCAL PUB CLOSED?

Both are becoming commonplace events up and down the country. Pub companies often alter the range of ales available to their houses with little or no notice, never mind consultation. Larger breweries continue to buy out smaller ones with the sole intention of closing them and replacing their distinctive ales with bland national brands of their own.

These companies seem to have developed a very short term outlook and rather than investing in what they might call a "Poor performer" would close it and sell it to the highest bidding developer. Often the reason for poor performance is due to that lack of investment. This gradually leads to a run down unattractive appearance which combined with high prices due to the ridiculously high rent imposed on the landlord drives many customers to another pub, or, increasingly the supermarket.

DO YOU CARE ABOUT VALUE FOR MONEY?

Do you mind paying over two pounds for a short measured pint? Eight out of ten pints served are less than 100% liquid and the average is less than 95%. Short measure is costing drinkers a million

pounds a day. Would you be happy if when buying a sliced loaf a couple of slices were taken out at the checkout?

Do you think it's fair that you can't drink in a pub in England or Wales after 11pm?

IF YOU REALLY DO CARE THEN YOU NEED TO JOIN CAMRA

CAMRA is the biggest consumer group in Britain today and has had many campaigning successes over the last thirty years.

CAMRA CAMPAIGNS

To ensure the future for traditional Real Ale.

To protect listed and historic pubs from closure or ruin.

To protect valued breweries from closure.

To protect the interests of drinkers.

To encourage people to use their community local.

CAMRA acts as a vigorous consumer voice in Westminster, Edinburgh, Cardiff and Brussels and in order to continue doing this for the next thirty years :

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SHOW YOU CARE!

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Strength increases with numbers therefore our voice becomes louder with every new member joining, so making more MPs and brewery/pub-companies sit up and take notice.

Whether or not you wish to take an active role in the campaign by attending meetings (it involves drinking so it's hard work) or just come to some of the many social events – pub visits, beer festivals, pub crawls or brewery visits – or even if you want to simply join to support a cause you believe in, you will be very welcome.

Single membership is £16.00 per annum

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Either fill in the form here or for three months free please complete a direct debit form – available from the editor (see back page for address).

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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

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..... Postcode

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



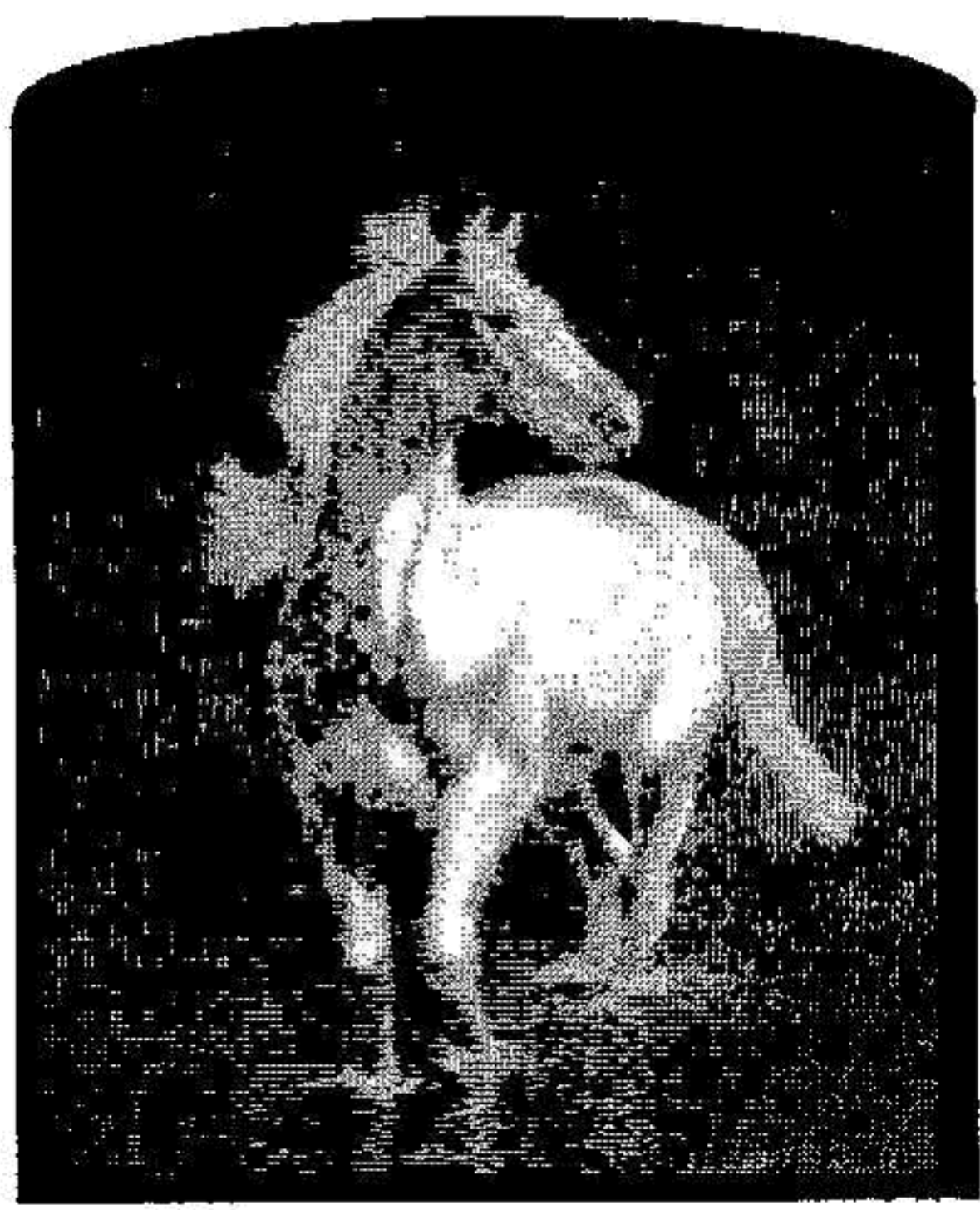
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BANANA BREAD BEER

Charles Wells have launched a new cask ale!

Banana Bread Beer (4.5% ABV) will be available at key **CAMRA** beer festivals and in bottled form from supermarkets.

Over 125 years ago the brewery founder Charles Wells, joined a company of merchant seaman who travelled the world acquiring new tastes as they did so, bringing them home to England to blend with our own traditional food.

The Wells family continues to enrich a traditional approach towards the making of fine ales with the finest ingredients and a spirit of adventure.

The latest fruit of the brewery's labours is Wells Banana Bread Beer, which partly takes its name from the Saxon phrase for beer - "Liquid Bread".

This uniquely flavoursome pint retains the qualities and style of traditional bitter with the subtle flavour of Britain's highest

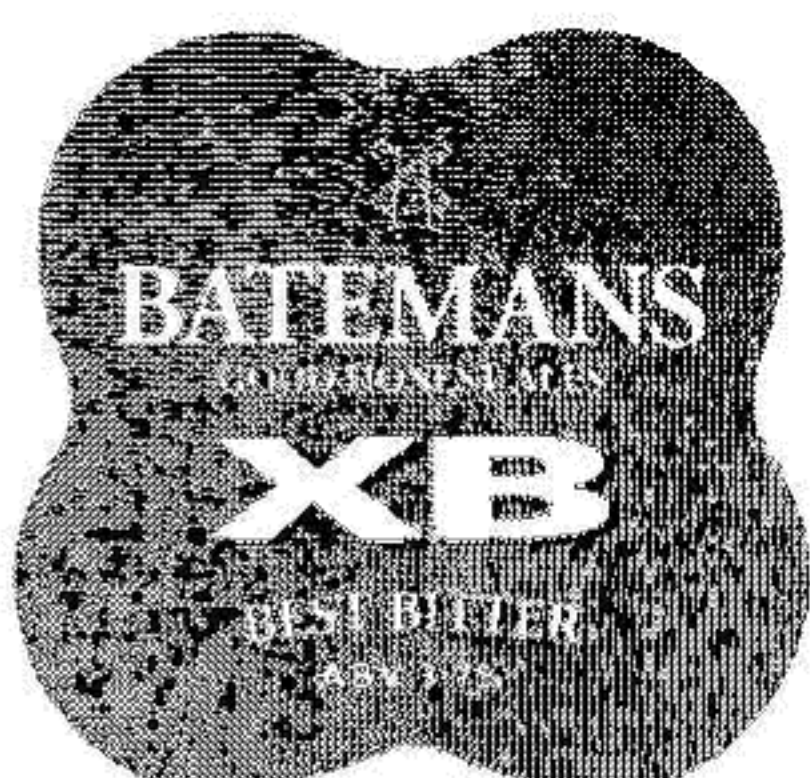
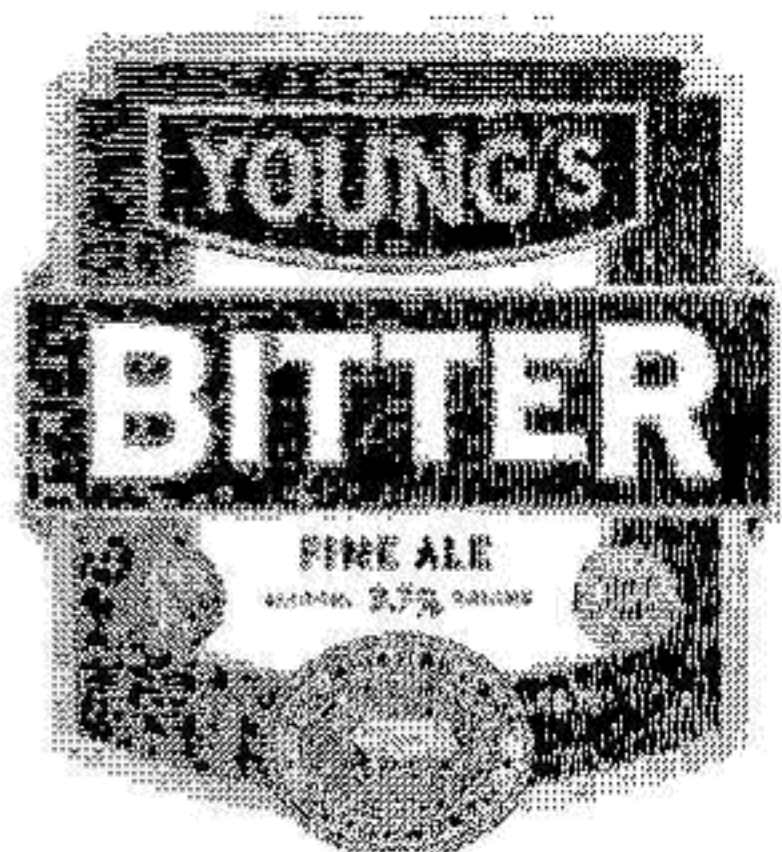
selling fruit - banana's.

Banana Bread beer is a dark coloured ale which hugs the palate with great intensity. The ale's malty aroma is complemented by the gentle nose of Banana. Its flavour unfolds with a sensual sparkle and a smart crispness which balances its aroma perfectly. Tropically fruity; its ripe banana flavour, emphasised by a hint of bitterness, comes from the addition of real fair trade bananas and finishes with an emphatic, steely dryness.

Banana Bread Beer will be available **Great British Beer Festival** in August.

Banana Bread Beer in a bottle (5% ABV) was launched nationally into Tesco and Safeways in March and will also be available nationally in ASDA, Morrisons and the Co-op from late spring.

Taken from a Charles Wells Press Release.



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Local News

(Continued from page 2)

planning permission to convert the pub into a private house. Personal health and lack of customers are the reasons offered for this action which would reduce the village to only one pub. He has been the landlord for seventeen years, but has seen a massive downturn in trade over the last three with his youthful trade either having moved from the village because they cannot afford to stay, or they prefer to travel to Oxford for the evening.

POSTCOMBE

John Sutton has taken over at the **England's Rose** since January and the pub has been redecorated.

STONE

We have heard that there has been a landlord change at the **Rose & Crown**. No further details at this time.

STUDLEY GREEN

The **Studley Arms** had a change of landlord during March.

WADDESDON

The **Bell** is currently undergoing a refurbishment which will last about three weeks. The pub will remain open all the time as most of the work is being done outside. The pub will be given

new signage and will be decorated fully outside and new lighting will be installed. An enclosed beer patio area will be created at the front of the pub and there will be an enclosed courtyard area to the rear. Internally, both bars are to be fully redecorated and there will be some changes to doorways.

WESTON TURVILLE

The **Plough** has been a free house since November last year when Sean (a member of the British Institute of Innkeepers) and Judy Siddall took over. They offer four real ales from regional and local breweries.

WHEELER END COMMON

Financial difficulties had forced the closure of the **Brickmakers Arms** for a while, but it has now reopened under new management.

WHITCHURCH

The **White Horse** will be holding a beer festival over May Bank Holiday.

WING

The **Dove** will be holding a beer festival from Friday 19th through to Sunday 21st April. There will be a marquee, a hog roast and a range of real ales following the theme of St. George.

Useful Addresses

CAMRA HQ:

230 Hatfield Road, St Albans, Herts AL1 4LW.
Tel: 01727 867201
Fax: 01727 867670
E-mail: camra@camra.org.uk
Internet: <http://www.camra.org.uk>

PLANNING DEPARTMENT

For comments, complaints or objections about pub alterations or developments -
Aylesbury:
AVDC Planning Dept, High St, Aylesbury
HP20 1UB
Tel: 01296 585406

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For complaints about short measure, price lists, strength lists (ABV), etc.
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County Hall, Walton Street, HP20 1UP
Tel: 01296 383212
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Bledlow Ridge	Dave Thompson	01494 481492
High Wycombe	Elvis Evans	01494 511248
Marlow	Alan Sheppard	01628 476367
Stokenchurch	John Bazin	01494 483039
Wendover	John & Tina Wood	01296 625215
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I should be pleased to call by appointment to talk through my design ideas and to outline my professional charges.

I look forward to hearing from you.



Beer Festival Diary

APRIL

4-6 (Thu-Sat): 8TH DUNSTABLE BEER FESTIVAL, DUNSTABLE YOUNG PERSONS CENTRE (REAR OF THE UNION BINGO), MANCHESTER PLACE (OFF HIGH STREET NORTH), DUNSTABLE.

5-6 (Fri-Sat): COVENTRY CITY BEER FESTIVAL, COVENTRY CITY FOOTBALL GROUND, EAST STAND MALL, SWAN LANE.

5-7 (Fri-Sun): 11TH MANSFIELD CAMRA BEER & CIDER FESTIVAL 2002, MANSFIELD LEISURE CENTRE, CHESTERFIELD ROAD, MANSFIELD.

11-13 (Thu-Sat): WALSALL BEER FESTIVAL, WALSALL TOWN HALL, LEICESTER STREET, WALSALL

17-20 (Wed-Sat): 26TH NEWCASTLE BEER FESTIVAL, STUDENTS UNION, NEWCASTLE UNIVERSITY, KINGS WALK, NEWCASTLE UPON TYNE. (2 mins walk fm Haymarket Metro).

17-20 (Wed-Sat): 15TH PAISLEY BEER FESTIVAL, PAISLEY TOWN HALL, ABBEY CLOSE, PAISLEY.

18-20 (Thu-Sat): STOURBRIDGE BEER FESTIVAL, THE TOWN HALL, STOURBRIDGE, WEST MIDLANDS.

18-21 (Thu-Sun): 4TH GAINSBOROUGH CAMRA BEER FESTIVAL, GATEWAY CLUB, SPITAL TERRACE, GAINSBOROUGH, Lincs.

19-20 (Fri-Sat): BANBURY BEER FESTIVAL, BANBURY TOWN HALL.

24-27 (Wed-Sat): THE EAST ANGLIAN BEER FESTIVAL, THE CORN EXCHANGE, BURY ST EDMUNDS (TOWN CENTRE).

25-27 (Thu-Sat): 4TH KINGDOM OF FIFE BEER FESTIVAL - GUZZLE 2002, ROTHES HALLS, GLENROTHES.

26-27 (Fri-Sat): 11TH CHIPPENHAM BEER FESTIVAL, STUDIO HALL, OLYMPIAD LEISURE CENTRE, CHIPPENHAM (5 mins BR + Bus stn).

MAY

9-11 (Thu-Sat): THIRD SANDGROUNDER BEER FESTIVAL, SOUTHPORT ARTS CENTRE, LORD STREET, SOUTHPORT (next to town Hall. 2 mins fm Southport Stn in Chapel Street.

16-18 (Thu-Sat): 19TH RUGBY CAMRA BEER FESTIVAL, THORNFIELD BOWLING CLUB, RUGBY. (close to town centre. 10 mins walk fm Rly Stn. Next to Ken Marriot Leisure Centre).

16-19 (Thu-Sun): DONCASTER BEEREX 2002, DONCASTER EXHIBITION CENTRE, DONCASTER RACECOURSE.

17-19 (Fri-Sun): 13TH YAPTON BEEREX - WEST SUSSEX near Arundel, 1.6 miles E fm Barnham main line rly stn on B2233 at Yapton & Ford village Hall.

24-25 (Fri-Sat): 16TH ALLOA BEER FESTIVAL, TOWN HALL, ALLOA.

24-26 (Fri-Sun): NEWARK'S 7TH BEER FESTIVAL, RIVERSIDE PARK, NEWARK (2 mins walk from Castle Stn)



GREAT BRITISH BEER FESTIVAL

Tuesday 6th – Saturday 10th August
Olympia, London

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 Computer Press (Oxford) Limited, Harrow Road Cowley, Oxford OX4 6NP Tel: 01865 747464

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Tel/Fax : 01296 484551

E-Mail : DWRSS@aol.com

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Copy deadline for next issue, due to be published on 1st June 2002 is 14th May 2002.

Subscriptions :- To receive editions of Swan Supping by post, please send SAEs to the Editor.

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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!

APRIL

Friday 5th – Sunday 7th NATIONAL CAMRA AGM

Scarborough SPA Complex, Scarborough

Monday 15th BRANCH MEETING

8:30pm Kings Head, Haddenham.

Friday 26th LONDON PUB CRAWL

Starts 5:30pm at Fox & Hounds, Passmore Street.

Full details of the crawl are given on Page 9.

MAY

Monday 6th BANK HOLIDAY SOCIAL

Lunchtime and afternoon, Unicorn, Cublington.

Wednesday 15th HIGH WYCOMBE SOCIAL

9:30pm, Social, Jolly Bodger, Castlefield, High Wycombe

Monday 20th SHABBINGTON & ICKFORD SOCIAL

9:00pm Old Fisherman, Shabbington, 9:45pm Royal Oak, Ickford, 10:15pm Rising Sun, Ickford.

Saturday 25th CAMRA REGIONAL MEETING

2:00pm Kings Head, Aylesbury

CAMRA members only please

Wednesday 29th LITTLE MARLOW SOCIAL

9:00pm Kings Head, 10:00pm Queens Head.

JULY

Saturday 6th BLACK COUNTRY COACH TRIP

Reserve seats with Tony Gabriel, Phone 01494 527884. (Please note the new date!)

AUGUST

Tuesday 6th – Saturday 10th GREAT BRITISH BEER FESTIVAL

Olympia, London

SEPTEMBER

Saturday 21st CAMBRIDGE COACH TRIP

Further details next issue

OCTOBER

Friday 25th – Saturday 26th AYLESBURY BEER FESTIVAL

Eskdale Road Community Centre, Stoke Mandeville

Vic & Sue Hinde

Welcome you to

The White Swan

10 High Street

Whitchurch

Tel: 01296 641228

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