



Issue 20



Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

# Swan Supping <sup>FREE</sup>

OCT/NOV 2000



## 7TH VALE OF AYLESBURY BEER FESTIVAL TO GET ITS OWN SPECIALLY BREWED BEER!



### 7th Vale of Aylesbury Beer Festival

27th/28th October  
Eskdale Road  
Community Centre  
Stoke Mandeville

The beer tickers will have an extra reason this year to go to the **Vale of Aylesbury Beer Festival**, to be held at the Eskdale Road Community Centre in Stoke Mandeville on Friday 27th and Saturday 28th October.

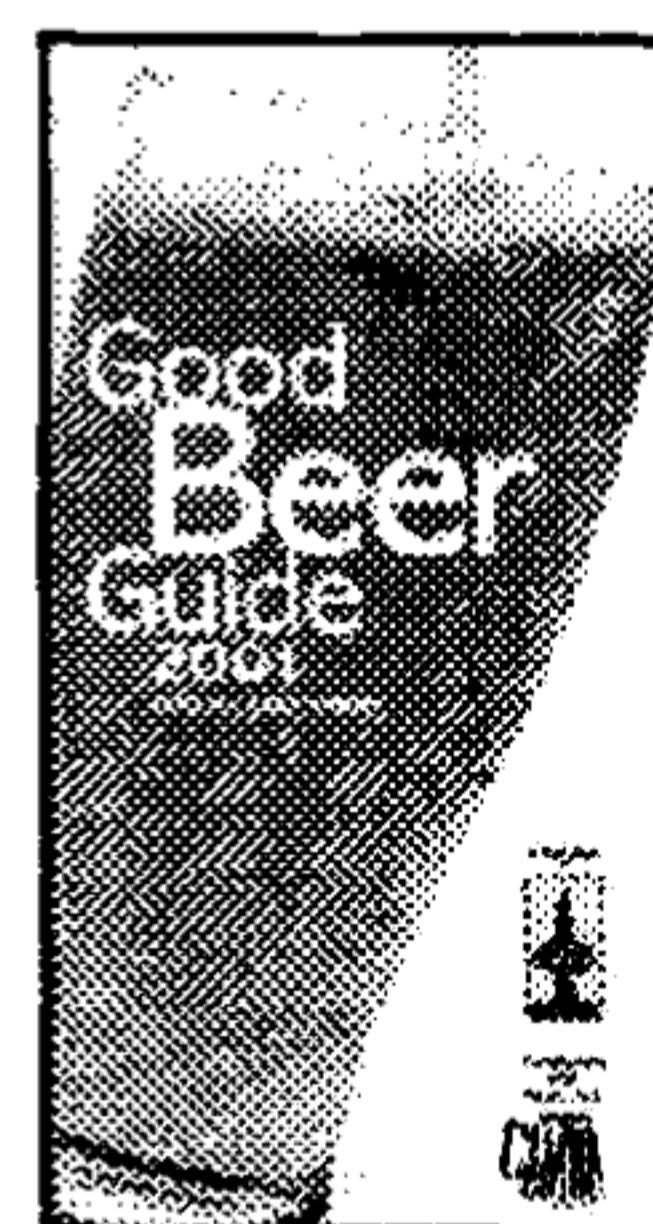
A brand new beer, which will probably be called Mandeville Mild, is to be brewed by Steve Banfield of *Banfield Ales*.

Mild has been consistently popular at the festivals, hence the decision to make one ourselves. It is planned that some of the branch

members will travel to the brewery in the small village of Burrough-On-The-Hill, in East Leicestershire, to oversee the creation of the new beer. We will feature pictures in the next issue of 'Swan Supping'.

Steve is actually from Wing, and this means that his beer has featured in the *Cock*. Steve's beer was sampled by the branch on a recent social there when we met him and discussed the possibility of our own beer!

### OUT NOW!!



The beer drinkers' bible for 2001 is now available! Full details and review on page 8.

## The Experience

Live music every Friday and Saturday

## The Beers

Sam Trueman's only outlet, plus changing guest beers.

## The Wines

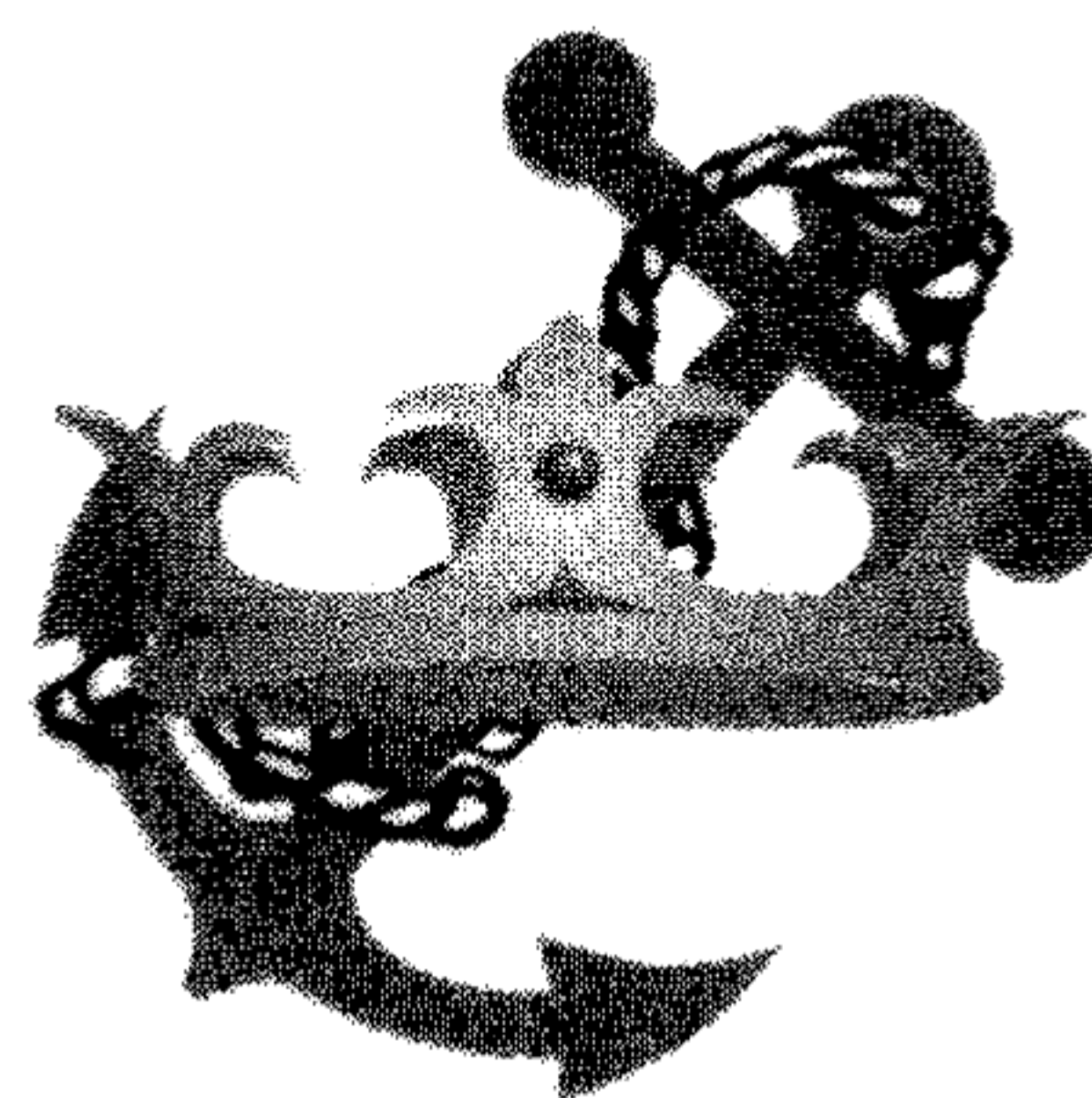
Wines from all over the world.

## The Food

Refreshingly Different

## The Customers

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# Local News



## ASKETT

The **Black Horse** is under new ownership. It had been run by **Fullers** for many years, but they decided to sell it after the long serving landlord retired last year and the several managers since then have not given the pub a stable situation.

It has been bought by Tim Woolnough and Peter Coombe who bought the **Swan**, Great Kimble last year.

The landlord who will run it is Les Williams who has run a lot of local pubs. It is intended that the pub will be run as a free house offering a wide selection of real ales including *Adnams Bitter* and *Fullers London Pride*. There are plans to improve and enlarge the restaurant and to make much greater use of the large beer garden.

## ASTON CLINTON

The **Oak** is planning to extend Christmas by having a beer festival early in the New Year. Full details will be given next issue.

## AYLESBURY

With a new wine bar & brasserie, to be called **MNA'S** due to open in

November, plus persistent rumours about a brand new **J.D. Wetherspoon** pub in the near future adding to the enormous expansion in pubs in the town, you would have thought that existing pubs would be ready to throw in the bar towel. None of that seems apparent so far as we have had one pub reopen, various pubs getting repainted inside and out, plus big changes planned for others. It seems that the older pubs are willing to fight for their survival.

The **Buckinghamshire Yeoman** has a new landlord. Steve Evans took over in July and has vastly increased sales in both beer and food by returning the pub to its core values by appealing to families and a wide age range of drinkers. The cellar has been redone, and the three real ales on offer are *Tetley Bitter*, *Marston's Pedigree* and *Greene King Abbot*. There have been a lot of changes in the kitchen and dining areas and there are plans for a complete refurbishment early next year.

Last issue, we announced that the **County Arms**, run by the **Alehouse** group, had closed and its

future was uncertain. How quickly things change! It is now being run as part of the **Innspired** group and was due to be reopened on 28th September.

Loads of work has been done including painting the pub both inside and out, plus the installation of a new kitchen.

The new tenants, Rob & Lesley Reynolds, have arrived from Australia, where Rob has been serving in the police force for fifteen years. They are going to be doing food at lunchtimes and are going to respond to customer demand when it comes to the beers available. So go in and request your favourite real ales now!

The **Grapes** is now under the management of the brothers Nic and Spencer Swanson. Having working in various pubs, they took over in July and had *Greene King IPA* and *Ruddles County* on offer when last visited.

Mild also made a welcome return to Aylesbury as the **Grapes** had *Greene King XX Dark Mild* on offer in September and it may return in the future.

Major work is planned in February when the pub will be extended into the two shops on either side, plus the upstairs room is planned to be utilised more fully.

**Hampdens** has been refurbished and was due to reopen at the end of September. No sign of any real ale (hardly a shock!).

The **Hobgoblin** will be under new management from Friday 13th October (is this a good day to take over?). Nigel Manley is leaving the trade and no decision had been made on his replacement when we went to press. Full details next issue.

The **Market Tavern** is now being run by the owners of the **Lobster Pot**.

Again, the information given last issue has been superseded by events! We reported that the **Whistlin' Duck** no longer did any real ale. Since then, there has been a change of ownership, a change of management, and real ale has come back again.

The pub is now owned by **Unique Pub Co.**, but the lease is held by **Countryside Taverns**. New landlords Adrian and Sarah Hunt took over in early August and have been serving *Courage Directors*, *Wadworth 6x* and *Morland Old Speckled Hen* on a rotation basis as there is only one handpump. It is planned to have a second

handpump installed as soon as possible. They are also offering food at lunchtime and early evening and the 'Whistlin Combo' sounds intriguing!

## BEACONSFIELD

**Bass Leisure Retail** who own the **White Hart Hotel** have failed in their attempt to change its name to 'The Church Mouse'. There was a campaign by Beaconsfield Town Council and local residents groups to maintain the original name which was first mentioned in official documents in 1622.

## BLEDLOW RIDGE

Extensive work is being carried out on the inside of the **Boot**. We do not have any date for a possible reopening, but it looks like it will be April next year.

## BROUGHTON CROSSING

The **Old Moat House**, run by the pub group **My Kinda Pub** has had new management since 20th August in Martin and Cydria Wood.

They are offering two real ales which will vary, the ones on offer when visited were *Young's Bitter* and *Marston's Pedigree*. They will be having regular quiz nights on Sundays at 8pm.

## CADMORE END

The **Blue Flag** is now owned by **Eldridge Pope** after long serving landlady, Vicki Chevis, who used to run the pub with her late husband, decided to sell up and take life a bit easier. The existing staff have been retained so the pub is not expected to change much in the near future.

The **Old Ship** which has been put up for sale by **Brakspear** is now under offer. There are rumours that handpumps may be installed! As its character is determined by the gravity service, this possibility is greeted with alarm. Further details next issue.

## CHEARSLEY

The **Bell** has won first prize in the premier category of **Fullers Gardens Competition** for the year 2000.

## FORD

The **Dinton Hermit** has been reported as having been sold to one of the previous owners of the **Mole & Chicken**, Easington. The takeover should be completed in early October when it is expected to

(Continued on page 19)

## Greene King IPA & Abbot, Triumph & Old Speckled Hen



now available at

**The End of The World,  
Worlds End, Wendover**  
01296 622299



## Swan suppers toast 90 years of family run pub

How do you top five gold medals in consecutive Olympics?

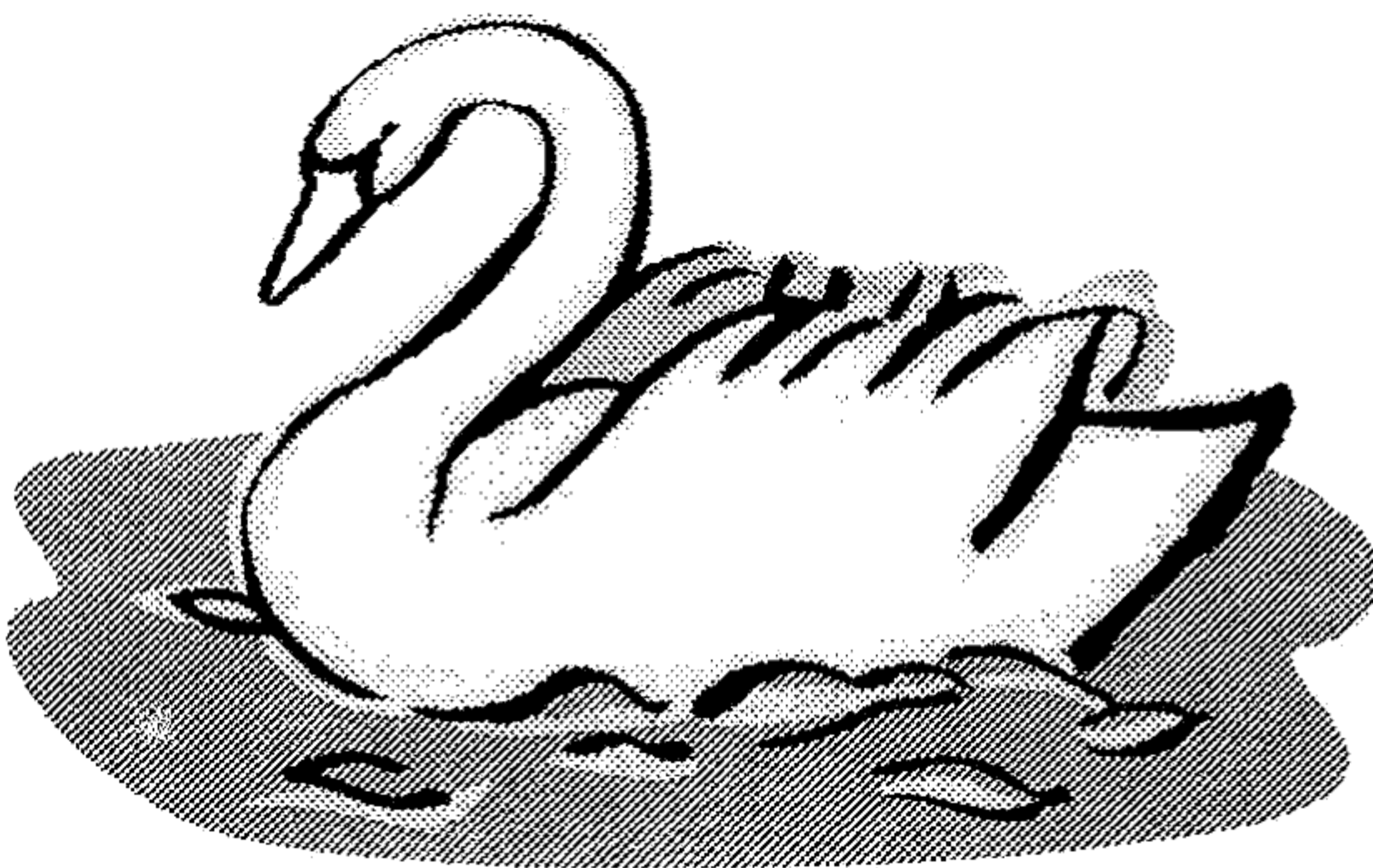
Well for drinkers, 90 years of serving real ale by the same family from the same premises must surely come close.

To a background of scorching sun, barbecued meats and jazz music, family, friends and pub regulars came together to help landlady Christine Barry celebrate 90 years of service by the Beauchamp / Barry family at the Swan Inn, West Wycombe.

Regulars Alan Plumb and Mike Gerrard (Swan suppers for 10 years and 35 years respectively) regaled the partygoers with their own reflections of the family and the Swan. Looking around at the crooked chimney stacks and old flint walls the scene would surely have been very similar to that seen for the first time by the Beauchamps 90 years ago to the day, 10<sup>th</sup> September 1910.

Frederick and Phoebe Beauchamp arrived at the 16<sup>th</sup> century Swan, with two year old daughter Doris after running pubs in Chertsey and Thames Ditton.

The Swan, which had been built as a pub, was then owned by Sir John Dashwood and leased to local brewer *Whealers*. At



that time there were five pubs in West Wycombe. Now there are two and one awaiting resurrection.

In 1929 the Swan, along with much of the village of West Wycombe, passed into the hands of the National Trust and a few years later *Whealers* passed into the hands of *Ashby's* of Staines.

A few years later still, in 1936, *Ashby's* were in turn bought by *Simonds* of Reading. So there's

nothing new there then!

The large extension that is now the dining room and kitchen was built into the 'farmyard' in 1932.

Doris, in the meantime, met her future husband. She was 24 and working at Liptons in High Wycombe and he was working next door at International Stores. She married Jack Barry in 1933 when she was 25 and he was 28, despite Phoebe's misgivings about the match.

In 1940 Frederick died and it fell to Phoebe and Doris to carry on pulling the pints. It was a sign of the times that the licence had to be held by a male, so Frederick's name remained above the door.

Jack died in 1960 and Doris continued as licensee. In the

(Continued on page 4)

# BLACKWOOD ARMS

Common Lane  
Littleworth Common  
Burnham, Bucks

*A true country pub offering  
a wide range of Real Ales  
and Home Cooked Food*

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## Celebrating the Swan in West Wycombe

(Continued from page 3)

same year the **Swan** became a *Courage* pub, *Courage* having devoured *Simonds*.

Doris paid only lip service to the entreaties of *Courage* to sell their fizzy stuff, preferring instead to sell real ale at a time when it was as popular as the Euro is today.

In 1975 Doris bought the leasehold and made Christine a partner in the pub. This second mother and daughter team in the Beauchamp / Barry story kept the ale flowing until 1996 when sadly Doris (or Mrs Barry as many of us respectfully called her) died, aged 88.

Many of today's regulars will remember Doris doing service behind the bar dispensing her own brand of wit along with the pints. On one occasion when a well known actress called in with friends, Doris announced to the regulars that the Swan was the venue for stars of stage and screen !

Alan told another tale at the party which may ring a bell with a few readers.

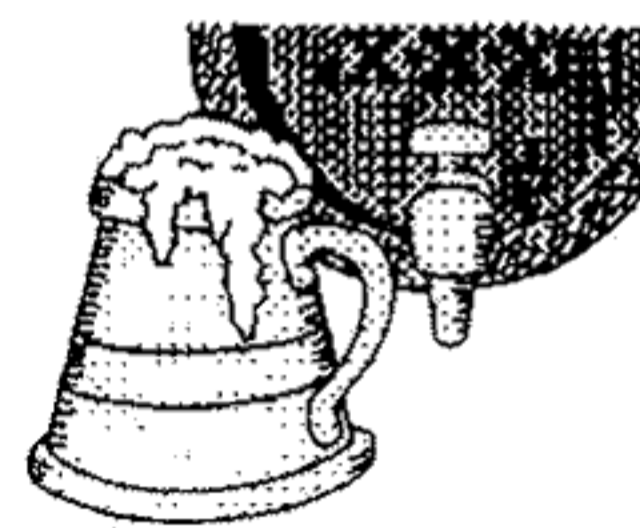
A CAMRA 'inspector' was ordering halves from the front bar of the different ales on offer and making notes on his clipboard. She suggested that he should refrain from having her walk backwards and forwards for these halves all night as she (turning to the regulars) had enough idiots in the bar already!

Mike then finished off by telling us that his family had run the Swan from 1860 to 1900. Save for the seven landlords between 1900 and 1910, this old pub has been serving real ale from the barrel for most of the last 150 years by just two families.

So the next time you walk into a 'family run' pub, just laugh, and tell them about the **Swan** at West Wycombe.

David Thompson

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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.

At the weekend, why not bring the family and enjoy our traditional Sunday lunch.

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Take-away fish & chips Monday to Friday, 6.30 – 8.30 pm.

**Real ales on tap including weekly guest beers**

Meals served from 12 – 2pm & 6.30 – 9pm

# The Clifden Arms

## MILD WINS NATIONAL BEER AWARD

Moorhouse's Black Cat was judged to be the best beer in Britain by a panel of brewers, beer writers and journalists at the 23rd Great British Beer Festival held at Olympia in August.

They obviously followed our lead as Black Cat won our 'Beer of The Festival' last year!

The Burnley brewed mild was chosen as the overall winner from over thirty finalists in five categories including beers from tiny micros to national brewers.

Mike Benner, Head of Campaigns and Communications said, "This is only the third time a mild has won the most prestigious beer competition in the World, the last time being twenty years ago. At a time when many brewers are dropping their milds claiming drinkers don't want them, this marks a real achievement for Moorhouses and promises to turn the mild market around."



Various CAMRA types at the GBBF

The full results for the **Champion Beer of Britain Competition** are as follows:-

**SUPREME CHAMPION** : Moorhouse's Black Cat

Silver: Hogs Back TEA

Bronze: York Yorkshire Terrier Bitter

**MILDS**

GOLD: Moorhouse's Black Cat

SILVER: Bateman Dark

BRONZE: Brains Dark

**BITTERS**

GOLD: Bullmastiff Gold and Brakspear Bitter (joint gold winners)

BRONZE: Oakham JHB and Harviestoun Brooker's Bitter & Twisted (joint winners)

**BEST BITTERS**

GOLD: Hogs Back TEA

SILVER: York Yorkshire Terrier Bitter

BRONZE: Taylor Landlord and Houston St. Peter's Well (joint winners)

**STRONG BITTERS**

GOLD: Cropton Monkman's Slaughter

SILVER: Gale's HSB

BRONZE: Hop Back Summer Lightning

**SPECIALITY BEERS**

GOLD: Nethergate Umbel Ale

SILVER: Oakham White Dwarf Wheat

BRONZE: Heather Fraoch Heather Ale



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ALL DAY, EVERY DAY

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MERLIN'S CLUB OPEN FRIDAY & SATURDAY 10:30PM - 2:00AM



## Aylesbury Pub Competition

The annual competition to find the best village pubs in the Aylesbury Vale area is again underway.

All pubs have to be nominated by a member of the public and judges then have the arduous task of visiting as many as possible and completing a form covering various aspects one normally expects to find in a village pub.

After the initial judging session, the list has been whittled down to the following pubs:-

Bell, Chearsley  
Clifden Arms, Worminghall  
Crooked Billet, Newton Longville  
Crown, Cuddington  
Crown, Gawcott  
Oak, Aston Clinton  
Old Swan, Cheddington  
Partridge Arms, Aston Clinton  
Red Lion, Bierton  
Rising Sun, Ickford  
Rose & Crown, Ivinghoe  
Seven Stars, Dinton  
Stag, Mentmore  
Two Brewers, Thornborough

As well as getting a lot of publicity, the top three pubs will have a web site designed for them. Further news of the competition will be given next issue.



**The Cock Inn  
At Wing**



## October Beer Festival

Thursday October 19th to Saturday October 21st

*Over 15 beers on offer  
including*

*Thwaites Reward 4.2%*  
*Adnams Fisherman 4.5%*  
*Harviestoun Ptarmigan 4.5%*  
*Jennings Cross Buttock 4.5%*  
*Shepherd Neame Late Red 4.5%*  
*Kimberley Classic 4.8%*  
*Oak Double Dagger 5.0%*  
*Abbeyle Absolution 5.3%*

For further details phone 01296 688214



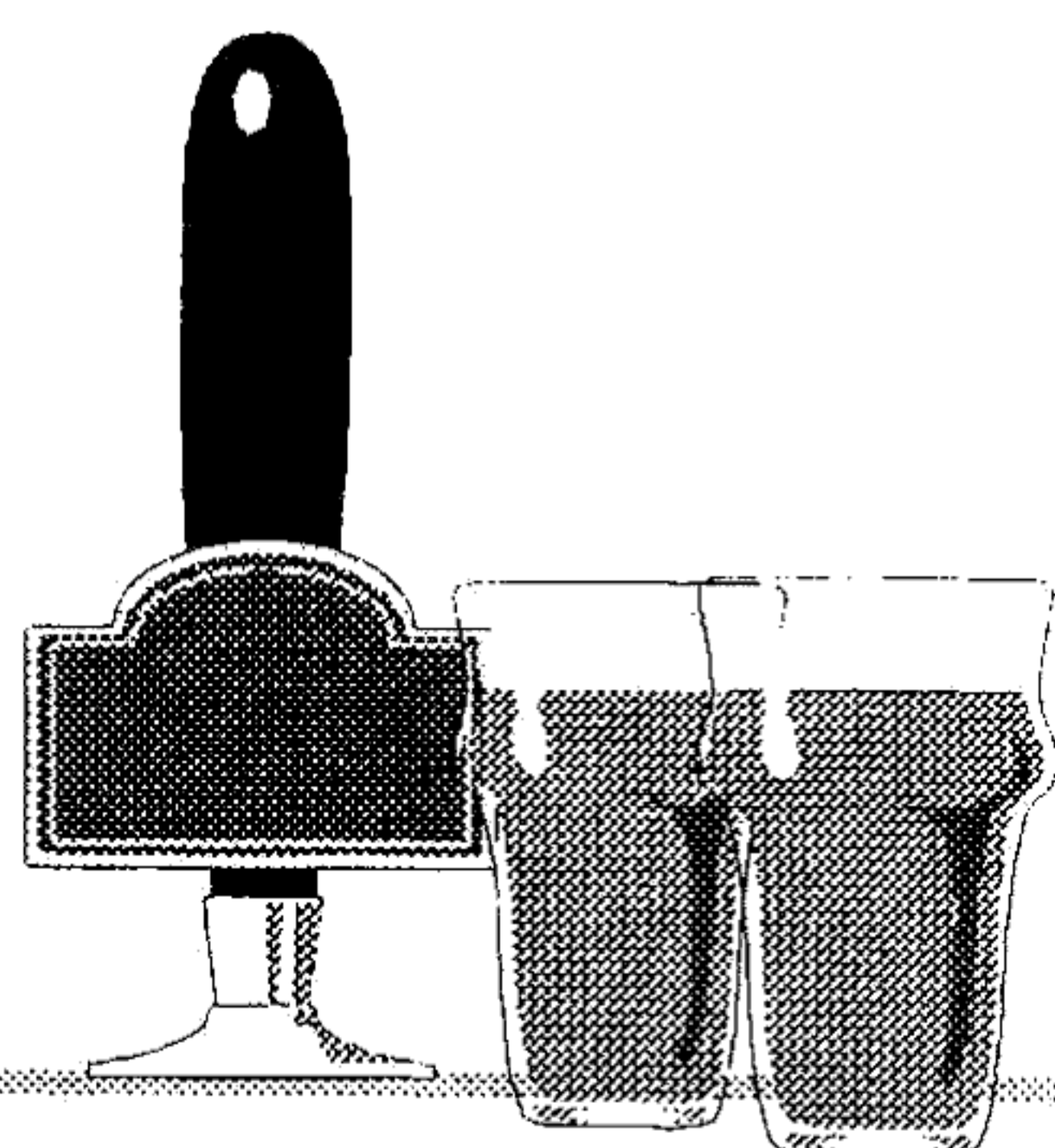
BEERS AVAILABLE IN OCTOBER/NOVEMBER

BRAKSPEAR BITTER 3.4%  
BRAKSPEAR SPECIAL 4.3%  
RUDDLES COUNTY 4.7%  
GREENE KING ABBOT 5.0%  
BRAKSPEAR OBJ 4.8%  
BRAKSPEAR LEAF FALL 5.1%  
MORLAND OLD SPECKLED HEN 5.2%  
TRING COLLIE DOG 5.2%  
& MANY MORE !!!

\*\*\*\*\*

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MILLENNIUM & 2001 EDITIONS

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

## Regional Pub of the Year Competition

Recently a friend and I were offered a chance to survey five public houses nominated for the "Regional Pub of the Year" title, an offer I accepted instantly. It was a golden opportunity to visit drinking establishments dotted around the three counties (Buckinghamshire, Berkshire and Oxfordshire) which normally I would not usually frequent, due to their sitting on a map from my Marlow H.Q.

Each pub in its own right was good enough to win, as the close scoring proved witness to. Scoring was divided up into seven categories.

**Community Focus.**  
**Atmosphere.**  
**Campaigning.**  
**Quality of Beer/Cider.**  
**Style/Decor.**  
**Service/Welcome.**  
**Value for Money.**

A maximum of 10 marks could be awarded, (and was) for each category which was then multiplied by 1.5, 2, or 2.5 depending on the particular category in question.

The sub total of these marks were added together to produce a total score, with a ceiling of 130.

That aside, the pubs visited excelled in the art of serving quality REAL ale at a sensible price in a relaxed and friendly atmosphere. Although not essential, but guest beers were again in strong attendance and adds fuel to the debate that modern day ale drinker wants the option of having greater choice of beer from all over the British Isles at their local.

Judging by the steady throng of customers in these five selected hostelrys, it only goes to prove that a good landlord, a good pub and even better pint will act like a magnet to the REAL ale buff. So if you have a spare hour or two, why not pick up a road atlas and venture out to one of these like jewels, they are all well worth an attendance.

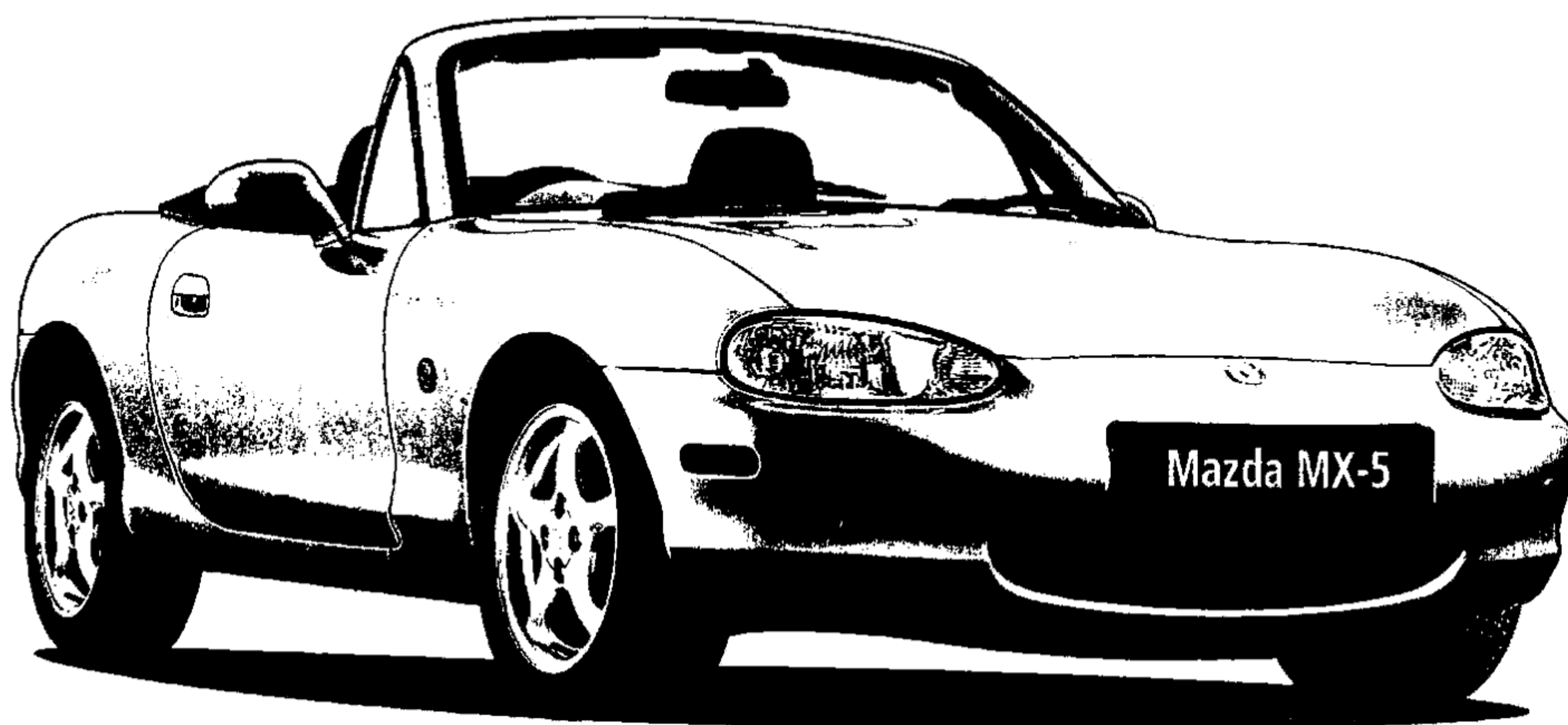
The five pubs up for the coveted award by the way are:

**Butchers Arms, Oxford.**  
**Horse and Groom, Caulcott.**  
**Lamb Inn, West Hanney.**  
**Retreat, Reading,**  
**White Horse, Hedgerley.**

That just leaves me to wish the "HIGH FIVE" all the best and may the best pub win.

*Alan Sheppard.*

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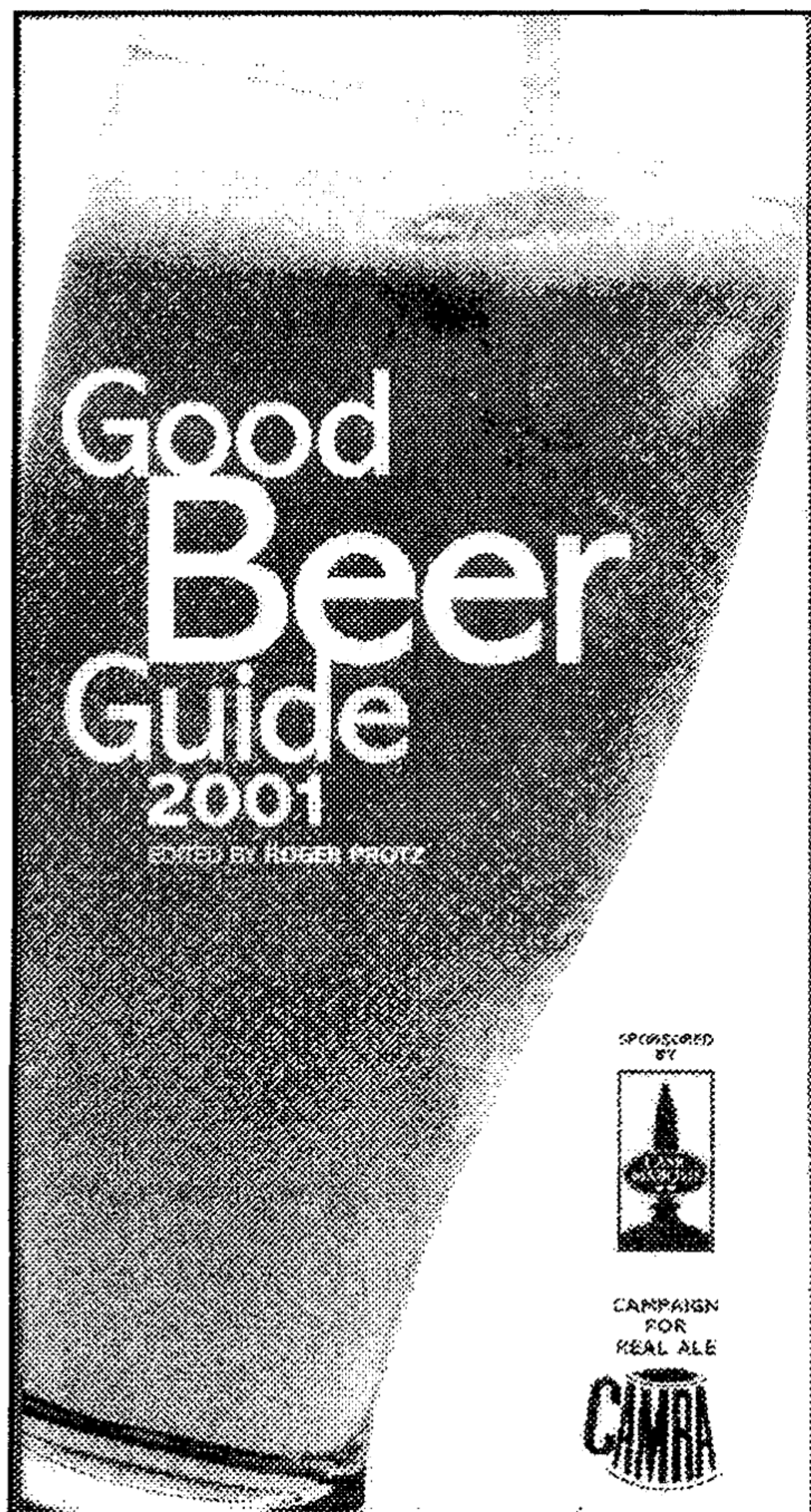
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## THE 2001 'BIBLE' HAS BEEN PUBLISHED



The globalisation of the British beer market is the main theme of the 2001 edition of *CAMRA's Good Beer Guide*. Editor Roger Protz slates **Bass** and **Whitbread** for turning their backs on beer -- cask ale in particular -- but argues that is no reason for welcoming their takeover by Belgian giant **Interbrew**.

"It may well be that **Interbrew** will pump new life into the handful of ale brands bequeathed it by **Bass** and **Whitbread**," he writes. "But the main thrust of **Interbrew's** activities will be to maximise the sales of its lager brands. It owns *Stella Artois*, the leading premium lager in Britain. It will take on the sales of the draught version of another premium beer, *Grolsch*. And in *Carling Black Label* it controls a massive brand that enjoys a lucrative connection with the top echelon of English football".

The declining interest in real ale among the handful of giant brewers offers tremendous opportunities for smaller regional and craft brewers, Roger Protz adds. He quotes Simon Loftus of **Adnams** who thinks that "strong independent brands will survive and prosper while weaker ones will find the going more and more difficult". Stuart Bateman of **Bateman's** of Wainfleet, Lincs, says his company will "concentrate on developing

our premium cask ale, *XXXB*. There will be casualties, but those who have positioned themselves with a good core brand will prosper. Independent brewers will have to become much more focused. We will have to learn to do a few things well."

Protz attacks the media for reporting only "doom and gloom" stories about the brewing industry. He points out that dedicated independent breweries continue to perform well. "**Fuller's** and **Young's** in London had record years, with sales and profits increased. **George Gale** of Horndean, Hants, increased turnover by 8 per cent in 1999 and recorded record profits of £30 million. In Cumbria, **Jennings Brothers** of Cockermouth increased profits by a staggering 73 per cent. In 1999 **Timothy Taylor** of Keighley, Yorkshire, brewed more beer than at any time in its history, and in July this year installed new fermenters to cope with the demand for its beers. In Wales, the **Tomos Watkin** Brewery moved from micro to small regional status when it transferred production from Llandeilo to an industrial park in Swansea.

"There's life in the old cask yet."

Other major features in the Guide include a special "Green Beer Report" that criticises brewers for being slow to respond to



**BOB'S BARN**  
**AYLESBURY GOLF CENTRE,**  
**HULCOTT LANE,**  
**BIERTON, AYLESBURY. HP22 5GA.**  
**TEL: 01296 423350**

Bob's Barn is a picturesque 17/18th century barn conversion situated in Bierton just off the A418 (Hulcott Lane) part of the Aylesbury golf centre. Run by Michael the son of Carol & Derek who run the Red Lion in Bierton. The barn is open to all members & non-members alike, and you don't even have to be a golfer to go Four! a pint.

They also offer a full menu Tuesday – Sunday and are open all day with a wide choice of drinks including three real ales. Eagle I.P.A. (3.6%), London Pride (4.1%) & a New Guest ale every month. They also have Sky TV and a pool table & always offer a warm and friendly atmosphere.

# 20p OFF \*

**ANY & EVERY DRINK ON ONE  
 ROUND OF DRINKS WHEN  
 YOU MENTION CAMRA &  
 THE SWAN SUPPING!!!**

\*(EXCLUDES SPECIAL OFFERS)

8

FREE POOL – MONDAY NIGHTS

8

## BOOK REVIEWS

consumer demand for organic products. The report says that organic beer will prosper with the news that Horticultural Research International at Wye College in Kent is developing a new hop variety that is resistant to pest attack and disease and needs no chemical sprays. "If the variety is dubbed an organic hop by the Soil Association it could open the floodgates for organic beer in Britain," the report says, "giving brewers a bigger home-grown source of organic hops." At present, most organic malt and hops have to be imported, often from as far away as New Zealand.

In *Crisis in the Countryside*, Ted Bruning, editor of *What's Brewing*, calls for an end to the culling of rural pubs, currently closing at the rate of six a week. He argues that rural pubs should enjoy the same tax benefits as country Post Offices and other small businesses, and planning authorities must be more vigilant in stopping the sale of pubs to become private houses.

Award-winning beer writer and *What's Brewing* columnist Lynne Pearce berates the brewers for ignoring women in their advertising and promotions. "Should we take up Rugby to get noticed by the brewers?" she asks. She quotes Paul Nunny

of **Cask Marque**, sponsors of the Guide, who says "real ale is living with its history, rather than focusing on new target groups."

Lynne Pearce praises pub group **Wetherspoon's** for including women in its posters and promotions. But she says that when London brewer **Fuller's** launched a new campaign for London Pride it included only men in its TV commercials.

"Today's pubgoers are as likely to be female as male," Lynne says. "Expectations include a smoke-free area, a choice of good food, a welcome for their children -- and a decent pint to boot."

*Good Beer Guide 2001, £11.99.*

### Walkers, Writers & Watering Holes

A gentle wander down Wharfedale

Barrie Pepper & Jack Thompson

£9-95 (from CAMRA books)

This is a personal amble by 'Whats Brewing' contributor and beer writer, Barrie Pepper, and his colleague Jack Thompson down the river Wharf in Yorkshire. Starting at the top of Wharfedale near Hubberholme, it takes in places such as Grassington, Bolton Abbey, Ilkley, Otley, Wetherby and Tadcaster before the river joins the Yorkshire Ouse at

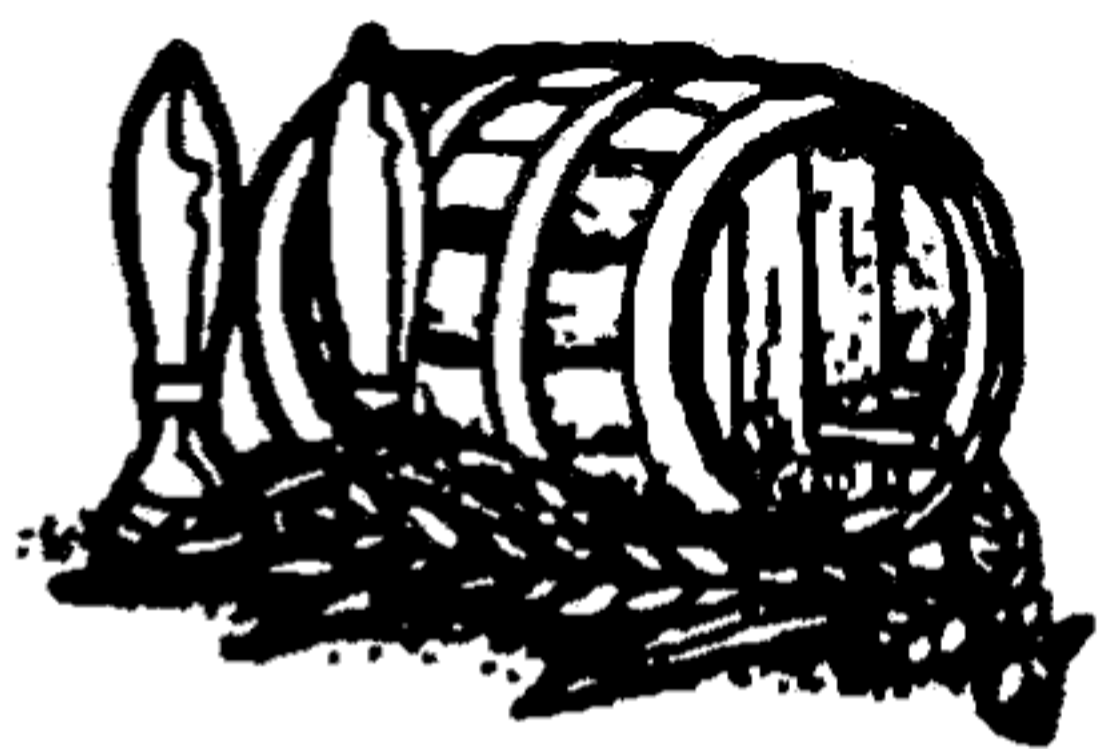
Cawood.

Straggling the North/West Yorkshire county boundaries, this book provides a useful update to the local guides produced by CAMRA members (North Yorkshire Ale, last issued 1991, and Real Ale in the Craven Dales, published in 1991). The narrative format gives the opportunity for more expansive descriptions of the 150 or so pubs visited by the authors, whilst many are also illustrated - something I find of great value when trying to locate a particular gem in an unknown place.

One place of particular interest is the **New Inn** at Appletreewick. It is visited in May each year by one of the Morris Dancing sides based in Aylesbury Vale (Owlswick Morris). A sign displayed on the wall of the **New Inn** welcomes 'Horse Riders, Walkers, Hikers, Mountain Bikers and Cyclists'. No mention of Morris Dancers though!

There are a fair number of stories, anecdotes and historical background notes throughout the book. One tale concerns the renaming of two pubs (a problem again on the increase) to **The Spite** and **The Malice**. To find out why, as well as finding out about the **Craven Heifer**, you have to buy the book!

*Reviewed by John Wood*



## Rose & Crown Wingrave

(Off A418 Aylesbury to Leighton Buzzard Road)

2001 Good Beer Guide  
Cask Marque Approved



Runner-up in the  
Aylesbury Vale  
Pub of the Year Competition

## CHRISTMAS PARTY BOOKINGS NOW BEING TAKEN

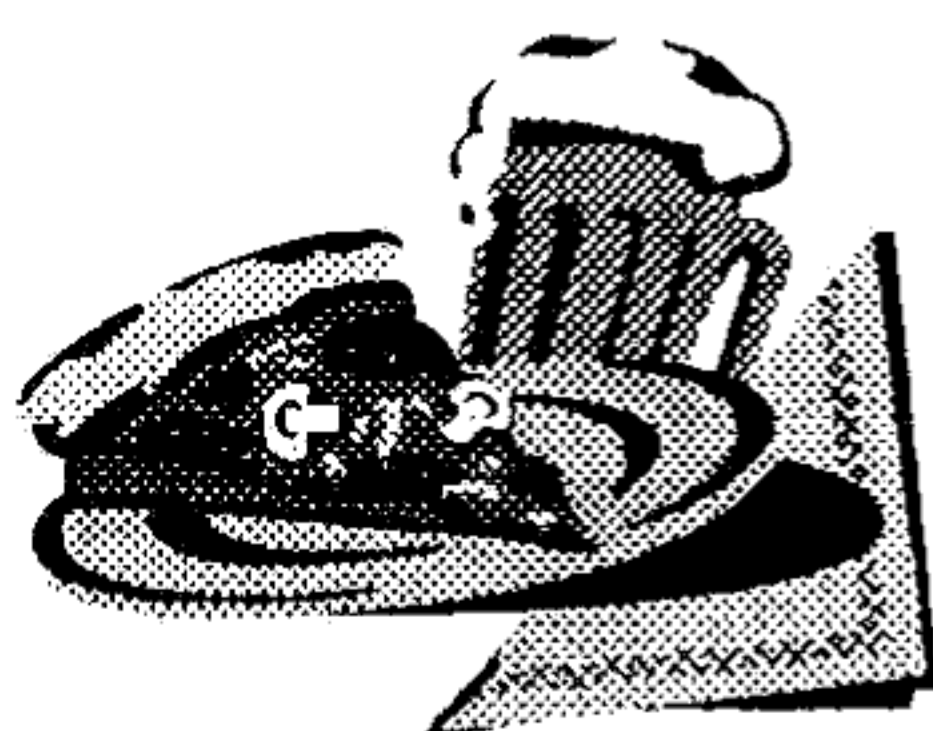
Only £13-50 per person

FOR DETAILS PHONE

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Vale Brewery of Haddenham offer Award Winning local ales, made from only the finest malted barley and whole English hops, in ready to drink party packs. To order, telephone 01844 290008 giving a minimum 24 hours notice for "bright" beer.

	(72 pt.)	(36 pt.)	(16 pt.)
Price List (Inc. VAT)	ABV	Firkin	Poly-pin/box
Notley Ale	3.3%	£71.00*	£41.00 £21.00
Wychert Ale	3.9%	£73.00*	£43.00 £22.00
Edgar's Golden Ale	4.3%	£75.00*	£45.00 £23.00

CAMRA Double Gold Medal winner ! FINALIST ! GBBF 1997.

### Speciality Beers

Black Swan – Dark Mild	3.3%	£72.00*	£42.00 £21.00
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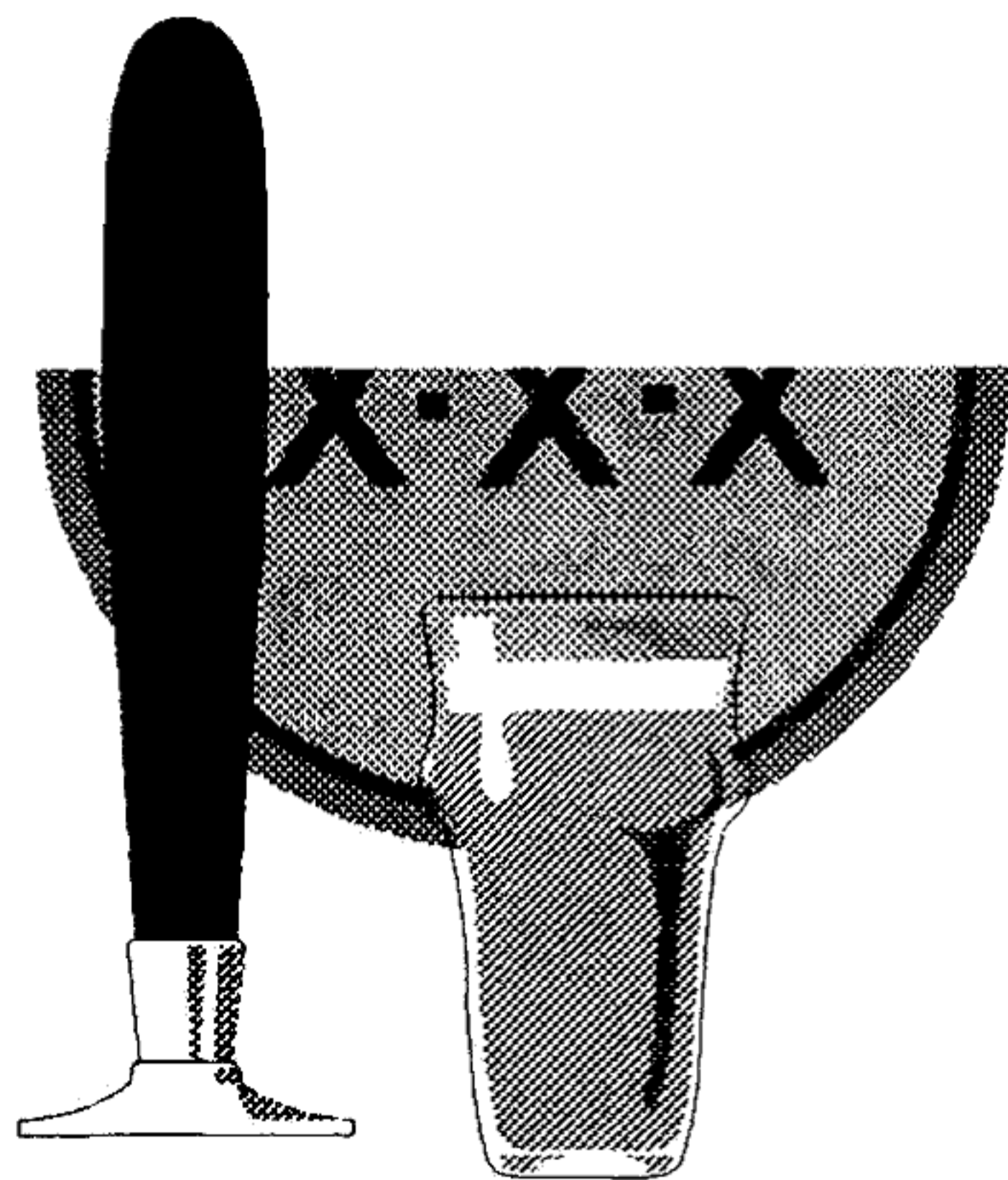
CAMRA Double Gold Medal winner !

Black Beauty – Porter	4.3%	£76.00*	£46.00 £23.00
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### Bottled Beers

Halcyon Daze – English Ale.	4.3%	12 x 500ml Case	£18.00
Good King Senseless	5.2%	12 x 500ml Case	£20.00

## AYLESBURY BEER FESTIVAL



*Tickets £4 at the door  
or £3 in advance  
(ticket includes £2 worth of  
beer tokens)*

*Strictly Over 18s only*

*Hot & Cold food available*

National Winner – *Moorhouses' Black Cat Mild* which was our **Beer of the Festival** last year).

Some of the beers that it is planned to have available starting at £1-40 per pint are:

*Moorhouses' Black Cat Mild  
Vale Brewery Black Swan Mild  
Rebellion Dracula's Draught  
Timothy Taylor Landlord  
Orkney Dark*

*Harviestoun Schiehallion  
and our own specially brewed beer  
'Mandeville Mild'*

*The 7th Annual  
Vale of Aylesbury Beer Festival*

*Friday 27th October 6pm-11pm  
& All Day Saturday 28th October*

*Eskdale Rd. Community Centre,  
Stoke Mandeville*

Once again, the *Aylesbury Vale & Wycombe* branch of *CAMRA* is pleased to team up with the *Friends of Florence Nightingale House* to present their annual beer festival.

Due to building work planned at the Guttman Centre, we have again had to change the venue. However, we are returning to the site of the first festival, the Community Centre in Eskdale Road, Stoke Mandeville (a map is shown on the page opposite)

There will be thirty real ales available including many prize winners from the *Great British Beer Festival* (including this year's

For the non beer drinkers, we are hoping to have four *traditional ciders* and two *perries*.

A bar will be open serving non-alcoholic drinks for the drivers amongst you, and lager will be available for those without taste buds who have found themselves in the wrong place by accident.



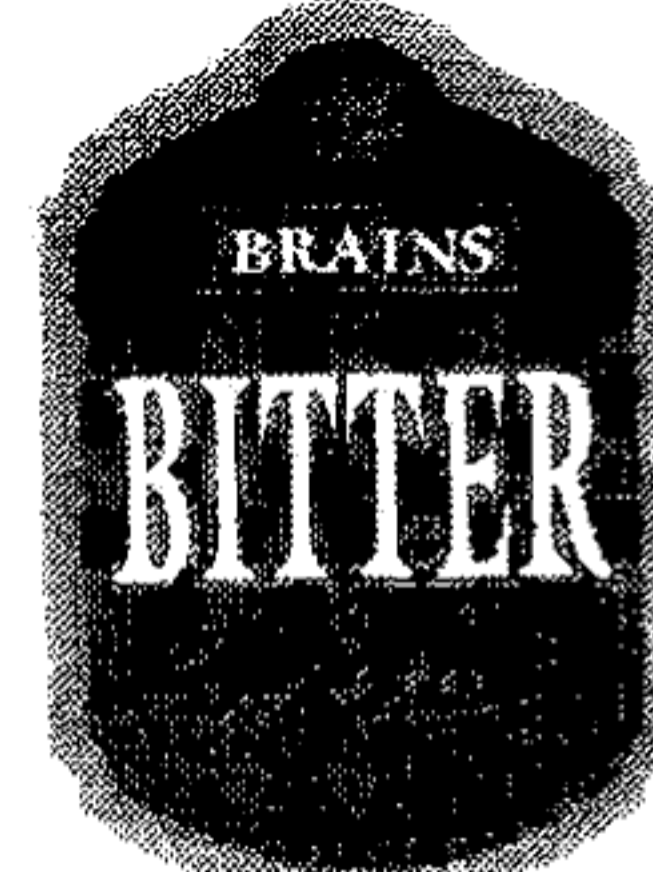
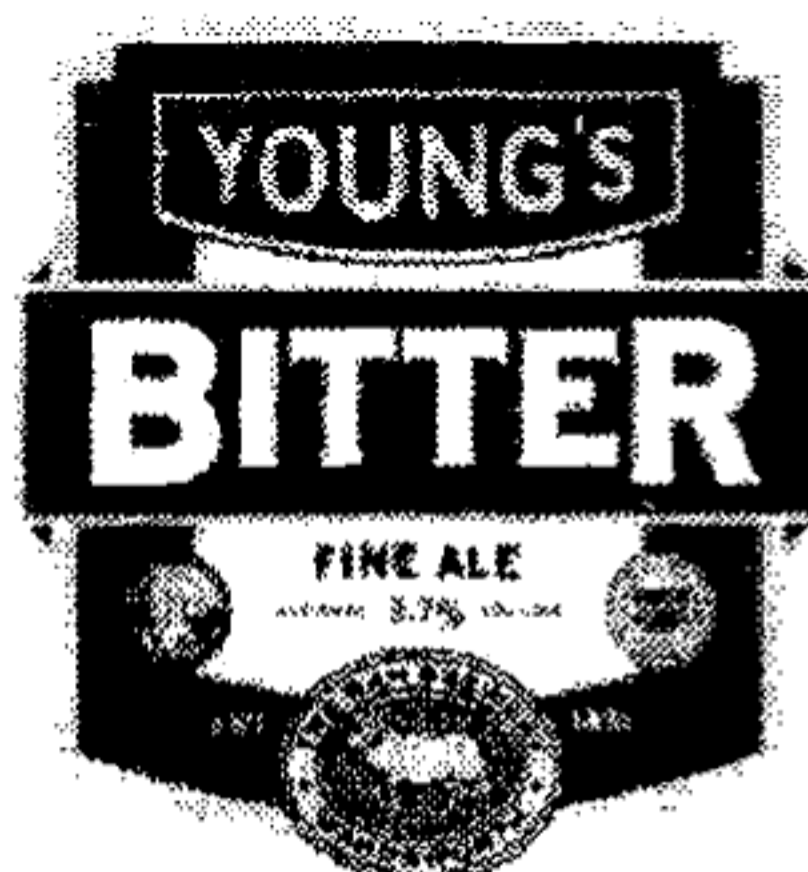
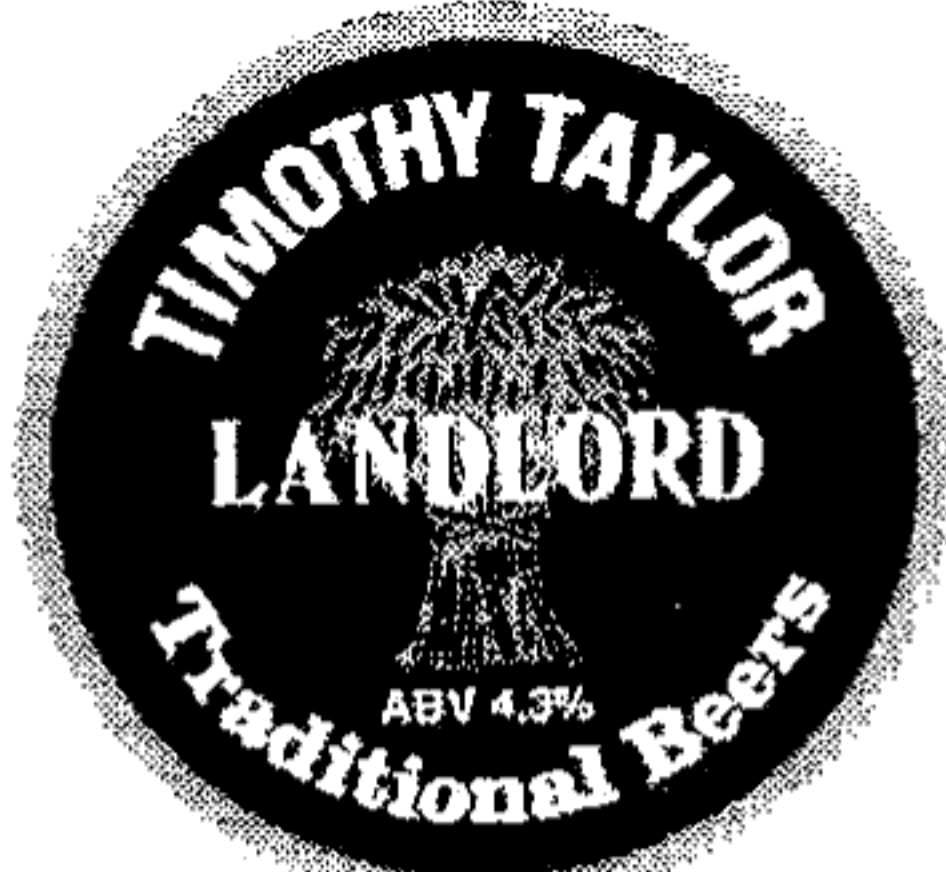
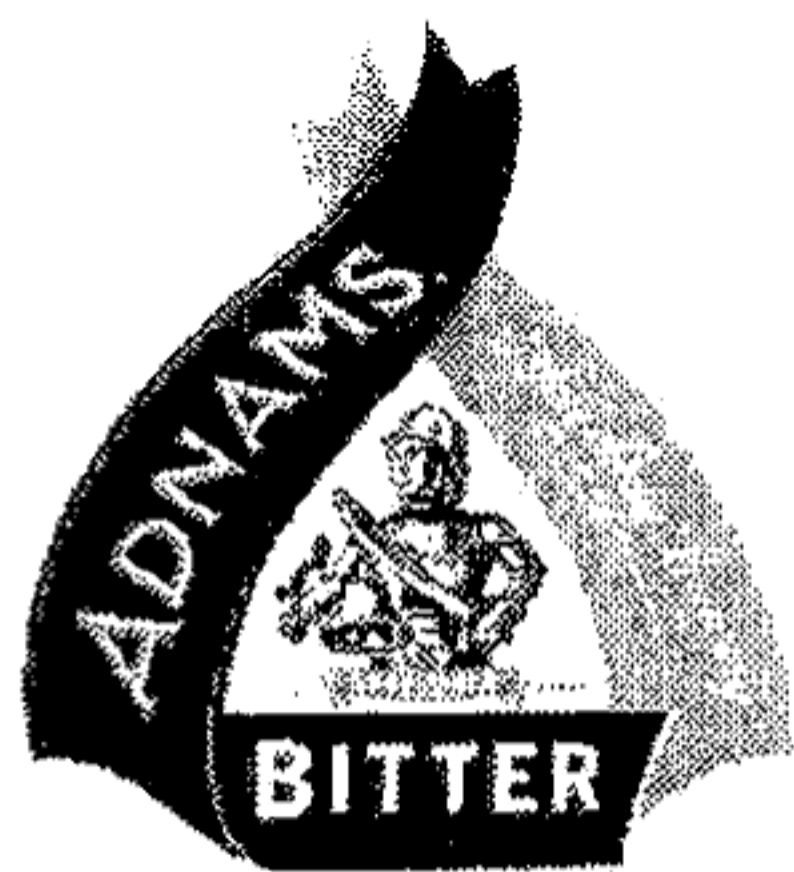
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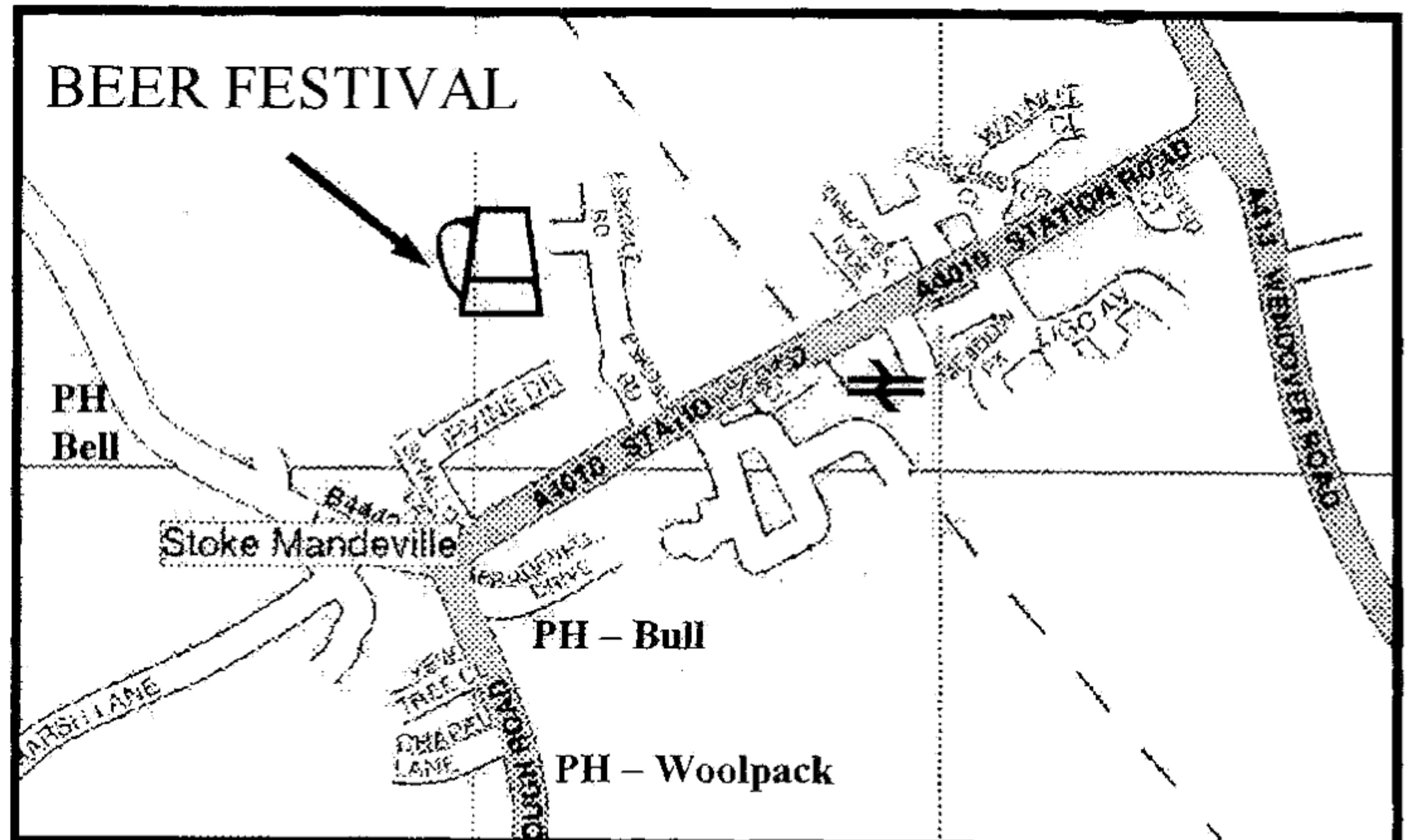


**Tel: 01296 420261 Fax: 01296 397012**

**Email: [sales@dayladrinks.co.uk](mailto:sales@dayladrinks.co.uk)**

**OCTOBER – Friday 27th & Saturday 28th**

*Tickets are on sale at  
Aylesbury Tourist Information,  
and  
Aylesbury & Wendover  
Hospice Shops*



*For further information or  
Credit card payments,  
Please contact  
The Friends' Office  
01296 429975*

**Why not help the Hospice by sponsoring a  
barrel of beer for the festival?**

Ninety pounds gets your company details in the  
programme, two tickets to the festival and your name or  
your company logo displayed on the end of the barrel.

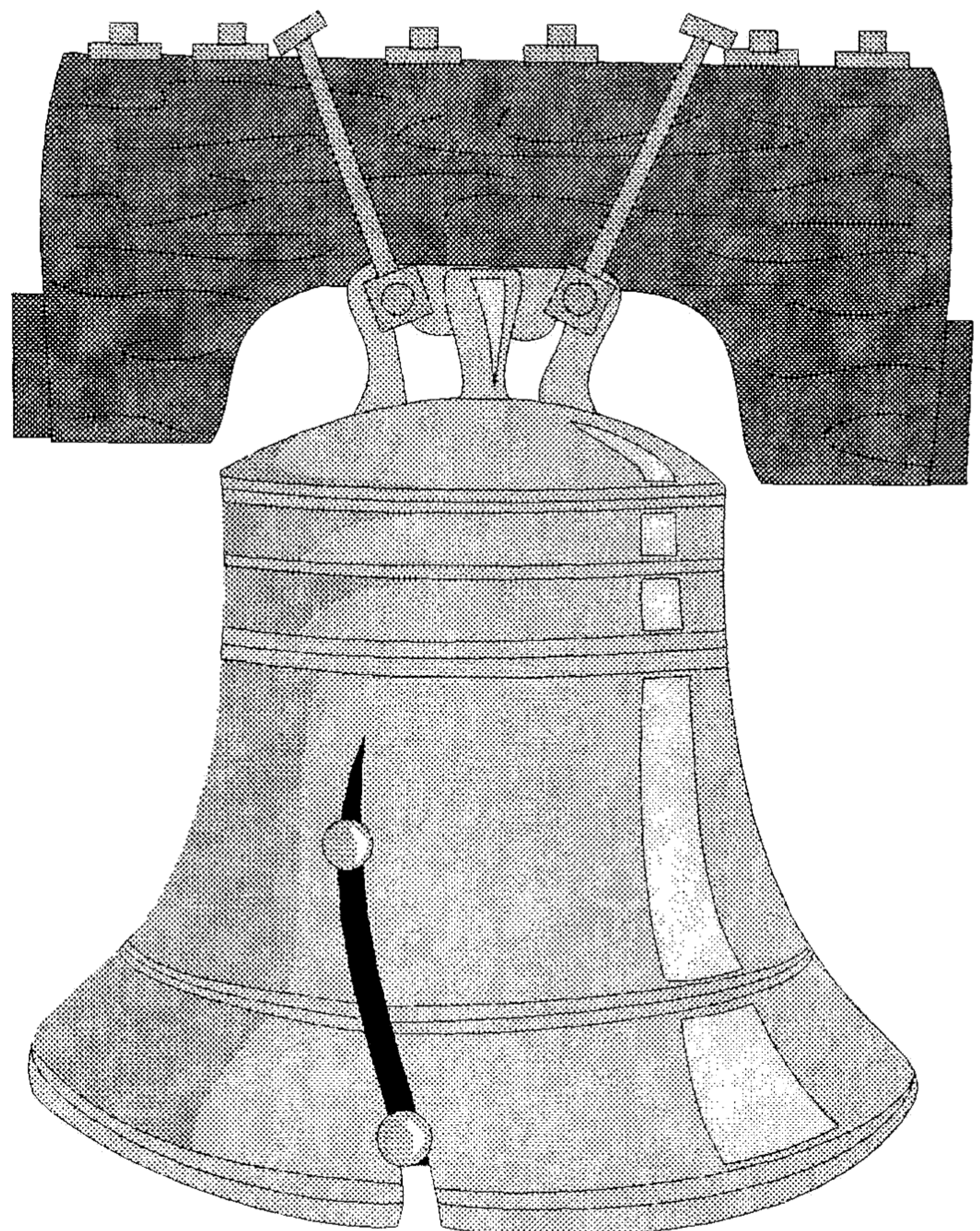
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atmosphere***

***Christmas bookings currently  
being taken for groups up to 30  
Smaller parties welcome***



## DRINKING IN SCANDINAVIA

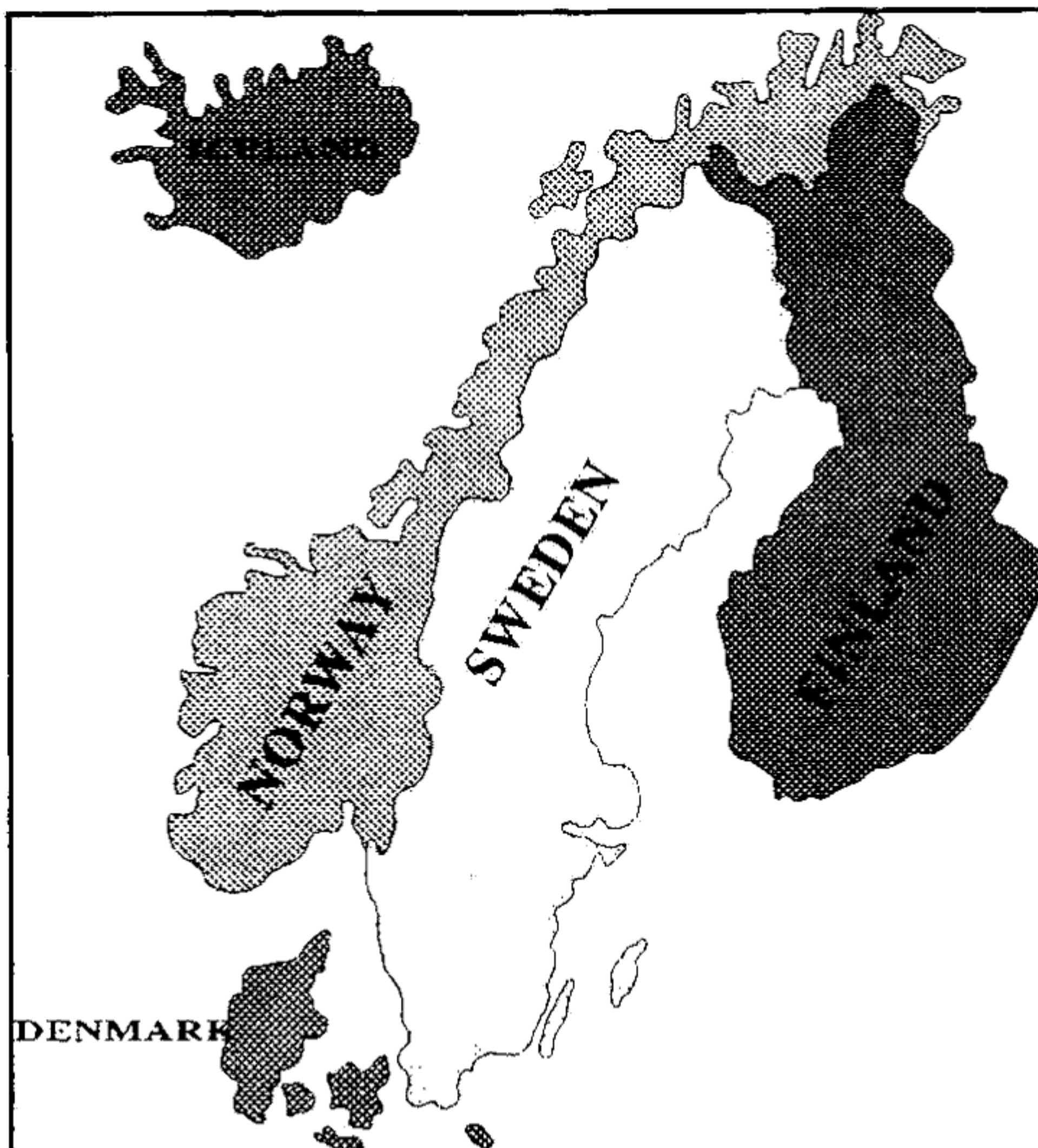
I have just returned from a holiday in Sweden. Sweden is not a country that is well known for its beers or bar culture but my hosts were to ensure that I didn't go thirsty. I stayed in two cities, first in Helsingborg in the south a 20 minute ferry ride from Denmark and second in Stockholm.

My hosts were, in Helsingborg, Per Lindholm a former committee member of *Svenska Olframjandet* (the Swedish equivalent of CAMRA) and a well known journalist who usually writes on energy matters and waste disposal but who when time allows writes on beer/pubs etc. In Stockholm my host would be Lars Ericsson a former chairman of *Svenska Olframjandet* and a well known home brewer who has demonstrated his craft on Swedish Television. Lars also joined us for my first weekend in Helsingborg as they are old friends having both grown up in the same North Swedish town of Ornskodsby.

When I first visited Helsingborg in 1993 there were few bars. Until the late 80s Swedish law required that alcohol be consumed with a meal. Now there are a great many bars most also offer food which can be an advantage. The two that I was to frequent the most were the Czech **Gyllene Prag** in St Jorgens Plats and the German **Edelweiss** in nearby Drottninggatan, both of which served imported beers both on tap and bottled. Most Swedish beer is of a pilsner style but not particularly interesting to the enthusiast. The three main brands that account for around 95% of the market are **Pripps**, **Falcon** and **Spendrups**. I was however to sample more interesting indigenous as well as imported beers.

On my first weekend Per, Lars, Hans (another friend) and I set off for the South Swedish city of Ystad. This involved a train and a bus journey but was worth it. Ystad is home to one of Sweden's few microbreweries *Bryggeriet I Ystad* (Brewery in Ystad, a name which must have taken a lot of thought!). The brewery houses a bar and restaurant and serves a dark and a light beer both of which were excellent (I preferred the light beer, as there was less carbon dioxide in it). The restaurant also serves excellent food.

Suitably refreshed we moved on to Copenhagen travelling via the new rail (and road) link by bridge and tunnel (the tunnel is near to Copenhagen airport) to Copenhagen. The beer and bar situation in Copenhagen is not as exciting as one would



hope. **Carlsberg** and **Tuborg** (both produced by the same company) are everywhere. However the first port of call was The **Appollo Bryggeriet** at Vesterbrogade 3 near to the main railway station and the Tivoli Gardens. Interestingly they were serving *Kwak* Belgian beer but I wanted to try their own product and enjoyed a glass of their organic pilsner, which was very good. I then tried their beer of the month a wheat beer which I think it's fair to say wasn't a world classic.

We then walked to Fredriksberg a city within a city. It has its own Fire Brigade city council etc. In Kongevej we found a bar called **Vinstue** (wine room) 90. It is a 'Carlsberg house' but they take particular pride in serving their beer correctly. I believe it takes around 15 minutes to serve a glass. Fortunately you can have a bottle while you are waiting which we did! After a curry we explored a number of bars in the Nyhavn (New harbour) area before catching the fast ferry back to Helsingborg. In time to visit one more bar the "Utposten" next to the main post office which served an interesting Swedish independent called Abroe.

Opposite Helsingborg is the Danish town of Helsingor (Shakespeare's Elsinore) which I visited a couple of times. The compact town centre contains many pleasant little bars although it is almost all Carlsberg. You may find a beer called Wiibroe. This used to be brewed in Helsingor but is now brewed by Carlsberg. There is an English style pub that serves reasonable Guinness and less welcome John Bull Bitter, on keg of course, goodness knows where it is brewed now.

Sadly it was soon time to leave Helsingborg and fly North to Stockholm. Stockholm's main airport Arlanda is now linked to the

Central Railway station by fast comfortable trains (at a price, a bit like the Heathrow express!). Lars met me at the station and having dumped my bag at his flat we started exploring Stockholm's bars.

Stockholm has two bars that serve cask British beer. The *Oliver Twist* in Repslargatan and "Akurat" in Hornsgatan. Both bars are on the island of Sodermalm. In addition to British real ales there is a wide selection of other beers on tap and bottle from Germany, Belgium, USA, Sweden and elsewhere. "Akuraat" I am advised appeared in Michael Jackson's world top 10 bars. The "Oliver Twist" can't be far behind they are similar in style and have the same owner. I enjoyed a light mild from Poterquack, a De Koninck, a Jever Pils and a couple of American bottled beers in the "Oliver Twist" before enjoying Jamtland's Porter in "Akuraat". A small Swedish brewery to the North of Stockholm.

This would not be my only visit to these two bars! However the next day we caught a train to Nynashamn to the South of Stockholm. We visited a couple of bars including the "Skargardskrogen" in the town centre where we sampled the local brews produced by "Nynashamns Angbryggeri". These included the dark hoppy Bedaro Bitter and a full bodied chocolatey stout. After which we visited the brewery and were given an impromptu tour.

There was more drinking to do so it was back to Stockholm where we headed for "Soldaten Svejck" a Czech bar also on the island of Sodermalm and Stockholm's own brew bar "Gamla Stans Bryggeri" in the old town where the Pilsner was on good form.

These are the drinking highlights of my trip. I also visited many restaurants, museums, went to the Swedish open tennis tournament and to a science fiction exhibition as well as a lot of travelling around sight seeing. English is widely spoken in Sweden (and in Denmark) although a little knowledge of Swedish (or Danish goes a long way). Prices are high but beer prices have been stable for several years. The climate is temperate although colder in Sweden (especially in the North in winter when it can get very cold). The people are polite and friendly when you get to know them. Many have visited Britain. If the weather is bad much of the television is imported from USA and UK and is shown with subtitles. All in all it is not a bad place for a holiday.

Alistair Blackett

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OCTOBER FESTIVAL  
29th September – 14th October



36 ALES FROM BREWERIES ACROSS THE COUNTRY,  
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*Timothy Taylor's Landlord*

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JOIN US IN WELCOMING THE WALKERS BY COMING TO OUR FANTASTIC  
PARTY NIGHTS***

HIGH WYCOMBE  
Sunday 8th October



AYLESBURY  
Tuesday 10th October



MARLOW  
Wednesday 11th October  
PRIZE QUIZ NIGHT



## CHILTERN BREWERY CELEBRATES 20 YEARS

The **Chiltern Brewery** at Nash Lee Road, Terrick, started production in September 1980, one of the forerunners of the micro-brewery explosion that took real ale to the fore in the 1980's. Remarkably it has survived and flourished and is now one of five independent breweries in Buckinghamshire (the others being **Rebellion**, **Trueman's**, **Vale** and **Hambledon (Old Luxters)**).

Initial success was achieved as a 'guest ale' in many **ABC (Ind Coope)** pubs in the area where *Beechwood Bitter* could often be found on the bar. Following the loss of this business with the sale of many pubs to 'Pubco's', other outlets had to be found and the brewery now specialises in beer related products such as beer cheese, beer sausages, even beer bread.

Only one or two pubs are supplied on a regular basis so it is unusual to find draught **Chiltern** beer available, although several barrels have been sent to the House of Commons bar!

The main outlet for draught beer and their



*Richard Jenkinson and guests at the Chiltern Brewery*

other products is now the brewery shop at Terrick which is open six days per week.

The brewery has also specialised in bottled beers, a couple of which are bottle conditioned. These are supplied to local restaurants, specially labelled for events or local companies, or sold in bulk to supermarkets such as Tesco's in Aylesbury.

Regularly available bottled beers include

*John Hampden's Ale*, *Three Hundred Old Ale* (4.9% ABV and also sold on draught) and the powerful bottle conditioned *Bodgers Barley Wine* at 8.5%. For the Millennium, a *Buckinghamshire County Celebration Ale* at 6.5% (also bottle conditioned) was produced and a few samples may still be available.

To celebrate the 20 years in brewing, a new bottled beer has been produced and this was grandly launched at the brewery on 9th September. Named the *Lord Lieutenant's Ale*, after the Lord Lieutenant of Bucks, Sir Nigel Mobbs. It is a 6% ABV porter which is intended to be a permanent feature of the Chiltern portfolio.

The launch was attended by a number of guests and feature writers from **CAMRA** who contribute to '*Whats Brewing*' including cidemaker Roy Bailey.

The occasion also saw the launch of a new book by food and beer writer Sue Novak, called 'Pub Superchefs'. A review may be featured in a future issue of Swan Supping.

John Wood, Chiltern BLO

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*Guest Real Ales*

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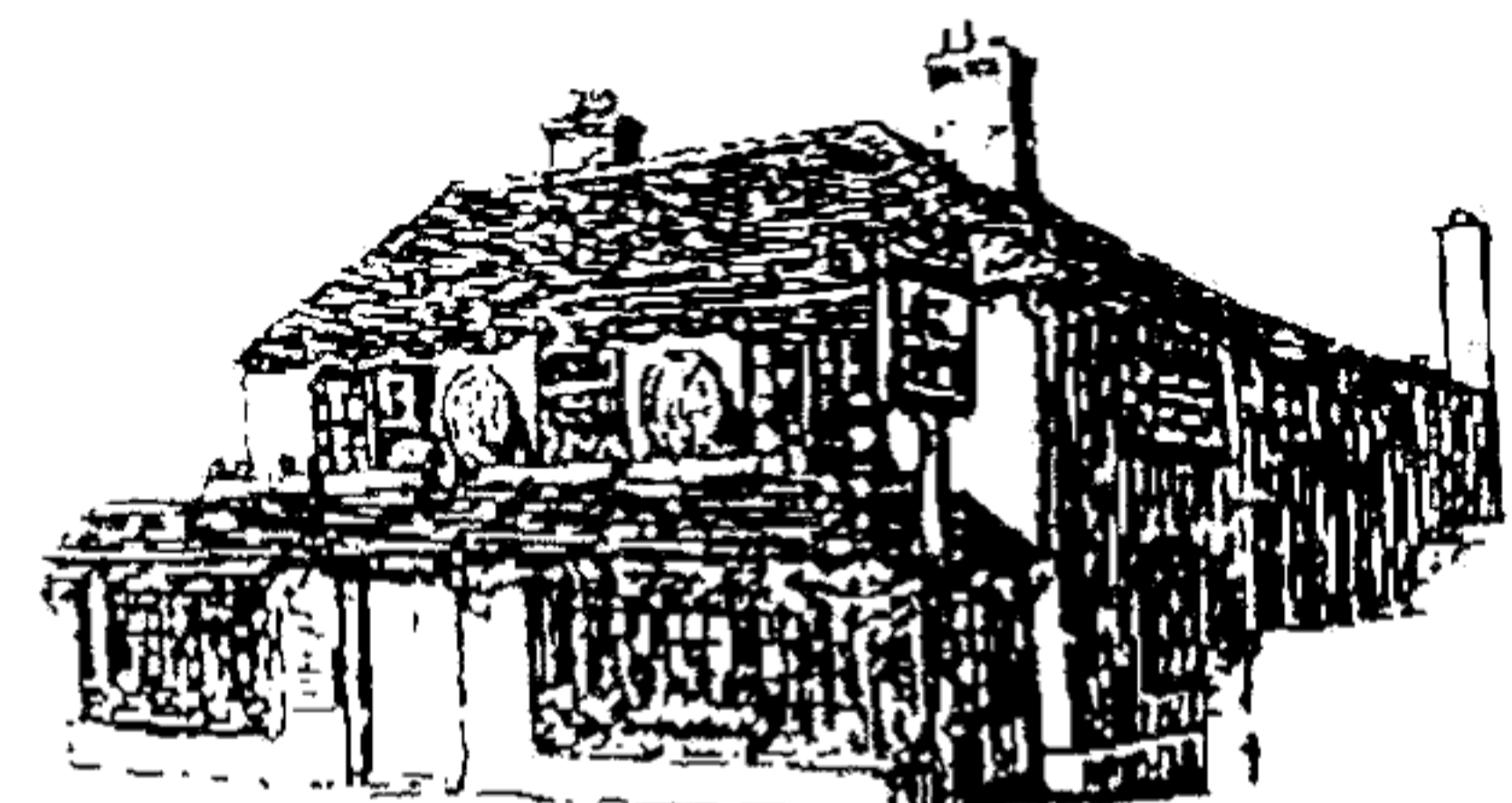


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Plus Draught Budvar*

**Live Music every Tuesday  
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*Christmas Menu now available  
& bookings being taken*

## LOCAL BREWERY NEWS

### BRAKSPEAR



The seasonal ale for November and December from the Henley Brewers will be the very popular *O' Be Joyful* (usually referred to as *OBJ*) which has an ABV of 4.8%. *Leaf Fall* with an ABV of 5.1% will continue to be available during October.

### REBELLION

During October, *Rebellion*, will be offering *Dracula's Draught*.

According to the brewery, this is a terrifyingly strong full-bodied and malty ale, the colour of a blood red sunset in a dark stormy sky. Its ABV will be 5% and it will be available in *J.D. Wetherspoon* pubs.

The beer from last month, *Red October*, may still be found if you are lucky and the beer for November will be *Lounge Lizard* (ABV 4.6%).

### VALE

*Vale* have produced a special beer called *Crown Jewels* for the *Crown*, Leighton Buzzard.

## The Carpenters Arms, Marlow



Home Made Sandwiches available  
Pub Games  
Real Fire, Patio

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**MORRELLS**

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*Hot & Cold Bar Meals Daily – Steaks a Speciality*

*Sunday Lunches (2 Courses) - £ 5.25*

*Children under 10 – Free (Booking Advisable)*

**Restaurant now open on Sunday Night (Closed Monday Night)**

**Children Welcome**

**Large Car Park**

**Friendly Atmosphere**

**4 Course Christmas Menu available @ £ 17.95 per head**

## LONDON PUB CRAWL

We are continuing our pub crawl around London on the evening of Friday 13th October. Although it is possible to just follow the group, a copy of the London A-Z would not go amiss. The first pub can be found by heading to Holborn station, turning right and the Portugal Street is on the left about 200 yards away.

As is the custom, we will start at the last pub of the previous crawl and everyone is welcome to join us (although if all our readers do turn up it could be a little bit crowded!).

All pubs are in the new Good Beer Guide for 2001 (we may have mentioned the book somewhere!).

5:30pm **George IV**  
28 Portugal Street

6:15pm **Sun**  
21 Drury Lane

7:00pm **Cross Keys**  
31 Endell Street

7:45pm **Lamb & Flag**  
33 Rose Street

8:30pm **Lemon Tree**  
4 Bedfordbury

9:15pm **Marquis of Granby**  
51 Chandos Place

This leaves us very close to Charing Cross Station which is on the Bakerloo line and the direct line to Marylebone.

**Old Luxters  
Brewery**



Traditional  
Ales  
and Bottle  
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Vic & Sue Hinde  
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Home Made Meals  
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Special Parties catered for  
Large Attractive Beer Garden

2001 Good Beer Guide  
Fullers Traditional Ales



*Jim and Val invite you to try -*

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*plus - an ever changing range of unusual Guest Beers.*

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*Alan Bell*

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## LILLE & BRUSSELS

My friend and I had planned a long weekend investigating (again) two of our favourite European cities. Lille, with its proximity to the Belgian border enjoys a good range of locally brewed French beers, especially in the 'Biere de garde' style and Brussels with its many bars and even more varieties of ale.

This long weekend commenced immediately after the GBBF in Olympia, a fine boozy afternoon was spent there and its proximity to the Waterloo station and 'Eurostar' made it very convenient. Within two hours after our departure we found ourselves in Lille and a ten minute walk from the station to our hotel (the local station sandwiched in between). The hotel was in the Place de la Gare, conveniently adjacent to the '3 Brasseurs'. Four beers were brewed on site here, a *blonde* (5.2% ABV), an *ambree* (6.2%), a *brune* (6.4%) and *La Blanche de Lille* (4.6%). This was our second trip here and needless to say we tasted them several times over - no disappointments. A short evening due to our late arrival, but we tried numerous bars, always managing to be the last ones in each time, the time dare I say was around 2am.

Our next visit, Friday lunchtime, only 5 minutes walk away was 'Tavern de L'Ecu' brew pub at 9 Rue Esquermoise, this was missed last time because of pub refurbishments. The very wooden panelled interior was impressive, and two beers were offered, the *ambree* and the *blonde*. The *blonde* I would say was the let down of the holiday, thin and watery....mmm, maybe next time.

This was a quickfire trip to Lille and by late afternoon we were on our way to Brussels. We had a lot more time to play around this time - two days. Our hotel was located close to the Gare de Nord, in rather shabby concrete surroundings, characteristic of the suburbs of Brussels.

Our first visit was only 10 minutes away on Rue Royale, to a bar called the 'De Ultieme Hallucinatie'. The entrance was

a bit disconcerting, no hint of the bar - you felt like you were intruding. The Art Nouveau interior was well worth the visit, and from the 30+ beer list we tried *Dekoninck* from Antwerp, a 5% lightly hopped 'session' beer and *Corsendonk Pater*, a strong tasting abbey beer. Following on from this (well some bars inbetween) we moved to the 'Loplop', close to the Grande Place, two floors, band on the first with a predominately 20-30 age group. With over 100 beers and open till 4am, we set up shop! Two of the beers we tried were *Charles Quint*, a strong beer found a ceramic mug with four handles and *De Dolle Dulle Teven* (mad bitch) at over 10% ABV. About 2am, we called it a day/night/morning and retired to assimilate what we had drunk.

The morning saw us struggle to get up, but by afternoon we were ready. The first on the list was the 'Mort Subite', on Rue Montagne aux Herbes Potageres (7), this classic long wooden bar with a 20+ beer list saw us investigate a range of Wheat and Trappist beers. A bar worth visiting in the St Gilles district (connected by tram, about 2Km from the town centre) was 'Moeder Lambic' on Rue de Savoie (68). Over 1000 beers (apparently), a few on draught, this was a small square bar but a real shrine to beer lovers.

Finally with the evening approaching and the conclusion of our trip we hit the 'Bier Circus' about a mile down from the 'Ultieme Hallucinatie', just off the Rue Royale. A small plain bar but with another large (100+) beer list, we tried lots of diverse beers such as the bitter *De Dolle Arabier* (8.5%), *Boelens Klokbiere* (8.5%) and *Huyghe St Idesbald* (9%) in a shallow stone bowl!

Lille and Brussels are two cities which excel in good beer, France is not all about wine and Brussels has (probably) the largest beer selection in the world. The strength of the beers is something to be seriously taken into consideration!

Simon Allen

Mick and Wendy Rolley

## The White Hart Quainton

(Nice Pub, shame about the Landlord)

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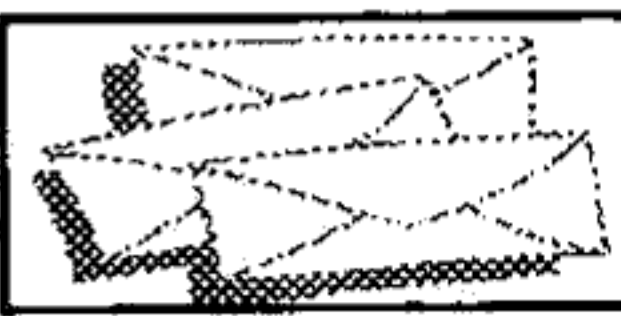
Bass, Adnams, Ringwood Best Bitter  
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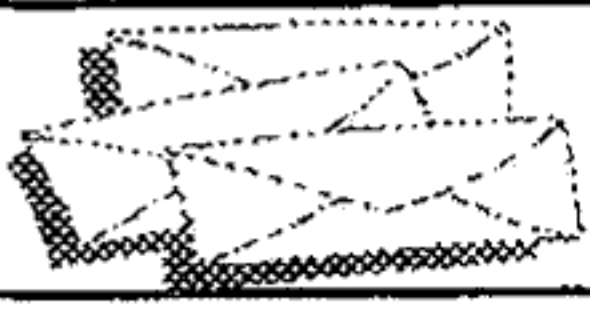
An extensive range of home cooked dishes is available every day for lunch or dinner, including home-made soups, main courses, snacks, vegetarian and sweets at reasonable prices.

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## Letters



Having recently attended a couple of neighbouring village pub summer beer festivals, I felt compelled to put pen to paper, if only to congratulate John Andrews, owner and orchestrator of both **The Oak** and **The Plough** at Aston Clinton and Weston Turville respectively.

Each event exercised the same format of paying a 'tenner' for a souvenir 'take home pint glass' and four free pints of ale to be chosen and stamped for, from an instructive programme. Further beer could be paid for separately. You could of course waive the passport concept and pay for your drinks individually as you consumed, the option was entirely yours.

With fifteen plus beers along with two ciders available at each festival, the choice was fairly extensive with some old favourites like *Taylor's Landlord* and *Harviestoun Schiehallion* to the harder to find *Mauldons White Adder*, *Nethergate Wild Fox* and the excellent *Hampshire Porky and Best*.

As village and town centre pubs alike struggle in the dog eat dog society that we reluctantly reside in nowadays, it seems that some effort and a little forethought of hosting a beer festival, especially in the summer months, can go a long way to establishing some much needed business at your public house as **The Oak** and **Plough** bear testimony to. If they can do it, why not the others?

*Alan Sheppard.*

*(If you read the local news, you will see that there is another festival planned at **The Oak**, Aston Clinton, as part of the Xmas & New Year celebrations – not long to wait! - Ed.)*

## JOIN CAMRA TODAY

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 £14, Joint £17 (at same address),  
Student/OAP/Unemployed/Disabled £8  
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Under 26 £8 Date of birth \_\_\_\_\_  
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Name(s) .....

Address .....

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



I enclose a cheque for £.....

Signature ..... Date .....  
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please visit us on our web site*

*[www.theredlionbierton.co.uk](http://www.theredlionbierton.co.uk)*

*or ring 01296 394857*



## Local News

(Continued from page 2)

close for a couple of weeks for work to be carried out.

### FRIETH

The landlord of the **Prince Albert**, Frank Reynolds, is still trying to leave the pub but owners **Brakspear** are trying to force him to stay until his contract runs out. The pub is currently shut but it is hoped that this is only a temporary situation.

### GAWCOTT

The refurbishment has been completed at the **Cuckoos Nest**. These have included a new kitchen and new toilets.

### GREAT KINGSHILL

The **Royal Oak** is under threat again as the developers who wish to convert it to housing are appealing to the Secretary of State for the Environment against the local planning office's decision that it should remain a pub. The inquiry will be held on 21st November and anyone wishing to write in to object to the change of use should do so at least 28 days ahead of this time. Please send your letters to:

The Planning Inspectorate  
Room 10/07, Tollgate House,  
Houlton Street, Bristol BS2 9DJ  
Quoting Reference: APP/K0425/  
A/00/1045871

### HARTWELL

The **Bugle Horn** has survived a possible name change to 'The March Hare'. Strong objections were raised by local people and eventually common sense prevailed.

### HIGH WYCOMBE

The **Iron Duke** has come under new management. *Courage Best* and *Directors* and *Charles Wells Bombardier* were on sale when last visited.

The **Pride** (previously the **Nags Head**) is under new ownership. We so far have no information about any possible

changes planned.

### LITTLE KINGSHILL

The **Full Moon** is planning to convert the kitchen behind the bar into a cellar (returning it to its original use). It is hoped that this work will be completed by Christmas and this will allow space for four extra barrels to be used for guest beers. These guest beers will be rotated on a regular basis with two always being available in addition to the usual three beers on handpump.

### LOUDWATER

The **White Blackbird** has closed and the windows are boarded up. Check next issue for further information.

### THAME

The **Nags Head** has been repainted and is now called the **Old Nags Head**. It is now a **Morrells Ale House** and has five handpumps and four barrels behind the bar. It will be serving *Morrells Oxford Blue* and *Varsity* as regular beers, as well as having *Westons Traditional Cider*.

### WING

The **Cock** will be holding a *beer festival* from Thursday 19th to Saturday 21st October. There will be more than fifteen beers available and the festival will be held indoors, not under canvas as it has before.

### WINGRAVE

The **Rose & Crown** held a successful beer festival for the village in September. As part of their promotion of the event, the pub issued vouchers offering money off draught beer in October. Who says you can't have your beer and drink it?

The pub is now being run as part of **Chiltern Country Inns** which also run the **Bakers Arms**, Waddesdon.

Due to popular demand, they have replaced the *ABC Bitter* with *Flowers IPA*.

### Branch Contacts

Chairman	David Roe	01296 484551
Treasurer	Tony Gabriel	01494 527884
Secretary	Nick Holt	01296 483554
Bierton	Mick White	01296 428266
Beaconsfield	Colin Staines	01494 674427
Bledlow Ridge	Ben Walter	01494 481459
High Wycombe	Elvis Evans	01494 511248
Marlow	John Williamson	01628 486378
Stokenchurch	John Bazin	01494 483039
Wendover	John & Tina Wood	01296 625215

## 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 £14, Joint £17 (at same address), Student/OAP/Unemployed/Disabled £8, Joint OAP £11 (at same address), Under 26 £8 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 .....  
AYL (SWAN SUPPING)



### Useful Addresses

#### CAMRA HQ:

230 Hatfield Road, St Albans, Herts  
AL1 4LW.

Tel: 01727 867201

Fax: 01727 867670

E-mail: [camra@camra.org.uk](mailto: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, Exchange St,  
Aylesbury

HP20 1UB

Tel: 01296 585406

#### TRADING STANDARDS

For complaints about short measure,  
price lists, strength lists (ABV), etc.

Aylesbury:

County Hall, Walton Street, HP20

1UP Tel: 01296 383212

Oxford:

PO Box 618, County Hall, OX1 1DX

Tel: 01865 815000 (Mon - Fri

8:30am-5pm)

#### ADVERTISING STANDARDS

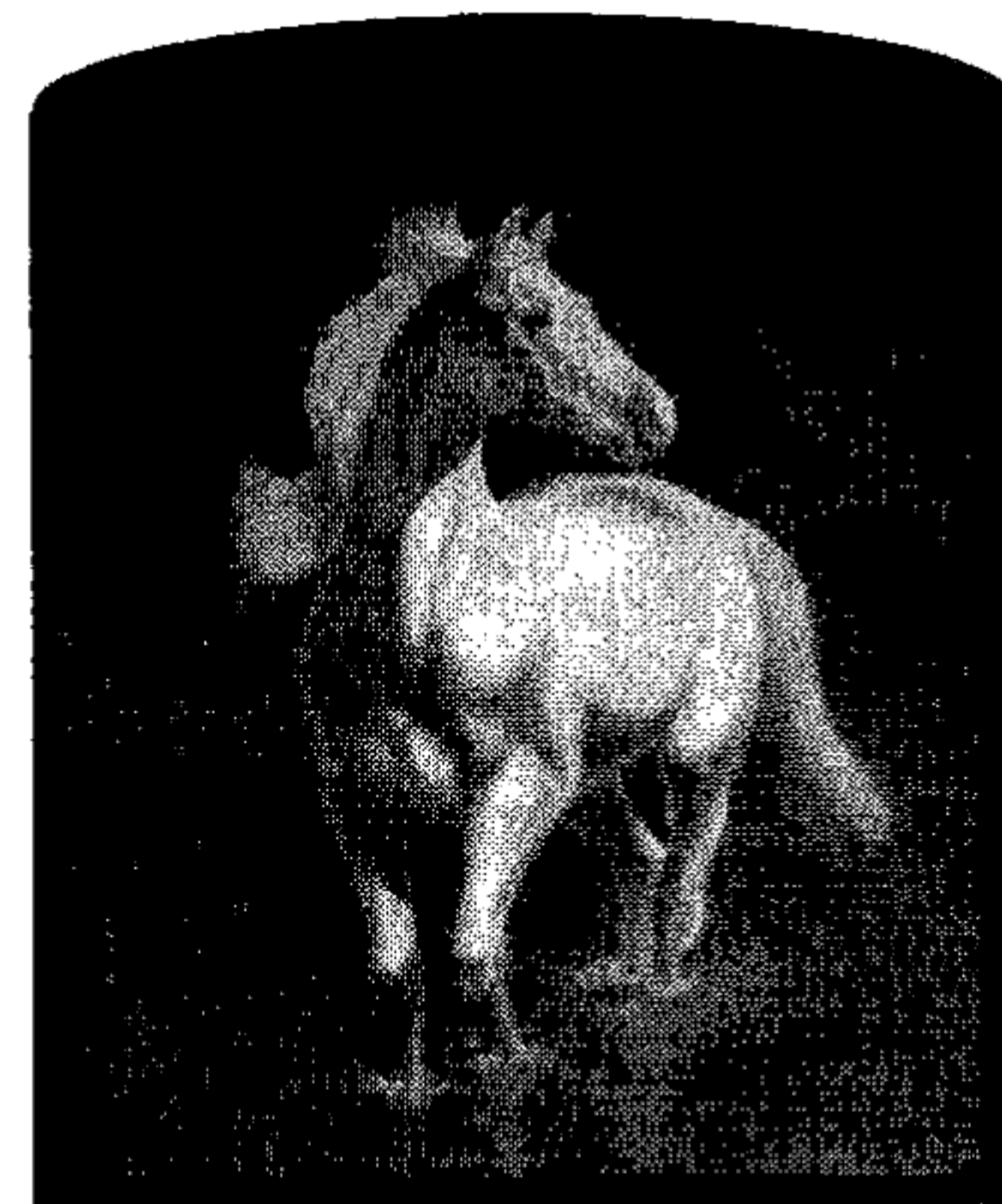
AUTHORITY

For complaints about deceptive  
advertising-

Advertising Standards Authority

Brook House, 2-16 Torrington Place

London WC1E 7HN



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## Beer Festival Diary

### OCTOBER

4-7 (Wed-Sat): 23rd BEDFORD BEER FESTIVAL 2000, Corn Exchange, St Paul's Square, Bedford  
 5-7 (Thu-Sat): 15th SWINDON BEEREX, Territorial Drill Hall, Church Place, Swindon  
 6-7 (Fri-Sat): HUDDERSFIELD OKTOBERFEST BEER FESTIVAL, Zeneca Club, Leeds Road, Huddersfield  
 6-7 (Fri-Sat): WORTHING BEER FESTIVAL, Richmond Rooms, Assembly Hall, Stoke Abbot Road, Worthing  
 12-15 (Thu-Sun): 7th SCUNTHORPE BEER FESTIVAL, at the Baths Hall, Doncaster Road, Scunthorpe  
 12-15 (Thu-Sun): 10th WAKEFIELD BEER FESTIVAL, at The Townhall, Wood Street, Wakefield.  
 13-14 (Fri-Sat): 4th GRAVESEND BEER FESTIVAL, at Old Gravesendians Association Fleetway Sports Ground, Bronte View Parrock Road, Gravesend  
 13-15 (Fri-Sun): SEVERN VALLEY BEER FESTIVAL 2000.  
 19-21 (Thu-Sat): 7th CROYDON & SUTTON BEER FESTIVAL, at Wallington Halls, Stafford Road, Wallington  
 19-21 (Thu-Sat): JERSEY BEER FESTIVAL, at the Royal Hotel, David Place, St Helier, Jersey.  
 19-22 (Thu-Sun): NOTTINGHAM BEER FESTIVAL, Victoria Leisure Centre, Sneinton  
 19-21 (Thu-Sat): 1st QUORN OCTOBERFEST, Parish Council Hall, Leicester Road, Quorn, Leicester.  
 20-21 (Fri-Sat): 9th ALLOA WINTERFEST, at the Town Hall, Alloa.  
 20-21 (Fri-Sat): OVERTON BEER FESTIVAL 2000, at St Luke's Hall, Overton.  
 26-28 (Thu-Sat): SOUTH DEVON BEER FESTIVAL, Newton Abbot Racecourse  
 26-28 (Thu-Sat): 8th MIDDLESBROUGH BEER FESTIVAL, at the Town Hall Crypt, Middlesbrough  
 27-28 (Fri-Sat): 17th EASTLEIGH BEER FESTIVAL, at the Nightingale Centre, Nightingale Avenue.

### NOVEMBER

2-4 (Thu-Sat): 2000 ABERDEEN & NORTH EAST BEER FESTIVAL, McClymont Halls, 43A Holburn Street, Aberdeen  
 2-4 (Thu-Sat): BEER ON BROADWAY XIII, Ealing Town Hall, New Broadway W5  
 2-4 (Thu-Sat): HULL BEER FESTIVAL, Mortimer Suite, Hull City Hall  
 3-5 (Fri-Sun): FALMOUTH BEER FESTIVAL, Princess Pavilion, Gyllyngdune Gardens, Falmouth  
 3-5 (Fri-Sun): 6th WATFORD BEER FESTIVAL, West Herts Sports Club, Park Avenue, Watford  
 10-12 (Fri-Sun): 2nd SHIREBROOK BEER FESTIVAL, Kissingaten Leisure Centre, Park Road, Shirebrook  
 10-11 (Fri-Sat): SEVENTH WOKING BEER FESTIVAL, Woking Leisure Centre, Woking Park, Woking  
 24-25 (Fri-Sat): 19th BURY BEER FESTIVAL, Arts Centre, Market Street, Bury



## Branch Diary

Everybody welcome to all socials and meetings!

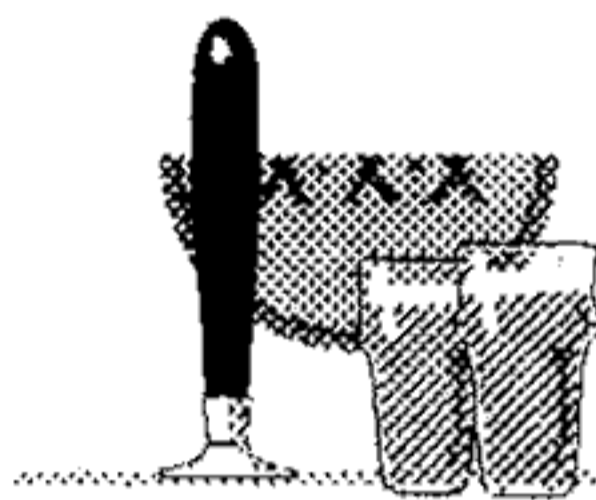
### October

**Monday 2nd AYLESBURY SOCIAL**  
 8:00pm Dairy Maid, 9:00pm New Zealand, 10:00pm Horse & Jockey  
**Friday 13th LONDON PUB CRAWL**  
 Starts 5:30pm George IV, Portugal Street, near Holborn. Full details on page 16  
**Monday 23rd LONGWICK/TOWERSEY SOCIAL**  
 8:00pm White Horse, Longwick, 9:00pm Red Lion, Longwick, 10:00pm Three Horeshoes, Towersey.  
**Friday 27th/Saturday 28th VALE OF AYLESBURY BEER FESTIVAL**  
 Stoke Mandeville Community Centre. Details and a map are provided on page 10  
 Charity beer festival held in conjunction with the 'Friends of Florence Nightingale House'  
 Over thirty Real Ales plus Ciders & Perry.  
 Helpers are required for setting up during the week and bar staff. Please contact the editor.

### November

**Wednesday 1st BRANCH MEETING**  
 8:30pm Queens Head, Little Marlow.  
**Wednesday 8th ICKFORD/WORMINGHALL SOCIAL**  
 8:00pm Royal Oak, Ickford, 9:00pm Rising Sun, Ickford, 10:00pm Clifden Arms, Worminghall. (Note: A rerun of the September social which was hit by the petrol crisis)  
**Wednesday 15th NORTHEND SOCIAL**  
 9:30pm White Hart, Northend.  
**Monday 20th AYLESBURY SOCIAL**  
 9:30pm Buckinghamshire Yeoman  
**Wednesday 22nd BOOKER SOCIAL**  
 9:00pm Squirrel, 10:00pm Live & Let Live.

### VALE OF AYLESBURY BEER FESTIVAL



Friday 27th/Saturday 28th October  
 Stoke Mandeville Village Community Centre  
 Eskdale Road, Stoke Mandeville  
 Over thirty Real Ales plus Ciders & Perry

## Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area.  
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**Copy deadline** for next issue, due to be published on 1st December 2000 is 14th November.

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

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

## MOWCHAK

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