

Issue 13

Swan Supping



Campaign for Real Ale

Aylesbury Vale & Wycombe

AUG/SEP 1999



POSITIVE ACTION REQUIRED TO SAVE PUBS



Join the fun at the beer
event of the year

See Page 4 for details

Some of our local pubs are in danger of being lost forever.

They are under increasing pressure due to the temptation for brewers to take the short term benefit of the cash that can be made by converting pubs into private houses.

The Boot, Bledlow Ridge now has a sign outside saying that it is 'Under Offer', despite a lot of opposition from local people.

The landlord is due to leave the White Hart, Northend, at the end of September and Brakspears has not yet decided whether or not to keep it open. This used to be a very popular pub, especially in summer when it was busy with

lots of walkers & cyclists, but is currently not doing very well.

The County Arms, Stone, has a planning application in for change of use of the building and for the building of six houses on the site.

A spokesman for the planning department said that they are generally sympathetically against closing pubs, but the fact that Stone does have two others (plus

The Bugle Horn) goes against it. Planning departments have to take notice of public opinion, but they only know what the locals think if the locals themselves take the trouble to write to them and tell them.

On paper, the County Arms

might not appear viable, but it now has the advantage of the enormous housing development on the site of St. John's hospital in its catchment area.

We have seen how pubs can change dramatically, for better or worse, with different management, but if they become private houses, we will never get the chance to find out!

***IF YOU WANT TO KEEP
YOUR LOCAL PUB OPEN
YOU HAVE TO USE IT!***

AND

***IF THE OWNERS APPLY
FOR CHANGE OF USE
WRITE AND OPPOSE IT***



**THE END OF THE WORLD
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WORLDS END, WENDOVER**

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TUESDAYS - SUNDAYS**

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EXTENSIVE BAR FOOD MENU

**AFTERNOON IN THE GARDEN
SUNDAY 15th AUGUST**

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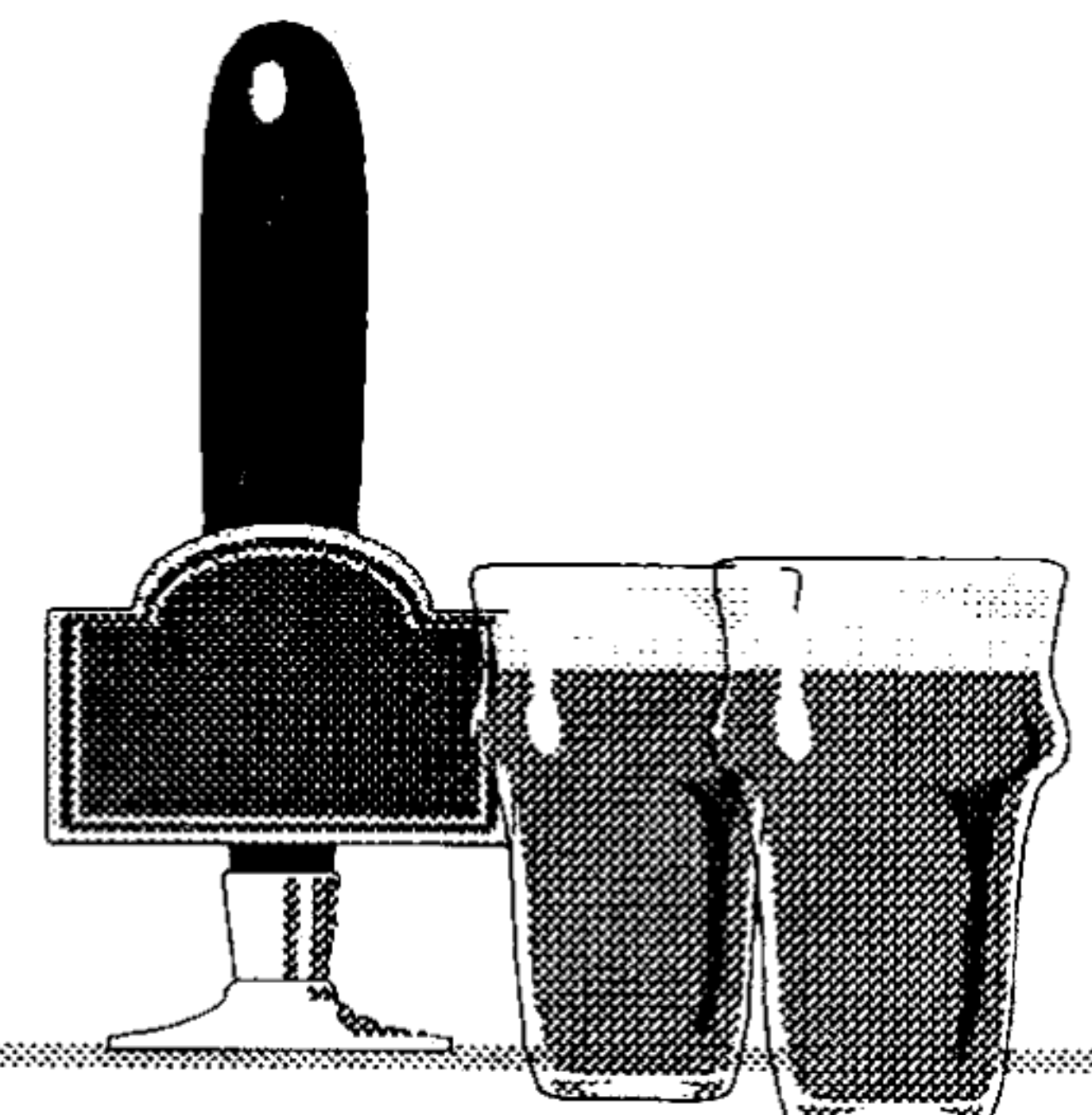
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BRAKSPEAR OLD ALE 4.1%
REBELLION SMUGGLER 4.3%**

**FROM
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£1.20
PER PINT**





Local News



ASTON CLINTON

The Oak is holding a beer festival between Friday 6th and Sunday 8th of August to celebrate being 500 years old.

AYLESBURY

Gregg Collom has taken over as the new landlord of the Aristocrat. Previous tenants, Tim and Tina, left on the 7th of June, and the pub had been run by a temporary landlord in the meantime.

The County Arms could be run by a new company in the near future when the Alehouse Company merges with Ushers of Trowbridge.

The Grapes became a Greene King pub at the end of June. They will be serving I.P.A. and a guest beer, which was Bass when the pub was last visited.

The Greyhound has reopened after having been closed for a few weeks for refurbishment. The new sign says Real Ale is available, but we

have no details at the moment. It is now run by *Countryside Taverns*.

The Old Plough & Harrow has changed! The outside has been painted and the inside totally stripped out. Pine wood fittings, new flooring, a brand new ash bar and a big screen TV have been installed. The upstairs has been totally redeveloped, and bed & breakfast will be available soon.

It reopens as The Whistlin Duck on 29th June and real ale should be available soon. David Belcher, owner of the Rifle Butts in High Wycombe, has taken a thirty year lease from the new owners, the Unique Pub Company.

BLEDLow RIDGE

The Boot has a sign outside saying that it is 'under offer'. This is presumably not as a pub despite a lot of local pressure.

GREAT KINGHILL

The Royal Oak has reopened after having been closed for a few weeks.

HIGH WYCOMBE

There is a new landlord and landlady at the King George V in Wycombe Marsh.

The Litton Tree has opened but we have no details yet. Look out for more information next issue.

The landlord of the Queen, is leaving and will probably move to the Black Boy, Terriers.

HUGHENDEN VALLEY

The lease of the Harrow has been bought out by *Scottish & Newcastle*. It will become part of Clifton Inns which is a subsidiary of Chef & Brewer. It is hoped that it will remain a community local, although it will have a much greater emphasis on food. Planning permission is being sought to extend the pub.

KINGSWOOD

The Crooked Billet has been sold to Hall & Woodhouse. The exchange date was not known at the time of going to press.

LOUDWATER

A sign has been observed outside the White Blackbird saying 'Thai Restaurant'. No, we don't understand either!

MARLOW

The offer of twenty pence off pints of cask conditioned beers for CAMRA members on presentation of a membership card is continuing at the Hogshead.

NORTHEND

The landlord of the White Hart is due to leave the pub in September to help at the Chequers at Fingest.

The viability of the pub is in doubt, especially because of its potential value as a private residence. However, planning permission would have to be gained for a change of use, and as it is the sole pub in the village, there would be a lot of objections.

It will depend on how sympathetic Brakspears will be to the idea of keeping it on or selling it with a licence.

OVING

The new landlord (since June) of the Black Boy is Steve Harbour.

POSTCOMBE

England's Rose held a successful beer festival in July. Fifteen real ales were on offer and about 400 people attended, with over 70 taking advantage of the camping facilities available. They hope to repeat the festival next year.

STONE

The County Arms has closed and planning permission is being sought to turn it into houses.

The closure has been blamed on lack of trade, but this is surprising due to the massive increase in the number of houses nearby following the re-development of the old St. Johns Hospital site.

Any locals who object to the closure of the only pub at that end of the village are urged to write to Aylesbury Planning department and object to the change of use application.

WEST WYCOMBE

The Friend at Hand on the West Wycombe Road is currently boarded up. Perhaps they might consider reopening it as a station halt for the railway line!

WHEELER END COMMON

David and Patsy Robinson are leaving the Chequers and moving to Bideford. They intend to leave the trade for a while in order to have a rest after twelve years of running pubs (including the Prince Albert, Frieth)!

The Chequers has been bought by Fullers and the changeover will take place in early August.

WHITCHURCH

David Hayle and Sally Cummings have taken over as the new landlord and landlady at the White Horse from the 9th of June.

They have come back into the trade after they left the Five Arrows in Waddesdon when it closed (thankfully not finally!) in 1991.

Two changing real ales will be on offer for the present.



The Cock Inn at Wing



*** Voted Aylesbury Vale & Wycombe CAMRA
Pub of the Year 1999 ***

Thank You All for your support over the years!

***In the mean time presentation night is
Wednesday August 18th - 8pm ish!***

***So why not come along & enjoy an evening of
FREE Beastie Pig Roast ('Donations to Charity') -***

ALL Ales at Special Prices

Crendon Morris 'Cloggies'

(And me looking an idiot for the photies!!!!)

Everyone Welcome

26 High Street, Wing. Tel 01296 688214 24hr for information & bookings

CAMPAIGNING ISSUE

Consumers are urging the government to promote choice in the beer market by introducing legislation so that pub tenants and lessees have the right to buy their pubs if they are put up for sale.

CAMRA believes that pubs being sold by any company or individual, should first be offered to the licensee for purchase and only then be put on the market as a going concern.

This announcement followed the news that 662 pubs are to be sold to *Pubmaster* by the *Swallow Group*, despite the attempts of the *Vaux* tenants association to buy the pubs.

Mike Benner, CAMRA's Head of Campaigns and Communications said, "This latest deal has highlighted the need for urgent legislation to

protect pub tenants who have invested their lives and money in their businesses. To have their pub sold from beneath them to a company which will inflict new procedures and beers on them is unfair and they should have the option to go it alone."

CAMRA is approaching various bodies to investigate the possibilities of securing suitable legislation. Although the number of pubs covered by this move is a lot less than would have been the case if the original *Allied Group*, which included *ABC* and *Benskins*, were involved, there are still a lot of the themed pubs, like *Firkin* and *Mr Q's* in our area.

Mike Benner added, "A sale of this scale simply leads to further consolidation in the pubs sector and that invariably leads to less choice for consumers. The *Vaux* and *Wards* beers will be lost and these pubs will have to try to meet the needs of their customers with the usual boring range of national beers."

Will all these pubs remain within the new group or will they be sold off to defray some of the enormous costs involved in the deal? Would the proposed legislation be of any benefit to any of their landlords who are involved through no fault of their own? Will anyone think to ask?

LOCAL PUB OF THE YEAR

The Aylesbury Vale & Wycombe branch of CAMRA is pleased to announce the winner of its pub of the year award of 1999 :

The Cock Inn, Wing

The Cock Inn has been a regular entry in the *Good Beer Guide* since 1996, and under the stewardship of its landlord, *Steve Naghi*, it has gone from strength to strength.

There is always a fine range of real ales and the regular beer festivals are a delight.

Pictures and a report of the presentation (see page 2), which will be held on August 16th, will appear next issue.

The Oak, Aston Clinton Beer Festival 6th – 8th August



Lots of REAL ALE from all over the country
PASSPORTS available for 'serious drinkers' and a commemorative glass

Timetable

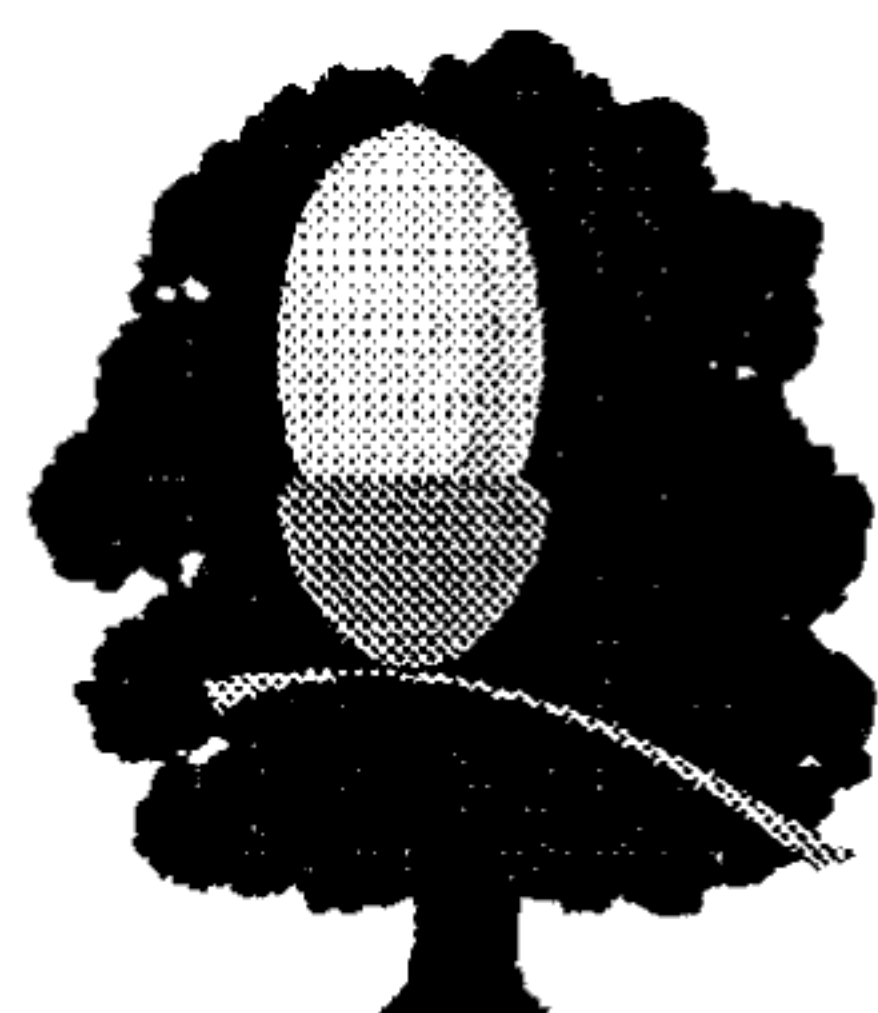
Starts 6pm Friday Evening

Aunt Sally Competition to win a mini barrel of 'Pride'

Saturday Pig Roast

'Free Dray Rides' for children from 1pm (courtesy of Fullers)

Sunday family entertainment provided by 'Freddie the Fox' during the afternoon between 2pm & 3pm



THE GREAT BRITISH BEER FESTIVAL AT OLYMPIA



Olympia

Grand & National Halls

Tuesday 3rd through
Saturday 7th August

The largest selection of real ales, ciders, perries and imported beers to be found in one exhibition!

A vast array of hot and cold food is available at all times. For those who don't like to stand, there is seating for over 1,000 people.

If you have kids, why not take advantage of the family room (open until 9pm in the evenings). Children are admitted free.

There is live music every session in the National Hall including the band 'Utter Madness' on Friday night.

Opening Times

Tuesday 5-10.30pm

Wednesday and Thursday
11.30pm-3pm and 5-10.30pm

Friday 11.30-10.30pm

Saturday 11-7pm

Ticket Prices

CAMRA members' prices
(non members' in brackets)

Tuesday & Wednesday
evenings @ £4 (£5)

COMPETITION WINNERS

Last month we gave you the chance to win one of five pairs of tickets for the Saturday session of the Great British Beer Festival by entering our crossword competition.

The five lucky winners were :-

Stephen Crane, Milton Keynes
Nancy Moran, Farnham Common
J. R. Pearce, High Wycombe
Ken Smith, Woodcote
N. Watson, Bracknell

Our thanks to all those who took part in the competition, and commiserations to those who were not successful in winning tickets - never mind, you can still join in the fun by paying on the door.

The Solution



Wednesday & Thursday lunchtimes @ £1 (£1.50)

Thursday evening & Friday all day @ £5 (£6)

Saturday @ £3 (£4)

Season tickets covering all sessions @ £13.50 (£16).

If you are a CAMRA member and fancy having an enjoyable time working at the festival (staffing volunteers are always needed and get in for FREE), please get in contact with Paula Waters on 01952 641549.



Total Refreshment

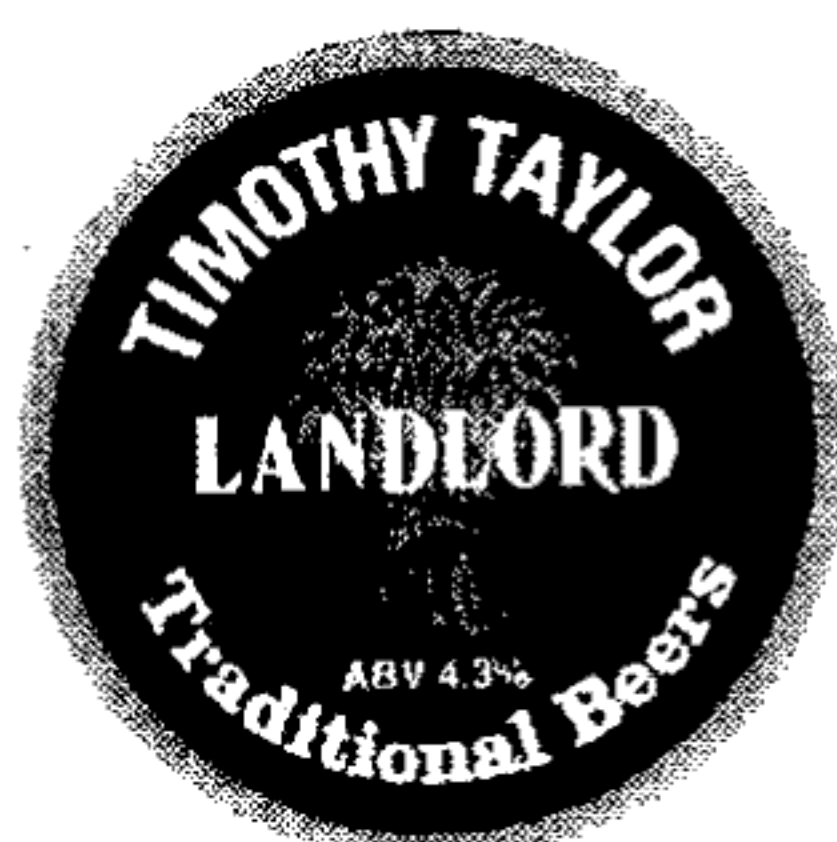
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1999 Good Beer Guide
Fullers Traditional Ales



The Crown and Anchor at Marlow

Home of Sam Trueman's Beers

Firkin beer bore club

Interested in beer but never brewed, or have brewed but it always comes out undrinkable?

The firkin beer club will not only produce fine traditional beers, but will later experiment with foreign and older brews.

We have a beautiful firkin brewery which is in the process of being installed at the rear of the pub. This brewery has all the facilities of a full scale brewery but only produces 72 pints.

From Saturday 28th August on alternate Saturdays we will brew a different beer. On the evening of Saturday 11th September and every alternate Saturday we will wash down a meal with the beer brewed two weeks before.

The meal complements the beer and of course partners and friends are welcome to come and be bored by how we brewed the beer a fortnight ago.

If you want to meet new friends and understand the processes phone now to book a place.

New Look Sundays

Can't wash up, won't wash up, why wash up? Choose either our roast or use our BBQ.



Roast served with fresh vegetables (some are home grown) £5.95

Or bring your own food and use our BBQ free. We will even provide disposable plates!!



Enjoy the afternoon sitting in the garden listening to the amazing

Booze Bland

Beer	Brew Date	Meal Date	Menu		
			Starters	Main	to Follow
Light Bitter	28 Aug	11 Sept	Home made soup	Salmon	Fruit Salad
Strong Bitter	11 Sept	25 Sept	Mussels	Steak and ale pie	Autumn fruits
Stout	25 Sept	9 Oct	Oysters	Braised Pheasant	Cheese

The cost to brew the beer is £20 per head which includes detailed brewing notes, use of the equipment and all ingredients. Obviously the brewers don't pay for any beer at the meal. The cost of the meal, which will in itself be a delight, is £15 per head. Warning: numbers are restricted.

Having a BBQ or party? These are the takeaway prices

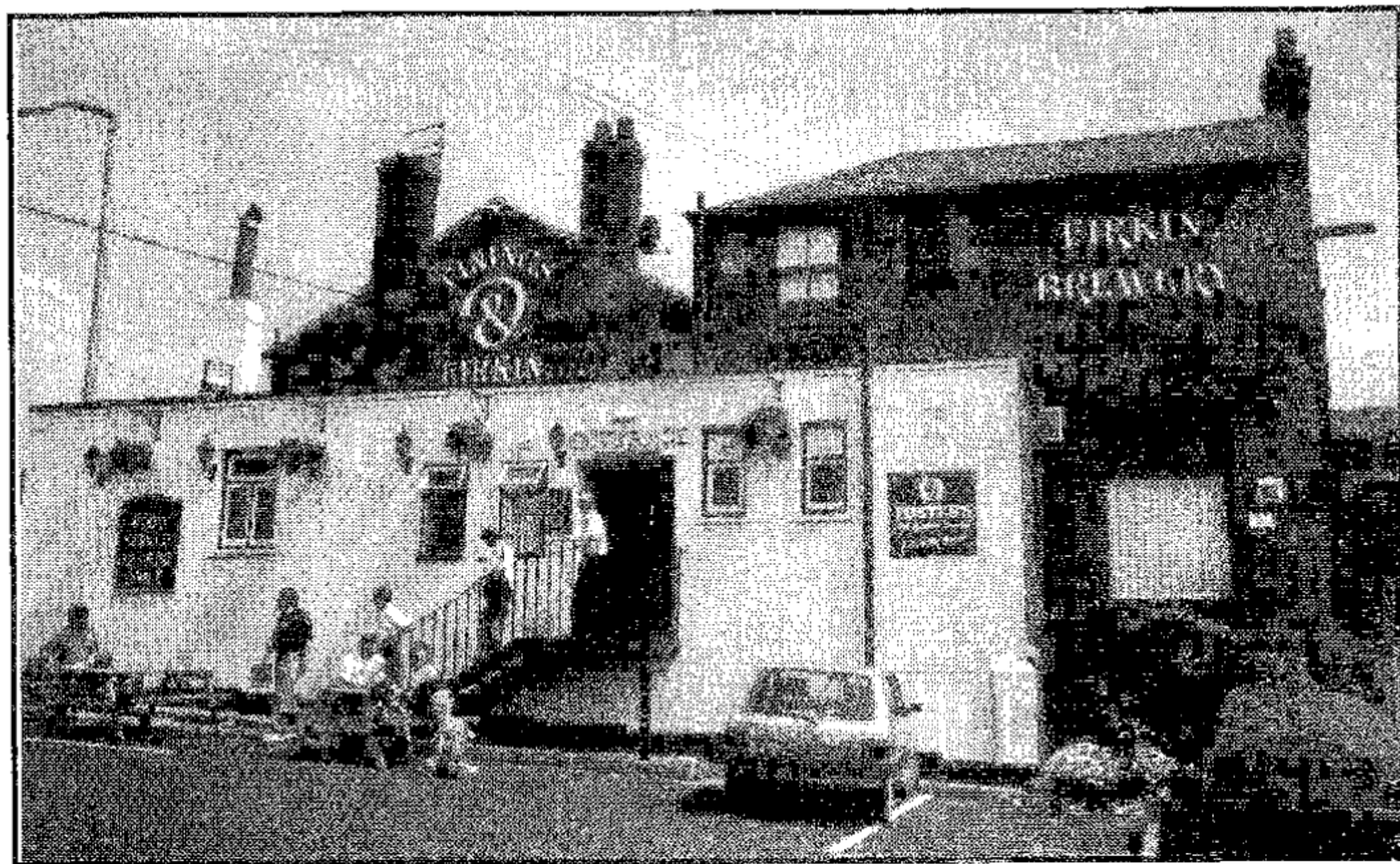
	4 pint	10 Litre	20 Litre	72 pints
Best (3.5%)	£5.00	£19.95	£39.90	£65.00
Bees Knees (4.3%)	£6.50	£21.90	£43.80	£78.50
Gold (5%)	£7.50	£24.90	£49.80	£88.50

all prices include VAT @ 17.5%

Don't forget Fat Chef on Thursday evening

Crown and Anchor
Oxford Road
Marlow 01491 576100
www.CrownAndAnchor.Co.Uk

ANNUAL BLACK COUNTRY TRIP



The Finings & Firkin, Langley

The best yet! That seemed to be the verdict of several people who attended this year's trip on 26th June. According to the printed programme it was our ninth annual trip but I am sure we have been more times than that. The organiser must have lost count!

It all started in about the mid eighties and was originally organised by our late lamented member Peter Morris. We ran the trip a couple of times in the winter and on one famous occasion emerged from a curry house in Dudley after midnight to discover that several inches of snow had fallen while we were eating.

Then there was a gap of a couple of years until the M40 opened and since then we've been going every year. Considering that some of the pubs are still on our itinerary years later, it is amazing that this event is still so popular. On the other hand you can never visit a really good pub too often!

Each year we revisit some of the old favourites but also try to introduce some variety by trying out a few new venues.

Our ten hour marathon began at the **Coach and Horses**, Weatheroak. This wonderful pub is not even the Black Country, let alone in the West Midlands; it is actually in Worcestershire, near junction 3 of the M42. Arriving at midday we were able to enjoy three of their own home-brewed ales: *Weatheroak Ale*, *Light Oak* and *Solstice*. There was also a good range of other beers from independents, e.g. *Old Hooky*, *Black Sheep*, some hand pumped, some straight from the cask. With an hour and a half at this pub there was enough time for a decent lunch and for some to have a quick look round their brewery. Then there was half an hour on the coach to allow lunch to digest before the drinking began in the Black Country itself.

Batham's Best Bitter, *Enville Ale* and about five other guest beers. There wasn't much room in the bars so some of us relaxed in the sun outside either in the small garden or on the grassy hill beside the pub.

The Delph walkabout followed. There are five pubs along Delph Road in Brierley Hill beside a very attractive canal section with eight or nine locks. The main attraction is the **Vine**, nicknamed the **Bull & Bladder**. This is a classic Black Country pub and has won several CAMRA awards. It is the brewery tap for *Batham's*. The *Best Bitter* was superb and they also brew an excellent *Mild*. There are lots of small bars; a really fascinating pub.

Then we proceeded to a couple of Tipton pubs. The **Port 'n Ale** is a free house with a few interesting beers, such as *RCH Pitchfork*, but not many from the Black Country. On the whole a fairly average pub.

The **Rising Sun** was a much more worthwhile find. It's a two-bar *Banks's* pub with a really good atmosphere (unfortunately I can't remember it at all as I probably dozed off on the coach). (You missed a gem with an excellent range of beers available. - Ed)

The **Beacon Hotel** at Sedgley is another favourite and has probably been visited on all our coach trips. This too is a home-brew pub but you can't look round the brewery on a Saturday (especially when it's about your eighth pub of the day). Some of us were flagging a little by this stage and Sarah

The first new pub we tried was the *Hughes Ruby Mild* (6% abv, strong, sweet and delicious) has been the coup de grâce on earlier visits. Their other beer, *Sedgley Surprise* (5%) was highly commended on this occasion. The **Beacon** is another very interesting building, various bars, small and large, a conservatory and an unusually small serving area where you have to stoop to order through a small hatch.

Our last port of call was Halesowen. Some people said it should have been earlier on the trip as so many different beers were available. We were, however, scheduled to arrive at Halesowen at 8.15pm and I have no idea if we were on time or not!

The main attraction is the **Waggon & Horses**. Famous, of course, for its huge range of beer, not for its decor or layout which is fairly drab. A few of us went off to explore the **King Edward VII** and the **Hawne Tavern**, but for the majority, the objective was to sample as many of the 14 beers as possible!

Halesowen is only a few miles from the motorway and having left soon after ten, some people were home by midnight. Everyone agreed it was a great day, 29 people went this year and judging by their enthusiasm, there is no doubt that we shall do it again next year.

If you haven't been before, the format is very simple: The coach starts from Aylesbury at 10.00am and picks up at Wycombe and Stokenchurch en route. Coach tickets cost £16 this year and the beer is much cheaper up there!

Many thanks to Dave Roe for choosing the itinerary and producing the comprehensive printed programme.

Nick Holt



The famous Vine (Bull & Bladder), Brierley Hill

A DAY OF MALT & BEER

On a hot cloudless midweek day in June, the writer, the only Aylesbury Vale member present, and a dozen or so Swindon CAMRA members (and a couple from the Cardiff branch), went on a journey which we hoped would both educate us and allow us to have a few beers on the side at the same time!

Although the highlight of the tour was to go to **Brakspears** brewery in Henley, it was intended to get a few pubs into the bargain and visit a 'Maltings'.

At 9.30am, the coach departed from Swindon (on time!) and we made our way to Oxfordshire, the first destination being a Maltings in Wallingford, a picturesque town on the Thames.

Malting is the process where barley is converted to a more useable form (malt) for use in industry, particularly brewers, who use it to make beer and lager.

The plant we visited was part of a chain, producing 440,000 tonnes of malt per year. This plant resembling a cluster of tall flats, produces 70,000 tonnes per year, the inside revealing huge vats and chambers underlining the gargantuan scale of this operation.

Our tour guide explained the process of 'Malting'. Barley is soaked (steeped) in water from 40 to 55 hours, which causes it to swell. It is then left to germinate at 60F for 4-6 days.

Finally the malted barley is kilned by drying at low heat (90-110F) to drive off the water and then 'cured' at 172-220F. This latter activity determines the colour of the malt and hence the colour of the final brew when it's drunk at your local.

We bid farewell and made our way to the first pub and meal of the day, a **Fullers** pub in Wallingford, where we tried the *Summer Ale*, the fast track members trying the **ESB**.

Then we went onto the historic brewery in Henley upon Thames. Within five minutes of stopping we were in the courtyard and being shown in by our second tour guide of the day.

Although brewing before 1700, it did not become **Brakspears** until 1799, and now has a tied estate of over 100 pubs.

Well known for its *Mild*, *Bitter*, *Special* and *Old* ales, it also produces a number of seasonal beers: *Dark Rose*, *Hooray Henley* and *Barnstormer* for instance.

The heat of the day and the various brewing smells assaulting our senses and made us very thirsty. Finally we were taken to the hospitality room and there the *Bitter* was dispensed. This was the best place in world to drink it. 'Spot on' was the verdict and after numerous refills we had to bid goodbye again and left for home.

Finally at Foxhill just outside of Swindon we went to our last pub of the journey for one more beer. After that we got back and did our own thing. Since it was only 8pm, that meant a curry and more pubs!

A day worth its weight in gold and I'll drink to the next one!

Simon Allen



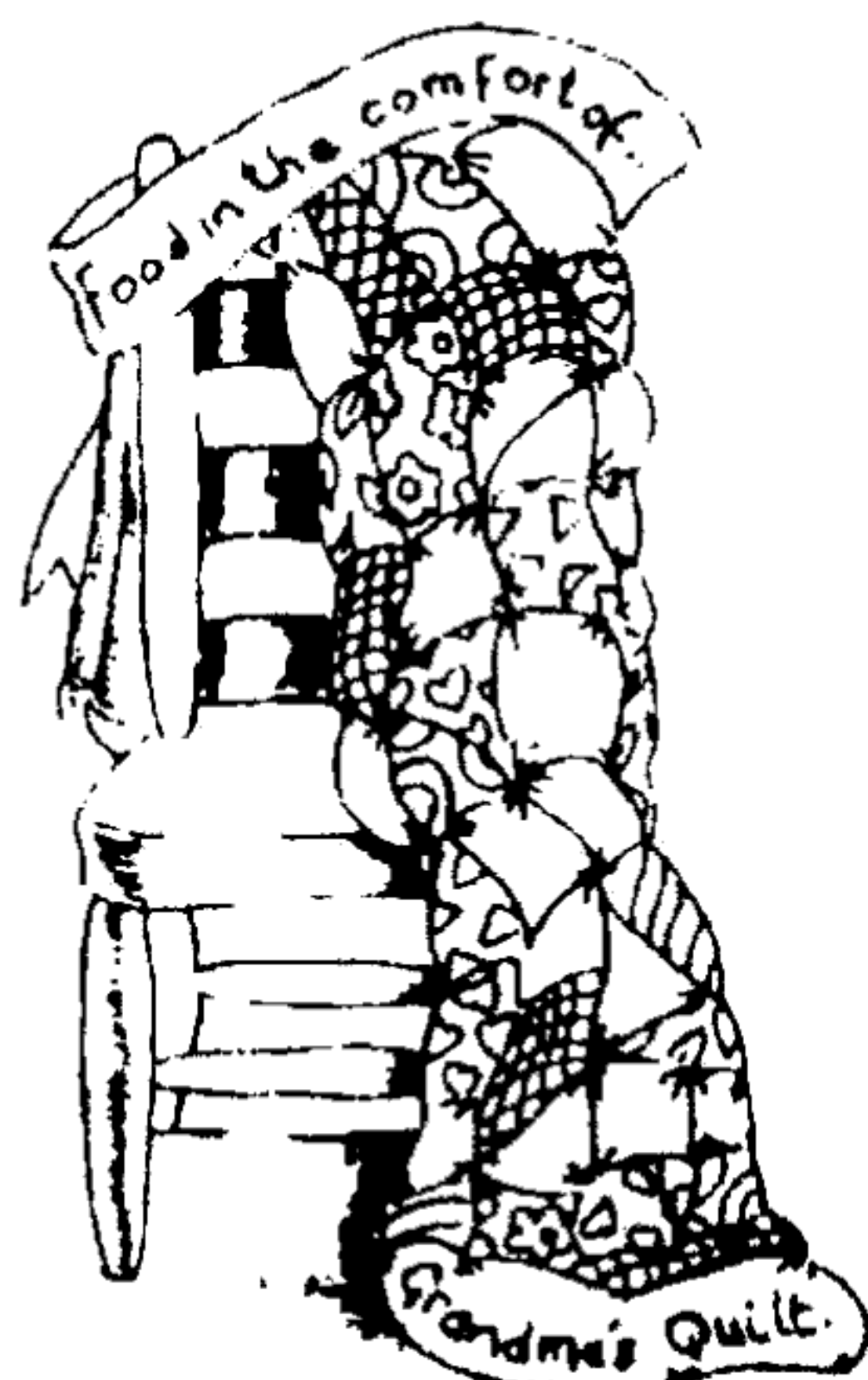
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I.P.A., Abbot and Triumph
Plus a Regular Guest Beer*



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rural American
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ALL DAY
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with a difference*

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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
CAMRA Double Gold Medal winner!				
Black Beauty – Porter	4.3%	£76.00*	£46.00	£23.00
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	

LOCAL BREWERY NEWS

CHILTERN

A new bottle conditioned ale was launched by *Chiltern Brewery* on 1st July. At a ceremony outside the brewery the beer was launched in fine style by the Lord Lieutenant of Buckinghamshire, Sir Nigel Mobbs KStJ JP and a fanfare from two buglers in full dress uniform from the Waterloo Band of the Royal Green Jackets. The ceremony was attended by about sixty people including county councillors and representatives of local councils and the mayor of Aylesbury. The Morse author, Colin Dexter, was also in attendance – it was he who launched *Chilterns Monster Mix Ale* last summer.

The beer is called *Buckinghamshire County Celebration Ale* and it is being produced to celebrate the millennium. At 6.5% abv it is strong by beer standards. It is a full bodied ale with a good balance of hop and fruit flavours, but not too sweet as beers of this strength can sometimes be. It is smartly presented in 500ml bottles and is only available from the brewery shop at Terrick near Stoke Mandeville (at £4.95 per bottle). The brewery describe it as 'rich, robust and rewarding'.

In his welcome speech Richard Jenkinson, the head brewer, described

how the Lord Lieutenant had been to the brewery in early May to help stir in the first mash. The beer was then bottled in early June and although ready for drinking in July, should mature in the bottle for several months to come. Brewing will continue at regular intervals up to the end of 1999.

Sir Nigel praised Chiltern Brewery for its enterprise in producing locally crafted beer and beer related products for nearly twenty years. He certainly seemed to enjoying the new beer which he tasted regularly during his speech.

Afterwards everyone was treated to an excellent buffet lunch including three varieties of sausages and two cheeses – all beer flavoured, of course!

Chiltern's draught *Three Hundreds Old Ale* will be on sale at the *Great British Beer Festival*.

REBELLION

The new brewery will be officially opened over the weekend of 4th/5th September.

They will be offering *Pot Belly* in August (4.7% abv) and *Moby Dick* (4.3% abv) in September.

Blonde Bombshell to be bottled as



The 'Beer of the Festival' certificate presentation at Vale Brewery

Rebellion Blonde from August onwards, but unfortunately it will not be bottled conditioned.

The branch has organised a visit to the new brewery on Tuesday 5th October starting at 7pm. This will cost £5 per head and will be limited to 20 people. If you want to come along, please contact the editor.

No transport has been arranged, but the High Wycombe bus stops very close by, so there is no excuse for not going by public transport!

VALE

In June, we finally presented the certificate to *Vale Brewery* for winning the *Beer of the Festival Award* from the *Aylesbury Beer Festival* last year.

The winning beer was *Black Swan Mild* and the award was made jointly with *South Beds CAMRA* as it had been voted best Mild at their festival.

Edgar's Golden Ale will be a guest beer in J.D. Wetherspoon pubs during the next three months.



Your new hosts, Paul & Nancy, offer you a warm welcome at

The Rising Sun

**Worminghall Road, Ickford
Tel: 01844 339238**

**Real Ales
Hot & Cold Bar Meals
Traditional Sunday Roast
Garden with large Children's
Play Area
Ample Car Parking**

Mick and Wendy Rolley

The White Hart Quainton

(Nice Pub, shame about the Landlord)

**ABC Bitter
Courage Best,
Guest Beers**

Evening meals served until 21:00

Bar Snacks available until 22:45.

**Bed & Breakfast £25.00 p.p.p.n (inc V.A.T)
En Suite Room/Colour T.V./Tea/Coffee
English Tourist Board Approved (2 Crowns)**

**4 The Strand,
Quainton
Aylesbury
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Tel : 01296 655234**

NATIONAL NEWS

CAMRA welcomes 'Fair Measure' for beer drinkers

The Government's 'Fair Measure' Consultation paper takes beer drinkers a step closer to getting a fair deal on pub pints. CAMRA, welcomes the Government's intention to lay down legislation which will finally define what constitutes a pint of beer.

Mike Benner, Head of Campaigns and Communications said, "We will be responding to the consultation to make sure that the resulting law means Britain's fifteen million beer drinkers will finally get what they pay for - a full pint of liquid every time."

Research carried out by CAMRA in early July shows that 84% of British adults think that a pint of beer should be 100% liquid.

Mike Benner added, "You can't drink the air in the head, or froth, on beer so we believe it should not be part of the measure. Hopefully, the forthcoming legislation will mean that offending licensees will be open to prosecution and will be forced to get their house in order."

CAMRA welcomes the government's intention to ensure that the new laws will not rely on customers asking for a top-up.

Mike Benner added, "We favour the government's first option of a 100% liquid pint and do not believe that this should lead to higher prices - drinkers will only be getting what they have paid for all along and I would hate to be a licensee who has to explain to customers why they have been ripped off in the past. Whichever option the government takes, the incidence of short measure will be greatly reduced."

Consumers call for increased protection for treasured pubs

A National Inventory of pubs with interiors of outstanding historical

importance, first released in 1994 and now fully updated, contains 212 heritage pubs and is the result of nearly ten years of research and consultation.

Dave Gamston of CAMRA's National Pubs Group said, "The Inventory is about raising awareness and sounding alarm bells. The rarity of pubs left with genuine historic interiors highlights a clear need for better attitudes and increased safeguards - perhaps even for pubs preservation statements to be included in local planning policies. Out of 61,000 British pubs it is a sad sign of the times that little over 200 are presently deemed worthy of being included on the Inventory."

Many of the pubs included in the Inventory are listed and CAMRA is working with English Heritage to ensure that others are properly assessed for statutory listing.

Geoff Brandwood, CAMRA/English Heritage Pubs Caseworker said, "This joint project has resulted in several pubs being listed including the Fox, in Bix, Oxfordshire, Neptune's Hall in Broadstairs and the Painter's Arms in Luton all of which appear on the Inventory for the first time. All these pubs were threatened by destructive proposals for alteration and have been saved through listing."

The Inventory includes pubs from throughout the UK including Northern Ireland. Pubs are selected purely for their internal physical fabric and such things as 'atmosphere' are not considered.

Dave Gamston added, "Simple one-roomed pubs and rural beer houses, sometimes without even a bar counter, are a particularly endangered species. Yet they, as well as many pubs of the inter-war period, enjoy little protection from listing and planning policies. Many of these pubs have a special place in people's hearts and we must do all we can to protect them from unsympathetic alterations or from sale as private residences."

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PLANNING DEPARTMENT

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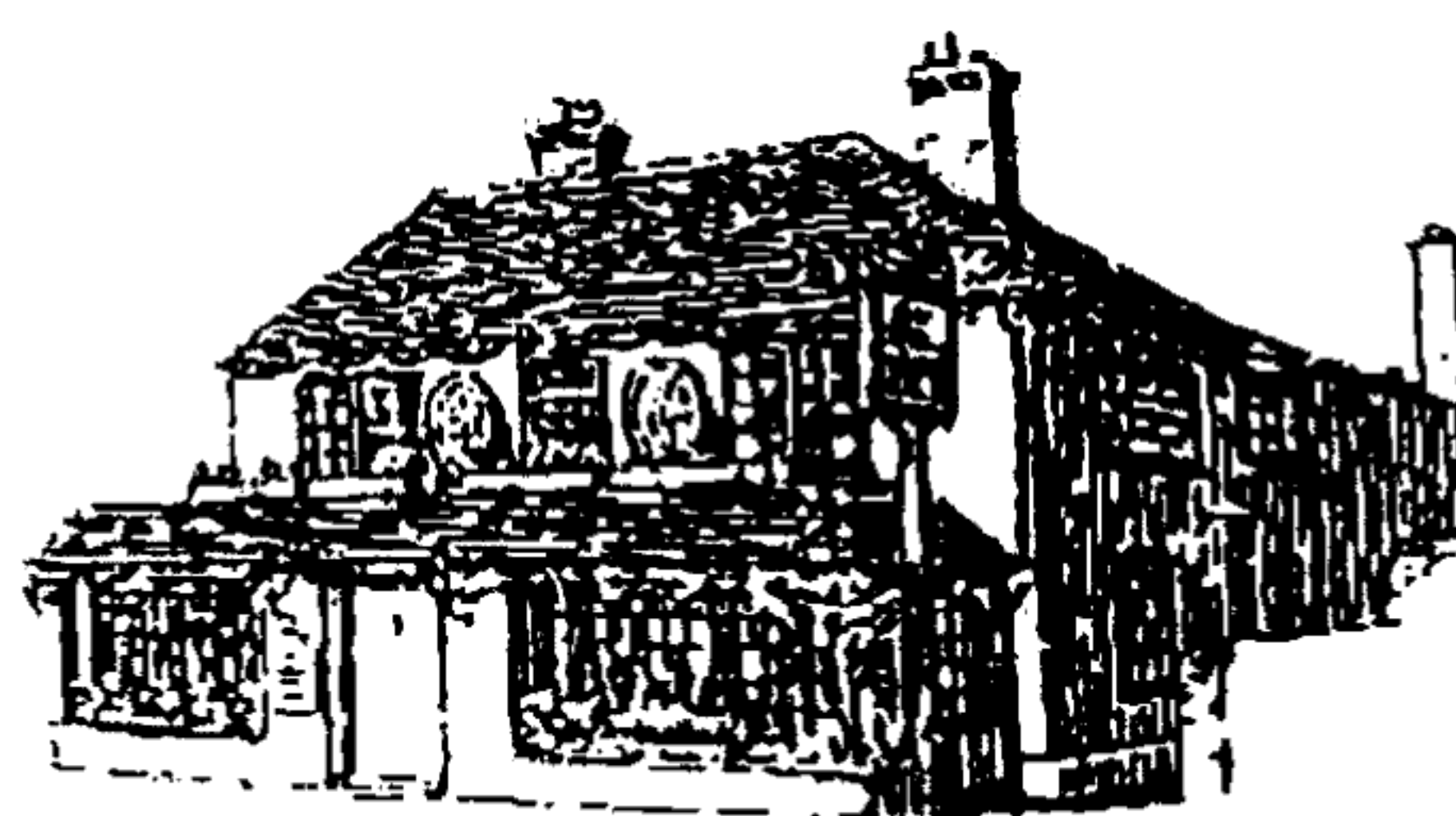
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LOCAL BEER FESTIVALS

ASTON CLINTON

A beer festival will be held at the Oak between the 6th & 8th of August as part of their celebrations for being 500 years old.

They should have the following beers supplied by Dayla on offer: *Brakspears Coniston Bluebird, Batemans Summer Swallow, Vale Hadda's Summer Glory, Mansfield Wickett Willow, Adnams Extra, Timothy Taylor Landlord, Mordue Workie Ticket, Wychwood Hobgoblin, Youngs Special, Hook Norton Old Hooky, Riddleys Spectacular, Oakhill Yeoman 1767, Coach House Combine Harvester, Shepherd Neame Bishop's Finger.*

Cider drinkers will have *Westons Bounds Brand* and *Old Rosie* to imbibe.

It is planned to have thirty real ales available plus various traditional ciders and perries.

HADDENHAM

The **Rising Sun** is holding its annual beer festival on Friday 3rd and Saturday 4th of September.

The beers that they have so far announced are: *Otter Bright, Blue Jay, Oakhams Bishops Farewell, Butcombe Gold, Tisbury's Alfresco, Enville Ale, Blackawton 44 Special* and *Abbeydale Archangel*.

It is expected that there will be at least another two beers plus some traditional cider.

OXFORD

The Oxford branch of CAMRA is running their second beer festival at the **Oxford Town Hall, St. Aldates** from Thursday 16th through Saturday 18th of September.

The opening times will be from 5pm - 11pm on Thursday, and all day Friday & Saturday from 11am - 11pm.

Admission will be £2.50 (CAMRA members £1.50) at all times.

There will be 100 real ales available from breweries new and old from across the country.

Local breweries will be there in force with many having their own stands at the event.

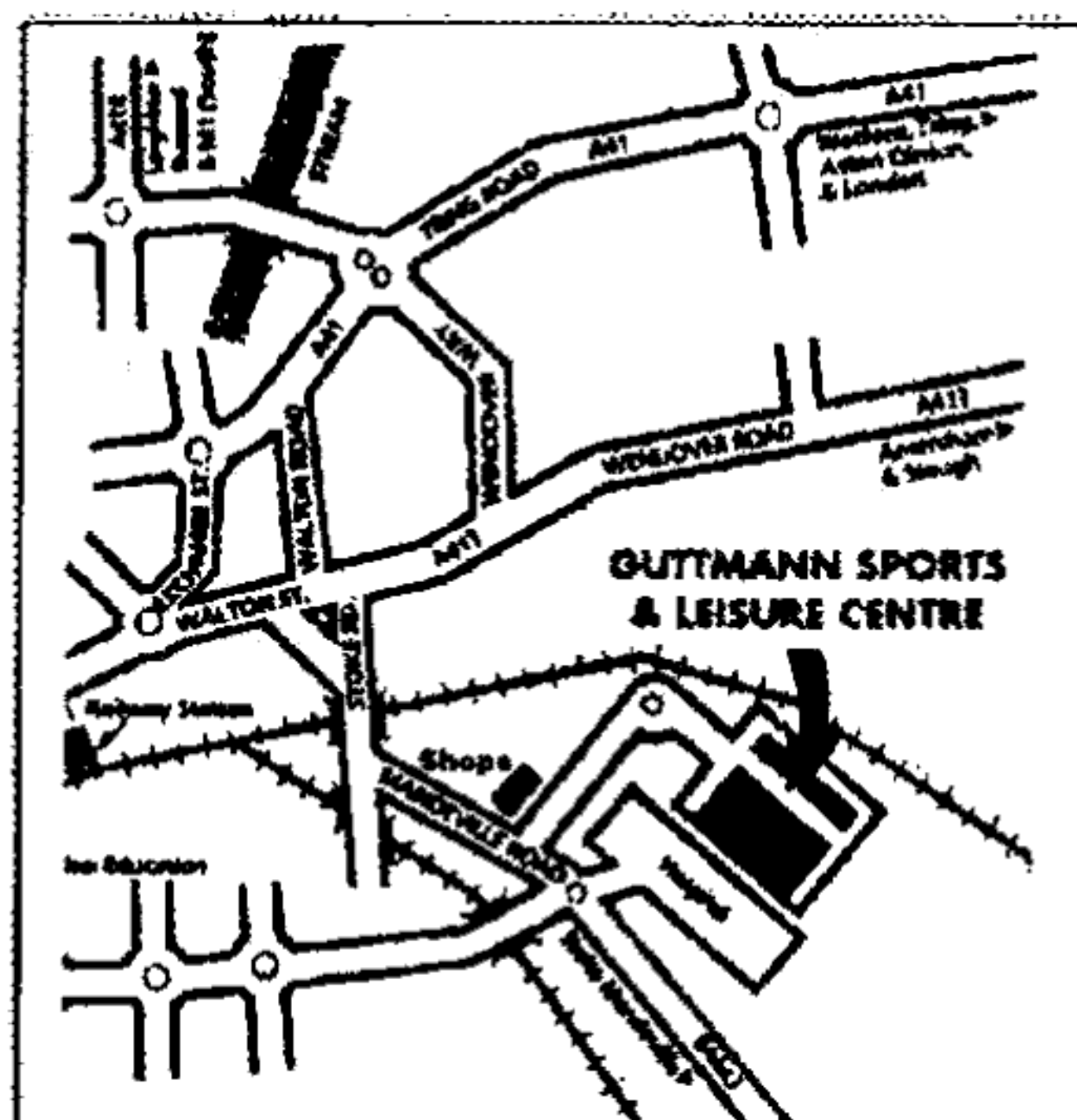
The Town Hall is right in the city centre, five minutes walk from the bus station and ten minutes walk from the rail station.

WINGRAVE

The 3rd Wingrave Beer Festival will be held at the **Rose & Crown** from Friday 24th to Saturday 26th of September.

It is planned to have 15 beers available.

AYLESBURY



The 6th Vale of Aylesbury Beer Festival, which is organised by the *Friends of Florence Nightingale House*, will be held at the **Guttman Centre, Stoke Mandeville**.

This will be held on Friday 22nd and Saturday 23rd of October.

The festival will be open from 6pm - 11pm on the Friday and all day from 11am - 11pm on Saturday.

Admission will be by tickets purchasable in advance (details next issue) or at the door (buying tickets in advance will be cheaper).

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

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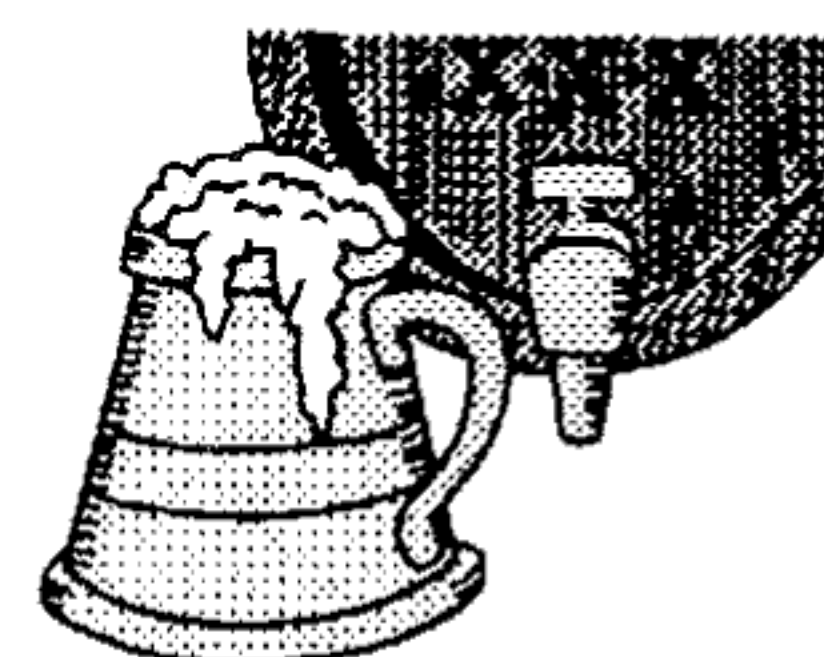
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BEER FESTIVAL

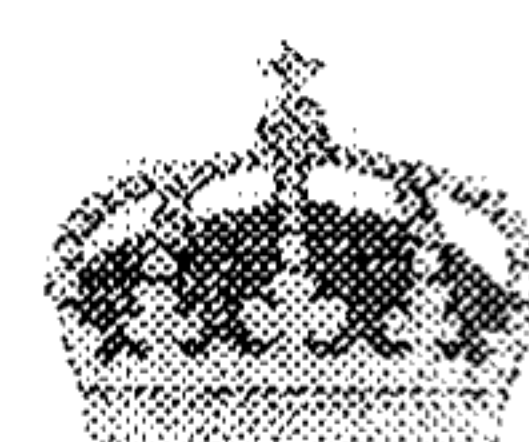
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THE BREWERIES OF ST. LOUIS

The Editor tries to find decent beer in the heart of the United States

My holiday this year involved going to St. Louis (pronounce it Lewis if you don't want to be spotted as a tourist) to visit a friend who was working over there (he has since returned to England and the joys of rural Cambridgeshire!!).

As I was unable to go two weeks without decent beer, I set about trying to find a local brewery which met my needs.



ANHEUSER-BUSCH

First, however, the one brewery which any visitor to St. Louis must do is the home of *Budweiser*, the *Anheuser-Busch* brewery which is close to the Downtown part of the city.

This is one of the twelve breweries in the group that together produce nearly 50% of all the beer sold in the United States. This not only includes the *Budweiser* range, but all *Michelob*, *Busch* and *O'Douls* (low alcohol) beers, plus many others.

The tour is free and during peak times of the year it is taken by 15,000 people PER WEEK.

You are first shown the magnificent Clydesdales which are housed in the cleanest stables I have ever seen. The horses were used to deliver the beer before the turn of the century, but are now only used for displays and special events.

There is then a lightning tour round the brewery itself. All the brewing equipment is visible, but it is protected by a glass screen (this was common to all the breweries I visited). They emphasise the all-natural brewing process for *Budweiser* using only barley malt, rice, hops, yeast and water. The beer is then fermented with the help of Beechwood bark chips. The tour then takes in the canning and bottling lines.

You are next given fifteen minutes in the sample room (only time to try three beers). You have to have a *Bud* first, then you can move on to the selection of other beers available.

While we were drinking and enjoying the beer nuts and mini pretzels kindly provided, a young tour guide asked us if we had any questions. The poor lad did

not know what has hit him as we fired a series at him.

He wasn't able to give any satisfactory answers to requests for information about the relationship with *Budvar*. The company line is that the recipe for *Budweiser* was totally created in the States.

The use of rice is to give a cleaner fresher taste, not because it is cheaper, and the use of Beechwood chips in the fermenting process is not used by any other major brewers. Read into those answers what you will!

After leaving the sample room, you are taken into *Bud World* which offers an amazing selection of logoed merchandise. Although I was intrigued by a camera in the form of a *Budweiser* can, I resisted the temptation. Whilst my companions were buying various things, I watched the series of adverts with the frogs and the lizards which is starting in this country. If only traditional beer could afford such a series of funny and clever adverts.

I was asked to include the following joke, so please don't blame me:

Heidi from Wisconsin, of Scandinavian descent, goes to town and she is getting very hot. She stops off in a bar and asks for a beer. The bar asks, "*Anheuser-Busch*?" Funny question she thinks, but to be polite she replies, "Fine, and how's yer pecker?"

The other breweries I visited were, of course, much smaller, but much more rewarding.



TRAILHEAD

The first I visited was the *Trailhead Brewery* in St. Charles which is a few miles north-west of St. Louis. This is a delightful place in the historic old part of the town, very close to the Lewis and Clark museum. There is a small stream alongside the main part of the building, plus the remains of an old water wheel.

They insist on customers wearing suitable attire, but I managed to get in anyway!

There are six beers brewed there regularly, and I tried the *Missouri Brown*, which is a dark ale which uses five malts to give well rounded caramel and coffee flavours, and *Old Courthouse Stout*. Their range also

includes *Trailblazer* which is a blonde ale, *Riverboat Raspberry*, *Trailhead Red*, and *Brewer's Selection*, a name to cover their range of seasonal beers.

They also have an excellent reputation for their food, which can be eaten while you watch the brewer at work.



SCHLAFLY

The main gem that I found was *Schlafly*.

Their Saint Louis Brewery and Tap Room which was Missouri's first brewpub, opened in 1991.

They began distributing *Schlafly* beer in 1994, and introduced bottles in 1996 in the St. Louis area. Today *Schlafly* beer is available in hundreds of locations in Missouri and southern Illinois.

Their microbrewery produces more than 30 traditional ales and lagers, including a few Belgian beers, over the course of the year.

It has various distinct areas in which to drink. The Tap Room offers restaurant meals and is open daily for lunch and dinner. Here it is possible to look at the brewery itself while indulging in the product.

If you fancy a noisier time The Den offers pool tables, football, darts, and a jukebox.

One thing that must be tried is the *Schlafly Cask Conditioned Ale*. Their *Pale Ale*, an amber, medium-bodied British style ale with a smooth, hoppy character, as well as several seasonal ales are available in cask conditioned form. The beers receive a secondary fermentation in the cask and are hand pumped to the bar at cellar temperature. This is only available in the Tap Room.

Schlafly offer a large range of German style beers and one that I tried was their *Kölsch*. This was a light coloured, refreshing ale and was very reminiscent of the beer in Cologne. This is only available from May through to August.

As I was driving (public transport is limited in St. Louis), the only other beer I got to try was the *Hefeweizen*. This unfiltered American Wheat Ale is light in colour, body and bitterness, with the delicious finish of wheat malt.

MORGAN STREET

Morgan Street Brewery, established in 1995, is located in one of the oldest buildings in historic *Laclede's Landing*. Nestled on cobblestone streets polished by more than 200 years of commerce, *Morgan Street Brewery* radiates historical charm. The interiors are highlighted by burnished wood, beamed ceilings and exposed brick walls.

The brewing equipment (specially designed for the building) produces many styles, such as the *Honey Wheat* and *Steam Lager*, that are available year around. They also do a range of seasonal beers.

I managed to get behind the ubiquitous glass screen and into the brewery itself to have a chat with the head brewer.

All the beers are produced using traditional style recipes and methods and I was treated to a glass of the *Altbier*, which is copper in colour, with a noticeable hop character. I also tried the *Honey Wheat* which is run through a only coarse filtration to retain some of its yeast. It was straw in colour, lightly flavoured, and is very popular.

BACCHUS

The other brewery I got to had only just got its license to brew. The *Bacchus Brewing Company* which is part of the recently renovated site of the old Union Station had been only brewing for a month.

They do a full flavoured brown ale called *Bacchus Brew*, a mild Scottish-style ale, deep amber in colour, called *Aphrodite Amber*, and *Market Street Pale Wheat*, which is an unfiltered pale ale brewed from a hybrid recipe designed by the brewers themselves. They also do a lager, *Gateway Golden Ale*, and are planning to do seasonal beers.

All in all, I was very pleased especially with the variety of beer available. The only problem was the lack of public transport so that I never had a chance to over indulge!

If you are travelling to the States for a holiday, try searching the internet before you go – you never know what delights you might discover!

Most small breweries over there have their own web sites and it is the best source of up to date information.

David Roe



Branch Diary

Everybody welcome to all socials and meetings!

August

Sunday 1st MIDDAY SUMMER SOCIAL

12 Noon Lions, Bledlow

Tuesday 3rd – Saturday 7th GBBF

Great British Beer Festival, Olympia, London W8

Friday 6th – Sunday 8th ASTON CLINTON BEER FESTIVAL

Oak, 119 Green End Street, Aston Clinton

Monday 7th BRANCH MEETING

8:30pm Swan, Thame (in the upstairs room)

Wednesday 18th PUB OF THE YEAR PRESENTATION

8pm Cock Inn, Wing (for full details, see article on Page 3)

Wednesday 25th AUNT SALLY COMPETITION

8pm Red Lion, Stoke Talmage (South Oxfordshire Branch)

September

Wednesday 1st CADMORE END SOCIAL

9pm Old Ship, Cadmore End

Friday 3rd – Saturday 4th HADDENHAM BEER FESTIVAL

Rising Sun, Haddenham

Tuesday 7th HIGH WYCOMBE TWO PUB SOCIAL

8pm Bird in Hand, 9:30pm Queen

Monday 13th KINGSWOOD SOCIAL

9:30pm Plough & Anchor

Thursday 23rd BRANCH MEETING

8:30pm Queens Head, Aylesbury

Friday 24th – Sunday 26th WINGRAVE BEER FESTIVAL

Rose & Crown, Wingrave

Monday 27th GAWCOTT SOCIAL

9pm Cuckoo's Nest (MK & N Bucks branch)

October

Tuesday 5th REBELLION BREWERY VISIT

7:30pm Rebellion Brewery, Marlow. There will be a charge of £5 per head. Contact the editor (details on this page) to book your place for the visit as numbers will be limited.

Saturday 9th CAMRA REGIONAL MEETING

2pm Red Lion, Haddenham (Please note – CAMRA members only)

Friday 22nd - Saturday 23rd AYLESBURY BEER FESTIVAL

Guttmann Sports & Leisure Centre, Stoke Mandeville

This is a charity beer festival, organised by the *Friends of Florence Nightingale House* with assistance from the *Aylesbury Vale & Wycombe Branch of CAMRA*. Further details on page 10



Beer Festival Diary

August

3rd – 7th Great British Beer Festival, Olympia, London W8 (see page 4)

5th – 7th Wear Valley, Bishop Auckland Town Hall

6th – 8th Aston Clinton Beer Festival, Oak, 119 Green End St (see page 10)

6th – 8th Mansfield & Ashfield, Countryman Inn, Park Rd, Kirby-in-Ashfield

17th – 23rd Hebburn, Dougie's Tavern, Hebburn, Tyne & Wear

19th – 21st Worcester, Chapter Meadows, Slingpool Walk

20th – 21st Portsmouth, Guildhall, Portsmouth

20th – 22nd Rhythm & Booze, Angel Inn, Larling

20th – 21st Weymouth, Weymouth Rugby Club, Monmouth Ave, Weymouth

24th – 29th Peterborough, Embankment, Bishop's Rd

26th – 29th Clacton on Sea, St. James's Hall, Clacton

27th – 29th High Peak & NE Cheshire, Hargate Hill Lane, Charlesworth

27th – 28th Mumbles, Ostreme Centre, Mumbles

September

2nd – 4th Grantham, Grantham College, Stonebridge Road, Grantham

2nd – 4th Ulverston, Coronation Hall, County Sq, Ulverston, Cumbria

3rd – 4th Haddenham, Rising Sun, Haddenham

7th – 11th Stoke, Student's Union, Leek Road, Stoke

9th – 11th Sheffield, Hallam Union, Nelson Mandela Building, Pond St.

9th – 11th Tamworth, Assembly Rooms, Corporation St., Tamworth

11th – 12th Brogdale, Horticultural Trust, Brogdale Rd, Faversham, Kent

16th – 18th Birmingham, Aston Students Guild, Gosta Green

16th – 19th Booze on the Ouzé, Burgess Hall, Westwood Rd, St. Ives, Cambs.

16th – 18th Rhythm & Brews, Arts Centre, Vane Terrace, Darlington

17th – 18th Northwich, Memorial Hall, Northwich, Cheshire

16th – 18th Oxford, Oxford Town Hall, St Aldates, Oxford (see page 10)

23rd – 25th Burton on Trent, Town Hall, Burton on Trent, Staffs.

23rd – 25th Hull, Hull City Hall, Paragon St., Hull

24th – 26th Wingrave, Rose & Crown, Wingrave

October

22nd – 23rd Aylesbury, Guttmann Sports & Leisure Centre, Stoke Mandeville

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