

SAGE SIPPLIES Campaign for Real Ale Aylesbury Vale & Wycombe Branch DEC 98/JAN 99

Issue 9

Merry Christmas



anda



Happy New Year to all our readers



THE END OF THE WORLD BAR & RESTAURANT WORLDS END WENDOVER

KAREN AND PAUL
AND ALL THEIR STAFF WOULD LIKE TO WISH YOU
A VERY MERRY CHRISTMAS AND A
HAPPY NEW YEAR



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THE SUPREME CHAMPION BEER OF BRITAIN.
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BOTTLE CONDITIONED 4.2% A.B.V

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COMING IN DECEMBER
LONDON PRIDE
SPITFIRE
BATEMANS XXXB





Local News



AYLESBURY

The future of the Old Plough & Harrow on the Gyratory system is now in doubt. Roy Catten, the landlord for six years, left at the end of November after failing to buy the pub. A valuation of the pub had been made by the licenced trade's own estate agents and an offer for the full amount was made. It appears that Courage wanted 50% more because they feel that the site is very valuable and could become something much more useful - such as a drive through fast food establishment!

The Queens Head, Temple Square, will have the following guest beers available during December: Maclay Broadsword, Adnams Old Ale, Deuchars IPA, Nethergate Umbel Ale and Batemans Valiant.

Butlers will be getting yet another landlord early in the New Year.

The conversion of Weavers to its new look as a Mr Q's theme bar has been completed and the pub reopened on Friday November 27th.

The former Borough Arms now offers pool tables, video juke box, various video games and lots of keg fonts. However, there was no sign of any real ale. As this it now the fourth Mr Q's in Aylesbury (along with the Dark Lantern, the Duck and the Greyhound), perhaps we can hope that if Allied Domecq feel the need to theme another pub, they might try a little variety!

The Aylesbury Social and Snooker Club, formerly Hazell's Club, which closed at the end of October was very badly damaged by a fire. Fears that a steward might be trapped in the upstairs flat proved to be groundless. As announced last issue, the club is due to be demolished and replaced by houses.

Town centre pubs are using a new radio system as part of the Aylesbury Pub Watch Scheme. It is used to warn other pubs in the scheme of potential trouble and people already barred on the Pub Watch list.

HIGH WYCOMBE

The **Beaconsfield Arms**, which was the subject of an article in our seventh issue, still looks likely to become a Mr Q's.

The requested planning permission was agreed, but an appeal has been lodged with the backing of the locals. This appeal to the council is due to be heard this month.

There is a temporary manager running the pub until the new manager takes over in January.

OVING

The Black Boy is planning to see in Christmas Day by having a midnight carol service round the tree complete with mulled wine and mince pies.

They are also hoping to hold a real ale festival in the summer in a marquee in the pub grounds.

Be sure to read Swan Supping for up to date details.

PRESTWOOD

The Chequers has been totally refurbished. It now has restaurant and no-smoking areas, new toilets including facilities for the disabled. It also has a childrens licence and a baby changing facility. The new function room also has a portable version of nine pin skittles.

The beers on offer are Adnams Broadside, Ruddles County, Morland IPA and Original.

PRINCES RISBOROUGH

Bill Mercer, the long serving landlord of the **Black Prince** has retired. He will be replaced by Simon Keen who was a Warrent Officer in the RAF.

THAME

The Abingdon Arms had a lucky escape recently. Bar staff were alerted by a passer-by who had spotted flames coming from the roof.

Local firemen were in the area collecting for *Children in Need* and they acted quickly by getting the customers to leave their drinks on the bar and having them evacuate the pub.

Although only a small fire, it could have been disasterous in such an historic building. However, the flames were extinguished after a quarter of an hour and only a section of the roof was badly damaged.

The **Bird Cage** has applied to build an extension in the courtyard for a new kitchen. This is the first of the improvements planned by the owners, *Inntrepeneur Pub Company*.

TOWERSEY

A similar chimney fire to one at the **Abingdon Arms**, Thame occurred at the **Three Horseshoes**.

CAMRA is very keen to promote real fires in pubs (the Good Beer

Ian Brown and his staff welcome you to

The Queen's Head

The Village Pub In The Heart of Aylesbury



Bar Snacks & Full Meals Menu available Lunchtimes & Evenings

New separate function room/restaurant which will specialise in Cajun food Regular Food Theme Evenings
Private Parties Catered for

Bed & Breakfast Accommodation

Company Quiz Nights League Sept - April Four Real Ales and the largest selection of Malt Whiskies in the Area

Temple Square, Aylesbury, Bucks. HP20 2QA Tel: 01296 415484

Guide is sponsored by Homefire Smokeless fuels) but this seems to be going too far!!

WESTON TURVILLE

The Five Bells has been visited by undercover agents for the *BBC* programme *Food and Drink*.

The landlord, David Wadey, and his staff were delighted when they were praised for their wines and food.

The investigators secretly filmed the restaurant using a tiny hidden camera whilst judging it for quality of food, speed of service and value for money.

WINGRAVE

Vaclev Havel, the president of the Czech Republic, famous for its beer, visited Wingrave in October. The Manor House in Wingrave was the home of the exiled Czech government during the Second World War.

No visit to the village would be complete without a trip to the Rose and Crown, so Mr Havel had a chance to meet the locals and try a traditional English pub. His choice

of drink was a hot rum and water. He did try a pint of beer but didn't finish it. Rumour has it that a regular from the **Huntsman**, Aylesbury, (he will remain nameless to spare his blushes) took the opportunity to have a free drink and finished off the pint. He is, by sheer coincidence, in the Czech Republic on holiday!

The work on the extension is now complete and parties of up to fifty people can be catered for. Special menus can be arranged for anyone booking in advance.

WORLDS END

The current £1.20 per pint beer at the End of the World is the winner of the Great British Beer Festival award for Beer of the Year - Coniston Bluebird.

The Christmas Day lunchtime drinking session is expected to be as popular as last year, and the pub intends to make full use of the extended hours available by opening that day at 11am.

For the rest of the year, diners can take advantage of the supper licence and continue their drinking until 12.30am.

Village Pub Competition

The presentation to the winning pub in the second Aylesbury Vale Village Pub Competition was made on the 9th November. The winner this year was The Bell at Chearsley.

The landlord and landlady, Peter and Sue Grimsdell received the trophy which is presented in the memory of Councillor Ted Payne. The pub came third in last year's competition. It was also winner of the Fullers Country Pub of the Year in 1995, runner up in 1996 and Best Pub Flowers and Gardens 1997.



Twenty Three pubs were nominated by members of the public for this years competition. The panel of

judges which consisted of local councillors including Ted's widow Maureen, representatives from MIX 96, the Bucks Herald and CAMRA, as well as last year's winners Danny and Pat Kinnard from the Black Boy at Oving.

Peter and Sue have run the pub for six years and they have praised their customers and staff for helping with the success.

In second place this year was The Old Hat at Preston Bisset and in third place The Crooked Billet at Kingswood.

The top twelve pubs received window stickers, certificates and wall plaques courtesy of Mix 96. They will be featured in a village pub guide brochure to be published by AVDC. The guide will be available in tourist information centres.

See also letters page 8.

Historic Pub Closes

The attempt to change the famous **Kings Head** pub off Market Square, Aylesbury, into a Christian community style centre has failed.

The reopening, less than a year ago, was greeted with lots of optimism, but despite it being one of the most famous pubs in the county, the **Kings Head** has had to close.

Six figure debts have forced the centre to close even though support came from more than a local dozen churches.

Forthcoming events such as the Mayor's Carol Service will have to find other venues and it is hoped that deposits taken for future bookings can be refunded.

The combination of an open air drinking and dining area, plus a restaurant, meeting rooms and conference facilities, never proved to be popular.

No draught beer, was available, although beer drinkers had a nice range of bottled beer to chose from. This included the bottled versions of some of our locally brewed beers.

However, this never captured the imagination of the local drinkers.

Some of the older ones will probably still long for the time when customers could sit on the old wooden settle in front of a blazing open fire drinking a pint of real ale.

That was what made winter in Aylesbury something to be enjoyed, not endured.

Still, nostalgia isn't what it used to be!

The old coaching inn, which dates back to the 15th century, is owned by the National Trust and they are hoping to find other tenants for the property.

Tom & Carol

Welcome You To

THE CROWN INN



Treat yourself to a wonderful meal at a 400 year old local village pub.

We serve tasty food in our beamed pub in the picturesque village of Sydenham only 4 miles from Thame.

Sample our:

- Full a la carte menu
 Vegetarian menu
 Daily blackboard specials
- All good wholesome home cooked meals
 Sunday roasts from £6.95

Lunch 12 noon - 2 pm every day
Dinner 6:30pm - 9:15pm Tuesday - Saturday
Free Parking

1998 CAMRA Good Beer Guide 1998 Good Pub Guide

We look forward to welcoming you

The Crown Inn, Sydenham (01844 351 634)

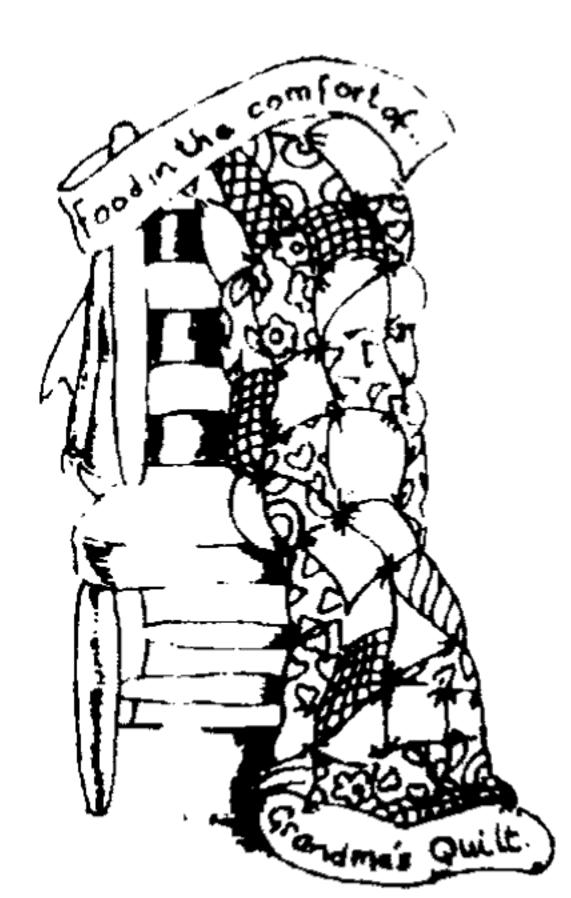
'Grandma's Quilt'

KING'S HEAD

Prestwood

Marston's Real Ales including Owd Roger Pedigree

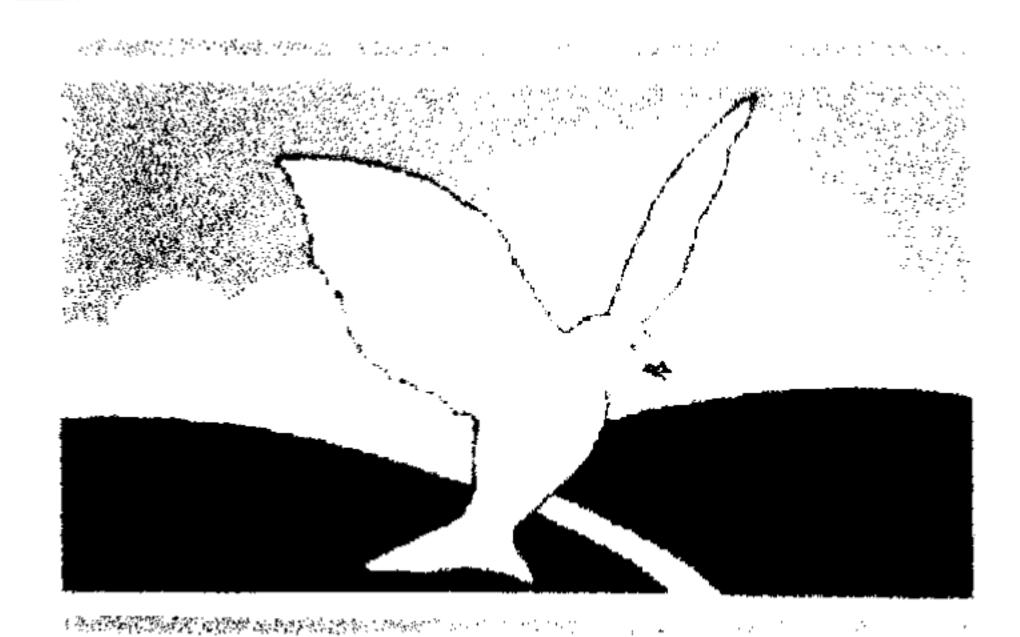
Bateman's Dark Mild



Finest Homestyle
rural American
and English Fare
ALL DAY
EVERY DAY
Comfort and friendly service
with a difference

01494 868101

AYLESBURY BEER FESTIVAL TRIUMPH



unsponsored, it was thought prudent that the one to be left out was Wychwood 'Dogs Bollocks'. A superb beer, but an unfortunate name! The lack of sponsorship did not affect its sales as it was the second one to run out!

Festival workers were kept busy all the

time as there was a steady flow of customers throughout both days despite the horrendous weather.

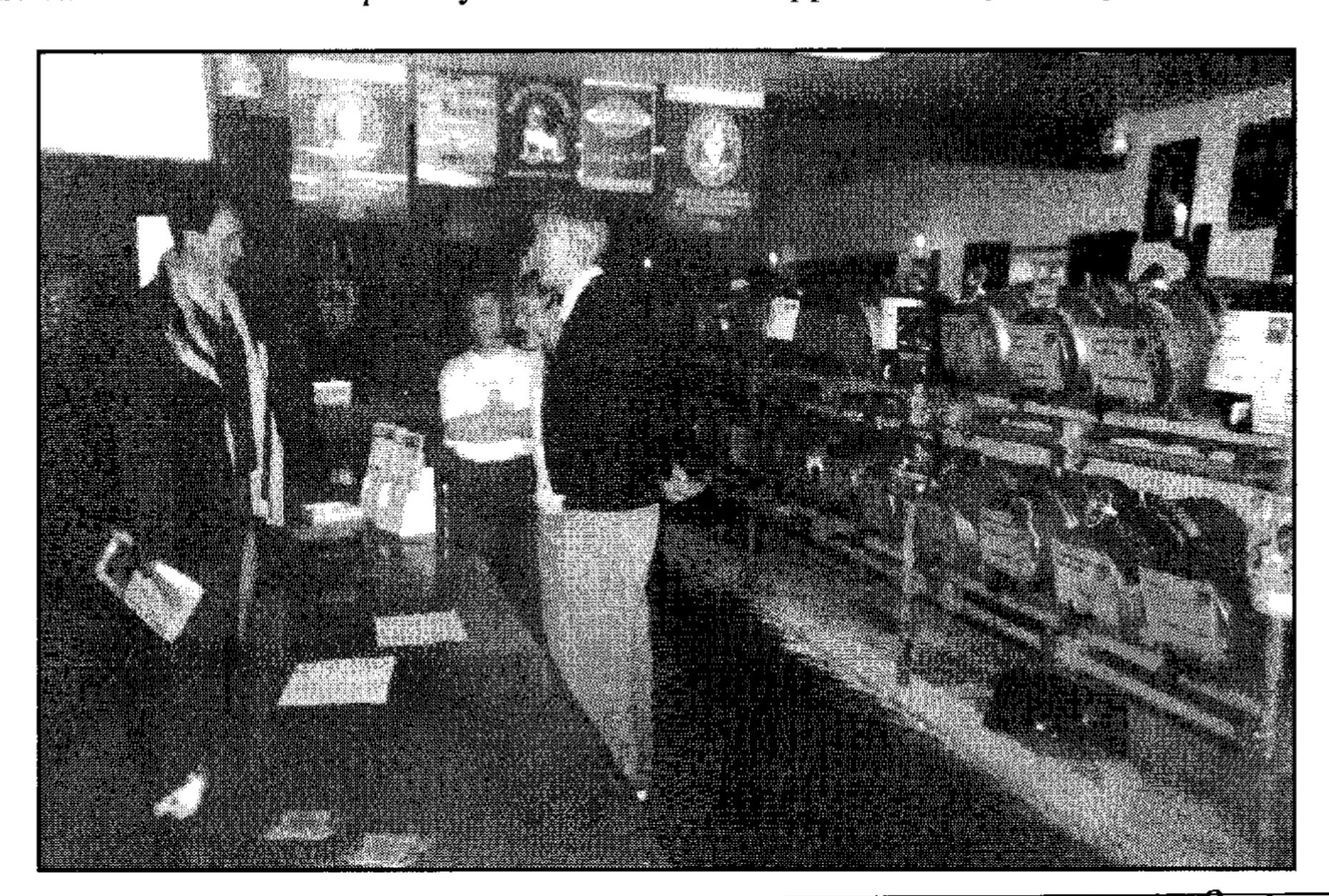
Nine barrels of beer ran out before the end but there was plenty left when it came to closing time. There was no chance of a repeat of the beer shortage which happened two years ago.

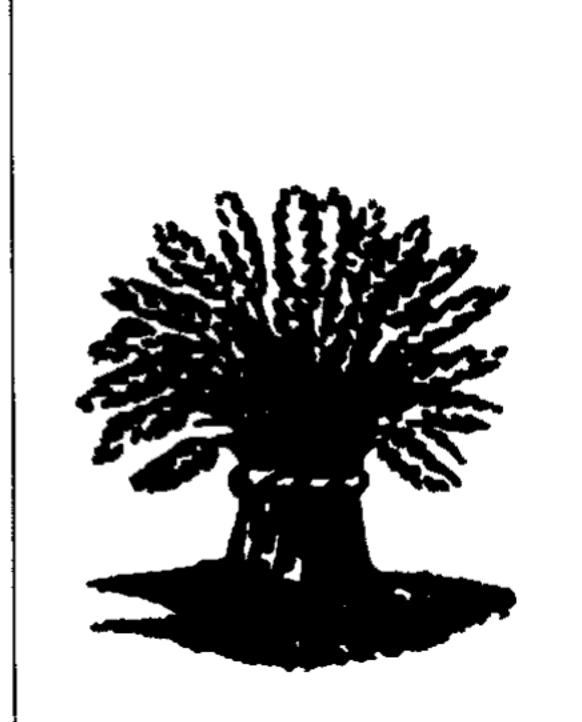
The fifth annual beer festival to be held by the Friends of Florence Nightingale House in conjuction with the Aylesbury Vale and Wycombe Branch of CAMRA, was, once again, a major success story!

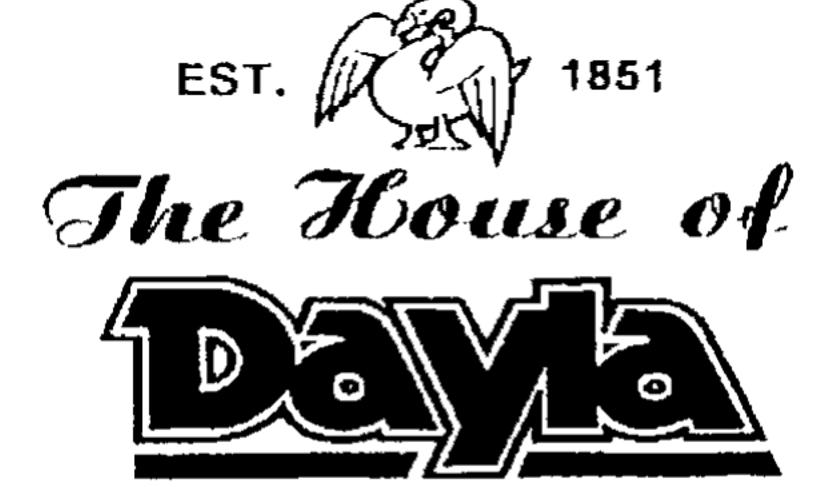
Held, as for the previous three years, at the Ranch House on Stoke Road, the event raised over £3000 for the charity.

There were twenty-nine real ales available plus five traditional ciders and one traditional perry.

Nearly all the beers were sponsored by various local firms and individuals. However, as one beer was left



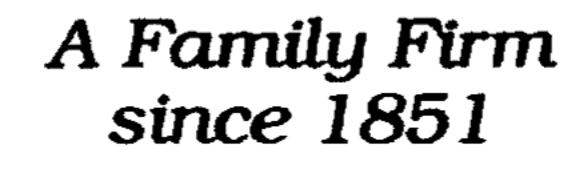




JOIN THE GREAT DAYLA ALE TRAIL



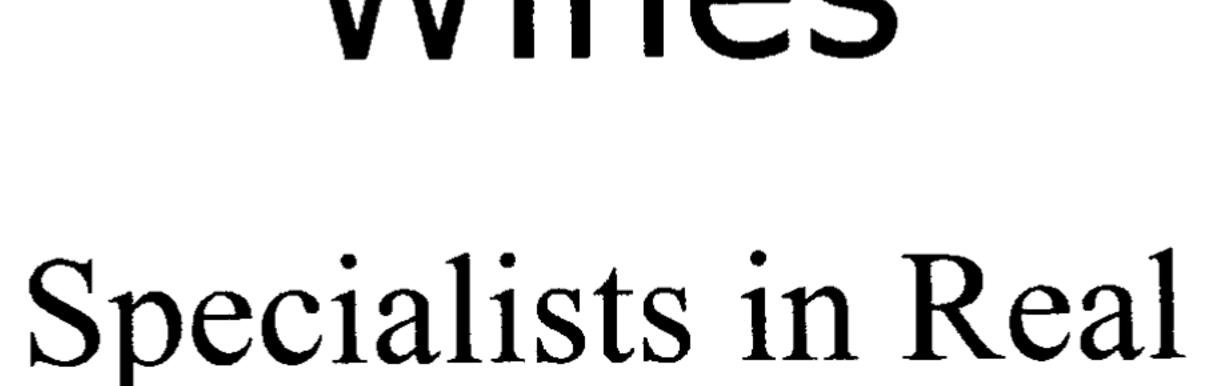
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Ale to take home.

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Bucks

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OVER £3000 RAISED FOR CHARITY

The first beer to run out was the RCH Weedon) to the festival. He used his own Forms were available during the festival Pitchfork which had been the winner of green ex-Lincolnshire double decker bus for customers to vote for their beer of the the Best Bitter category at the Great (a 1960 Bristol Lodekka for those who festival. After a very close contest, the British Beer Festival.

A special mention must go to Mick drove himself. (including seven from the Five Elms, sponsored.

want to know such things) which he winner was the new mild from the Vale

Rolley, landlord of the White Hart, The only problem he had with this Dark Mild. A certificate will be Quainton. Not only did he sponsor a arrangement is that it meant that he presented to the brewery in December. barrel, he transported twenty-two people couldn't even drink the beer he had The cider drinkers took the opportunity

Brewery in Haddenham, Black Swan

to vote for Biddenden's Bushels Medium Dry as their favourite (despite the same brewery's Strong Dry Cider being the one to be drunk dry).

The new arrangement for beer tokens seemed to go well and this tended to even out the demand between the stronger and weeker beers.

As the new pricing structure gave three distinct strength bands, the voting forms for future festivals will reflect this and there will be three beer winners, one cider/perry and an overall winner.

This year's festival broke the record with a profit of over £3000 for the Friends of Florence Nightingale Hospice. It is hoped that we will be able to repeat the success of this year next October.





Bryan welcomes you to



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Price List (Inc. VAT)

Bright beer unless otherwise requested

Hadda's Seasonal Ales are available throughout the year.

<u>BEER</u>	<u>ABV</u>	<u>FIRKIN</u>	<u>POLYPIN</u>	<u>POLYBOX</u>
Notley Ale	3.3%	£70.00	£40.00	£20.00
Wychert Ale	3.9%	£72.00	£42.00	£21.00
Edgar's Golden	4.3%	£74.00	£44.00	£22.00

QUALITY INITIATIVES FOR REAL ALE

CAMRA, the Campaign for Real Ale, has launched a major new initiative to promote high quality beer in Britain's pubs. Real ale drinkers throughout the country will be supplied with special postcards to use on pub visits.

Mike Benner, Head of Campaigns and Communications, said, "It's a positive move for drinkers to let brewers know about pubs which are cutting corners on beer quality. Real Ale needs careful care and preparation in the pub cellar to make sure customers get a decent pint."

CAMRA intends to use the information to challenge the strategies of companies which use poor quality as an excuse for replacing real ales with smooth flow beers.

Mike Benner added, "The national brewers have gone to great lengths to publicise the decline in real ale sales and this suits their strategies of building the prfile of their smooth flow beers which need little care in the pub, but lack the depth of flavour offered by real ale. I believe this campaign will show that real ale quality has never been better and that their strategies are misguided."

Postcard users are invited to write their views on the quality of the beer, what they think the problem is (cloudy, flat, off-flavours, etc) and how pub staff responded if they complained. Completed postcards are returned to CAMRA's national headquarters to be sent to the appropriate head brewers.

Mike Benner also said, "The postcards will help us build a clearer picture of the extent of poor quality real ale and enable us to make sure brewers get the customers views on their products. It's in the hands of the brewers to contact offending pubs and make sure they clean up their act and don't let standards fall by trying to sell more beers than their turnover allows.

CAMRA is encouraging all beer drinkers to take part and make their views known for the cost of a stamp.

CAMRA also supports CASK MARQUE, the industry initiative to promote quality real ale. This is hoping to ensure that the beer is served at the correct temperature. England is infamous for warm beer, but some pubs over compensate and serve the beer too cold.

The top ten tips that pubs must take note of to pass the Marque are:-

Clean beer lines at least every seven days

Hard peg cask ales between sessions Ensure good stock rotation and use opened casks within three days

Do not stock too many beers

Adhere to the proper cellar procedures

Store cask beer in temperature controlled conditions (54°F/12.5°C)
Ensure cleanliness of equipment and cellar

Serve cask beer cool (max. 60°F/15.5°C)

Train staff to handle/serve cask ale Continually maintain high standards

The Carpenters Arms, Marlow



Home Made Sandwiches available
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The Cock Inn

at Wing

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*In the 'Good Beer Guide' again.
Always six Real Ales 'on' & changing often
(Plus, if it's not too busy, ask the bar staff what's ready for 'blast off' in the cellar - that's another
three ales at least !!) *

* Ample Car Parking. Disabled Facilities *

*Great Restaurant (60 covers) serving a la Carte Meals & The Best Carvery FOR MILES Around. Open 7 Days a Week. *

*ALTERNATIVELY MORE INFORMAL ~

VALUE FOR MONEY ~ TRADITIONALLY HOME COOKED BAR FOOD *

Sounds Good eh?

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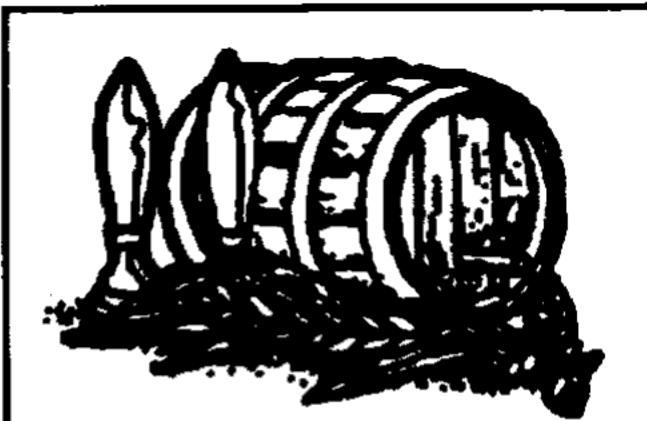
POSTCARDS AVAILABLE FROM THE EDITOR

Real Ale Quality Report



Date of visit:
Name & Address of pub:

Name of Brewery & Beer(s):
Quality of beer: Excellent Good Okay Disappointing Undrinkable
Problem with beer: Vinegary 🗌 Cloudy 🔲 Too fresh 🔲 Flat 🔲 Other off flavours 🔲
Other
Beer was returned & replaced: Yes 🔲 No 🔲 Beer was left on, despite complaint: Yes 🔲 No 🔲
General response by bar staff: Good 🗌 Okay 🔲 Poor 🔲
I chose not to complain 🗆
Name & Address of customer:



Rose & Crown Wingrave

(Off A418 Aylesbury to Leighton Buzzard Road)



1998 Good Beer Guide

Recently extended to accept parties up to 50 people

NOW BOOKING FOR CHRISTMAS AND THE NEW YEAR

FOR DETAILS PHONE **GEOFF SMITH** 01296 681257



CAMRA HQ:

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

Tel: 01727 867201 Fax: 01727 867670

E-mail: camra@camra.org.uk Internet: http://www.camra.org.uk

PLANNING DEPARTMENT

For comments, complaints or objections about pub alterations or developments -

Aylesbury:

AVDC Planing 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

Branch Contacts

	Dianch Contac	Lo
Chairman	David Roe	01296 484551
Treasurer	Tony Gabriel	01494 527884
Secretary	Bryan Spink	01296 429588
Bierton	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



Send your letters to the editorial address.

Letters

Send your letters to the editorial address.



Ref: 5th Vale of Aylesbury Beer Festival 23/24 October 1998

I am writing on behalf of the Friends of Florence Nightingale House to thank you very much for all the help you gave with the organisation of this year's Beer Festival. Your advice and support was invaluable, and the Friends Chairman, Mr Terence Higgins, has asked that his sincere thanks be added to mine.

Could you please also pass on the Friends' grateful thanks to all the CAMRA members who supported the event in many different ways - by selling tickets, helping to prepare the barrels beforehand and serving behind the bar at the Festival. The continued support of CAMRA is greatly appreciated by everyone concerned.

I am sure that you will be pleased to know that a final figure has now been reached, and I am delighted to be able to tell you that a profit of £3,001.12 has been made from this year's event - a record figure - and this will be used to support the work of Florence Nightingale House, the Aylesbury Hospice.

Once again, thank you for everything.

Susan Cato (Mrs) Fundraising Manager The Friends of Florence Nightingale House

Ref: Village Pub Competion

I refer to the Oct/Nov edition of your excellent publication but sadly there was a very grave omission under the 'Village Pub Competition' heading, yes, we were missing.

Please could you redress this in the next edition with the following:-

Having recently read your list
I must declare there's one you've missed
My good pub name was sadly forgotten
So hurt and discarded. I feel rather rotten

Now of course, you can right the wrong
By printing my verse which is not that long
For the Bell you see is rather nice
With food and beer at just the right price

Now I feel I've said my bit
The candle of peace has now been lit
Until next year when the prize I'll win
I'll just relax, let it all sink in

SO FELLOW PUBS PLEASE BEWARE

Lyn Wright, The Bell, Waddesdon

(We are happy to oblige and send our apologies for the mistake last issue. Now if only all our other errors could get such a good reply - Ed)

Ref: Nick Holt's letter last month regarding the timing of 'last orders'

Mr. Holt's letter in the latest edition raises a very interesting legal point.

The answer is of course that the landlord does not have to serve you at any time: you cannot force him to sell you a pint.

He can even ask you to leave his pub at any time, without giving any reason.

Peter Jackson CAMRA Reading & Mid Berks.

(As long as the licensee is not discriminating against customers on grounds of race, sex or disability, they have total discretion over who is allowed to enter their premises, who is served and who is allowed to stay there. - Ed.)

Please send your comments on this or any other matters relating to beer drinking in our area to the Editor.

The address is on Page 12.

We will happily accept faxes, E-mail, Snail mail and notes on the backs of beermats - as long as you write!

REMEMBER - Swan Supping is YOUR forum for all beer related topics!!



The Bell, Bierton

Traditional village pub

Meals served 7 days a week: Lunchtimes: 12.00 – 2.30pm Evenings: 6.00 – 9.30pm

All meals prepared and cooked in our own kitchen (not frozen meals)

Live JAZZ last Sunday of every month (no food available on jazz evenings)

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Listed in the 1998 Good Beer Guide Fuller's Ales



APPLE Cider and Perry

Looking for a traditional and natural alternative to the fizzy, inert ciders that are generally available in our pubs? The recent growth in demand for cider while the drinks market as a whole is shrinking is one of the success stories of the last few years. Excise duty on cider is not dependent upon its alcoholic strength and therefore cider makers have flooded the market with expensive, bottled ciders which are usually high in alcohol (higher tax rate between 7.5% and 8.5%). These ciders are frequently marketed at the lucrative 18-24 year old group, often premium bottled lager drinkers, who may be attracted by the strength of cider and the image of the brands.

This CAMRA information is not about these ciders or their keg counterparts.

APPLE (The Apple and Pear Product Liaison Executive) is the official group within CAMRA set up to promote traditional cider and perry. Cider is currently in a similar situation to that which faced beer some twenty years ago. Traditional products are being forced aside by keg products and "designer drinks". The number of outlets for real cider is diminishing, even in the West Country. The situation with perry is even more urgent and this style could easily disappear in the foreseeable future if nothing is done to prevent it.

APPLE also promotes the commercial viability of the product to licensees who no longer believe a market exists.

What is good cider?

Basically good cider is NATURAL cider - the fermented juice of the apple, with nothing added and nothing taken away. A hundred years ago all cider fitted that description. It was strong, still and flavoursome. Today, however, about 90% of cider is fizzy, pasteurised and kept and served under gas pressure. Much of today's cider is made from apple concentrate rather than real apples, which is often essential to meet demand and is cheaper that using real home produced apples. Keg cider is filtered to make it clear and, in some cases, may also contain artificial flavourings and colourings.

There is an alternative.

Natural cider is made in the traditional way, usually from English apples. As premium products become more and more in demand, so too does traditionally made cider.

Some large traditional cider makers kill off the natural apple yeast and substitute a champagne or similar yeast to keep the product consistent from batch to batch.

The apples used in cider making are distinguishable from both cooking and eating apples (although the use of these is traditional in Kent, Norfolk and Suffolk). The fruit is usually ready from the beginning of September and is then milled (crushed into a pulp). The pulp is very mushy and must be wrapped and sealed before pressing. Some producers, especially in Somerset, still press their apples through straw. In Herefordshire, even horse hair was used. The extracted juice is collected in vats where fermentation takes place. The natural yeasts in the apples set to work and the process can take several months. Virtually all (with the exception of some made by national producers) ciders ferment for the full period and are extremely dry, Bulmers No. 7 is an example. Sugar is added at fermentation, enabling the cider to reach around 14% alcohol by volume, and then water is added to dilute it down to a suitable strength.

The juice is then transferred to vats for maturation. Juices are often blended with other older juices to add character. Truly traditional cider making stops here and the cider is ready to serve, usually in its cloudy form.

Serving Traditional Ciders.

Depending on facilities and turnover in the pub, cider is usually served from a polypin or similar container on or behind the bar. National brands are usually served through a traditional beer engine with a handpump. Unfortunately, it is not safe to assume that a handpump (or something that looks like one) on the bar means that traditional cider is available. Marketing departments of big cider producers, like those of big brewer are desperate to give draught cider a traditional image, as this is seen to increase sales and give the product premium status.

A Warm Welcome To The Clayton Arms

16 Oxford Road Marlow Bucks. SL7 2NL Tel: 01628 - 478620

Traditional Family Run Pub Offering:-

Home Cooked Lunches & Snacks

Finest Brakspears' Ales

Summertime Patio Area

Non-Smoking Dining Area Suitable For Families

AS SEEN IN THE 'GOOD BEER GUIDE'

Pat & Danny Kinnard FBII & FCL offer you a warm welcome to

The Black Boy



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A LA CARTE RESTAURANT Open 7 days a week

SUNDAY LUNCHES (Booking advisable)

BAR FOOD 7 days a week

LOVELY GARDEN WITH PANORAMIC VIEWS

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CATERED FOR

CAR PARK

Aylesbury Vale Pub of the Year 1997 Book now for Xmas & New Year!

NATIONAL NEWS

CASTLE EDEN SAVED!

'Victory!', is how Mike Benner, CAMRA's Head of Campaigns reacted to the announcement that Castle Eden Brewery in Tony Blair's Sedgefield constituency is to be sold to a consortium of local businessmen.

Mr. Benner added, 'This is exactly the result we have campaigned for. I am confident that in the hands of the new management team led by long-time Head Brewer Jim Kerr, the brewery and beers will thrive. It just goes to show that the assetstripping of viable businesses is not the best solution to the pressures faced by today's brewers.

The deal includes the popular Castle Eden Ale brand, a previous Champion Beer of Britain category winner. CAMRA has been campaigning, together with the local trade union and others, to keep the brewery open since the announcement in April that it was to be sold by Whitbread. Tony Blair has supported CAMRA's campaign.

'We've worked hard to get the message across that such a business can be viable in the right hands and that its loss could be avoided. Beer drinkers throughout the country have put their weight behind the campaign through letter writing, signing petitions, attending special events and even wearing the t-shirt! I wish the new management the best of luck.'

FLOWERS LOST

The Flowers Brewery in Cheltenham has now been closed by Whitbread despite a major CAMRA campaign and strong public support for its survival.

There are plans to convert it into a leisure centre.

MARSTON BID

Wolverhampton Dudley Breweries PLC, the group that owns Banks's and Camerons have launched a hostile takeover bid for Midland's brewers Marston. If the merger goes ahead, it will mean the loss of about 250 jobs. However, Marston's brewery in Burton, home of *Pedigree Bitter*, would appear to be safe. Marston's shareholders will decide on the choice between the bid and their reorganisation proposals on December 9th.

KEEP RUDDLES IN RUTLAND

'Country born and brewed'? Not likely!

CAMRA, the Campaign for Real Ale, have challenged Morland to come clean over Ruddles. The Oxfordshire brewer is set to close Ruddles Brewery in Langham in the next few weeks, shifting production of Rutland's finest to Abingdon.

'We regard Morland's efforts to relaunch the Ruddles brands as an insult to beer drinkers and a prime example of misleading the public,' said Mike Benner, CAMRA's Head of Campaigns and Communications, in response to the launch of a new advertising campaign for Ruddles. The new ads claim that the beers are 'country born and brewed,' but the intention is to brew them in the heart of Abingdon.

Mr. Benner added, 'I suspect that market research into the Ruddles brands has demonstrated that drinkers value their rural Rutland heritage. Morland is cashing in on this, but is deceiving drinkers.'

Taste mismatch

Morland has announced that it has extended the deadline for closure of the Langham site, as it has not completed matching trials to brew Ruddles in Abingdon.

Mike Benner said, 'We doubt that they will ever match the beers perfectly.

The most crucial ingredient, water, is different. Ruddles brewed away from its Rutland homeland will never be the same.'

Broken promises

Ruddles County has been spotted on sale in supermarkets with a reduced alcohol by volume content. 'Original' County has an ABV of 4.9%, the new version is 4.7%.

Mike Benner said, 'It's scandalous. CAMRA has been assured by the management of **Morland** that the beers will not change. How can they maintain that pledge if the alcohol content has been lowered? Clearly the beer will not taste the same.'

The future

CAMRA's battle to persuade Morland to keep the Ruddles brewery open continues.



VAUX BREWERIES

Vaux Breweries and 350 tenanted pubs have been put up for sale to the highest bidder by the Board of directors of Vaux Limited. This means that Vaux Brewery in Sunderland and Ward's Brewery in Sheffield are under serious threat of closure and popular beers like Samson and Double Maxim could be lost forever.

There is a solution.

Managing Director of Vaux Breweries is leading a management buyout. Frank is well known for his commitment to brewing and to cask ale. It is CAMRA's view that this MBO is the best possible means to protect the breweries, the beers and the jobs of those who brew them.

The alternative is a sale to a pub company or a brewing competitor which would almost certainly close the breweries and axe the beers.

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	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 For Life/Overseas rates, please ask for details.
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_	I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.
	enclose a cheque for £
	Date

AYL (SWAN SUPPING)

BEER FESTIVAL DETAILS

17th PIGS EAR BEER FESTIVAL

December 1-5 (Tue-Sat) at Old Town Hall, Stratford, London E15. Open Tue 4-11pm; Wed-Sat 11-11pm. Admission Tue-Thu after 4pm £2; Fri after 4pm £3; Sat £2 all day. Card-carrying CAMRA members Tue + Sat FREE!, other days £1 after 4pm.

Over 100 real ales (several unique to Pigs Ear). Also foreign beer, ciders + perries. Food available at all sessions.

"Winter Lightning's Last Stand!".

Once again Pigs Ear will be a MUSIC FREE FESTIVAL. For more info contact Robyn on 0966 513243 or visit the website: http://www.pigsear.org.uk

13th DUDLEY WINTER ALES FAYRE

Dec 10-12 (Thu-Sat) at Netherton Arts Centre, Market Place, Netherton. Open Thu 5.30-11pm; Fri 11.30-3pm + 5.30-11pm; Sat 11.30-4pm + 6-11pm.

On offer is a selection of higher gravity Winter Ales alongside other interesting and favourite supping beers plus cider, wine and traditional food.

Live entertainment.

Breweriana Auction Sat at 3pm.

Free admission lunchtimes, evening admission charges, card-carrying CAMRA members 50p.

For info telephone Pam Partridge (staffing) 01384 835766 or Steve Amos (general contact) 01384 252266.

LOCAL BREWERY NEWS



Another new beer has been announced by Vale Brewery in Haddenham.

Hadda's Winter Solstice with an ABV of 4.1% will be available throughout the Vale of Aylesbury and beyond between December and February.

Good King Senseless returns for a second year and advance orders have been received for over half the scheduled production!

Black Swan Mild (winner of the best beer prize at the Aylesbury Beer Festival) and Black Beauty Porter have both been well received and both did well at the Festival.

So much for the idea that dark beers are not popular in this part of the country.





As we were going to press last issue, the news broke about the take-over of Morrells by pub tycoon Michael Cannon for £48m.

The historic Oxford brewery will close, ending a tradition of brewing in the city which has lasted for two centuries. There are now plans to invest substantially in many of the 132 Morrells pubs, but some closures cannot be ruled out.

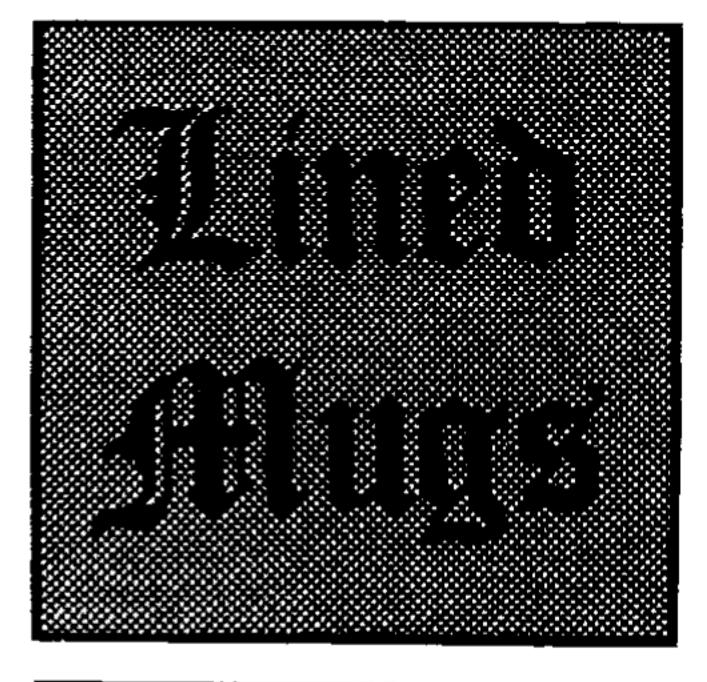
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Branch Diary

Everybody welcome to all socials and meetings!

December 1998

Wednesday 9th Joint Social with Mid Chilterns Branch 9:00pm Cross Keys, Great Missenden Monday 14th Chearsley Social

9:30pm Bell

Monday 21st Wingrave Social 9:30pm Rose & Crown

January 1999

Monday 11th Sydenham Social

9:00pm Crown

Monday 25th Branch AGM - CAMRA Members Only

8:00pm Chequers, Wheeler End Common

Friday 29th Haddenhan Pub Crawl

Starts 7:30pm at Rising Sun, then progresses via Crown, Kings Head, Green Dragon, and Rose & Thistle, then ending up at the Red Lion about 10:00pm. Regular bus service to Aylesbury and trains to High Wycombe.

CAMRA

Aylesbury Vale & Wycombe Branch

Annual General Meeting

January 25th 1999 - 8:00pm Chequers, Wheeler End All local CAMRA members should attend

Mick and Wendy Rolley

The White Hart Quainton

(Nice Pub, shame about the Landlord)

ABC Bitter
Marstons Pedigree,
Guest Beers

Evening meals served until 21:00 (Not Mon or Thu).

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 Bucks HP22 4AS





Beer Festival Diary

December 1998

1st - 5th Stratford, London, 17th Pigs Ear Festival (see page 11)

10th - 12th Dudley, Winter Ales Fayre (see page 11)

11th - 12th Cockermouth Beer Festival, Kirkgate Centre, Kirkgate

January 1999

7th - 9th Cambridge Winter Ale Festival, Anglia Polytechnic 16th Exeter Festival of Winter Ales, Topsham Road, Exeter 28th - 30th Burton-on-Trent, Burton-on-Trent Town Hall

29th - 31st Mansfield & Ashfield, Kirkby-in-Ashfield, Notts

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