



Issue 6

Swan Supping

FREE

CAMRA Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

JUNE/JULY 1998

YATES'S WINE LODGE TO HIT AYLESBURY

As part of the development of the Cattle Market site in Aylesbury, when it is to be converted from a car park into a cinema complex, a new pub is to be created.

This is reported as having been selected by Yates's Wine Lodges for their first outlet in the Aylesbury area.

The Yates's Wine Lodge pub group was founded way back in 1884 by a wine merchant called Peter Yates. The group now runs

more than seventy pubs in locations from London to Scotland and they are always on the lookout for new outlets.

Their pubs are all managed and most of them are branded, feature vivid, bold colours and are styled in the Victorian fashion.

Although the beers in their other pubs are mainly from Scottish Courage and Bass, it is hoped that other regional ales will also be featured.

PINT MEASURE SAFE FROM EUROPE

Your pint should be in safe hands according to a report by the Better Regulation Unit who say it will never be replaced by metric measurements.

The head gnomes of the European Community have ruled that our Imperial measurements should disappear by January 2000.

The previous government said that firms could face a trip to the courts if they persisted with pounds and

ounces instead of kilos!

However, the Unit, which gives advice on how effective regulations are, has said that as America has never gone metric, they will ensure that imperial measures will be used in Europe.

Another idea is to simply define the pint as a metric standard.

Point of sale machines can easily handle this - why can't the bureaucrats?

BREWERY CLOSURES

CONDEMNED

The A.G.M. of CAMRA voted to condemn the decisions to close some of Britain's best known breweries.

Whitbread plan to close the Flowers brewery in Cheltenham and the Castle Eden brewery unless buyers can be found. Production is to be transferred to the Strangeways brewery in Manchester. Sales of Boddingtons are declining so the move will utilise the spare capacity.

Whitbread were accused of abandoning the once-popular Flowers beers in favour of Wadworth 6X which they now market.

Castle Eden has produced many fine beers recently but is still threatened despite a planned boycott by a local consortium of Working Men's Clubs who do business worth £5 million a year with Whitbread.

Morlands plan to close the Ruddles brewery in Rutland in October. They bought the famous brewery last September and will transfer production to their Abingdon plant.

CAMRA will lobby hard at a national level and action groups have been set up to mobilise all members to help fight the closures.

JOIN CAMRA TODAY

Just fill in the form below and send your remittance (payable to CAMRA) to
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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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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



Local News

WENDOVER

The Firecrest (ex **Office**, etc) is due to reopen on 2nd June.

Most of the handpumps have been taken out of **The George** and there is no real ale on sale.

The White Swan now closes between 3 and 5:30pm Monday to Thursday.

The former **Brewers** (part of the **Swan and Brewers**) has reopened as **Harvey's** selling lunches and teas. **Winkles** the fish restaurant has reopened as **Oscars**. Of course this used to be **The Rising Sun**.

WORLDS END

The **End of the World** has continued to sell one beer at £1.20 a pint including Vale Notley, Brakspears Special. Other beers on sale have included Brakspears Ordinary and Fullers London Pride.

(See also Cider news page 3)

LONG MARSTON

Simon Sturt and his wife Joan have left **The Queens Head** and moved to **The Junction Arms** at Bulbourne near Tring. Simon had a reputation for his curries and won the 1995 Curry Pub of the Year competition.

GRENDON UNDERWOOD

Planning permission has been applied for a terrace area and extra car parking at **The Crooked Billet** by Inn Business Ltd.

HARTWELL

The Bugle Horn, a listed building, has applied for planning permission for external decoration.

HADDENHAM

There's a new couple in charge at **The Rose and Thistle**. Brother and sister Karen Pye and John Quinton plan to provide traditional English food in the Station Road pub.

AYLESBURY

The **Queens Head** has reopened following its extension into what was a barber's shop next door. This has added a separate area which be used as a dining area probably specialising in Cajun food as well as being available as a function room.

The guest beers that will be on offer there during June and July will be Caledonian's **Scotland the Brave** and Tolly Cobbold's **St. George's Best** (especially for the World Cup) followed by Ash Vine Challenger, Tisbury Best Bitter, Everards Tiger, Burton Bridge XB Bitter and Thwaites Chairman.

HIGH WYCOMBE

Finn O'Coul (the old White Lion) has been doing a promotion which offered Shipstones Bitter at a very reasonable £1.25 a pint as well as Tetley bitter at its more normal price. It is hoped that they will continue the good work by moving up to offering three real ales.

LONG CRENDON

The Churchill Arms closed on 29th May for a major refurbishment and is due to reopen on 19th June. The work mainly consists of converting it to a one-bar pub which will specialise in offering sausages from all over the world (in fact, it was proposed to change the name of the pub to **The Sausage Works** but wiser heads prevailed!). The good news is that there will be four real ales available including some from our local brewers, all served without the dubious benefit of sparklers (see page six) and the nitro-keg (see page four) Calders is due to be removed.



CAMRA NATIONAL AGM

A motion from Aylesbury Vale & Wycombe branch that the life membership fee for old age pensioners should revert from twelve times the annual subscription to ten times was passed at the campaign's annual conference in Edinburgh despite National Executive opposition.

Several branch members attended the meeting in April and the motion was proposed by Bryan Spink and then formally seconded.

Finance Director (and future chairman) Dave Goodwin said that the twelve times multiplier had been adopted on actuarial advice based on longer life expectancies. A ten times multiplier would not cover the administrative costs of the average OAP life membership, he warned.

The motion was sent to the AGM by the branch after a local pensioner refused to sign up for life when told of the cost (£96).



AYLESBURY VALE VILLAGE PUB OF THE YEAR

The competition for this year's Aylesbury Vale Village Pub Award starts this month. The award was set up in memory of district councillor Ted Payne. Last Year's winner was **The Black Boy** in Oving and the landlord and landlady, Danny and Pat Kinnard report a 30% increase in business following their win. Danny and Pat are on this year's judging panel along with councillors, representatives from Mix 96, the Bucks Herald and CAMRA.

Entry forms are available in eligible pubs, tourist information centres and libraries. The 12 finalists will be included in a guide and anyone who nominates a pub could be in line to win a £50 voucher to spend in any of the shortlisted pubs. The closing date for entries is July 10th.

MORRELLS BREWERY

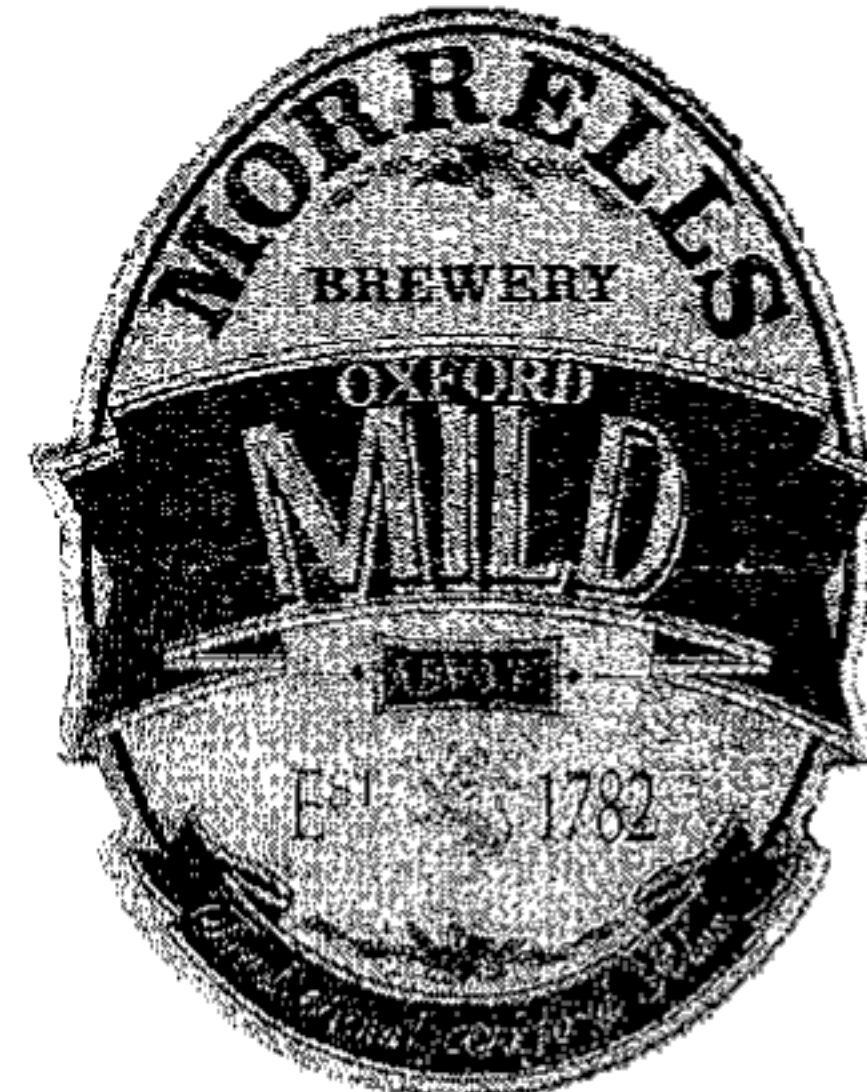
Presents Oxford's Finest



OXFORD BITTER

(ALC. 3.7% VOL.)

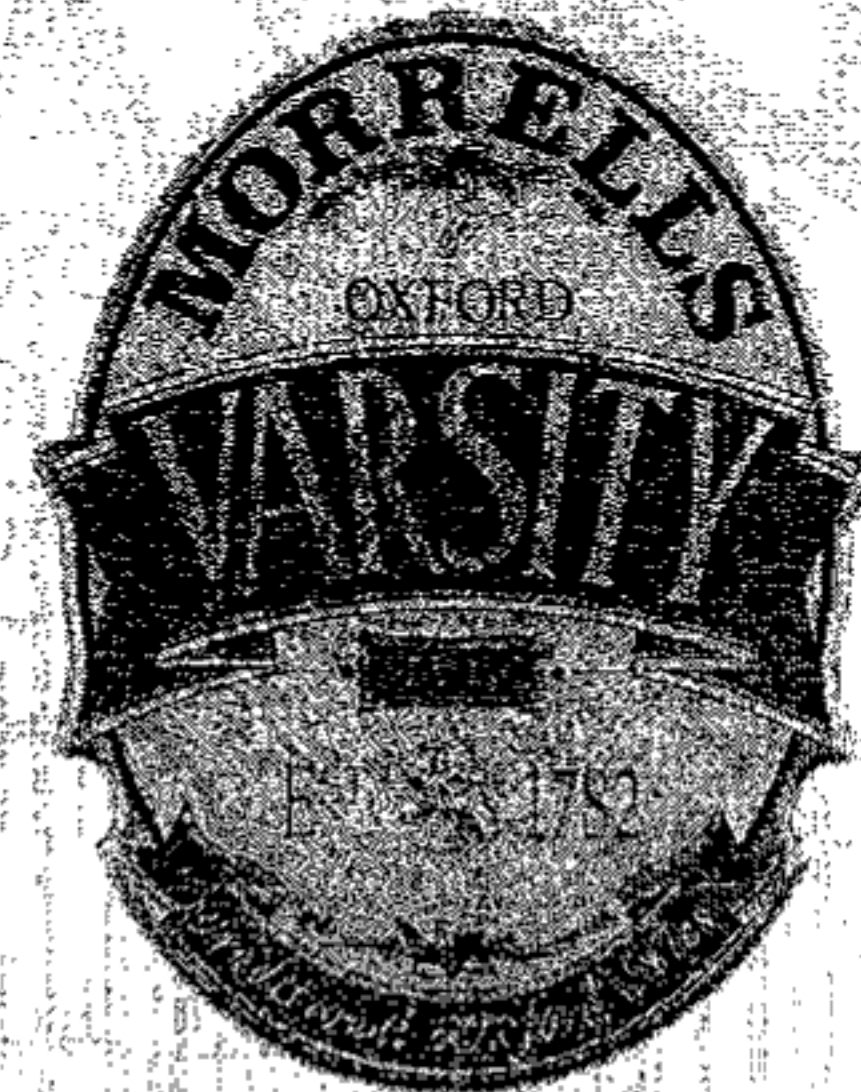
This beer has for some time been our greatest volume seller. Golden brown in colour with a dominant malty odour and fruity overtones.



OXFORD MILD

(ALC. 3.7% VOL.)

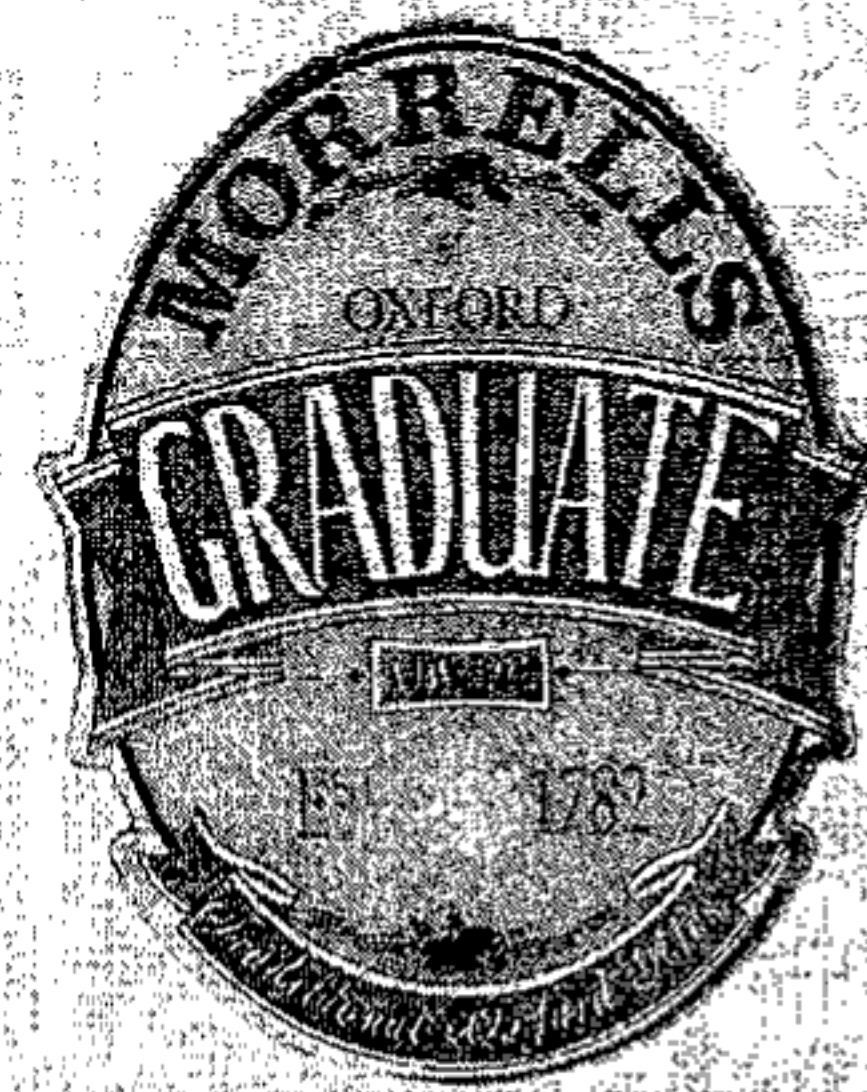
A ruby brown mild with a smokey but dominantly sweet aroma leading to a nutty, roast malt flavour and hoppy finish.



VARSETY

(ALC. 4.3% VOL.)

The flagship premium bitter which is enjoying tremendous sales growth. A full bodied pint with a malty taste and characteristic hoppy aroma.



GRADUATE

(ALC. 5.2% VOL.)

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Marston's Real Ales

including

Owd Roger

Pedigree

Bateman's Dark Mild

Finest Homestyle

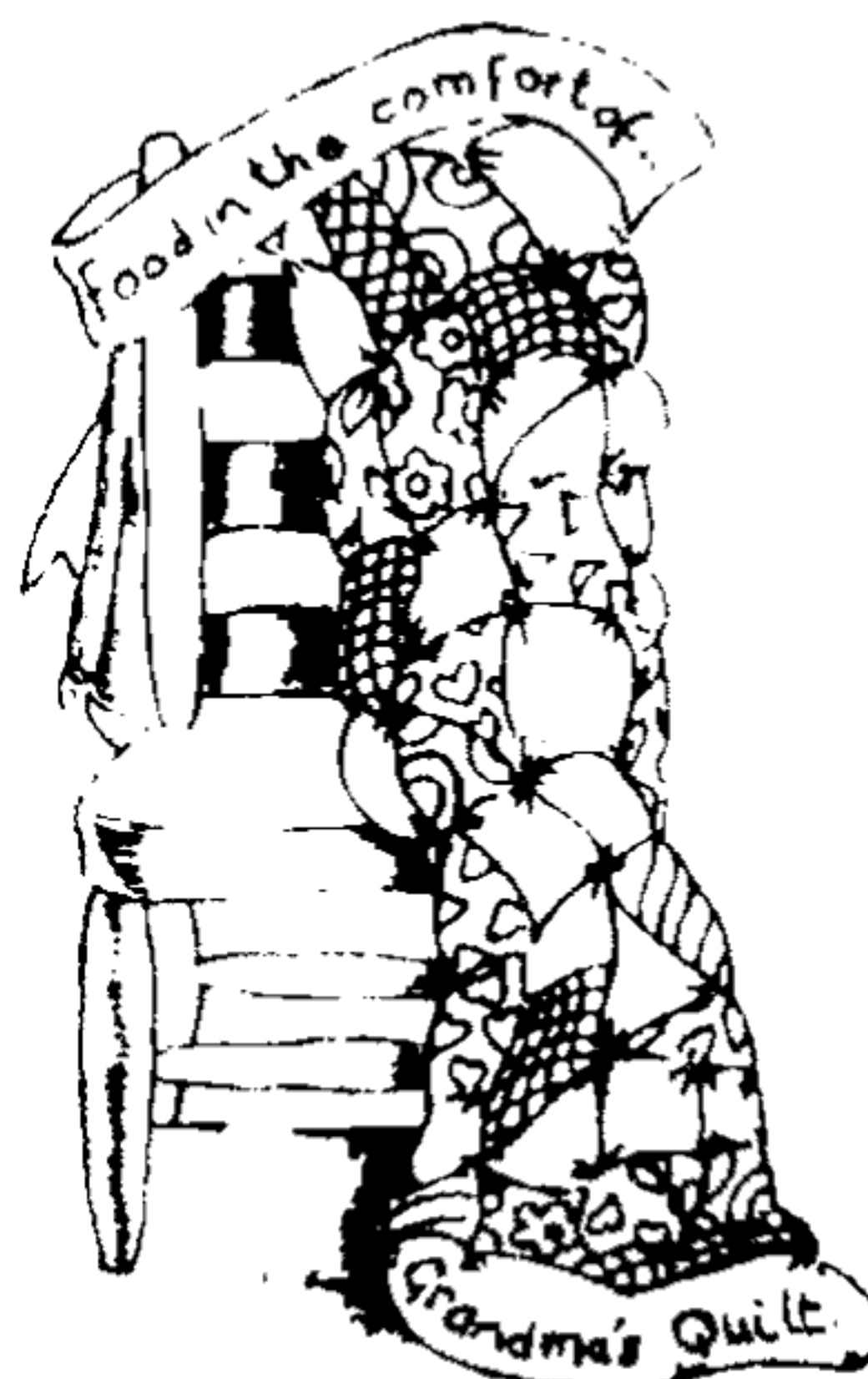
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LOCAL BREWERIES/SUPPLIERS



TOTAL REFRESHMENT

The name DAYLA is synonymous with Soft Drinks and that has been the case since 1851 when the original business of North and Randall was founded.

DAYLA today is still a family business with the third generation, Tim Cooper, at the helm. It is true that life moves in cycles and none moreso that the life of DAYLA. A change of name in the 1970's brought with it what is now known as the DAYLA soft drinks brand (DAYLA standing for DICK'S AYLESBURY

AGENCY) and it is Tim's father, Dick Cooper, who is Company Chairman.

The roots of the family go back to the village of Wendover where Joseph Senior Holland (Great Grandfather of Tim) was a Builder, Hotelier, Innkeeper and indeed a Brewer. His fine ales were supplied to all the Public Houses in and around Wendover.

Joseph's son, Joe Holland Junior bought The Brewery from his father in 1910 and upon call-up to the 1st World War he sold it to the The Aylesbury Brewery Company. On his return from the war, he joined the Mineral Water Manufacturers, North & Randall Ltd., and took control of the business in 1919.

The business grew rapidly and with his son-in-law, Richard Cooper, they expanded their distribution and range to include the famous names of Schweppes, Coca Cola and Britvic to mention but a few. Following a very close association with Aylesbury Brewery Company over many years DAYLA took over the distribution of Beers, Lagers to all the small Free Trade Outlets upon its closure in 1990.

Today the 'DAYLA' portfolio embraces over 1500 products delivering to over 2000 outlets and a major achievement has been the development of CASK ALES over the last few years. The range available is now well over 500, all supplied either from stock

or to order. Famous names such as Adnams, Brakspear, Batemans and Fullers are always at the forefront, together with new additions to the Monthly Guest Beer list.

DAYLA prides itself on its Cask Ale facilities with a chilled temperature controlled store and an unmatched treasure trove of Pump Clips. Beer festivals are very popular with DAYLA arranging leaflets, point of sale material and support and advice. In just eight years, DAYLA has grown its total beer barrelage to well over 20,000 and can now be considered as the leading independent Family Drinks Distributor.

Tim Cooper - May 1998

Pat & Danny Kinnard FBII & FCL
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The Black Boy



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CASK, KEG and NITRO-KEG

Cask conditioned beer is what CAMRA justifiably calls real ale. When the brewing process is completed the beer, still containing sufficient yeast and sugars for some more fermentation, is poured into casks, or as some brewers prefer to call it, racked into casks. The cask is then sealed, often after a handful of hops have been added for extra aroma (dry hopping is the brewers' term), and delivered to the pub cellar.

In the pub cellar the beer continues to ferment and come into condition. It *gains more flavour* in this process and its condition improves. With the aid of finings, which are normally added shortly before the cask leaves the brewery, the yeast slowly sinks to the bottom leaving clear beer with *plenty of flavour* and condition ready for serving. To achieve this clearing and get the *best possible natural condition* the cellar staff put a lot of effort aided with various venting tools, soft and hard spiles, and patience. The beer having completed its secondary conditioning is then ready to be served either straight from the cask, via a beer engine (also referred to as a handpump), occasionally by electric pump and sometimes in Scotland by an air compressor. Because air is drawn into the cask to replace the beer as it is served reactions can and do take place and the beer may lose its condition and start to develop 'off flavours' if it is not served within a few days.

Keg beer is processed before it leaves the brewery. It is normally filtered to remove all traces of yeast and pasteurised to make sure any remaining yeast is killed off so that no more conditioning can take place. It is a *dead product* that cannot gain the extra flavours that cask beer does during its time in the cask. The kegs are sealed in the brewery and the beer has to be forced out using carbon dioxide gas pressure. This gives the beer too much condition making it *fizzy* and as it has not had the chance to mature properly it is *often fairly sweet and with little character*. However, for unskilled cellar staff, it is wonderful as the only skill required to serve it is to attach the gas supply. It also has a much longer shelf-life than real ale. Most lagers sold in the UK are served by this process.

A refinement on keg beer is the nitro-keg version. Here the beer goes through a similar process as keg beer except it is dispensed using a mixed gas system of nitrogen and carbon dioxide. Consequently the beer is less fizzy, tastes smoother than keg beer using pure carbon dioxide and has a large creamy head. This beer is consistent, *but as with other keg products, lacks the range of flavours that cask conditioned beers have.* Because of the large head produced as the nitrogen bubbles out of the beer, it is often difficult to get a full measure. Nitro-keg beers are often given names which contain terms such as 'smooth' or 'cream'.

They can be best summed up as 'consistent but boring'.

THE WORLD'S BIGGEST PUB



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LONDON OLYMPIA

4th-8th AUGUST 1998

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at

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THE BATTLE FOR A FULL PINT CONTINUES

The Campaign for Real Ale, has revealed details of a survey into beer and pub companies' views on full pints. Ben Wardle, CAMRA's Press and Public Affairs Manager said, "It's outrageous that less than 1 in 3 companies have a policy of providing a full liquid pint without waiting for drinkers to request a top-up."

Nigel Griffiths MP, Consumer Affairs Minister at the DTI, reacted to the latest CAMRA research by saying "I am disappointed that so few pubs have a policy of providing a full liquid measure. This demonstrates why Dennis Turner's Bill is necessary to guarantee an honest pint."

Dennis Turner's Bill to outlaw short measure beer reaches Report Stage in the House of Commons tomorrow. Ben Wardle commented "Drinkers deserve an 'honest' pint. I hope that MPs will look after consumer interests rather than vested interests and back Dennis Turner's Bill."

Mr Wardle continued "The industry is in a froth over short measure. 1 in 5 companies support new legislation, including almost half of all non-brewing pub companies. It seems companies that only sell beer direct to the public have more idea of what drinkers want - an 'honest' pint. Many of these companies (such as Wetherspoons) have already introduced full-pint glasses and haven't been forced to put their prices up as a result."

Only 30% of companies have a policy of providing a full liquid pint without the need to request a top-up.

The industry is split on the "Honest Pint" Bill- 19% support legislation, 65% oppose the move. Amongst pub chains 47% support and 53% oppose.

1 in 5 companies already make some use of lined oversized glasses (which allow consumers to see whether they're getting a full pint).

The questions - 107 pub operating and brewing companies were asked:

Does your company have a policy of providing consumers with a full liquid pint without the need for a request for a top-up?

If there were a 24 month phasing in period would your company support legislation to guarantee full pints?

Does your company currently make any use of lined oversized glasses?

Sadly, despite support from a large number of MPs (many of whom gave their support following letters from CAMRA's Postal Action Network members), the Bill was blocked by a single MP. Unfortunately, the procedure for Private Members Bills makes it possible for this to happen.

CAMRA believes that the MP who objected was Eric Forth, member for Bromley and Chislehurst. However, Hansard (Parliament's minutes) does not, by convention, name individual objectors. Those of you who feel as aggrieved as I do that the Bill has fallen may like to write to Mr Forth and ask him why he has sought to block this important piece of consumer protection.

The fight for full pints goes on

CAMRA's national AGM and Conference adopted, unanimously, a motion condemning the handful of MPs who opposed the Bill. It also applauded Dennis Turner MP and Nigel Griffiths MP, the Consumer Affairs Minister, for all the work they have put into the Short Measure Bill, and welcomed Mr Griffiths' commitment to introduce legislation to outlaw short measure in the near future.

Over the next few months we will be naming those companies which oppose the Bill and will be asking you to write to them. We will also be asking for your support in helping to push full pints up the Government's agenda.

Hopefully it won't be too much longer before we can celebrate our success with a few well earned full pints.



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Traditional village pub

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*All meals prepared and cooked
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TO SPARKLE OR NOT TO SPARKLE?

The scene is the board-room of Megabrew industries a few years ago. The chairman gets up to speak.

"Gentlemen; we are in trouble. We've been trying to get beer drinkers to buy our keg beer but the blighters still insist on buying real ale. They have a point. Real ale tastes better and it's cheaper too. We've tried long and hard to improve the keg stuff but it seems hopeless. What can we do? Any ideas, anyone? Can we improve the recipe; drop the price? Anything?"

At this point a young marketing ideas man addresses the meeting.

"With all respect, the problem is that you've not tried looking at the problem with a bit of lateral thinking. What we've got to do is, not make our keg stuff any better, but to make the real stuff taste worse. What I have here," he said, producing a strange piece of metal and plastic, "is the answer to all our problems. I call it the swan-neck and sparkler. What we need is a large multi-media marketing campaign to convince the public that real ale should look like keg and also be as tasteless as keg. This equipment will do it. It forces the real ale up and over in the tall spout and then squeezes it through small holes in the plastic bit. This destroys much of the taste and condition of the real ale and produces a big head that is almost completely unlike the small loose head that should be found on beer. In fact the big tight unsightly head looks exactly like that to be found on our latest type of keg beer: the nitro-keg stuff. If we start blurring the line between keg and real ale we can still win."

"Yes, but real ale will still be cheaper. What can you do about that?"

"Simple. The swan-neck and sparkler answers that problem too. The huge ugly head takes up so much space in the glass that less beer can be got into a pint glass. So the cost of real ale per pint of actual liquid rises. The public will be completely conned."

"Yes, but some drinkers will still insist on the real stuff, whatever we do."

"The swan-neck and sparkler answers that problem too! Because the spout is dipped into the beer so that the tip touches the bottom of the glass, the spout gets wet with beer. Air-borne germs collect on the spout and, as this spout is dipped into the beer of everyone in the pub, the germs spread to all the ale drinkers!"

"You mean.....!!"

"Yes, if they still insist on drinking real ale, even after we've put swan-necks and sparklers on the stuff, they'll soon die out!"

At this point the chairman stood up again. "I'm sorry, Smith. We are a respectable brewery. We could never stoop to such underhand methods as these. No, your swan-neck and sparkler idea is just a non-starter."



APPLE Cider and Perry

WORLDS END

The space on the bar of **The Marquis of Granby** at World's End vacated by Hoegarden has been filled by a traditional handpump serving cider! There are now three real cider outlets within a half mile of each other. (The Marquis, Chiltern Brewery and the Garden Centre at Worlds End)

CHAMPION CIDER & PERRY

The Stockport beer festival will have taken place by the time you read this but on Saturday the 30th will be chosen the champion cider and perry of the year for 1998. In previous years these awards were given at the Great British Beer Festival where the cider and perry awards got swamped by the publicity surrounding the beer winners. Also cider tends to be in worse condition at the end of Summer than it is at the start of it. Who will the winners be? I'll bet you can hardly control the anticipation.

GLASTONWICK

The weekend of the 5th to the 7th of June should see the Glastonwick festival happening. It is still to be confirmed but seems likely at the moment. This festival is run by Attila the Stockbroker who is a poet who has been touring the rock music festival circuit for many years reciting poems to all whom wished to hear (and many others besides). I didn't mean it, John. He also likes drinking good real ale. What he found out was that most music festivals did not sell a very good choice of beer and that most beer festivals had a very unadventurous choice of music. What he proposed was that his home town of Southwick (near Brighton) should have a festival featuring many of the great music acts that he had met and selling a great variety of beer. I don't know who is in the line-up for this year but last year's festival included Pressgang, Blyth Power, Barnstormer and John Otway. If this year's line-up is as good then I'll be well impressed. As regards the beer, Attila tries to get enough unusual brews to placate any beer tucker (or should that be scooper?). The only drawback that I can see is that it clashes with our branch's Black Country coach trip and also with the home-brew exhibition in Swindon. Apart from that, no-one has any excuse for not going to Southwick.

CIDER FESTIVAL

The Herefordshire CAMRA Cider Festival on the 12th and 13th of June is at the Shirehall in Hereford. There will be more than 40 traditional ciders and perries from all around the country. A small real ale bar is promised for those who want something a bit less challenging. There will be live music on both the Friday and Saturday evening sessions. Food will be available. It looks like being a good'un.

Mick and Wendy Rolley

The White Hart Quainton

(Nice Pub, shame about the Landlord)

ABC Bitter

Fullers London Pride, Wadworth 6X,
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)
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MILLENNIUM DOME

CAMRA, the Campaign for Real Ale, claimed victory in its campaign to ensure decent British Beer is available at the Millennium Dome.

Ben Wardle, CAMRA's Press & Public Affairs Manager, said, "Britain is world-renowned for brewing some damn fine beers. Now visitors to the Dome will be able to experience some of them. Drinkers can now celebrate the Millennium with style- perhaps we'll be able to do it with a full pint too."

He continued, "Britain's traditional pubs and real ale are a great draw for overseas visitors. I'm glad the Dome has now recognised the importance of our brewing heritage."

CAMRA wrote to the New Millennium Experience Company (the Dome operators) following press statements that there would not be a British pub in the Dome. In addition CAMRA's recent AGM backed a motion calling for the Dome to feature the best of British Beer. Now the New Millennium Experience Company has announced that the provisionally entitled "Inn at the Dome" will "serve the best traditionally brewed and popular beers from Lands End to John O'Groats".

MATTHEW BROWN R.I.P.

CAMRA, The Campaign for Real Ale criticised the latest re-structuring plans announced by Scottish Courage. These sound the death knell for Matthew Brown PLC and William Youngers.

Mike Benner, Head of Campaigns said, "S&N bought the thriving Matthew Brown Brewery in 1985 and closed it in 1991, despite earlier reassurances that it was 'sacrosanct'. Now they are to abandon the trade name for ever."

This announcement from Scottish Courage follows announcements of brewery closures and brand losses from Whitbread, Bass and Carlsberg Tetley. Mr Benner added, "National brewers

are blaming these cutbacks on falling demand for cask beer, but this is simply a cover-up. The balance of power in the market has moved to the big pub retail chains and the brewers are running scared. Scottish Courage is no longer the exclusive supplier for what is now the Grand Pub Company and it's reeling as a result."

CAMRA is condemning all four national brewers for failing to promote favoured regional ale brands and allowing them to wither and die.

Mike Benner said, "The national brewers are desperately marketing one or two beers as "must have" national brands while ignoring all the others they have acquired over the years. It is a basic rule of marketing that if you don't promote it, demand will fade."

WARM BEER

Nearly fifty per cent of pubs surveyed in Britain for a new industry seal of approval failed to win because their beer was too warm. Undercover inspectors have been surveying about 1,100 pubs for the new *Cask Marque* scheme aimed at improving beer quality.

Four out of ten pints surveyed were being served at 15C or above. The recommended maximum is 13C. The scheme's co-ordinator, Paul Nunny, is reported as saying that the findings were a warning to the industry to "get its act together".

MIDNIGHT HOUR

Britain's licensing laws are being reviewed once again. The Home Office Minister, George Howard, has set up a review which could lead to pubs being allowed to stay open until midnight every night.

Meanwhile, police officers at the Police Federation Conference have backed calls to "end the straitjacket" of current licensing legislation to allow pubs to open around the clock.

The last major change to opening hours was in 1988 when the Conservative government scrapped the 3pm closing time and allowed pubs to open all day. Any new changes are not expected for at least two years

C&E CLAMP DOWN

"These new measures are like sticking a plaster on a gaping wound", is how Mike Benner,

CAMRA's Head of Campaigns responded to the Customs & Excise package of measures to clamp down on beer smuggling and fraud.

"While we welcome any initiatives which will help reduce beer running from Calais, these measures will not stamp out this growing problem and we expect to see more pubs and small breweries close as a result."

CAMRA is calling for a reduction in excise duty on beer down to the average European level, the introduction of a temporarily reduced maximum indicative limit and a progressive system of duty to protect Britain's 350 small brewers.

Mr. Benner added, "The Customs & Excise review did not consider the only long-term solution to this problem - cut excise duty. The government appears to have

introduced a sliding scale of fines for smugglers, we think it should apply a sliding scale to beer tax and introduce a progressive system to help small brewers compete."



The Carpenters Arms, Marlow



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MORRELLS

*Oxfords Finest Beers
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Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area. Published by the Aylesbury Vale & Wycombe branch of the Campaign for Real Ale and printed by *Northridge Printing Services Limited, Unit 13-14, Bessemer Crescent, Rabans Lane, Aylesbury, Bucks HP19 3TF.*

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Hadda's Seasonal Ales are available throughout the year.



Branch Diary

Everybody welcome to all socials and meetings!

June

Saturday 6th Black Country Coach Trip.

Pickups in Aylesbury, Wendover, High Wycombe and Stokenchurch.

Ring Tony Gabriel, 01494 527884 for details

Thursday 11th High Wycombe Social

9:00pm Iron Duke, 10:00pm Belle Vue

Wednesday 17th Stokenchurch Stumble

Starting at Charlie Bartholomews at 9:00pm

Monday 22nd Social

9:00pm Black Boy, Oving, 10:00pm Bell, North Marston

Tuesday 30th Social

9:00pm Chequers, Fingest, 10:00pm Prince Albert, Frieth

July

Monday 6th Lacey Green Social

9:00pm Pink & Lily, Parslows Hillock

Tuesday 14th Aylesbury Social

9:00pm Huntsman

Wednesday 22nd High Wycombe Social

9:00pm Bell, Frogmore

Monday 27th Branch Meeting

8:30pm Queens Head, Aylesbury

OLYMPIA



Beer Festival Diary

June

3rd - 6th Milton Keynes, Triple In-Tents City Beer and Cider Festival

11th - 13th Dudley, Dudley Castle Zoo

12th - 13th Herefordshire Cider Festival (See page 5)

17th - 20th Catford, Lewisham Theatre

19th - 20th Southampton, Guildhall, West Marlands Road

19th - 21st Stratford Upon Avon, Stratford Upon Avon Rugby Club

24th - 27th Accrington, Town Hall

27th - 28th Beer in Britain Festival, Hop Farm Country Park, Paddock Wood, West Kent

July

3rd - 4th South Downs, Corn Exchange, Lewes

4th - 5th Sittingbourne, Sittingbourne & Kemsley Steam Railway

11th - 12th Ardingley, South of England Showground, Nr Haywards Heath

14th - 18th Chelmsford, Anglia Polytechnic University Sports Hall

23rd - 25th Kent, Cows Shed at Merton Farn, Canterbury

24th - 26th Cotswolds, Postlip Hall Nr Winchcombe

August

4th - 8th GREAT BRITISH BEER FESTIVAL, OLYMPIA, LONDON

October

Friday 23rd - Saturday 24th

5th Vale of Aylesbury Beer Festival to be held at The Ranch House, Aylesbury. This is a charity beer festival, organised by the Friends of Florence Nightingale House with assistance from the Aylesbury Vale and Wycombe Branch of the Campaign for Real Ale.