

FREE

Swan Supping



Issue 86

Oct/Nov 2011

COVER STORY
How many more
closures do we face
like the recently
closed New Zealand
in Aylesbury?
PAGE 5



**CAMPAIGN
FOR
REAL ALE**

THE NEW ZEALAND

The Belle Vue Pub
presents..



a summers end beer festival
28th - 31st Oct 2011



20 local ales
+
5 ciders



Belle Vue. High Wycombe. HP13 6EQ
01494 524728 www.thebv.co.uk

welcome the start of winter

NEWS FROM THE EDITOR



It is slightly depressing to think that we are three quarters of the way through another year.

However, October does bring a couple of good things to lighten the gloom! The first is our annual beer festival which we run in conjunction with the **Florence Nightingale Hospice Charity**, which is the organisation that raises money for the Aylesbury Hospice. This is the 18th **Aylesbury Vale Beer Festival**, and has moved to a new venue (full details on page 11). Moving a beer festival is always fraught with difficulties, so we will

appreciate getting as much help as possible. This help can be in the form of sponsoring a barrel, helping with the setup and takedown of the beers, or spending some time serving. In whatever way you help, you will enjoy that inner glow from the knowledge that you are helping a very worthwhile cause!

The other delight at this time of year is the appearance of the **Good Beer Guide** or the 'Beer Drinker's Bible' as it is sometimes referred to! The **GBG** lists the cream of the real ale pubs in the country as well as giving full details of the ever-increasing number of real ale breweries in the country (now at a staggering 840).

However, this year there has been some controversy about pubs that are regularly in the guide, but which are missing this year. A great deal of work goes into the selection of pubs that go into the guide. Local members regularly submit tasting reports on beers in the area and we try to visit as many of our pubs as we can over the year with our regular socials and pub crawls. We then hold a series of meetings to decide a short-list of pubs which have to be surveyed and then there is a final meeting to decide which ones of the many pubs can go into the guide.

When I was originally involved with the branch (over 30 years ago), it was more of a case of finding pubs to go in the guide. Now it is a case of making a lot of difficult choices between some of our favourite pubs.

We are only allocated a certain number of pubs we can put in the guide (and we no longer have the advantage of 'Try Also' pubs), so we use various criteria to help make our choices. Obviously, quality of the real ale is paramount, but the pub would not make the short-list without reaching the required standard. We are also very mindful that the most important factor in a good pub is not the number of beers on sale, whether from a pubco's range or from microbreweries that only the most ardent 'ticker' has heard of, it is the landlord!

We have a rule that a landlord has to be in place for about six months before the pub can be selected for the **GBG**, as from experience, we feel that is around the length of time that it takes for his or her character to set the tone for the pub and indicate which way the pub is likely to go. We cannot use this rule for some of our pubs and not apply it to all of our pubs, no matter how well loved they are!

If you don't like our choices for the **GBG**, then don't just complain to all and sundry, get involved, join **CAMRA** if you haven't already, and help with the selection for the 2013 guide. We will be starting the process of choosing the pubs all too early next year! Details of the selection meetings will appear in future issues of **Swan Supping** in the Branch Socials section.

My usual round of applause for all the hard work done by all our contributors and special thanks to Colin Stanford for another of his wonderful cartoons, and to Roger Protz, Editor of the **Good Beer Guide**, for permission to use his article on the **Cross Keys** in Thame.

One last thing. We mentioned in the last issue that our regular contributor Mike Clemence was in hospital. We are delighted to report that he is now well on the road to recovery. We all hope that he will be well enough to join us at our beer festival, which he has supported so ably since it started.

David W. Roe - Swan Supping Editor

NATIONAL CAMRA NEWS



Cask Report 2011/2 launched

The Cask Report, written annually by beer writer Pete Brown and backed by **CAMRA**, **SIBA**, **Cask Marque**, **IFBB**, and major British brewers, shows how real ale continues

to outperform the overall UK beer market, with signs that the category is moving back into growth this year.

Headline figures of the Report include-

- 2,500 new pubs and clubs started to sell cask ale last year - a 4% increase in distribution.
- A total of 7.8 million people drink cask ale in the UK - an 11% increase since 2007. One in five people who drink alcohol will drink cask ale at some point.

- The number of 18-24 year old cask ale drinkers increased for the second year running and the number of women drinkers has doubled since 2008.

- Cask ale is recruiting new drinkers: 37% of current drinkers tried it for the first time within the last 10 years and 10% within the past 12 months.

The report can be found by going to the **CAMRA** website www.camra.org.uk.

Good Beer Guide 2012

The **Good Beer Guide**, which came out in September, has heralded a 'golden era' for British brewing after new research has found 99 new breweries having opened across the nation over the past 12 months. Radical growth in the sector now takes the total number of breweries to 840 across Britain!

New growth figures are symbolised by counties such as Cheshire, which in the space of a year has seen 12 new breweries crop up in the area, almost doubling the number of brewers operational (from 14 in 2010, to 26 in 2012). Meanwhile, further expansion in real ale hotspot Yorkshire means there are now a staggering 98 breweries in the region.

Britain's 840 real ale breweries are comprehensively listed in the guide, jointly sponsored by industry bodies **Cask Marque** and **SIBA** (**Society of Independent Brewers**). As **CAMRA**'s flagship title, the Guide features over 4,500 urban and rural pubs, giving details of the real ales, food, opening hours, beer gardens, accommodation, transport links, disabled access and family facilities.

The Guide is completely independent, and there is no charge for entry. The Guide is compiled by **CAMRA**'s 130,000 members, who exhaustively update and revise the guide each year, thereby guaranteeing the reader with the most up to date

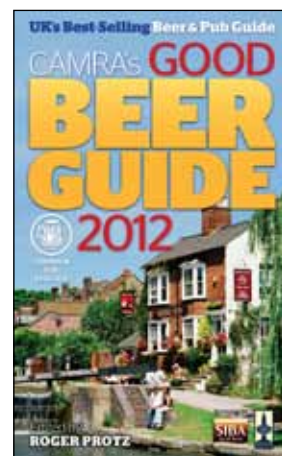
publication to Britain's best real ale pubs. There are a total of 1,047 new pubs in this year's guide.

Roger Protz, **CAMRA Good Beer Guide** editor, said: 'With a s t o n i s h i n g growth in an industry staring downturn in the face at the beginning of the

21st century, there has never been a better time to release a Guide to Britain's best real ale pubs!

'While there continue to be ongoing issues in the pub industry such as high beer taxes, unfair competition from supermarkets, pubs being demolished without planning permission, and problems with the way large pub companies are treating their tenants, we as consumers remain spoilt for choice with a sheer array of quality when deciding where to go for a pint.

The **Good Beer Guide 2012** RRP £15.99, with a discount for **CAMRA** members. Copies can be bought at a reduced rate from the **CAMRA** Shop (www.camra.org.uk).



TEN, NINE, EIGHT....

‘Your vessels are all nearly ready!’

I was on the phone with our equipment fabricators in Burton upon Trent, we had been talking regularly about the designs, but this was the first time I realised that we are getting very close now. Over the past month we have been preparing the floors and drainage needed to get the brewery ready for the equipment to arrive. The big ‘pots’ will be delivered to our new brewery by the end of September and then we will start plumbing them in and hooking up all the electrical wizardry. All the connections and ancillary equipment will turn it into a living, breathing, working brewery.

In the last edition we introduced you to the new *XT brewery* which is located at Notley Farm near Thame. The brewery is designed so we can produce a wide range of cask conditioned beers using traditional methods but with a modern twist.



We hope that the beers will be popular in local pubs but we also know you like to drink fresh beer at home. In order that you can enjoy our beers direct from the brewery we have been working to get a licence to sell from our very informal little shop on site. Next time you're in a pub, spare a thought for the landlord who, like us, had to climb a mountain of paperwork just to hand you that pint.

There are so many different things to sort out, many of which I never even thought about in the original plans and more often it's the smallest things that seem to take up all your time and money. I haven't even had any time recently to brew! Hopefully we can put that right in the very near future.

As we move closer I will keep taking photos and posting them on the Facebook page so you can follow our progress to the first pint.

Happy drinking,

Russ and Gareth, *XT Brewing Company*.

**Peter and Neuza welcome you all to the
Horse and Jockey, Tylers Green HP10 8EG
Tel: 01494 815963**

**We have five regular Real Ales plus one Guest Ale
Food Served every session. Food Special Nights
Open all day Friday, Saturday and Sunday
Good Beer Guide Listed**

Quiz Night 1st Thursday in the month

MORE PUB CLOSURES

We reported in our last issue that the **New Zealand** in Aylesbury had closed, so we thought it was a good opportunity to feature it on our front cover before it gets turned into flats, houses, or whatever. What we are sure of is that it won't be a pub anymore!

We also heard from one of our readers that the **Sportsman** in Wing had closed (again!). Ed Houghton wrote very forcefully on the subject and is in no doubt as to where the blame lies:-

Dear Sir,

You may have heard, once again, that fine little boozer, the **Sportsmans Arms** in Wing, has been put out of business by the cumulative effects of increasing rental and monopolistic beer supply from the owner.

Is it time **CAMRA** got out the leathers, dusted them down and got back on the campaign trail for which it is rightly famous, to lobby against these oppressive real estate owning accountants and similar who make it impossible for the guy running a small booze-only pub to stay in business?

If he has any success at all, you can bet his rent will go up and with it the price at which his contractually-tied monopolistic beer supplier supplies the essentials.

We've already seen this happen a couple of times at the **Sportsmans**. The future of the pub is, again, very uncertain. I understand the freehold is up for sale if you've got half a million. Alternatively, if



it reopens as a pub under the existing ownership, it will mean they've found some poor fool to take it on, knowing that they'll do the same to him and we'll be back here again in six months time!

Yours etc

E W Houghton

We have railed against the pub companies many times, but they don't seem to mind having the pub closed as they can sell the land for housing and get a lot more money for their asset.

Pub trade is also threatened by cheap alcohol sales from supermarkets, especially when some of the sales are below cost price as supermarkets tempt customers in with 'loss leaders'.

Successive governments have kept heaping taxes on the beer drinkers, despite the fact that brewing is a large employer across the country and every pub closure costs a lot of jobs, leaving even more people forced to 'live off the state'.

Many of our landlords have drawn our attention to an e-petition that is asking the government to cut VAT to 5% for the hospitality industry.

The e-petition runs:-

Responsible department: Her Majesty's Treasury

The Publican's Morning Advertiser is calling for the Government to reduce VAT to 5% for the hospitality sector. 21 countries in the EU have a lower VAT rate for the hotel sector and 13 for the overall hospitality sector. In France, tax was reduced from 19.65% to 5% and led to the creation of 21,700 jobs in the first year. A cut in VAT could help create 320,000 jobs in the post Olympic years and help save pubs, restaurants and hotels.

<http://epetitions.direct.gov.uk/petitions/1198>

If the e-petition reaches the 100,000 signatures mark, it is eligible for a debate in the House of Commons. However a debate may not be possible:

- If the subject of the e-petition is currently going through legal proceedings, it may be inappropriate for a debate to be held.
- If there has just been, or is about to be, a debate in the House of Commons on the same topic as your e-petition.

The present government will need some persuading that cutting tax will lead to saving money in the long term, but you never know - it might work!





Greetings from Salty Towers, deep in the heart of Buckinghamshire, home of the tastiest crisps and nuts you could shake a tail at.

If you'd like to see your snack sales leap then why not pick up the old dog and bone and give us a call on 01494 776006. We promise we won't bite!

Salty Dog

THE hand-COOKED CRISPS THAT bite BACK!

www.saltydog-grrr.com



LOCAL NEWS

ASHENDON

The **Gatehangers'** active management team is being supported by an ever-increasing number of locals returning to the fold, hopefully to make the place buzz like it used to. **Greene King IPA** remains ever popular with the villagers, plus one regularly changing guest. This could be a **Vale** offering or something like **Tring Side Pocket for a Toad**, **Cottage Brewery Hamel**, or **Brakspear Bitter**. Letting rooms available.

AYLESBURY

In a recent visit to the **Aristocrat**, we were treated to a delicious pint of **York Guzzler**. However, we were put off the idea of a second due to the price, £3.50 per pint for a 3.6% ABV ale. Surely this cannot be correct as the (also excellent) **London Pride** was only (sic) £3.20. **Fullers** must implement a sliding scale of prices for their guest beers, otherwise some excellent low gravity beers will remain in the barrel as customers look to make their meagre drinks fund receive as much value as possible.

The **Bell** and the **White Hart** will be taking part in the **JD Wetherspoons Real Ale and Cider** festival which will run from Wednesday 5th to Sunday 23rd of October. There will be up to 60 real ales and ciders including craft ales from the USA, speciality seasonal and fruit beers, plus beers brewed especially for the festival.

The **Harrow** has had new loos installed so go and check them out after you have indulged in one of their range of

ales. Work is expected to start soon on renovating the courtyard garden and repainting the front of the pub.

The **Kings Head** celebrated beers from the Highlands and Islands over two weekends in August. Four Scottish breweries were represented with a light and dark beer from each. They were served by gravity from the bar. The beers were **Fyne Ales** (Argyll) **Jarl** (3.8%) and **Vital Spark** (4.4%), **Inveralmond Brewery** (Perth) **Ossian** (4.1%) and **Lia Fail** (4.7%), **Cairngorm Brewery** (Aviemore) **Brochan** (4.0%) and **Stag** (4.1%), and **Orkney Brewery** (Orkney Island) **Northern Light** (4.0%) and **Dark Island** (4.6%). This was an innovative beer festival for connoisseurs, concentrating on just a few specially selected beers spread over two weekends and by all accounts it was very successful.

The **Queen's Head** has reopened after having been closed for over a year. This **Punch** pub is now being run by **Good Libations** and the landlord is Mathew Kelly who has had a long history in the pub trade, especially for **Youngs** including being Deputy/Bar Manager at the **Dog & Fox** in Wimbledon Village. The new lease, for ten years, was signed back in November, before a major refit started. This refit took a lot longer than was planned due to the amount of extra repairs that had to be carried out on the listed building. The bar has been relocated and this has really opened up the pub, making it seem a lot lighter inside. When you drop in, walk towards the back and on to the raised seating area on the left, and check the

left-hand corner room which has been turned into a library with an upright piano! The guv'nor also has some amazing tales about the requirements for restoring a listed building - ask him about the chimney. The beers on offer when visited were **Youngs Bitter** and **Tring Sidepocket for a Toad** and the pub will always offer a session beer, but it is planned to also offer something stronger, such as **Hook Norton Old Hooky**. The kitchen has been totally refurbished and food is now available from 12-3, 5.30-9.30 from Monday to Saturday with Sunday lunches from 12-5 (including Sunday roasts!).

BLDLOW RIDGE

Maxine Holder is the new person in charge at the **Boot**. She has been in the pub trade for five years including working at the **Three Horseshoes** in Radnage and as assistant manager of the **George and Dragon** in West Wycombe. The pub serves three real ales including one from the **Rebellion Brewery**.

CHEARSLEY

The **Bell's** Sharon & Oliver, along with their band of regulars, are celebrating the pub's entry in the **2012 Good Beer Guide**. Currently serving **Fullers Chiswick**, **London Pride** and **HSB**. **Fullers Red Fox**, a popular autumn ale, will be on shortly.

CUDDINGTON

The **Crown** has **Adnams Southwold Bitter** as well as **Fullers London Pride** and another **Fullers** beer.

DINTON

At the **Seven Stars** you can currently choose between **Sharps Doom Bar** and **Fullers London Pride** but watch this space. The Dinton & Westington Villagers' Acquisition Team has successfully bought the pub from **Punch** and are interviewing potential tenants to run the Free House. The lucky winner should be ensconced around mid October. An interesting selection of reasonably priced local ales will then be the order of the day.

EMMINGTON

The **Inn at Emmington** seems to be going from strength to strength, making full use of food capabilities and its seven guest bedrooms, popular with business folk in the week and Chilterns rambles and visitors at the weekend. Jerry & Paula, formerly active **CAMRA Ealing Branch** members, took over in January 2011. Three real ales are always available with **Brakspear Bitter** and **Fullers London Pride** permanent fixtures, with a range of beers from a local brewery featured for two to three months before the locals request a change. **Chiltern**, **Vale** and **Rebellion** have all been popular with **Vale VPA** especially so. Current featured brewery is **Rebellion**, who supply two pints for the price of a firkin allowing for a more varied range to keep the customers interested.

FORD

The **Dinton Hermit** is sticking with **Vale** beers. **Best Bitter** is always available with their latest offering in support.

GIBRALTAR

The **Bottle and Glass** keeps **Greene**

King Morland Original Bitter on pretty much all the time. **Greene King** are, at last, being more flexible about allowing a guest ale.

HADDENHAM

Diary Date: **WinterFest** will be Saturday 10th December July 2011 - see www.haddenham-beer-festival.co.uk.

At the **Green Dragon** there's a new chef, Darren, and a new menu. The range of beers is increasing in variety. Look out for **Sharps Doom Bar**, **Fullers London Pride**, **Black Sheep Best Bitter**, **Vale Summer Storm**, **Shepherd Neame Spitfire**, **Timothy Taylor Landlord**, **Ringwood 49er** etc.

The **Kings Head** serves **Adnams Southwold Bitter**, **Fullers London Pride** and **Sharps Doom Bar**, although there are rumours that the **Adnams** may give way for a changing guest.

The **Red Lion's** 'Free-of-Tie Lease' is still for sale - don't miss this once in a lifetime opportunity. This local's pub is popular with darts and cribbage teams. Permanent fixture, **Adnams Southwold Bitter**, was supported by **Vale** beers **Lock**, **Prop and Barrel** and **Wychert** when visited recently.

The **Rising Sun** continues to serve all its beer straight from the firkin at £2.75 a pint. Rob 'I like my Real Ales' and Miranda Cousins are 'Chuffed to Bits' at getting the pub into the **2012 Good Beer Guide**. Hard work and consistently serving good beers in prime condition at the right temperature and in full glasses has paid dividends, with satisfied customers in 'Compost Corner' outgrowing their under-sized corner plot. Two ever rotating **Vale** beers are available, plus a third, or even a fourth, which could be almost anything, from almost anywhere. **Westons** ciders are on draught too. Regular live music nights are popular with visitors from far and wide, with great bands such as **Restless Wilf**.

The **Rose & Thistle** has been allowed by **Greene King** to choose from a list of more interesting non-**Greene King** guest ales. **Greene King IPA** and **Hardys & Hansons Olde Trip** had alongside them **Moorhouse Blond Witch**. Next one on will be **Wolf Brewery Battle of Britain**. Spaz and his team are doing a full English prior to all of England's World Cup games.

HIGH WYCOMBE

The **Summers End Beer Festival** at the **Belle Vue** this year will have twenty ales selected from their **Punch Taverns** approved **SIBA** list. These will also be used to help them choose a selection of regular beers for the pub after the festival (assuming **Punch** stay with the **SIBA** scheme).

In addition, as part of **CAMRA's** real cider and perry accreditation scheme, they will be having seven ciders in addition to their regular three from **Westons**. This ties in very nicely with **CAMRA's** real cider & perry October promotion. Dates for the festival this year are October 28th to 31st (All Hallows Eve). There will be a few live bands, some acoustic music and maybe even a little morris dancing.

The **Falcon** will be holding a 'Meet



ROYAL STANDARD AT WOOBURN COMMON

Wooburn Common Road,
Wooburn Common,
High Wycombe,
Bucks. HP10 0JS
Telephone: 01628 521121
www.theroyalstandard.biz

**Kirsten, Mark and Darren welcome you to the
Royal Standard at Wooburn Common**

**Ten beers, including permanent Summer
Lightning, Tribute and a Dark Star Ale**

**Celebrated 6th Beer Festival
Friday 28th - Sunday 30th October**

**Over 40 Beers and Cider including at
least 20 that are brand new to the pub**

Open all day every day

the Brewer' session when **Loddon Brewery** will feature at 4pm on Monday 10th October. This is part of the **JD Wetherspoons** Real Ale and Cider festival which will run from Wednesday 5th to Sunday 23rd of October, and also feature at the **William Robert Loosley**.

High Wycombe Rugby Club will hold its ninth Beer festival on the 11th and 12th of November when on the Saturday they host Swindon Rugby Club, recently promoted to their league. The beers on offer will be based on the theme, Bucks Beers versus Wiltshire Ales in a County Challenge. If you do come along, besides enjoying good food, good music and fine ales from across these regions offering some of the finest tastes from both counties, you can help decide which is the best beer on show.

PIDDINGTON

The **Dashwood Arms** held a beer festival called Smilefest in August. Please note - this is Piddington near West Wycombe, not Piddington near Ludgershall (nor Piddington near Olney)! This caused a bit of confusion in our last issue when we talked about the **Seven Stars** (near Ludgershall) - seems like there might be an article here!

SEER GREEN

The **Jolly Cricketers** are taking part in **Cask Ale Week** and on Monday 3rd October they are holding a 'Meet the Brewer' evening at 7.00pm. Tom Jenkinson (Head brewer of **Chiltern Brewery**) will be giving a talk and a fascinating insight of their family-run business, now celebrating 31 years in business. The pub also has a 'try before

you buy' policy which is always a hit with the customers, as are their cricket bats with 1/3 pint taster glasses. The ales featuring alongside their usual cask ales are: **Chiltern Green Hop**, **Brains Legends Ale**, **Victorious** from **Wood Farm Brewery** and **Hooky Bitter** from **Hook Norton**.

THAME



Chinnor RFC are holding their inaugural Oktoberfest at the club (OX9 3JL) on Friday 7th October 6 pm to 12 midnight with German Oompha Band - 'Men in Shorts', followed on Saturday by the club's resurrected Beer Festival 11am to 12 midnight and Irish Band - 'The Pogue Traders'. Admission £5 each session to include commemorative glass and two half pint tokens. Watch a game on the Saturday from the balcony whilst sampling the real ales!

Beer festivals are like buses. None at all, then they all come along together! The **Six Bells** is holding one over the weekend of October 14th - 16th. As well as the **Fullers** range there will be an additional nine beers, all from within 30 miles, - even a brew from **Thame Brewery**. Also available will be **Chiltern Springhop** (3.6). There are only three 9's of this beer and it should be on sale from last week in September.

A third festival will be held on November 12th at the **Cross Keys (Thame Brewery)** where there will be 20+ ales, four ciders and an American lager from Boston.

At the **Falcon**, Thame's **Hook Norton** pub, beers being served are **Hooky Bitter**, **Old Hooky** and their seasonal ale, **Copper Ale** at 4.8.

The **Rising Sun** is serving **Brakspear Bitter**, **Wychwood Bountiful** and one other guest beer.

Hook Norton Flagship at 5.3 and **Oxfordshire Ales Churchill Honourable IPA** at 4.5. Sparklers will be removed if asked at these two pubs.

The **Spread Eagle** is now stocking both **Red** and **Blonde** from **Rebellion**, along with **Sharps Doom Bar**. They are also just about to launch the winter menus which include **Rebellion Blonde** battered cod, triple cooked chips and peas, and Beef and Ale (**Rebellion Red**) pie. They intend to have ale and food matching evenings in the near future.

At the **Star and Garter**, now an Indian restaurant and bar, you can get **Morlands Original** and **Greene King St Edmunds Ale**.

The **Thatch** have on at the moment **Vale Wychert** and **Old Hooky** while the **James Figg** have got **Vale Best**, **Purity Mad Goose**. The **Two Brewers** is still open and at the moment is selling all beers/lagers/wine/spirits at £2. The cheapest beer in Thame by far. The beers are **Morlands Original**, **Greene King IPA** and **Abbot**. They will be staying open until 10.30-11.00 depending on customers being available.

TOWERSEY

The **Three Horseshoes** manages to keep four real ales on tap at all times. **Sharps Doom Bar**, **Brakspear Bitter**, **Oxford Gold** and **St Austell Tribute** were on tap

recently. Live music twice a month.

WIDMER END

The **Royal Standard** is still shut although no longer boarded up.

WING

The **Sportsmans Arms** is currently closed and its future is uncertain. Please see the article on page 5.

WOOBURN COMMON

The **Royal Standard** will be holding its sixth beer festival on 28th-30th October. Over forty beers and ciders will be available, including at least twenty that are brand new to the pub. As well as the local breweries, **Thornbridge**, **Mrs Pardoes**, **Dark Star**, **Otter**, **Sarah Hughes**, **Castle Rock**, **Pictish**, **Williams Bros** and **Crouch Vale** will all be represented along with many others. **Windsor & Eton** brewery, are coming to the pub on Wednesday 12th October for a 'Meet the Brewer' session (7:30 start). What might be of particular interest is that they are showcasing their **Conqueror 1075**, a beer usually only available in bottles. They have produced six cask versions of the beer and the pub was lucky enough to get one of them!

WYCOMBE MARSH

The **Disraeli Arms** is open again with new people in charge, but little has changed as they only have one beer on.

The **Junction** (ex **Red Lion**) is now open.

Fullers London Pride and **Wells Bombardier** are now available at the **King George the Fifth** as the pub is back up to two beers..

The **Rifle Butts** is currently to let.



Maxine would like to welcome you to

The Boot!

Our opening times:

Monday to Thursday- 12-3, 5-11

Fridays and Saturdays we are open all day

Sundays 12-8

Food is served:

Monday to Saturday 12-2.30, 6-9

Sunday 12-3

We have 3 real Cask ales including Rebellion!

Weekly themed food nights

Daily deals on food

The Boot, Chinnor Road, Bledlow Ridge,

High Wycombe, Bucks. HP14 4AL

Tel: (01494) 481499

SWAN & CASTLE

Lower Street, Quainton HP22 4BJ



Jo and Darren welcome you to a family run pub in picturesque rural surroundings

Real ales with regular guests

Fine wines

Food and bar snacks

Large beer garden and play area

Special events garden

Tel: 01296 651064

Email: swanandcastle@hotmail.co.uk

www.theswanandcastle.com

GRAVEDIGGERS - PART THIRTEEN



'Not another one broken?' said Mazz as the machine spluttered and died with a pathetic whimper.

'They don't make them like they used to,' said James looking dolefully into the till behind the bar. 'But money's tight. We need something to bring in trade – not be spending cash on luxuries.'

'It's not the vacuum cleaner's fault – it's all the filth and dirt that we have in here,' she said.

'I know some of our locals are a bit rough,' said James. 'But that's putting it a bit strongly.'

'No, it's the tramped-in mud, moulting dog hair, dead spiders, manure dropped off all the farmers' wellies – all slobbered down with rancid real ale,' said Mazz, clutching her nose at the thought.

'Sounds like a recipe that would go down well on our lunchtime specials board,' James suggested.

'The wretched machine needed emptying every five minutes,' said Mazz. 'I can't even put it on the compost heap in the garden. It kills all living matter on contact.' She tried to kick the vacuum cleaner in frustration but found her foot had stuck to the floor. 'And when we finally scrape through all the mess, the carpet's like ancient, oozing fly-paper. We might as well give up and let it turn into a farmyard.'

'Old Joe might be pleased if he can bring his favourite sheep or pig down here with him, I suppose,' said James. Suddenly his mind raced. 'Hold on, Mazz, you remember how all those beardy CAMRA types were in here banging on about LocAle?'

'Yes it's all the craze these days for locally grown, eco-friendly, environmentally friendly food and drink? People will pay extra if they know more about where their drinks been produced – or what's on their plate. It's all this sustainability idea.'

'And local farmers are always looking to diversify these days?' he suggested.

'Yes. They're desperate to try anything.'

A few weeks later a camera crew from the BBC Greenwatch programme rolled up at the pub.

'Welcome to the Gravediggers, Britain's first combined sustainable pub-brewery-farm,' beamed Katie Bumble, the bubbly blonde presenter into the lens. 'Over to Phil in the bar.'

Phil Weirdy stood on the filthy carpet – a chicken perched on his shoulder picking through his beard for grubs. 'In this pub, the eggs aren't just free-range, the hens are the regulars. Tell me more about it, Mazz.'

Phil thrust the microphone at Mazz. 'We took the concept of locally sourced

into the operation too?'

'We don't waste a thing. See those cowsheds.' James pointed at a forbidding-looking concrete farm building through the window. 'It's all a virtuous circle. We feed the animals with the waste malt and hops from our microbrewery and then we take the solid waste from the cows and put it in that big tank – an anaerobic digester – that produces methane which we use to heat the liquor for the next brew.'

'Wow! That really is greentastic,' said Katie. 'And the liquid waste from the animals, how do you re-cycle that?'

'Now that's our little trade secret,' said James. 'But what I *can* tell you that we have a very popular range of craft, er, ciders.' James handed Katie a glass of straw-coloured cloudy liquid. 'Here have a try.'

Katie dutifully swigged the drink. She turned a shade of green but still managed a forced smile for the camera. 'Wow! It has an earthy, almost animal quality to it. You certainly wouldn't get that in a conventional pub,' she said.

The camera crew followed Katie through the front door. She jumped behind a hedge then emerged thirty seconds later holding her stomach.

'Now, the Gravediggers, in yet another innovative scheme, gets its locals to double up as labourers to perform farmyard tasks in exchange for free beer. I'll see if I can grab a word with this rustic-looking chap.'

Katie approached Old Pete. He was leaning against a wall, kitted out with an artisans' smock for the occasion, although it was now splattered with a noxious brown substance.

'It's on my tea-break,' growled Old Pete, chewing on a stalk of corn and fumbling in his pocket for cigarettes.

'Hail country-fellow-well-met, could you tell me what's in that building you're leaning against?' said Katie.

'Ah, that's where they pump all that there methane,' said Pete, taking out his matches.

'Excuse me but are you sure that you're following the correct health and safe...'

There was a huge boom. Old Pete and Katie were thrown high up in the air. They sailed over the pub and landed in a huge pile of squidgy manure. Next to the exploded methane store, the microbrewery's tanks had ruptured and now a high pressure jet of beer sprayed across the organic vegetable garden, turning all the plants into yellow mush.

Katie struggled to her feet to survey the wreckage, the ordure caked on her tousled locks. 'You didn't want a visit from Greenwatch,' she said. 'The BBC should have sent 999.'

Charlie Mackle

THAME BREWERY

2nd ANNIVERSARY

BEER FESTIVAL

CROSS KEYS, THAME

SAT 12th NOVEMBER

FROM MIDDAY

OVER 20 ALES

INCLUDING OUR OWN

REBELLION

BREWERY SHOP

REAL ALE FROM MARLOW

Drink Real Ale at home!

FREE tasting of all our beers available in the shop

FREE glass hire

Shop open 6 days a week



**No need to pre-order.
Real Ale from
£1.40 per pint**

**Mon-Fri 8am - 6pm
Sat 9am - 6pm**

Further information about our beers, map and prices, visit
www.rebellionbeer.co.uk

Collect **fresh** from the brewery
in 3 / 5 / 9 / 18 / 36 / 72
pint containers

**Visit the shop
see the brewery
try the beers**

www.rebellionbeer.co.uk

Rebellion Beer Company
Bencombe Farm
Marlow Bottom, SL7 3LT

01628 476594

ROGER PROTZ ON THE CROSS KEYS, THAME

The **Cross Keys** in Thame in Oxfordshire is a small pub at the heart of small revolution. Landlord Peter Lambert has installed a tiny brewery – a one-barrel plant – at the back of the pub (featured in the picture which first appeared on the cover of issue 75) and he brews exclusively for the **Cross Keys**.

He's not alone. Back in the early 1970s, when the **Campaign for Real Ale (CAMRA)** first published the **Good Beer Guide**, it listed just six pubs in the country that brewed on the premises. Today the guide records some 135 brew pubs and the number is growing.

Peter's reason for deciding to brew for the pub is a simple one: it brings in additional customers. His main beer is a dark mild and, even before he installed his brewing kit, the **Cross Keys** attracted a lot of mild drinkers.

Peter Lambert and his wife Trudi are experienced publicans. They'd run an **Everards'** pub, the **Radnor Arms** in Kensington, London, but they had been out of the trade for a few years when Simon Collinson, boss of the small pub company **Oak Taverns**, asked them to take over the **Cross Keys** for just four weeks to see if the pub was viable.



'**Oak** thought the pub, bought from **Punch Taverns**, was probably a waste of time,' Peter says. 'It had been closed for six months, it had lots of pool tables and juke boxes and **Punch** was anxious to sell.'

'Trudi and I moved in February 2009 with Li-los and our cats – Li-los and cats don't mix, by the way – and found just two handpumps plus **John**

Smith's Smooth. I told Simon Collinson I would take out the **Smith's**: if people wanted smooth beer, I'd put a sparkler on one of the handpumps.

'We took just £32 on the first day. We were wondering what were we doing in this God-forsaken place, a town without traffic lights? There was no way we would get trade up to £1,500 a week in four weeks, which was **Oak's** target.'

But they hit the target in three weeks. There was no major refit but out went the pool tables and juke boxes and in came pictures on the walls, wooden pews and tables, and dimmer lighting to give a cosy atmosphere to a pub that dates from the 1840s.

Peter is a cask beer enthusiast. He increased the number of handpumps to three, then six and now eight, with an extra pump for real cider. Since 2009, the **Cross Keys** has sold more than 1,000 cask ales and the evidence is clear from the number of pump clips that decorate the ceiling. The only keg beers are **Carling**, **Guinness** and **Strongbow**, with discrete founts, but there's a big dispenser for the Czech beer **Budweiser Budvar**.

'I had **Budvar** in my Kensington pub and here we've added **Budvar Dark**. **Oak Taverns** suggested adding the special fount that serves a mix of **Dark** and **Original**,' Peter explains. The kegs are stored in a cold room he has developed to give more space in the cellar for casks.

The move to mild ale was the result of selling a beer called **Beijing Black** brewed by the **Potbelly Brewery** in Kettering. 'We got a following for mild and now we always have a dark beer on,' Peter says.

'Brewing was a natural progression. There was a garage at the back of the pub that **Oak** thought it might sell. I knew **Oak** owned the **Tom Brown** pub in Dorchester, which had a brewing kit that was no longer used, and I told Simon Collinson I'd like to get the kit and try my hand at brewing.

'They humoured me as I had no experience of brewing apart from a bit of home-brewing with a **John Bull** kit many years ago. The **Tom Brown** kit had been standing empty for ten years and was just collecting rain water. It was rusty and mouldy but it looked like a real mini brewery.'

So the kit was moved to the **Cross Keys** where Peter Lambert laid a concrete floor and put in the electrics. He bought a micro-brewers' handbook and software called **Beersmith** that works out the amount of malt and hops to use and the final ABV.

In November 2009 Peter and Trudi Lambert opened the **Thame Brewery** in the presence of Radio 2's Ken Bruce and the Mayor of Thame. The first beer was called **Mrs Tipple's Ghost** (4.2%), named after a landlady who ran the pub for 30 years and was reputed to haunt the place.

But Peter Lambert was keen to brew a mild and replaced the first beer with **Mr Splodge** (3.6%), named after one of the pub cats. The beer was an immediate success and he's followed that with a 4.2% golden ale called **Hoppiness** that uses American Cascade hops and, to his amazement, won a runner-up prize at **CAMRA's** Oxford beer festival.

'A brew-pub gives you a point of difference,' he says. 'Drinkers come from Cornwall, Nottingham and London to drink my beers.'

The kit cost £5,000. **Oak Taverns** has installed a small brewery at another its pub, the **Swan** in Faringdon, for £3,000 and plans to expand pub brewing.

And the Lamberts, who live above the **Cross Keys**, now love Thame, with or without traffic lights.

Roger Protz

< **Roger is a world renowned writer on the subject of beer and is editor of the Good Beer Guide. Adapted from an article for the Morning Advertiser and used with permission. Ed >**

The Queens Head Wing

www.thequeensheadwing.co.uk

01296 688268

****Award Winning Pub****

****Aylesbury Vale Village Food Pub of the Year 2009/10****



3 Permanent Real Ales plus a changing guest

Cask Marque Accredited

CAMRA approved

Friendly, welcoming atmosphere

Fresh Home-cooked Food served everyday

AYLESBURY VALE BEER FESTIVAL



Halloween will again be celebrated at the *Aylesbury Vale Beer Festival* which is run in conjunction with the **Florence Nightingale Hospice Charity** who raise money for the Aylesbury Hospice.

The aim of the Hospice is to provide a first class specialist palliative care through its in-patient service, day hospice and specialist community nursing teams for both adults and children, which is accessible free of charge to those with a life-limiting illness. Hospice care is all about the person being more than a patient and finding ways to improve quality of life through symptom control, pain relief, emotional and spiritual support. Families and close friends are also involved as they are often central to the well-being of those in their care.

The festival has moved to a new venue!

It will be held at the Bucks County Council Sports & Social Club, Lower Road, Aylesbury. This is opposite the Ambulance Station at Stoke Mandeville Hospital (see map for directions). Regular buses (9, 300) run past the venue.

The festival takes place over the weekend of Friday 28th and Saturday 29th of October. There will be over 25 real ales plus traditional ciders and perries. It will be open from 6:00pm - 11:00pm on Friday and 11:00am - 11:00pm on Saturday. Food will be available both days.

Following the success of introducing live music two years ago, when the group Dragon Drop entertained us all, music will appear again on the Saturday evening.

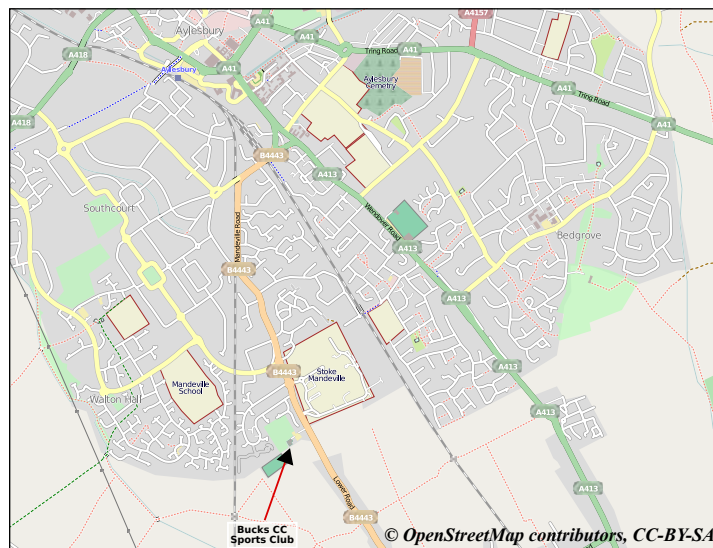
You can buy a ticket from all **Florence Nightingale Hospice Charity Shops**, by contacting the Charity directly or through Aylesbury Tourist Office. Tickets cost £6 in advance or £7 on-the-door, which includes £2.50 worth of beer tokens!

This is our 18th festival that we have raised money for the Hospice and the beer tends to taste better when you know that the money you have paid is going to a worthwhile cause.

All profits will go to the charity, which needs to raise half a million pounds each year, and if you wish to sponsor a barrel, please contact the **Florence Nightingale Hospice Charity** on 01296 429975.

Local **CAMRA** volunteers are required for this festival. Please contact the editor if you wish to help either in the setting up, serving or helping to take down the barrels at the end. We can guarantee a great time (plus free entry!) and the more people that help, the less arduous the work will be.

Drinking for charity! Wonderful!



Visit The Farmers' Bar

The Chiltern Brewery's historic courtyard inn in the heart of Aylesbury



Enjoy fine English ales from our own brewery in the Chiltern Hills

Savour fresh regional recipes from our seasonal Bill of Fare



www.farmersbar.co.uk

at The King's Head, Market Square, HP20 2RW



The Independent Café in Luxembourg City

I first visited the Grand Duchy of Luxembourg in 1984 on a back-packing holiday with a couple of friends. It was a hot summer's day and within minutes of arriving at the main railway station in Luxembourg City we sat under the parasols of a café just outside the station and ordered three beers, the beer was nothing to write home about but pleasant enough. Since that first experience of Luxembourg's beer I have visited this country on a number of occasions, although not for the beer, however with a bit of research on the Internet there did seem to be a few micro-breweries that might be worth seeking out, enough for a mini-holiday at any rate.

The history of Luxembourg is an interesting one, too complex for this article but suffice it to say it was born out of an age of Imperialism, a time of Empires, Kingdoms and Duchies. It became a separate country in 1867 and got its de-facto independence in 1890. Formally a fortress city, it was de-militarised and declared neutral in order to stop further wars, up until that time Luxembourg was far larger than it is today with various countries taking a bite out of it. Indeed Belgium has a province called Luxembourg that is actually larger than the Grand Duchy and our quest for beer extended into the Belgian province of Luxembourg, hence the title of this article.

Although it is possible to fly to Luxembourg, nowadays the best way to travel to the Grand Duchy is by train. We decided to take the 7:34am train out of St. Pancras International, in order to do this we stayed in an hotel very close to the station, this had the advantage of sampling a few beers from the **Betjeman Arms**, the **Euston Tap**, the **Doric Arch**, the **Bree Louise** and even the **Great British Beer Festival** the night before.

We purchased a Eurostar ticket that includes travel to any Belgian station, this represents very good value for money when travelling to Luxembourg. Using Tim Webb's *Good Beer Guide Belgium*, we decided to stop off en-route in the railway junction town of Libramont. This is Belgium and so it is always pot luck if a bar will be open, unfortunately the **¥.C.S** bar was closed, a shame as this was probably the better bar out of the two listed. The second bar was **Le Lion Rouge**. An unassuming bar amongst similar bars very close to the station, it is the beer that differentiates this

bar with 60 beers available. Very much a locals bar with the clatter of games machines punctuated with the noise of a 'music' channel played on large screen TVs.

We stayed in the hotel **Béierhaascht** in the town of Bascharage in the south west of Luxembourg. This hotel is known for its food with a large restaurant area, it has a butchery attached to it with a

strong emphasis on pork products, and it also has a brewery located under the hotel. A rather heavenly place to stay to say the least and I thoroughly enjoyed my time there. There are four brews available; *Weess Béier*, *Ambrée*, *Donkel* and *Hell*, which are a wheat beer, an amber beer, a dark beer and a light Pilsner style lager respectively. I would put them into the 'craft beers' category and very quaffable. It should also be noted that the restaurant has a decent selection of Luxembourg wines. For those that like to eat and drink local produce this is the place for you.

Our second day took us back into Belgium's Luxembourg province and a visit to a place called Marbehan. Tim Webb's guide implied that the bar in the train station was the de-facto brewery tap for the nearby **Rulles** brewery, rather disappointingly this wasn't the case, they had a reasonable selection although dominated by beers brewed by the Haacht brewery. A range of 'Mystic' beers was heavily promoted, I had a *Kriek* which was pleasant enough. This is small town Belgium and a rather desperate place, there are adverts in the station hall for a direct train service to Chur in Eastern Switzerland, if I lived here I'd find that rather tempting!

Our next destination was down the line in Arlon, a fairly major town not far from the border with Luxembourg and its influence is felt here, once-upon-a-time many people here spoke the Luxembourg language although nowadays

virtually eradicated in favour of Wallonian French. Two beer cafés beckoned and in typically Belgian fashion one of them, **Forum**, was closed, it was mid-afternoon after all. However this was more than made up for by **Le d'Alby**, located by the (not so) Grand Place as Tim Webb puts it, this bar has a large beer list comprising some interesting beers. What caught our eye was the second chance to sample a beer brewed in the Grand Duchy, the **Simon Brewery** is located in Wiltz in the north of Luxembourg, so before we got stuck into the Belgian beers I tried a *Monaco* and my travelling companion tried a *Mazout*. This was an epic fail, my *Monaco* turned out to be a lager shandy with a shot of grenadine, while *Mazout* means diesel and indeed looked like something you'd find in the car engine, it turned out to be lager and coke! We made amends with a decent selection of Belgian beers including a *Brune* from the elusive **Rulles** brewery and before long we were heading back into Luxembourg, this time to the capital city.

As European Capital Cities go, Luxembourg City is small but perfectly formed. Many people will arrive at the main railway station, a thriving although rather rough and ready area has grown up around the station, the 'gare quartier'. For a more upmarket experience we ventured north towards the city centre, there are two main bridges into the centre providing dramatic views to the valley below. Internet research hadn't yielded any promising bars to visit and so our expectations weren't that high, however, just over one of the bridges, the 'viaduc', we spotted a bar called the **Independent Café** or **Indie's** located at 6 Boulevard Franklin Delano Roosevelt. I really liked this place, quite relaxed with an alternative feel about it serving tasty food and reasonably priced for Luxembourg City. The beer range wasn't bad either, they served a German wheat beer from the **Licher** brewery, the **Simon** brewery's *Pils* was represented and so too a couple of beers from the **Okult** brewery. The **Okult** brewery used to brew in Redange but closed down a few years ago, now revived, it is part of the **Simon** brewery. The first **Okult** beer sampled was an organic light wheat beer, *No. 1 Blanche*, reminiscent of a Dutch



LUXEMBOURGS



withbier with hint of coriander and orange, deceptively strong at 5.4% and served in a 25cl glass. The second beer was the **Okult Stout**, probably the best Luxembourg brewed beer I tasted on my trip, it had only just been launched onto the market and available in just four outlets.

It was now time to turn our attention northwards, to more rural and sparsely populated parts. We headed on the train through the Grand Duchy and once again into Belgium's Luxembourg province, this time to the small town of Vielsalm located in the extreme north east

of the province. A small pretty town bounded by a lake, Vielsalm is frequented by tourists, it is popular with hikers, cyclists and one or two people trying out the beers. This place is a little bit bonkers, the town's mascot seems to a Witch, she appears everywhere, there is also a fascination with blueberries or myrtilles as they're known in French. They even have an annual 'fêtes des myrtilles', where many people dress up as witches and do things with blueberries. Our destination was the **L'Escale** beer café, en route from the station there are a few outlets, including the tourist office, that stock the local produce such as blueberry pie or eau de vie de myrtilles, a blueberry liqueur. On the **L'Escale's** beer list we noticed what appeared to be a very local beer,

further investigation revealed that it is brewed by the **Val-Dieu** brewery situated fairly close by. The two beers on offer were *La Vielle Salme* and *La Myrtille d'Amélie*, the latter being a beer made with blueberries of course.

Now heading south, back into the Grand Duchy, we made good use of Luxembourg's excellent public transport system, cheap, punctual and extensive, you can travel anywhere for a day for just €4 on train and bus. We headed to the village of Heinerscheid to 'Cornelys Haff', a place rather grandly promoting itself as a tourist centre, to be fair there's an hotel, a restaurant, a shop where you can buy all sorts of regional produce including cheese, mustard, edible oils etc. Above all there is the **Ourdaller** brewery, brewing since 2001 it was taken over by the **Simon** brewery in 2006. We tried three of their beers; *Hengeschter*, a 4.2% pils style lager and that's all you need to know really. More interestingly they offered the *Wäissen Ourdaller*, a 5.0% wheat beer, very much in the tradition of the German wheat beers and probably the best of the lot is the *Wëllen Ourdaller*, a 6.5% beer, top fermented, unfiltered and made from malted barley and buckwheat giving it a slightly unusual although not unpleasant taste.

That almost wrapped up our quest to find Luxembourg brewed beer, well the decent stuff. We also visited Diekirch and sampled the beer made by a large brewery in the town owned by **ABInBev**, the Brazilian/Belgian/American conglomerate. This town seems rather proud of its brewing heritage, perhaps the beer was better in

days gone by, now the beer is poor to say the least, probably one of the blandest beers I've tasted in a long time, something that **Fosters** might be proud of. The other Luxembourg beer we tried was from Bofferding, coincidentally located not far from the **Béierhaascht** micro-brewery where we stayed, its beers are also fairly flavour-free.

Due to Luxembourg's low tax rates many people use it as a transit point to fill up the car with petrol, booze, cigarettes and bizarrely, coffee, all much cheaper than in neighbouring countries. However just to do that would be to miss out on this pretty fascinating little country, whether you are sight-seeing in the capital, sipping the excellent white wines on the banks of the Moselle, hiking in the Petit Suisse area in the North East of the country or hunting down their beers, it is well worth a mini-break. As they say in their own language, Äddi!

Antony Willis



HWRUFC BEER FESTIVAL

Buckinghamshire
v
Wiltshire Beer Festival



Buckinghamshire



Wiltshire

Beers selected from across these Counties
challenge your taste buds choose your favourite

£5 entry includes presentation glass and 2 half pint tokens
Beer Tokens sold at £1.25 per half all Beers & Ciders £2.50 a pint

Friday 11th November, 2011 starts 6.30 pm until midnight
Saturday 12th November, 2011 starts 12 noon until midnight

High Wycombe Rugby Union Football Club
Kingsmead Road, High Wycombe, Buckinghamshire, HP11 1JB
Telephone (01494) 524407
Bus routes : 1, A40, 35, 37

Good Food
Good Music
and a
Good Craic.....



The 2011 Cask Report commissioned by **CAMRA** (among others) considered temperature as one of the main quality issues for real ale. **CAMRA**'s own strategy review this Spring accepted that quality should figure more prominently in all **CAMRA** campaigning. And even in the recent spats between pro-**CAMRA** and pro-craft beer bloggers (not necessarily mutually exclusive groups), both camps agreed on the need to focus more on beer/ale quality instead of bureaucratic process issues, or the way beer moves from barley to glass (say dispense methods). I think quality and temperature matters, not only for each individual drinker, but for the whole of the real ale industry, as there is still nothing that can put people off from real ale more than that dreadful bad pint.

So I ended up measuring beer temperatures, of which a few were on the high side. All a bit nerdy, but you can try most at home or in the pub. For a start I needed a decent thermometer to start the experiment. Having received the new toy, I took it to the pub to show off, but since like most Dutchmen, I don't really have friends to show off with, I only ended up measuring the beer temperatures and doing some silly experiments with water at home.

The correct temperature for ale?

The **CAMRA** website states 12-14°C. Everyone else in the industry (including **CAMRA** themselves) in the 2011 Cask Report agree it should be about 11-13°C. **Cask Marque** uses 10-14°C in their audits, giving some leniency and allowing for measurement errors. The late Michael Jackson, the one with the proper job, suggested that correct serving temperature depends on beer style, being a bit lower for the lighter ales down to 7°C for pale lagers, a bit higher from about 13°C for darker ales like stout, and up to 16-17°C for barley wines and trappist beers. Sites like ratebeer.com advocate similar ranges, only adding at the top 70°C for spiced winter ales (e.g. *Liefmans Glühkriek*) and at the bottom 0-4°C for 'any beer you don't actually want to taste'.

Personally I don't mind a bit higher temperature, so 15-16°C is still OK as far as I am concerned, but above 18°C definitely too much liquorice is coming through in the darker ales that I usually favour. Lighter ales are more bearable to me at just above 16°C, though I really do prefer these on the cooler side closer to 10°C or even slightly below that.

Still when a landlord says that the higher temperatures are what the regulars favour, I would say: 'It's not what they 'favour', it's what they got 'used to', ... it's so easy to get distracted these days ...

Temperature of ale in the pub?

Pubs with state-of-the-art equipment have cooled and lagged pipes and pumps. Worst case scenario pipe-wise is combined cooling for both ale and lager pipes, resulting in either far too low temperatures for ale, too high temperatures for lagers, or both. But the majority of pubs still rely on cellar cooling only, in which case depending on the length of the pipes, and the temperatures of the spaces they cross to get to the pump your serving temperature increases. With a quarter pint beer engine (pump) there is always a quarter of a pint in the engine on the bar, and there is a probably a full pint in every 6 to 7 meters of cask beer pipe. For the sake of a simple example, I assume about a pint per pump exposed to non-cellar temperatures.

Now let's check if throughput can solve temperature issues. I filled a 'cool glass' with 13.0°C water to simulate the temperature increase of beer in pipes at room temperature. With an ambient temperature of 23.2°C after just 10 minutes the temperature was already 15.0°C, after 15 minutes it reached 16.0°C, and after about half an hour it reached 17.0°C. So unless you sell a pint from the same pump about every 10 minutes you may have a quality problem, and you may need to throw away a pint before each pint you're pulling. That's a lot of beer in a day. Thus obviously, mainly economically, that's not going to happen, so you, the customer, end up being served too warm an ale. Throughput does not solve the problem, and neither do winter temperatures, as the pub will be at 'room temperature' even during winter opening times.

A range of variation in temperature is normal

If you have cooled pipes, or if you are lucky to have short pipes above a cool cellar, combined with the standard non-cooled one quarter pint beer engine, you mix a quarter of a pint at room temperature with three quarters at cooled pipe temperature, resulting in beer with the weighted average temperature. So with the beer in the engine at room temperature of 20°C you would need a pipe temperature about 9.4°C to arrive at an average of 12°C for the first pint, while a second pint pulled straight after that would be at the pipe temperature of 9.4°C. If you want the second pint at 12°C, that's the pipe temperature, you would have to accept that the first can be about 14°C. All assuming that you don't want to throw away beer. Thus a variation in serving temperatures of about 2-2.5°C at a room temperature of 20°C increasing to a difference of 5°C at an ambient temperature of 30°C is perfectly normal.

This also shows that it makes good sense for a pub to keep its pipe temperature closer to the lower end of the acceptable range to avoid a first pint is out of bounds at the higher end. It also explains why drinkers easily (and most wrongly) consider pints at certain pubs 'too cold', because they are so used to pints at the higher end of the range or even above.

Given this variation I asked **Cask Marque** how they actually measure temperature when they assess a pub three to four times a year, and they responded that they ask the barperson to serve the assessor just as they would serve an ordinary customer, that is they leave it to the pub's discretion to discard some beer if it's too warm. Again, if you want to play safe as a landlord it's wise to keep the pipes at temperatures near the lower end of the range, just to stop your bartender ending up pulling a pint that measures above 14°C when an assessor steps in unannounced (as they do!). This example, of course, showed extremes, so feel free to adjust your assumptions accordingly.

Now off to the pub for a decent pint and a few more nerdy real pint measurements.

On Saturday 13 August I did a mini-pub-crawl in Aylesbury, visiting 7 pubs said to be serving a good pint of real ale consistently. There are far more good pubs in Aylesbury, but those serving real ale, occasionally even in very good condition, are slightly less consistent when it comes to quality. In all cases I ordered full pints to keep it a bit comparable and in the pubs where I am not that well-known - most of them of course - I even asked if they would mind me taking the temperature after I had bought the beer. Oh yes, the ambient temperature within the pubs was 23-25°C. And you have to remember an error margin of at least 0.5°C (for combined accuracy and display error).

First I went to the **Rockwood** on Kingsbury and got a nice *Hooky Bitter*, excellent condition, temperature at 13.7°C. Also notable, squeaky clean glasses, a nice head (without sparklers) and no overflow as usual, so there is no need to ask for a towel to dry your hands if you're wearing a white shirt. Two ever changing ales were on, this time the *Hooky Bitter* and the *Shepherd Neame Spitfire*. Obviously the landlord was happy with the results.

Off to another pub where the first pint clocked 22.2°C and the second pint from the fastest moving pump measured 19.8°C. The first was far too liquoricy, mainly due to temperature as I know the same beer from previous experience elsewhere, the second one was more bearable but still far too warm. In both cases clean glasses, but substantial overflow due to fobbing, luckily bar towels were provided for. Asked to comment the pubco stated: 'although the cellar itself is at perfect temperature (10-15°C), during hot weather in the height of summer the dispense temperature is not ideal. To resolve this we have arranged with our cellar engineers additional measures to cool the cylinder on the beer engines and insulate the beer lines from the cellar.' So in future good only can get better.

The **White Hart**, a **JD Wetherspoon's Lloyds No 1** bar, opposite the Aylesbury Waterside Theatre on Exchange Street served a pint of **Rebellion Cackhandler** at 13.4°C in good condition. So much for one of the nasty and untrue **Wetherspoon** myths that their beers are 'always too cold', or was it, a second pint of **Fullers London Pride** was quite a bit lower at 9.7°C, but certainly not 'too cold'. From the exercise above we now know that must have

been the pipe temperature at that moment, and also that a pint was pulled shortly before that from the same pump, and comparing with my first pint here we even know that the ambient temperature must have been above 25°C.

The other **JD Wetherspoon** pub, the **Bell** on the bottom left corner of Market Square, looked initially more true to myth with a *London Pride* at 8.5°C just below the lower end of the temperature range. When asked about it in a quiet moment, which is very rare for **JDW** staff, the barman pulled out their own higher-end-than-mine thermometer of the same brand and together we measured a pint of ale where we both arrived at the same numbers on the display, corrected for calibration 11.5°C.

Oh yes, glasses were clean at both **JDWs**, of course, and only a little overflow in one case. Also a good choice, ten pumps with seven different ales on (plus two not ready yet) at the **White Hart** and eight pumps with five ales on (two not ready yet) at the **Bell**. Both **JDWs** also offer great value for money, with prices at about two third of their real ale competitors.

Just for completeness of information, the other nasty and untrue **Wetherspoon** myth is that they can sell ale at such low prices because they buy beer close to the sell-by date. If that would be the case most well-known local breweries like **Tring**, **Loddon**, **Rebellion**, **Oxfordshire** and **Vale** are very busy producing a lot of beer 'close to the sell-by date' just to supply **Wetherspoon** pubs.

Wetherspoon asked to comment 'unofficially' mentioned that they strive to serve ales within the 11-13°C range, and that they passed the latest **Cask Marque** assessment less than a month ago with 'flying colours'. 'Officially' a response still has to be vetted by **JDW** Central, and I didn't receive it before my deadlines.

Advised that the **White Swan**, just around the corner of the **Bell** in Walton Street, nowadays does the best **Bombardier** in Aylesbury, I jumped in there to find only one pump, with **Wells Bombardier**, in excellent condition indeed, at a temperature of 14.1°C. Personally I thought this was one of the best pints of **Bombardier** for a long time in Aylesbury. On most weekend evenings you can enjoy it in the cosy atmosphere of dark metal concerts, attracting the most dangerously looking, but actually sweetest, public you can imagine. You can always jump next door for a bit more ale variety during the break.

Almost forgot **Chiltern Brewery's** tap, the **Farmers' Bar** at the **Kings Head**. Their most popular ale of the day was the guest beer *Golden Bolt* which measured at 14.0°C. Nice pint, clean glass, good head, no towels needed. Asked to comment on beer temperatures, the **Chiltern Brewery** stated: '... Brewery's draught beers are brewed to be enjoyed between 12 and 14 °C. ... below this, the flavours can be suppressed because of the temperature. Conversely, much more above 14 deg C and different elements in the flavours will be highlighted. If the temperature exceeds, or falls below these, the beer will remain as good, but we believe that the flavours detectable, which we aim to be to the fore for the drinker, will not be as obvious.'

Pub number seven served a pint at 18.0°C which



I downed as fast as possible to order a second one from the same pump which came at 17.6°C which for a blondish beer was just bearable. Clean glasses and no need for towels plus good presentation. Being asked to comment on beer temperature, the pub did not respond before the article went to press.

Does temperature matter for taste?

With a volatile product like real ale we can be sure there are always 'unintended' flavour consequences with each technological choice to serve beer at the correct temperature, or below or above that temperature. I haven't a clue what the flavour consequences could be at the lower end of the temperature range, and if they would be perceptible by you and me the customers, that is other than the numbing effect of really too low temperatures, but you have to go down to the so-called 'extra-cold' lagers or dry stouts for that, which come in at far below 5°C, where 'cold' becomes the most dominant experience, pushing the experience of flavours and aromas on the side. The same applies for the often quoted 'chill haze'; for a well-brewed beer you have to go really low for chill haze to occur.

At high temperatures you're fobbing away the aromas ...

Warm beer on the other hand definitely sees considerable flavour changes. With a 16 degrees Celsius temperature increase the partial pressure of carbon dioxide (CO₂) about doubles, this

means that only half as much CO₂ can be dissolved in the beer. This effect is not linear, reality is a bit more complicated as always, but it shows that with a temperature increase there will be a lot of CO₂ wanting to get out, and since it can go nowhere while in the pipe, only a little bit diffusing back towards the barrel, it has to wait for the first opportunity. In a pint of ale served at correct temperature about 1 to 1.1 pints of CO₂ gas are dissolved (that's a bit more than 1/1000th of a pint in dissolved form). Serving at a temperature about 4-8°C too high thus implies a lot of CO₂ that wants to get out at once causing the beer initially wanting to fob and tending to overflow the glass. After that, the beer goes flat a lot faster since a substantial part of the CO₂ is gone within seconds, also taking with it the more volatile hop aroma components and even some of the hoppy bitterness. This all produces similar effects to those described by the opponents of using sparklers, except a lot faster, and without, in the case of sparklers, the advantage of a good head containing most of the volatile aromas for quite a while.

You could say that too warm an ale is already gone before the glass hits the bar in front of you. So next time you might as well be gone too when getting served far too hot a beer.

Harry Coenen

References: Various nerdy blogs and a few good books. Please see website and facebook page for details and a fuller version of this article.

GONE BUT NOT FORGOTTEN!



The loss of the **Friend At Hand**, West Wycombe, was a blow to both drinkers and railway enthusiasts! It was a two-level locals pub, with the garden and the car park both upstairs, having been an inn and railway station combined!

It is believed the **Friend At Hand** was built at the turn of the 19th century when a broad gauge line used to run through the village. The station was then built in 1854, according to Wycombe Railway Society, mainly to serve West Wycombe Park and to cater for the expansion of High Wycombe.

The station was shut down in November 1958, due to competition from the bus service, and by 1963 the main part of the station had been completely demolished following constant vandalism.

The pub, once a ticket office/bar, was owned by British Rail until it was sold to **Courage Brewery** in 1987, as they disposed of another piece of the Great Western Railway and the Great Western & Great Central joint line.

Terry Tedman, who was licensee at the **Friend At Hand** for many years from 1984, was a railway enthusiast and he did his best to keep the memory of West Wycombe station alive for as long as he could.

A railway buff ever since he could read locomotive cab-side numbers, Terry converted one of the bars (formerly one of the station's old waiting rooms) into a nostalgic railway room. Pictures of the pub as it was and paintings of the steam locomotives that used to hurry along the old track used to decorate the walls. Any spare wall space was filled with a piece of railway memorabilia, including old signals, toilet signs etc.

To help bring back a railway feel to the pub Terry also redesigned the pub's name sign with the picture of a man aiding a young lady off a train at the station. The sign used to picture a young boy with two lambs under his arms. The gents toilet in the top half of the pub used to be the station's ticket office, the upstairs bar another waiting room and the pub's bedroom the old station master's living quarters.

The whole pub was steeped in history and many of the pictures on the walls were brought in by locals who knew of Terry's interest in railways, ironic when you think that now many people don't know that West Wycombe ever had a station or a **Friend At Hand**.

The pub was closed for many years before it was finally demolished in 2007 to make way for housing.

David Roe



THE WHIP INN

Pink Road, Lacey Green, Bucks HP27 0PG
01844 344060

TRADITIONAL COUNTRY PUB

HONEST ALES

HONEST PRICES

HONEST PUB

ALL CASK ALES £3 A PINT

OPEN ALL DAY EVERY DAY

SIX CASK ALES & TWO REAL CIDERS

REGULAR GOOD BEER GUIDE ENTRY

AYLESBURY VALE & WYCOMBE CAMRA PUB OF THE YEAR 2009

PUB GRUB AVAILABLE LUNCH & EVENING (APART FROM SUNDAY EVENING)

The 300 bus from Aylesbury & Wycombe stops at the pub

WHIP INN FOR A PINT



Here at Tring Brewery we select the finest natural ingredients and craft them into a variety of sumptuous, often award winning ales.

In fact we produce over 25 cask ales every year, from the light, crisp and hoppy Side Pocket for a Toad to the rich, dark and malty Colley's Dog.

A beer to suit all palates?
We'd like to think so.

You can find these brews in many of the region's pubs and bars. You can also 'try & buy' fresh draught beer direct from our brewery shop.

However and wherever you enjoy it, enjoy local ale from Tring Brewery.

www.tringbrewery.co.uk

01442 890721

Dunsley Farm, London Road,
Tring, Hertfordshire, HP23 6HA



George & Dragon, Quainton

www.georgeanddragonquainton.co.uk

5 real ales. Good Beer Guide listed

*Food served at all sessions
except Sunday evening*

Winter opening hours:

**Monday Closed, Tues-Fri 12-2:30, 5-11pm
Saturday 12-11pm, Sunday 12-3, 6-10.30pm**
Number 16 bus stops outside

**Winner of the
Aylesbury Vale
Village Pub
Competition 2009**

**The Green, Quainton,
Bucks. HP22 4AR
Tel: (01296) 655436**



THE THREE HORSESHOES

Burroughs Grove Hill, (Old Wycombe Road),
Marlow SL7 3RA



Large Garden and Car Park

2 Log Fires

01628 483109

Six Rebellion Ales (including Mild)

*Quality Wines from Laithwaites/
Direct Wines*

Extensive Lunchtime menu

Sunday Roasts 12-3pm

*Fantastic Evening Menu
Tuesday-Saturday*

Monday Night Specials

Open all Bank Holiday Weekends!

LOCAL BREWERY NEWS

Chiltern Brewery



own brewery grown green hops provide a fresh bountiful brew for autumn and a first for the *Chiltern Brewery*.

Chiltern Brewery is also celebrating after winning a hat trick of prestigious 2011 Great Taste Awards, the only brewery to achieve so many awards in this category.

The brewery has been presented with coveted one-star Gold Great Taste Awards for three of its famous bottled real ales – *Three Hundred's Old Ale*, *Lord-Lieutenant's Porter* and *Bodger's Barley Wine*.

New and improved, their hugely popular brewery tours are back and offer an enlightening and enjoyable afternoon in the convivial surroundings of our brewery. Learn about the brewing process, the history of the *Chiltern Brewery* and enjoy a tutored beer tasting with some delicious nibbles. On selected Saturdays, booking is essential. Please call 01296 613647.

In what is potentially a first for the United Kingdom, *Chiltern Brewery* have just brewed their exciting *Chiltern Green Hop* beer, 3.9% abv, brewed with fresh green hops grown at the brewery!

This unique draught will be ready to help celebrate *CAMRA's* Cask Ale Week from 1st – 9th October and will be available from the *Farmers' Bar* at the *Kings Head* in Aylesbury, and the brewery shop in Terrick from 29th September. Mellow and fruity with a rich, golden harvest tone, their

You are also welcome to go along to their 'First Friday' on Friday 7th October & 4th November, their new beer tasting event on the first Friday of every month at the brewery shop from 1pm – 7pm! October's first Friday promises something 'a bit different' to celebrate *Cask Ale Week*.

Tring Brewery

Tring have had a run on awards with *Colley's Dog* picking up beer of the festival at *South East London CAMRA Beer Festival*.

At the *SIBA East Region Beer Festival*, *Colley's Dog* picked up Gold in its cask category and Silver in its bottled category. *Side Pocket* romped home with Silver in its bottled category and took Gold in the overall bottled beer category.

This is encouraging news as it pre-empts a number of exiting changes taking place at the brewery that will further increase the quality of their beers. We'll possibly have more on this in a future issue.

Rebellion Brewery

The latest seasonal beer from *Rebellion Brewery* is the October entry in their Cryptic series for 2012 is the 4.2% ABV Gold and Crisp beer called *Decomposed*.

The brewery is also introducing a range of seasonal bottled beers.

The latest release is called *24 Carat* which



is a light amber beer with a bitter hoppy finish.

It is a 4.7% ABV ale and is available in 500ml bottles.



The Wheel

A Traditional English Pub, Purveyors of Fine Ale

Local CAMRA pub of the year WINNER 2011

Good Beer Guide 2008, 2009, 2010, 2011

Beer Festivals

Traditional Pub Grub

Family Friendly and Dog Friendly

NEW DINING AND FUNCTION ROOM NOW OPEN

100 Main Road, Naphill, HP14 4QA

Tel: 01494 562210

www.thewheelnaphill.com

REAL ALE – REAL FOOD – REAL PUB

A ROYAL APPOINTMENT AT LEGION WEEKENDER



This year, 2011, marks the 90th National Anniversary of the Royal British Legion (RBL) throughout the country. As part of these celebrations, the local Marlow RBL put on a late Summer Bank Holiday Beer Festival, the core around a weekend of festivities for all the family.

Proceedings commenced at high noon on Friday 26th August, with the opening of their beerfest. A baker's dozen of real ales, most on gravity dispense and from local independent and micro-breweries, graced the throng of discerning drinkers present. Ales from a plethora of Central Southern breweries including *Rebellion*, *Windsor & Eton*, *Loose Cannon*, *Chiltern*, *Wychwood* and new micro *The Complete Pig* (honest), showcased their liquid produce at this first beer festival at this Marlow venue.

Saturday's entertainment was championed with a live Tribute Act during the evening soirée. Thankfully the sun shone brightly on the Sabbath for the

duly presented to these two delighted breweries.

Plaudits go to the ever present and hard working RBL committee, to the ale drinkers (some hailing from Central London) and to both *Rebellion* and *Marston's* breweries for their help, effort and donations. A great event, encouraging feedback from festival goers and a sure sign of further beer festivals and family entertainment at the Marlow Legion!

Daphne Raspal

hugely popular Family Day as Cookie and the Bluejays (featuring the legendary Peter Cole), strummed their myriad of melodies amid the ale consuming and bouncy castle hubbub. Burgers, bangers and baguettes lined the bellies and absorbed the beer, as real ale connoisseurs and converts sampled, deliberated then voted for their favourite tippie, in the Champion Beer of the Festival competition.

Bank Holiday Monday brought a close to an enjoyable weekend of activities. Brisk business at the stillage and a totalling of the voting slips revealed that *Abingdon Bridge* (4.1) from the excellent *Loose Cannon* brewery (Abingdon, Oxon) was our First RBL Beer Festival winner, just ahead of *Red Lion Best* (4.5) from the *Complete Pig* brewery (Britwell Salome, Oxon) by a single vote. Certificates were



Constantine & Louise Lucas welcome you to

The Hampden Arms

Great Hampden, Great Missenden HP16 9RQ Tel: 01494 488255

email louise@thehampdenarms.fsnet.co.uk

www.hampdenarms.co.uk

Full À La Carte and Set menus plus blackboard specials

Lunchtime snack menu

Sunday roasts

Food served 7 days - lunch & dinner

Well kept ales & extensive wine list

Large beer garden

Beautiful rural setting

Pie night - Wednesday 12th October 7pm onwards

Bonfire display Sunday 6th November 5pm onwards

Bingo night Wednesday 16th November

Christmas menus now available!

BRIGHTON CRAWL



Like everyone else, we **CAMRA** members do like to be beside the seaside and so, on a sunny Saturday in September, a small but determined group of local members stuck our collective toes into the Brighton real ale scene.

Brighton is served by frequent and fast trains from London but the area around the station is so well served with good pubs that they would be fit to slake the

thirst of those who had been starved of ale for hours. These include the **Evening Star** (later) and also the first pub on our itinerary – the **Lord Nelson Inn**. Like many on the crawl, this was a **Harvey's** house – Brighton being very close to the totemic brewery in Lewes.

On the other side of the Bohemian North Laines district was the wonderful **Basketmakers' Arms** – a pub both full of character and all sorts of characters. There's a lot of doom and gloom associated with the pub industry these days but the **Basketmakers** was packed out with an incredibly varied clientele – from careworn drinkers propping up the bar to a troupe of yummy-mummies complete with all-terrain baby-buggies.

Visiting great pubs that served their communities would be a recurring theme on the trip. We ventured out of the centre into the Hanover district – somewhere that looked benignly flat on the map but the gradients were so mountainous in real life that we hoped a St. Bernard might pop round the corner with a barrel of **Harvey's** round its neck.

We visited three welcoming pubs that were at the heart of this revitalised neighbourhood. The **Constant Service** used



to be a water pumping station – with the dials on the wall to prove it. It also had one of the friendliest barmaids and biggest food portions that we'd come across in a long time. The **Sir Charles Napier**, a Fuller's house, is also a fine Victorian local serving the mixed clientele of ingrained locals and militant-cyclist fair-trade muesli-munchers.

The **Greys**, also in the Hanover area, serves a wide selection of Belgian ales and, as well as a hub of the area, is also a significant live music venue. Despite our visit to this part of Brighton being mid-afternoon on Saturday, the three pubs were all fairly busy.

After Hanover we made for as close to the sea as our beery itinerary allowed – and the **Hand in Hand**, which is the **Kempton Brewery** tap – known also as the smallest brewpub in England. A pint of their finest duly sampled, it was time to return to the centre for arguably the best pub of the lot.

The **Evening Star** was the original home of the **Dark Star Brewery** – whose brews are now found widely and are luminous celestial bodies in the micro-brewery firmament, especially **Hophead** and **Espresso Stout**. The pub offers many more of the brewery's beers (they've now relocated to Horsham) and a couple of pints, including one of their *Original*, were thoroughly enjoyed.

And then, sadly, it was time to pack away our beery buckets and spades and head back to home ground, via London, reflecting that the tide seemed very high as regards the quality of Brighton pubs.

Mike Clarke



Ian & Lynne welcome you to

The Black Horse, Lacey Green

Tel: 01844 345195



Four Traditional Ales & One Real Cider! We are in the GOOD BEER GUIDE!

Breakfast 9 - 11 Tues - Sat (5 items £3.99, 8 items £5.95 (both incl. tea or coffee))

Lunches 12 – 2.30 Tuesday – Sunday

Evening Meals: 6.30 - 9.30 Tuesday to Saturday

Pub open all day Friday, Saturday, Sunday & Bank Holidays

Please note: The pub is closed Monday until 5pm

Sunday Lunch ~ £9-25 for two courses (Children under 6 free!)

Please book early to avoid disappointment

Last Sunday of month - Quiz night (Free to enter)

Wi Fi now available!

Car Park Friendly Atmosphere Outside Functions Catered For

Check for further details on – www.blackhorse-pub.co.uk

or email: lynnecomley@btconnect.com

A HISTORY OF WETHEREDS

As a keen Marlow historic photojournalist and part-time local brewery archivist, Ray Evans has accomplished a four year ongoing assignment, by publishing his *Victorian History of Wethereds brewery in the Last Century*. Jointly responsible, with Marlow legend Michael Eagleton, for 'The Marlow Memories' series of local bygone pictorial reminiscence books, Ray, a former *Wethered* mechanic has now created a pictorial and narrative history of the now defunct *Wethered* brewery.

Wethereds, always synonymous with the Thames-side town of Marlow, brewed its last pint of real ale in April 1988, with the offices being utilised until April 1993. Wethereds once owned the vast majority of the town's public houses, many of which have now vanished, swallowed up into the vacuum of so-called progress. This 230 page hardback edition boasts some 350 both colour and black and white photos and pictures and depicts the Wethered phenomenon from brewhouse to bottling to offices to the transport department and their fabled Thornycroft drays. From the brewery's own Fire Brigade and Sports Ground to rare photographs of Aveling porter lorries. An essential purchase for all past employees, traditionalists and both breweriana and ephemera collectors.

The book is published by Hudson & Pearson, priced circa £17.95 and will be available in W H Smiths and direct from Ray Evans (Ray.evans23@tiscali.co.uk) from November.



The Chequers Inn – Wheeler End

www.chequerswheelerend.co.uk

Email: chequerswheelerend@btconnect.com

New Landlord Dave and his team Ferenc and Agi, welcome you to a Family Friendly Pub with a Warm Atmosphere!

Freshly Prepared Food And Great Ales

Three Permanent Ales and One Cider (Cask Marque Accredited)

Private Function Room, Free Wifi, Car Park

Lunch and Dinner served all week except Sunday/Monday Evenings

Weekly Specials and Kiddie Menu Free Drink With Lunch Meal Tues-Fri

Tuesday Nights: Plat Du Jour £10 For 3 Courses

Thursday Nights: Ladies Night – Ladies 50% Off Main Meals

Sunday: Roast And Lunch Menu Available

Opening Times for food: Lunches Tues-Thurs 12-2, Fri-Sun 12-3

Evening Meals Tues-Thurs & Sat 6-9, Fri 6-9.30

Pub Open All Day from 12-23:00 Fri & Sat, Sun 12-6(ish)

Monday Pub Only from 5-9pm

Bullocks Farm Lane, Wheeler End, Nr Marlow, HP14 3NH

Tel: 01344 883070



Fine English Ales from the Chiltern Hills

Celebrating 30 years of brewing
heavenly draught and bottled
beers made with natural,
English ingredients

Try our tap in Aylesbury,
The Farmers' Bar at the ancient
King's Head, where we serve
delicious English fare along with
our full range of ales

Visit our website at
www.chilternbrewery.co.uk
to see our fantastic online range
and find out more about our family business.

The Chiltern Brewery
Nash Lee Road, Terrick, Aylesbury
Buckinghamshire HP17 0TQ
Tel 01296 613647

Branch Diary

Everybody welcome to all socials and meetings!

October

Monday 3rd BRANCH MEETING

8.00pm, George and Dragon, West Wycombe.

Wednesday 12th FAIRFORD LEYS SOCIAL

8.30pm, Honey Bee.

Saturday 15th MARLOW PUB CRAWL

Start 12 noon, Duke of Cambridge; 1pm O'Donoghues; 1.45pm Slug & Lettuce; 2.15pm Chequers; 2.45pm George & Dragon; 3.15pm Two Brewers; 3.45pm Prince of Wales; 4.15pm Marlow Donkey.

Wednesday 19th COUNTRY SOCIAL

8.30pm King William IV, Speen; 9.30pm Pink and Lily, Lacey Green.

Friday 21st LONDON PUB CRAWL

Hoxton and Shoreditch, meet 5.30pm Old Fountain, Old Street, EC1V 9NU (see website for details)

Wednesday 26th STOKE MANDEVILLE SOCIAL

8pm Bell, 9pm Bull

Friday 28th/Saturday 29th AYLESBURY BEER FESTIVAL

Bucks County Council Sports & Social Club, Lower Road, Aylesbury (opposite the Ambulance Station). Please note the change of venue from previous years! Full details appear on page 11.

This is our annual beer festival to raise money for the Aylesbury Hospice in conjunction with the Florence Nightingale Hospice Charity. If you want to sponsor a barrel, please ring 01296 429975.

November

Monday 7th BRANCH MEETING

7.30pm Queens Head, Aylesbury

Friday 11th BEER FESTIVAL SOCIAL

7.30pm, High Wycombe Rugby Club (see advert on page 13).

Thursday 17th HIGH WYCOMBE EARLY EVENING SOCIAL

6pm Belle Vue, 7pm Bootlegger's, 8pm Hobgoblin.

Saturday 19th BIRMINGHAM PUB CRAWL

This is the crawl postponed from last year. For full details, please check the website.

Wednesday 23rd OXFORDSHIRE SOCIAL

8.30pm Inn at Emmington, 9.15pm Crown, Sydenham, 10pm Shepherd's Crook, Crowell

Tuesday 29th AYLESBURY EARLY EVENING SOCIAL

6.30pm Queens Head, 7.30pm Rockwood, 8.30pm Kings Head.

Further details can be found on our website

www.swansupping.org.uk

CATCH UP DURING BRANCH SOCIALS:-

PHONE 0792 215 8971



Buckinghamshire County Council Trading Standards
County Hall, Aylesbury, Buckinghamshire HP20 1UP
t: 08454 040506 (Consumer Direct for advice)
t: 08453 708090 (for business advice)

Oxfordshire County Council Trading Standards
PO Box 618, County Hall, Oxford, Oxon. OX1 1ND
t: 0845 0510845 f: 01865 783106
e: trading.standards@oxfordshire.gov.uk

DON'T MISS OUT!

Keep up with the latest local pub news, be given beer festival information plus the latest social details, please join our e-mailing list by going to:-

www.swansupping.org.uk/joinin

Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area.

Circulation **6000** copies.

Edited by David Roe

Editorial Address : 16 Jasmine Close, Aylesbury, Bucks HP21 9SH.

Tel : 01296 484551

E-Mail : editor@swansupping.org.uk

Advertising rates are :- From 1/4 page £60, 1/2 page £120, full page £200.

10% discounts for payment in advance. Block bookings for six issues available.

We can even create the advert for you at no extra charge! All bookings are taken as run-of-paper (colour adverts take precedence). You can now pay for a year of adverts in advance and avoid any possible price increases! Please make all cheques payable to **CAMRAV & W.**

Copy deadline for next issue, due out 1st December, is 14th November 2011.

Subscriptions :- *Swan Supping* is distributed to over 250 pubs in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you have to do is send £1 for each edition you wish to receive to the Editor and leave the rest to us! This applies to single copies to UK addresses only.

We can mail overseas, but the price will vary depending on the country to which it is to be delivered. Remember that most issues of *Swan Supping* can be downloaded from our website (www.swansupping.org.uk).

©Aylesbury Vale & Wycombe CAMRA 2011

Opinions expressed in *Swan Supping* are not necessarily those of the editor, or the *Campaign for Real Ale*.

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

Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by *Pelican Print*, Unit 14, Aylesbury Vale Industrial Park, Farmborough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100

LODDON BREWERY
DUNSDEN OXFORDSHIRE
EST. 2002

**Award winning ales
brewed with pride and passion**

LODDON DRAGONFLY 4.2%
LODDON BAMBOOZZLE 4.8%
LODDON HOPBIT 3.8%
LODDON HULLABALOO 4.2%
LODDON FERRYMAN'S GOLD 4.8%

Tel: 0118 948 1111 www.loddonbrewery.com

The Loddon Brewery Ltd Dunsden Green Farm Church Lane Dunsden Oxfordshire RG4 9QD

A Campaign

of Two Halves

Fair deal
on beer
tax now!

Save
Britain's
Pubs!



**CAMPAIGN
FOR
REAL ALE**

Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Direct Debit

Non DD

Single Membership

£20

☐

£22

☐

(UK & EU)

Joint Membership

£25

☐

£27

☐

(Partner at the same address)

For Young Member and concessionary rates please visit www.camra.org.uk or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today – www.camra.org.uk/joinus



CAMPAIGN
FOR
REAL ALE

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.



DIRECT
Debit



DIRECT
Debit

**This Guarantee should be detached
and retained by the payer.**

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

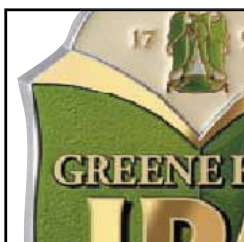
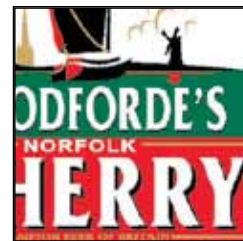
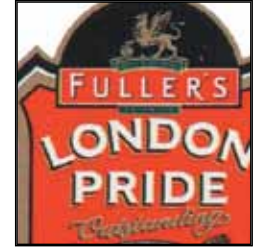
Signature(s)

Date

Why not join CAMRA now!



“The Perfect Guests....that you want to stay”



Plus

COOPER'S CHOICE OF GUEST BEERS AVAILABLE MONTHLY

*Formerly Brewers - Now the leading Independent Supplier of
Cask Ales across the Thames Valley & beyond.*

**Dayla Ltd., Unit 2, 50 Aylesbury Road, Aston Clinton,
Buckinghamshire. HP22 5AH**

Tel: 01296 630013

