

FREE



Swan Supping



Campaign for Real Ale
Aylesbury Vale & Wycombe Branch
www.swansupping.org.uk

Issue 69

DEC 2008/JAN 2009



PRE-BUDGET BLUES!



In the recent pre-budget speech, Chancellor Alistair Darling announced that VAT would be cut by 2.5% to 15% for a period of 13 months but then said he would raise duty further on alcohol in order to keep it at the same price despite the drop in VAT.

CAMRA has condemned this decision to hit pubs with an increase in Beer Tax and its Chief Executive, Mike Benner, said 'The Chancellor's refusal to allow beer drinkers to benefit from a VAT reduction means that 7,500 pubs could close by the end of 2012. The Government's failure to support pubs will undermine community life, ruin livelihoods and deprive people of an affordable night out at a local pub.'

The Chancellor is already deeply unpopular in the pub trade after increasing duty 9% at the last Budget with a promise of a 2% above inflation rise for the next four years. A very popular poster in pubs shows Alistair Darling being barred. He seems not to care and is probably content to preside over the death of one of the greatest institutions of Britain.

Before the speech **CAMRA** called for action to support pubs as it

is essential to prevent a bloodbath of pub closures following the traditionally busy Christmas trading period.

This year's increase in beer tax has forced publicans to increase beer prices, making visiting the pub less affordable for hard pressed consumers. To ensure pub going remains affordable the Government was asked to commit to a freeze on beer tax while they consider a reduced rate of tax on beer sold in pubs.

Well-run community pubs help reduce alcohol related disorder and binge drinking by providing a safe, controlled and supervised environment for people to have fun and enjoy a drink. Pubs play a vital role in community life and provide a much valued sociable leisure activity for millions.

This latest action will cause even more people to go to the supermarket to buy their drinks. **CAMRA** joined the chorus of organisations that called for a minimum price per unit of alcohol to prevent alcohol being sold at a loss in the off trade. Real ale sales haven't declined nearly as much as lager, but where can we drink it if all the pubs have closed?

Brill Beer ... Award winning local beers direct from Vale Brewery this Xmas



VISIT US AT OUR BREWERY SHOP

Tramway Business Park, Ludgershall Road,
Brill, HP18 9TY
Tel: 01844 239237
e-mail: info@valebrewery.co.uk
www.valebrewery.co.uk

Opening hours.
Mon to Fri 9.30am to 5pm,
Sat 9.30am to 11.30am.

Please call the Brewery on 01844 239237 to order in advance.

REAL ALE AT HOME - From only £1.14 a pint. Available in Minipins (17 pints), Polypins (35 pints), and Firkins (70 pints).

BOTTLED REAL ALE - £20 a case, 12 bottles mixed to your taste.
NEW - Vale Pale Ale (VPA) and Gravitass now available in bottles.
ALSO AVAILABLE - Edgars Golden, Wychert, Grumpling, Black Beauty Porter, Black Swan Mild, Xmas Special – Good King Senseless.

ALSO AVAILABLE – - Fantastic selection of UK micro brewery bottled beers, a worldwide selection of wine, a wide range of single malt Scottish Whisky and bottled Thatchers Somerset Cider.



A newsletter with a print run of 5000 for the discerning drinkers of Aylesbury Vale and Wycombe

Local News



ASKETT

The **Three Crowns** appears to be approaching completion of its long-lasting refurbishment and looks set to open by the start of December as whatever it's being converted into. We hope to check out the availability of real ale by the next issue.

AYLESBURY

The **Harrow** will be featuring a range of Christmas beers during December and will be one of the few pubs in the town to be open on Christmas Day (lunchtime until 3pm and possibly in the evening).

The **Hop Pole** had a very successful Winter Warmer Beer Festival in early November. They offered a selection of over 30 real ales (with the **Orkney Skull Splitter** (8.5% ABV) being a particular favourite) plus ciders & perries.

The article last issue about the demise of the **Lantern** and its transformation into **My Place** caused a lot of indignation at the new establishment. It was pointed out, quite fairly, that if the change had not taken place, the pub would probably have been lost altogether, especially as we have

seen the vandalism that has already occurred in the town - especially what happened to the **Ship!**

The new venue intends to cater for the older drinker and plans to have lots of different things going on there including a restaurant during the day and occasional tea dances! Three handpumps are on the bar and it is intended that they will serve a range of beers including local ones.

Despite the 'To Let' and 'For Sale' signs outside the **Old Plough & Harrow**, the pub is still open. Run by **Sweeney Pubs**, it is managed by Janet Drake and it is serving **Shepherd Neame Spitfire**.

The **Skinny Dog** (formerly called the **Greyhound** and the **Priory**) has been bought by the Islamic Toheed Ul Islam Association and is to be turned into an Islamic cultural centre and Mosque. The pub had had a very chequered career with a lot of very able landlords trying and failing to make a go of it. It had been closed following an arson attack and had remained shut for many months. The loss of the pub, so soon after the demise of the **Steeplechase**, means that the whole of the massive Southcourt estate only has one pub,

the **Huntsman**, and there is no real ale available there. Add this to the nearby Fairford Leys estate which still only has the promise of a public house and you have a very large area of Aylesbury which is full of teetotallers or some very happy supermarket owners in the area!

BUTLERS CROSS

The **Russell** is continuing a welcome trend of pubs being re-opened by local people as its new owners are believed to come from just down the road in Terrick. The man in charge is John Carney and besides offering food again, the pub boasts two real ales: **Fullers London Pride** and a guest beer.

GREAT HAMPDEN

The **Hampden Arms** is serving two real ales -- **Adnams Bitter** and **Vale Best Bitter** on a recent visit. The pub also has a real cider on handpump

GREAT KIMBLE

The Ellesborough Silver band will play carols as part of Christmas celebrations outside at the **Swan** in Great Kimble at 6.30pm on 20th December. The last of the pub's popular quiz nights this year

will be on 8th December and resume in 2009 on 12th January.

LITTLE HAMPDEN

The **Rising Sun** at Little Hampden is serving two well-kept real ales at the moment. On a recent visit **Adnams Bitter** and **Marstons Blazing Ale** were available on a recent visit.

HADDENHAM

Andrew, from the **Green Dragon**, has written to us to say that after they took over the pub in May 2008, they lent it to the BBC for filming their series 'The Restaurant' when it became the **Welsh Wok**. After that it has been refurbished and was reopened on 31st July as a classic, country pub. One of the key points that Andrew wants to make is that it is not a restaurant, just a cracking pub that does excellent food. He is also pleased to announce that they have been awarded the **Cask Marque** for their three real ales. The resident beers are **Sharp's Doom Bar** and **Brakspears Bitter** and the current guest ale is **Shepherd Neame Spitfire**. If you would like to judge for yourselves, why not join us on our Haddenham pub crawl on Friday 30th

(Continued on page 23)

MOWCHAK

Finest Bangladeshi & Indian Cuisine
Wycombe Road, Stokenchurch
Tel: 01494 485005

Restaurant & separate bar with Real Ales
Open 7 days a week
(including Bank Holidays)
12.00pm - 2.30pm, 5.30pm - 11.30pm

Special Balti Nights
Every Tuesday 5.30pm - 11.30pm



New Year's Eve

Five course traditional menu with a complimentary glass of champagne with the meal
£19.95....Adults, £9.95....Child (under 12)
First Sitting 5.30pm - 9.00pm
Second Sitting 9.00pm - Midnight
BOOKINGS ONLY!

Please ring for details!

**THE RED LION
WHITELEAF**

Nr PRINCES RISBOROUGH
TELEPHONE: 01844 344476
www.theredlionwhiteleaf.co.uk

The Hibbert Family welcome you to the 17th century pub situated in the village of Whiteleaf.
4 en-suite B & B rooms with TV
and tea making facilities.

A function suite that accommodates up to 40 people enabling us to offer a local venue for all types of functions.

Open all day Friday, Saturday & Sunday!
Food served daily 12 noon - 2 p.m.
and 7.00 p.m - 9 p.m.

Traditional Sunday Roasts 12 noon - 2.00 p.m.

3 real ales available together
with a selection of lagers

CHRISTMAS MENU NOW AVAILABLE!

35TH ANNIVERSARY

Before the birth of the *Aylesbury Vale & Wycombe Branch*, there was the *Buckinghamshire Branch* which came into existence at an inaugural meeting held at the **Rose and Crown**, Saunderton, on Monday 3rd of December 1973.

The first mention of the new name was in the minutes of a branch meeting, again held at the **Rose and Crown** on Sunday 15th December 1974. There were 34 members and guests

present and £5 was collected for branch and national funds.

We do not get anywhere near as many members turning up these days, despite branch membership being steadily nearing 600. Could this be due to the fact that the meetings were held on a Sunday and started at 11am (an hour before all other pubs were open)?

Among the names associated with the meetings thirty five years ago are Pip Elton, John Camp, Wayne Burt and Robert Watson. Older members might see some familiar faces in the photographs (and we are happy to receive any others you may have).



We intend to raise a glass to the *Buckinghamshire Branch* on its 35th anniversary at the **Rose and Crown**, Saunderton, on Wednesday 3rd December 2008 at 8.30pm. Everyone welcome!



Tony, Ian & Lynne welcome you to The Black Horse, Lacey Green

Tel: 01844 345195



Brakspears Bitter, Shepherd Neame Spitfire, Brakspears Oxford Gold

Lunches 12 – 2.30 Tuesday – Sunday
Evening Meals: 6.30 - 9.30 Tuesday to Saturday
Pub open all day Friday, Saturday & Sunday
Please note: The pub is closed Monday until 5pm

*Sunday Lunch ~ £8-25 for two courses (Children under 8 free!)
Please book early to avoid disappointment*

2nd Sunday of month - music night and basket meals until 10pm
Last Sunday of month - Quiz night

Car Park Friendly Atmosphere Outside Functions Catered For
Check for further details on – www.aylesburyvale.net/risborough/blackhorse

BEER OF THE FESTIVAL

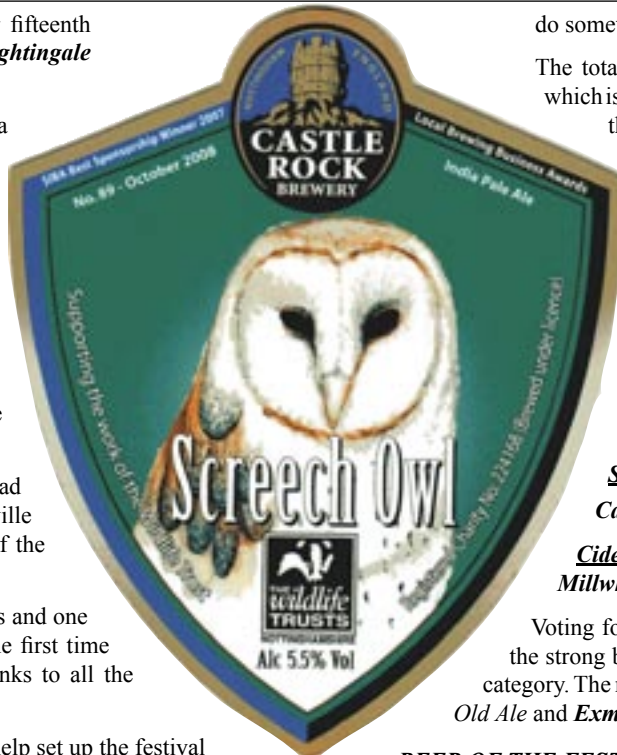
At the end of November we held our fifteenth beer festival in aid of the *Florence Nightingale Hospice Charity*.

The aim of the Hospice is to provide a first class specialist palliative care service which is accessible and 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 was held at the Eskdale Road Community Centre in Stoke Mandeville and our thanks go to Mary Connolly of the centre for her help.

There were 28 real ales plus three ciders and one perry. All the beers were sponsored (the first time for many years!) and we send our thanks to all the sponsors.

Branch members gave up their time to help set up the festival and then serve the many eager punters. We will be happy to do the same again next year, but we can never have enough assistance. We would like more members to get involved. Not only do you have a great time and enjoy a lot of great beers, you get that warm glow when you



do something for a worthwhile charity.

The total raised at the festival was over £3,800 which is just less than last year's total. Considering the cold weather at the time and the credit crunch, this is an excellent result!

As usual, the drinkers had the chance to vote for their favourites at the festival and the winners in the various categories were as follows:-

Milds/Light Bitters
Triple FFF Alton's Pride

Bitters/Special Bitters (to 4.5% ABV)
Grindleton Ribble Reaper

Strong Beers (over 4.5% ABV)
Castle Rock Screech Owl

Ciders/Perry
Millwhites Premium Organic

Voting for the beer of the festival was mainly for the strong beers and the top three were all from this category. The runners up were *Chiltern Three Hundreds Old Ale* and *Exmoor Stag* but..

BEER OF THE FESTIVAL

Castle Rock Screech Owl

Looks like we will have to go back to Nottingham for another *Beer of the Festival* presentation! See *Swan Supping* for details.

ENJOY LOCAL REAL ALE

With our recycleable **9 PINT MINI-CASK**

- CAMRA & SIBA Award-winning Ales
- Brewed using only natural ingredients
- Also in 2 litre, 3 litre, 18pt, 36pt and 72pt containers
- Available "bright" and ready to drink
- New BREWERY SHOP now open Weekdays 9-6* and Saturdays 9-12

* 9-5 Mon/Tue

TRING BREWERY Company Ltd

Visit the new Brewery Shop or place your order by calling Lynne on **01442 890721**

info@tringbrewery.co.uk | www.tringbrewery.co.uk

APPROVED FOR HOME USE

Paula and Chris would like to welcome you to

THE FALCON

Thame Park Road, Thame, Oxon. OX9 3GA
(We are listed in the Good Beer Guide)

Sunday lunch freshly prepared
1 Course £7.95 & 2 Courses £9.95
served 12pm - 3pm

Evening meals every Wednesday to Friday evenings
served 6pm - 9pm

Lunches served Monday to Saturday 12pm - 2pm

Watch out for our special themed nights

We have a choice of real ales and an extensive wine list

Families welcome
(Accompanied children welcome till 8pm)

Tel: 01844 212118

A DAY (AND A BEER) AT THE RACES



This was my first trip to Ascot racecourse, lured here by the heavy advertising for their second CAMRA sponsored beer festival. Horse racing isn't my thing but holding a beer festival there had an immense 'novelty' value and I needed a 'tick' (not the ones you find on walking trips in Scotland though). What I wasn't sure about is do you actually see any horses? For all I knew it could have been in a corporate hospitality room shielded away from all the day's events, but not a bit of it. It was in the stands and the views across the racetrack were stupendous (binoculars would help though, the course covers a few acres). The price was reduced from £15 (or so) to £7 for CAMRA members - a bit stiff for a beer festival but then you are paying for the 'entertainment'. The venue was easy to find - exit the train station, down the stairs on your left evading the ticket touts and

straight up the path to the ground - just follow the crowds.

The programme was a right riveting read with tasting notes for all the beers, and the colour coding for classifying the beer styles was very helpful. Last year 50 ales were on offer, this year it was 130 ales. *Ascot Ales*, the Camberley based brewery figured highly with six different beers. There were good representations from *Archers* in Swindon, *Butts* in Berkshire, *Chiltern Ales* (never heard of 'em), *Fullers*, *Hogs Back* in Surrey, *Loddon* near Reading, *Rebellion* in Marlow and *Vale* in Brill to name but a few - all fairly 'local' beers. The 130 beers were split into about 5 or so bars, and in-between were the stands own bars such as the 'Barraconda' dispensing sub-prime lagers and beers for the unconverted.

The beer tokens (proper tokens, I'm not referring to cash) were rather elegant and looked like a legitimate currency. You had to buy a batch with a pint costing £2.50 and a half proportionately less - the beer prices were very good for that area and southern England as a whole, about 30-70p cheaper, the more you drink (and the stronger the beer) the more you save eh?! The festival notes had a closure time of 17:45, very early but obviously in line with the racing, that's about six hours of drinking for us so we can't complain. The food was

varied and interesting but a little pricey, but one has to eat.....

The racing itself was interspersed throughout the day, we arrived at 11:30, half an hour after the festival opened and the first race was at 1pm. You had the option to make bets which I think the odd CAMRA member did but as far as I was concerned the entry fee put paid to that. Once the racing started the bars cleared immediately and that was the time to buy a pint. In-between races the bars were heaving, especially those nearest the entrance. It could have been worse but fortunately the sunny weather meant a lot of people sat outside on the lawn behind us. If it rained I don't think I would go.

By 3pm, it was clear some of the barrels were empty and then the domino effect took hold as people started drinking from fewer barrels (via their beer glass I should add). At 4pm, it was all over - no more beer, all gone, it has ceased to be. So the festival closed 105 minutes early, which made that entry fee all the more expensive. Having said that, it was only their second beer festival and it's always difficult to get the quantities right. The beer was sold and that made it a success, I wonder what will happen next year - it's certainly a worthwhile addition to the beer festival calendar.

Lemon Snail 26 October 2008

THE WHEEL

A Traditional English Pub

100 Main Road, Naphill, HP14 4QA
01494 562 210



A guaranteed warm welcome from
Mark, Claire and all the staff

WE ARE IN THE 2009 GOOD BEER GUIDE!

Four Real Ales Traditional Pub Grub
Live Music Beer Festivals
Quiz Nights and Curry Nights

Opening Times

Monday 4.30-11pm, Tuesday-Thursday 12-2.30/4.30-11pm
12-12pm Friday and Saturday, 12-10.30pm Sunday

For our events list please visit our website
www.thewheelnaphill.com

Photography
by
Peter Davey



2 Loves Close, Stokenchurch, Bucks

tel / fax 01494 483215

mobile 07799885560

studio@peter-davey.com

Portraits Weddings Christenings | Dinners and Events
Industrial Commercial | Products and Places
www.peter-davey.com

THE LONG WAY TO CRENDON



The Rising Sun, Haddenham

Public transport across our branch, especially in the more rural areas, does not generally encourage sensible drinkers who would rather take the bus or train to visit pubs. In fact, during the off-peak times that most drinkers would choose to venture to the pub, huge areas of the branch have effectively no public transport at all – notably the countryside to the north of the Thame-Aylesbury road, with sizeable villages such as Brill and Oakley being very difficult to access without a car.

Even a large village like Long Crendon, which has a limited bus service during Monday to Saturday, is completely isolated on a Sunday. This proved to be a problem when my friend Andy from London and I decided to pay a visit to the **Eight Bells** in Long Crendon. The pub is a new entry in the *Good Beer Guide 2009* and I had previously only been able to drive there – and so not enjoy its full range of ales.

We wanted to do the trip on a Sunday in October so had no choice but to use Shanks' pony – a form of transport which doesn't receive any subsidy from Bucks County Council. Undeterred, we convinced ourselves of the health benefits of making the trip under our own steam from Haddenham and Thame Parkway station: unusually engineering works had failed to interfere with the train services that weekend.

At least we would burn off some of the beer calories by walking the whole way. As the distance to Long Crendon was over 5 miles by road we decided to make a day of it and detour to as many other pubs on the way as possible.

Some directions will be given for the benefit of anyone crazy enough to also walk this route. Ordnance Survey maps should be referenced for



The Crown, Cuddington

the detailed route – which is annoyingly split between 1:25,000 sheets 180 and 181.

Most of the route follows the route of the River Thame, partly following the Thame Valley Walk recreational path. This means the ground can be quite wet and, if there has been heavy rain, some of the route in the water meadows is routinely submerged by floodwater.

We started out from Haddenham and Thame Parkway station around midday. This station is notorious for not having a pub anywhere near it – maybe this is why the locals of Haddenham are so enthusiastic at organising their own beer festivals? A brisk ten minute walk past the former home of *Vale Brewery* took us to the **Rising Sun**, the only pub in the 'town' side of Haddenham. We had a choice of two *Vale* real ales – *Edgar's Golden Ale* and *Autumn*.

Pints swiftly polished off we headed north up Churchway towards Cuddington. We took a detour via Rosemary Lane to find a public footpath towards the A418. The path follows the edge of a ploughed field and we spent considerable time dodging fertiliser of canine origin that Haddenham dog owners had kindly donated to the local farmer. They are a very green lot there.



The Bell, Chearsley

On reaching the A418, the map suggested taking a footpath almost immediately opposite the point at which we had emerged. As often happens in these cases, we couldn't see any evidence of the path on the ground so we had to trudge a quarter of a mile along the road verge to Dadbrook, the minor road leading to Cuddington. Being thirsty for the next pint, the half mile walk up the road passed fairly quickly.

Next stop was *Fullers* house, the **Crown** at Cuddington. This is a picturesque, thatched village local with a snug low-beamed bar and adjoining restaurant. A good range of Fullers ales is available and we chose the seasonal *Red Fox*, which proved very refreshing.

Leaving the **Crown** in the direction of Chearsley, we took a long track off to the left of the main road just on the outskirts of the village. This led us down to the water meadows of the River Thame. We passed some inquisitive cows and headed, more or less in a straight line, across the fields to find a footbridge over the river on the edge of Chearsley.

Once over the bridge the public footpaths are unclear and not particularly well maintained. We passed through a stile into a paddock, eventually identifying our exit route as being a squeeze down the side of an overgrown thicket next to a house. Once through the undergrowth, we joined the route of the Thame Valley Walk, which has much better signposting.

The Thame Valley Walk skirts the south of Chearsley but we took a

THE END OF THE WALK

diversion up Church Lane towards the village green to find the **Bell**. This is another picturesque *Fullers* house and has a cosy, unspoiled interior with rustic furniture and flagstone floors. Restored by a pint of *Gales HSB*, I started to think about solid refreshment.

Unfortunately, it was going on for three o'clock and the kitchen was closing down. However, the landlord was helpful enough to offer us a selection of cold sandwiches, which were quickly wolfed down in the interests of getting to Long Crendon before the light started to fail.

We retraced our steps to rejoin the Thame Valley Walk. This took us over fields from Chearsley to a crossing on the Chiltern Railways Marylebone to Birmingham line. Once over the railway, the path goes through a pollarded willow plantation – presumably a local farmer's imaginative investment in sustainable green energy. The route ascends a hill through fields to pass close by Notley Farm and then turns downhill towards Notley Abbey.

The Abbey, which lends its name to a *Vale* beer, was reportedly once home to Laurence Olivier and Vivienne Leigh. It is now used as an upmarket wedding venue. Presumably the last thing anyone rich enough to hire out Notley Abbey wants is for rambling real-ale drinkers to stumble into their Hello magazine photo-shoot, so the footpath diverts around the edge of the building and gardens. The footpath is also kept on the other side of the fence from the car park.

The path then rejoins the River Thame and follows the left hand edge of fields for about quarter of a mile. The footpath and river then diverge with the path heading diagonally upwards across a field towards a stile in a hedge after which is a small footbridge. From this point, Long Crendon can be clearly seen on the hill ahead and the route follows a clearly marked track to the right of a series of arable fields.

The path passes some large houses on the edge of Long Crendon before emerging by the church at the eastern edge of the High Street. From here it is a short stroll to the left to find the **Eight Bells**.

The **Eight Bells** is a traditional, unspoiled village local divided into two areas – a smaller area by the bar and a large, open room with plenty of benches and chairs. Just off the large room is a snug dedicated to those self-described 'Practitioners and Custodians of Fine English Drinking habits' the Crendon Morris Men. The walls are covered with lots of stick-bashing and hankie-waving memorabilia.

Beer was our main interest and we found a selection of five real ales. The landlady has recently opened up the back of the bar to accommodate an impressive stillage for the pub's real ales. Two beers are served by handpump – *Wadworth's Henry's IPA* and *Marston's Pedigree* on our visit – with an additional three ales served directly by gravity. *Bateman's XXXB* and *Jennings' Swan Lake* were among those on offer on our visit.

Reluctantly moving on from the ale range at the **Eight Bells**, we made our way down the High Street to the **Churchill Arms**. The place was heaving with football fans watching the Stoke versus Hull game on Sky Sports on a big screen and there was a lively and convivial atmosphere. The pub serves two real ales and I extended my sympathies to Spurs by sampling the *Fuller's London Pride*. The **Churchill Arms** also doubles as a Thai restaurant and Andy gave good reports on the food he ordered to soak up our liquid nourishment.

Time was moving on and we unfortunately had no time to visit Long Crendon's other two pubs – the **Gurkha Tavern** (formerly the **Chandos**)



The stillage at the back of the Eight Bells, Long Crendon

and the **Gurkha Lodge** (previously the **Star**) – which are being re-invigorated by a new proprietor who is, surprisingly, an ex-Gurkha.

It was almost dark and we needed to return to Haddenham station. The Thame Valley Walk strangely follows the B4011 Thame road out of Long Crendon for a mile or so but at least it provided a route with a footpath we could safely follow downhill in the dark.

The Thame Valley Walk leaves the road near the Esso service station to continue along the river. With more daylight, the path could be followed a mile or two to finish up at the **Old Fisherman** in Shabbington.

However, we needed to intercept the one bus route that runs in the local area on a Sunday – the 280. We had to traverse the road verges on the bypass to catch the bus outside Sleepy Hollow (the Travelodge headquarters) which then delivered us back to the station in a matter of minutes.

The whole route was around seven miles and we felt suitably exercised by the end. However, anyone not doing the walk on a Sunday should be able to avoid the last couple of miles of road walking by taking a local bus back from Long Crendon to Thame.

Mike Clarke



The Churchill Arms, Long Crendon

KINGS HEAD AWARD



The *Chiltern Brewery's* first pub, **The Farmers' Bar** at the **Kings Head** in Aylesbury's Old Town has also been grabbing the attention of award judges.

At the 2008 county-wide Bucks Ambassador Business Awards, the pub scooped the winning award for Corporate Social Responsibility.

This award is presented to businesses that can demonstrate the positive impact of their work within the local community.

The newly appointed Manager, Neil Pickles said: 'I am delighted we won this award which is a real team effort. We do our best to listen to customers and I think this is reflected in this

award. We work extremely well as a team and in many ways are a family and this is what appeals to customers.

Our thanks also go to GE Healthcare, the sponsors of this category.'

Also at the ceremony was Claire Bignell, the previous Manageress who joined the pub's staff on stage to receive the award from former England rugby captain, Lawrence Dallaglio.

It has been a busy time for the **Farmers' Bar** as they have hosted the return of the very popular *Chiltern Three Hundreds* on the 14th of November and as we go to press they will be helping launch the eagerly anticipated *Oatmeal Stout*.

We will be holding our Annual General Meeting at the pub on Monday 9th of February.

If you are a local **CAMRA** member and you want to have your say in how the *Aylesbury Vale and Wycombe* branch is run, or if you just fancy a good night out to enjoy a few beers, then you should attend. The meeting starts at 8pm and we will try to keep the formal business of the meeting as short as possible as we all like to enjoy a drink as well!

The **Kings Head** is easily accessible using public transport, either by train or bus, so there is no excuse not to come along.

Constantine & Louise Lucas welcome you to

The Hampden Arms

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

email louise@thehampdenarms.fsnet.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 ale & extensive wine list

Large beer garden

Beautiful rural setting

THE CHILTERN BREWERY

Programme of Events & Opening Hours – Christmas 2008

Saturday 29th November Brewery Tour at 12 noon

Come to the Brewery and enjoy some festive cheer and celebrate with a pre-Christmas tour. Please ensure you book spaces and choose your meal, if required.

Saturday 20th December

Your last chance to shop before you drop! Collect your Christmas Draught Beer orders Hamper Making

Saturday 27th December

The last Brewery Tour of the year, don't miss out! Tour at 12 noon with meal after. Please ensure you book spaces and choose your meal, if required.

Saturday 6th December

Hamper Making
Tasting between 10am & 5pm
Lyme Bay Winery Liqueurs & Somerset Cider Brandy
Christmas Pudding Tastings

Saturday 13th December

Hamper Making
Tasting between 10am & 5pm
Winter warmers & Bottled Beers including
Glad Tidings Winter Stout

Saturday 3rd January Brewery Tour at 12 noon

Start 2009 in the best way possible with a tour of the Brewery! Please ensure that you book spaces.

Opening Hours Christmas & New Year

Friday	19th December	9am - 5pm
Saturday	20th December	9am - 5pm
Sunday	21st December	Closed
Monday	22nd December	9am - 5pm
Tuesday	23rd December	9am - 5pm
Wednesday	Christmas Eve	9am - 4pm
Thursday	Christmas Day	Closed
Friday	Boxing Day	Closed
Saturday	27th December	9am - 5pm
Sunday	28th December	Closed
Monday	29th December	10am - 4pm
Tuesday	30th December	10am - 4pm
Wednesday	New Year's Eve	10am - 4pm
Thursday	New Year's Day	Closed
Friday	2nd January	Closed
Saturday	3rd January	9am - 5pm
Sunday	4th January	Closed
Monday	5th January	Closed
Tuesday	6th January	Closed
Wednesday	7th January	Closed
Thursday	8th January	Normal Hours...

Thank you for your custom during 2008

May we wish you a

Happy Christmas & a very Merry New Year!

from The Proprietors and Staff
The Chiltern Brewery

**Come to the
Chiltern Brewery Shop
for all your
Christmas
Beer**

Terrick, Aylesbury, HP17 0TQ Telephone: 01296 613647 www.chilternbrewery.co.uk

Established since 1980



The Red Lion

3 High Street, Chinnor (☎01844 353468)

CAMRA Good Beer Guide 2009

listed with four real ales

Home-Cooked Pub Food

Available Every Day

Tuesday to Thursday

Two Sausage & Mash plus two drinks

Only £10

Wednesday - Steak Night

Steak, Chips & Salad £6-95

Need an outside bar? - Please call!

Cask Marque Approved

The Beer Warehouse



Telephone 01628 634535

email: beerwarehouse@btconnect.com

SUPPLIERS TO THE TRADE OF
Traditional Cask Ales, Keg Beers, Lagers,
Cider, Wines, Minerals and Spirits

Delivering to your area, most days
MONDAY to SATURDAY

- Covering Berks, Bucks & South Oxon
 - Very competitive prices
 - No additional delivery charges

Please call for a no-obligation quotation
and a copy of our brochure

- **Discreet, professional, and friendly
at all times**

HYDE FARM, MARLOW ROAD,
MAIDENHEAD, BERKSHIRE SL6 6PQ

THE THREE HORSESHOES

Burroughs Grove Hill, (Old Wycombe Road),

Marlow SL7 3RA



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!

Large Garden and Car Park

2 Log Fires

01628 483109

BREWERY TO CLOSE



It was announced in November that *Carlsberg UK* are to close the *Tetley* brewery in Leeds in 2011 and *CAMRA* has criticised them for failing to promote the famous beers at a time when consumer interest in real ales is growing. *CAMRA* is seeking a meeting with *Carlsberg UK* bosses to discuss a way forward for the brewery. The brewery still has its unique open square fermenters and brews various real ales including *Tetley Dark Mild*, *Tetley Mild*, *Ansells Best Bitter*, *Burton Ale* and the famous *Tetley Bitter*.

There is a two year window of opportunity before the brewery gates are set to close for the last time. *CAMRA* will be supporting anyone who has a plan to keep the mash tuns running in this historic brewery and we'll be looking at every possible option to save the brewery. Jobs and this iconic Yorkshire Brewery should not close due to the development potential of this city site.

The Cock Inn at Wing



Great Food!

Great Restaurant!

**Always a wide range of
Real Ale available!**

*Why not come
and see for yourself?*

**For further details phone
01296 688214**



**The Red Lion
public house and restaurant**

**Bradenham Village, Bucks HP14 4HF
01494 562212**

*We are in the Good Pub Guide and
the 2009 Good Beer Guide!*

THE RED LION BRADENHAM

*A friendly warm welcome waits
for you here in this refurbished
establishment.*

*The management pride themselves
on the provision of high quality home
cooked lunches and evening meals.*

*They offer a good selection of real
ales, draught lagers and cider
complemented by a wide choice of
wines.*

*Sunday lunches are a speciality with
food being served until 2.30pm.*

*Handmade pies are a
speciality!*

LOCAL BREWERY NEWS



At the end of November, *Vale Brewery* held their first open day.

This was a great success as loads of people took the opportunity to come along and try their large range of beers and to have a tour of the brewery itself.

There was, of course, plenty of beer available for sale, including a wide range of bottles, mainly from small micro-breweries, plus an extensive range of wine to choose from.

The day was such a success that *Vale* are intending to run two such events in the New Year, one in the spring and another at the end of November.

The *Aylesbury Vale & Wycombe Branch* of *CAMRA* will be having (finally) a brewery visit next year.

As the public transport to Brill is dire, we will be organising a minibus and full details will appear in *Swan Supping*. We intend to visit

on a Saturday and the trip will finish up at the **Hop Pole** in Aylesbury for further beers and some food.

One of the beers tried at the open day was *Good King Senseless* (ABV 5.2%) which is now available. It is a classic Christmas ale which is a rich seasonal special and is mahogany in colour. It is described as dark, meaty and strong and is traditionally brewed with pale, crystal and chocolate malt and the choicest whole cone hops.



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 £1.30 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

MORE LOCAL BREWERY NEWS



The *Chiltern Brewery*, in Terrick near Aylesbury, was delighted to announce that the first beer it ever brewed, Chiltern Ale, has won an award.

Tom Jenkinson (the Head Brewer who is pictured above with the award), is absolutely thrilled with the news about *Chiltern Ale*, which received **Bronze** at the SIBA awards.

He said 'It's great that the very first beer that we brewed in 1980 is winning awards. The beer is a light, amber beer which isn't strong and it has done really well in a category that is the most competitive.'

The competition took place at *CAMRA's* Nottingham beer festival in October. The brewery and its beers is, unusually, considered to fall within the Midland area and competed with beers brewed as far away as Burton-upon-

Trent, Chesterfield and even mid-Derbyshire.

Tom added 'The Midlands cover such an extensive area it is a real credit to all our staff at the brewery. We were competing with beers and breweries over 3 hours away up the motorway! It's not small beer to receive this award!'

Their *Glad Tidings Winter Stout* (4.6% vol, 500ml bottles) bottled conditioned beer is now available. Brewed just for Christmas it is a four malt beer with spices and fruit - no cordials, concentrates, extracts or



short-cuts. It has won two silver medals with *CAMRA* and *SIBA* in recent years. This year it is available bottled only. It is bottled, capped and labeled all by hand at the brewery.



It conditions in tank first for one month and again for a month in bottle before it is put out for sale - so it undergoes triple fermentation.

As we are going to press, their new beer *Oatmeal Stout* (4.3% vol) which has 3 cereals and no short-cuts, will be available first at the **Farmers' Bar**. After that it will be available for general sale. It will be draught only, available over the Winter period, rather than just December.

They have also improved *The Lord-Lieutenant's Porter* (6.0% vol), which was difficult as it was already very good!

It is now bottled conditioned and is available in smaller 330ml bottles with 2 year shelf-life for those with cast iron will power. It has a new label as well as a new navy neck foil.



TIRED OF YOUR BLACK BEAMS?

I can transform your **BLACK BEAMS** easily to **OLD OAK** in any shade or colour.

You won't believe the results!

- Approved by listed buildings •
- No sand blasting or harmful chemicals •
- Quick and clean process •

Very sensible cost!

To look at work carried out in your area visit in pub hours..

The Crown at Sydenham & The Fox at Ibstone.

All the beams in these pubs have been treated with this water based paint.

For a free consultation, please call

Lynda Woodrow
07885 443 964

(18 years experience as a specialist decorator)



Colour adverts really get you noticed!

The George and Dragon Hotel

Set in the heart of historic West Wycombe village



A very merry Xmas from the team at the George and we look forward to seeing you over the holiday period!

Join us for Carol Singing with the brass band on Xmas Eve.

- *Warm and friendly atmosphere*
- *4 award winning cask ales*
- *Fine wines*
- *Excellent home cooked food*
- *Characterful accommodation*

For Xmas menus and bookings please call 01494 464414

OBITUARY



It came as a huge shock to hear that Martin Bates, a Marlovian, an entrepreneur and the ex-landlord of the **Duke of Cambridge** in Marlow, died suddenly on Sunday 2nd November 2008.

I, along with others, saw Martin the night before, enjoying his meal at the 'Duke's' steak night with his trademark personal half-pint lager glass in his hand filled with the mandatory *Stella Artois*.

Martin had been the landlord at the **Duke of Cambridge** for a dozen years until 2004, after which he still ran his mobile bar at various fairs and charity events.

Martin was a keen dart player in the **Duke of Cambridge** team, always ready to lend a helping hand at functions and an all round decent gent. The funeral was held at Amersham crematorium on Friday 14th November where circa 300 family and friends paid their respects to Martin Bates, testimony to his memory. Martin will be sorely missed, especially by his three children Charlie, Tom and Samantha. R.I.P.

Alan Sheppard

THE WHIP INN

TRADITIONAL ENGLISH COUNTRY PUB

• FIVE REAL ALES AVAILABLE •

WE ARE IN THE 2009 GOOD BEER GUIDE

SOAK UP THE BEER WITH HOMEMADE PUB GRUB

Food Available lunchtime 12-2.30

Evenings Mon. 6pm to 8pm

Tue-Sat. 6.30pm to 9pm

SUNDAY LUNCH 12 - 3 pm

WHIP INN FOR A PINT

THE WHIP INN, PINK ROAD, LACEY GREEN, BUCKS. HP27 0PG 01844 344060

CAMPAIGN FOR REAL ADVERTISING FOR PUBS



We keep being told that this a modern, connected world and that the internet and world-wide web must be indispensable marketing tools for any business. A fair few pubs have jumped on the bandwagon with their own website and an industry has grown up around online pub guides with names involving every permutation of ‘pubs’, ‘beer’, ‘best’, ‘u-like’, etc.

Yet, isn't the web a threat to the traditional boozier? Socialising on the internet rather than in real life is surely just the thin end of the wedge? Rather than popping out down to the local pub for a chat and a pint, social interaction in the future might be limited to virtual chat rooms – with the lobotomised population chained like zombies to their computers, tapping away at the keyboards, nothing going in or out of their mouths.

There would be no place in this depressing future for the traditional British pub so lovers of tradition need a call to action over this insidious infiltration of the techno-nerds into the world of pils and pints.

Fortunately, a band of counter-insurgents is already rallying to the call and has dedicated itself to the sabotage of pub websites. It is the Campaign for Real Advertising for Pubs (CRAP).

You may innocently think it a coincidence that there are so many bad websites devoted to pubs and that these may be the result of work by stressed-out, tired and emotional landlords with too much else to do.

However, a fifth column of ale-loving technophobes has been secretly infiltrating the world of web designers and so-called internet experts in order to discredit the web as a medium for beery interaction.

Take a look at the following examples. Isn't this evidence of a secret conspiracy at work? Surely such errors can't have been caused by sheer bad-practice or general incompetence?

In the category of single pub websites we have five tell-tale signs of sabotage:

1. Old pub websites – isn't it suspicious how many pubs have websites that date back at least several changes of management ago? So what if the lovely country dining pub on the web site is now a pool hall run by the Hell's Angels – members of CRAP 'advise' that updating the site to reflect the current situation is an unnecessary waste of money.
2. Under construction – landlords are advised that customers love being kept on tenterhooks by the mystery of a website that promises it is constantly 'under construction'. Surely they will keep returning to check the site for months, if not years, to check what the big wait was all about?
3. Menus – agents advise pretentious gastropubs that a sizeable part of the world population is so interested in their exotic menus of carpaccio of kangaroo kidney or caramelised cardoon that the menu in all its intricacy should be the sole feature on their web site home page. Surely anyone refined

enough to eat their food would be happy to navigate a series of further clicks into a sub-menu to find something as prosaic as the pub phone number.

4. Guest beers – lots of people like guest beers and would check pub websites if they were updated with the latest selections... but what better way to sabotage the website than ensuring a strict policy of always posting the list of guest beers two weeks late when they have either been drunk or have turned to vinegar?
5. The final trick, which can be successful even where other tactics have failed, is to convince the pub that maps and directions are an outdated, pre-Web2.0 concept and that all that is needed to help customers find their way to the pub is a day-glo rectangular shape representing Great Britain with a luminous blob representing the pub slapped somewhere in the middle. If there is a motorway within about a hundred miles then a direction like 'just off the M1' should be sufficient, even if the pub is in Cornwall. If the infiltration is successful then no-one using the website has a hope of ever finding the pub. Job done.

So much for pubs' own websites but what about the large number of pub guide and recommendation websites? Some sophisticated subterfuge has been employed to subvert these. Take the following five examples:

1. Our infiltrators encourage a total absence of any real and meaningful content about any pub whatsoever on the website – the ideal is to just tell the enquirer what they already know – like that it exists. Don't tell them any more. Keep quiet on whether the pub does food, real ale, has a garden, is still open, etc. The proprietors of these websites are laughing all the way to their Google search advertising bank accounts.
2. Alienation of the traditional pub-goer is quite easy to achieve by encouraging illiterate, obnoxious Yoofs to post comments on pubs in their unintelligible argot. Encouraging the posting of comments like 'Ths gr8 pb is wll wckd man 4 da cool boyz in da hood' or 'Meh! Dat is da pub for de dufuses, man, innit?' will quickly ensure no-one over 16 will ever reference the site again.
3. CRAP agents encourage landlords in the art of subterfuge by encouraging them to pose as real customers posting feedback on their pubs. They are told that most website readers are indiscriminating idiots who won't possibly question the authenticity of comments like 'Kev, the landlord is the most fantastic bloke you've ever met, he serves the best beer within a hundred miles and all his mates say he's the funniest man on the planet.'
4. A great way of destroying a pub guide site's credibility is to use it as a way of promoting local feuds. You know there's something not quite right when comments on a site alternate between 'this pub is a tranquil haven of civilised bonhomie with excellent beer and remarkable food' and 'this is the biggest open, rat-infested sewer with clientele that make the average Neanderthal man look like Stephen Hawking'.
5. Maybe the best way CRAP agents can further the cause is to ensure the websites are full of misleading and out-of-date information. Pub closed a year ago? A minor error of detail. Postcode completely wrong? Blame the sat-nav for leading the punters to the middle of nowhere. Phone number is for a deaf old Welsh lady? Maybe she likes the people to talk to?

Now the welter of evidence has been pointed out, one can see that the CRAP agents have nearly achieved their aims. Up the revolution!
Charlie Mackle

PUBS BUGGED IN FIGHT AGAINST CRIME

Sweeping new powers to snoop on people in pubs are being rushed through Parliament following a shock report by the Government watchdog OFFCUT. Since the Chancellor slapped 4% on beer and the ban on smoking there has been a 400% increase in crime in deserted pubs.

Criminal gangs, posing as real ale drinkers, have been targeting lonely and defenceless landlords/ladies in what can only be described as vicious and underhand attacks.

The scams have ranged from siphoning off beer whilst the landlord's back is turned and then demanding a top-up with menaces, the wilful underscoring of beer quality, to bully-boy smokers blocking entrances to pubs. There have even been reports of a protection racket involving the withholding of entries in the *Good Beer Guide*.

Adverts in beer magazines have been tampered with to put people off going to pubs. A spokesperson for *Swan Supping* said 'we have to be constantly vigilant, but we can't visit every pub in the area in the hope of catching someone reading our magazine. The pubs are so quiet, it's an uphill struggle finding beer drinkers these days'.

The new measures now being proposed, dubbed 'Jacqui's Law', involve spycams in pump-clips, and listening devices under tables and even in toilet-rolls. E-mails and telephone conversations are being monitored for suspicious drinking behaviour.

It is claimed that there are so few real drinkers left in pubs that anyone approaching a handpump is immediately suspect.

Shimmy Chakrabalti of Liberty Bodice, the human rights group, said 'It's a liberty'.

In another twist, we can reveal exclusively that local Councils are being urged both to ban lights in pubs during the evenings (as a so-called energy-saving measure) and to refuse to collect empty bottles from pubs on the grounds of Health and Safety in case their crews spill contaminating liquid down their overalls leading later to alcohol addiction.

Our source, who we'll have to call simply 'A. Mole M.P.' to protect his identity, passed us documents which reveal the extent of the plans to target drinkers by the New Temperance party.

The shadowy chancellor, George Asbo, who denied that he was drunk, said 'Just wait till we get back in, we'll bring back hunting with dogs, hanging, fagging and flogging, and free bubbly for everyone earning over £100K – sorry what was the question...'

Landlords who fight back by offering quality ale and food, a welcoming atmosphere, traditional pub games and community spirit are now at risk – it is thought that the criminal gangs are in fact Government enforcers intent on forcing them to shut up shop.

Luise Dougalby



JAN, MIKE & GARY WELCOME YOU TO THE CARRIERS ARMS FREE HOUSE

Hill Road, Watlington, Oxon OX49 5AD Tel: 01491 - 613470

Open All Day

Home made meals served daily

Sunday Roasts Served 12 - 4.30 PM

Excellent Choice of 4 Quality Real ales

Large Beer Garden, with views to the Chiltern hills and Watlington's red kites

Saturday night curry night.

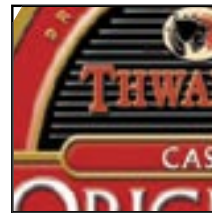
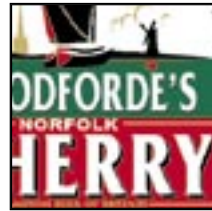
Thursday night quiz night - 8.30pm

We are also available to supply Outside Bars. Please ring for further details.

South Oxfordshire CAMRA's Pub of the Season for Spring 2008



“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 . 80-100 High St . Aylesbury . Buckinghamshire . HP20 1QZ

Tel: 01296 420261

WOOD BE DRINKERS IN SUFFOLK



The exterior of St. Jude's Brewery

Being a closet member of the *Society for the Preservation of Beers from the Wood (SPBW)* for several years now, I have flirted with the notion to attend the annual National Weekend at various locations throughout the country over previous years. Last year it was Crewe with visits to the *Titanic* and *Woodland* breweries, along with the arduous chore of imbibing ale from the best pubs in the Cheshire area.

This year's November weekend soiree was based around the Suffolk town of Ipswich, with town micro *St. Judes* and the *Old Cannon* brewery sited in Bury St. Edmunds, being the two selected candidates for this year's Society visit. Circa two dozen *SPBW* members from various corners of England had made the pilgrimage to Suffolk for the weekend jovialities.

Having pre-booked my B & B at the *Brewers Arms* in Orford Street in Ipswich a few months previously, I arrived via train at my digs, after playing suitcase boomerang, (the taxi driver returning with my luggage five minutes later after driving off with it).

Four o'clock, time to explore. First port of call was the *Woolpack* (GBG 2009), an imposing, welcoming pub standing proud on an uphill V-junction. Three diverse bars host five real ales in a relaxed homely atmosphere. The *Adnams Bitter* (3.7) and *St. Austell Tribute* (4.2) were put through their paces and past with flying colours. A worthy *Good Beer Guide* entrant.

Next on my agenda was a short stroll down into town to the market square and to *Mannings* (GBG 2009) sandwiched between the Town Hall and one of the two *Wetherspoons* pubs that reside in Ipswich. A



St. Jude's Brewery interior

long rectangular drinking den, popular with workers popping-in for a pint after a hard day's toil, quiet, while still in the town centre. The *Woodfordes Wherry* (3.8) that I consumed was OK but seemed to lack the throughput as of the *Adnams Bitter* (3.7), *Broadside* (4.7) and *Fullers London Pride* (4.1), which honour the pub's handpumps.

A brisk five minute walk up to the *Greyhound* (GBG 2009), which was the arranged rendezvous prior to our Friday night visit at *St. Judes*. A bustling, cosy, classic two bar tavern with both diners and real ale enthusiasts who enjoy a homely ambience alongside the *Adnams* beer range on offer. The *SPBW* gave the *Adnams Old Ale* (4.1) a good hammering while frequenting the public bar during our short time at the pub. I explored the *Adnams Explorer* (4.3), amongst others, a brew that I haven't come across for a while.

At 7.15pm we departed for the *St. Judes* in Cardigan Street, around the corner from the *Greyhound*, a micro-brewery established in 2006 by entrepreneur Mr. Frank Walsh in an old music recording studio. This seven barrel brewery supplies several outlets, but most of their beers are bottled by the in-house bottling unit. Owner and brewer Frank laid on a welcome buffet, to soak up the reward for his endeavours on offer, which consisted of *Ipswich Bright IPA* (4.4) and *St. Gabriel's* (7.0). The *IPA* was a crisp, light, easy drinking ale, that left a pleasant aftertaste. The *St. Gabriel's* was one of strong, dark brown, breakfast, lunch,



Chris Callow (SPBW Chairman) and Frank Walsh (St. Judes Brewery Owner/Brewer)

dinner and supper, Christmas beers. A dangerously drinkable ale that needs the ultimate respect!

Everyone was pleased with the laid back atmosphere and attitude at the brewery and from the brewer, an unusual and unique experience. Having been on countless brewery tours and visits, this was a first, and hopefully will be repeated, soon. More by luck than judgement, the *Brewers Arms* (my B&B) was 100 yards down hill from the *St. Judes* brewery, a good job after our 11.30pm onwards dispersal. A great night was had by all. Cheers Frank!

Saturday morning, after a hearty breakfast, it was time for 'hair of the dog' in Bury St. Edmunds. Due to engineering work on the railway line from Ipswich to Cambridge, the *SPBW* commandeered the top deck of a double-decker bus shuttle to Bury via Stowmarket. First pub on the horizon was Britain's smallest measuring fifteen feet by seven feet, this has to be seen to be believed. A *Greene King (GK)* tied pub, we were in Bury St. Edmunds home of this brewing giant after all. The *Nutshell* (GBG 2009) is a quirky, must see oddity, a piece of pub legend. The *GK IPA* (3.6) was in decent nick anyway.

The *Old Cannon* brewpub is a smart, contemporary, airy pub/bar showcasing four of their real ales from their cellar brewery, plus two

BURY ST. EDMUNDS

guest beers. **Old Cannon Best Bitter** (3.8), *Blonde Bombshell* (4.2), *Gunner's Daughter* (5.5), and pick of their beers *Black Pig* (4.2), a dark delight in the Old Ale class with great depth and character. The mandatory brewery inspection and speech was delivered by their brewer, before we retired back upstairs to sample the buffet and more drinking or real ale. I managed to snag the **Dark Horse Hetton Pale Ale** (4.2) and *Phoebe* (4.7) from the **Milton** brewery, two of the pub's guest beers.

Old Cannon promote themselves as a gastro brewery, their premises resembles the fast growing 'spick and span' crop of brewpubs that seem to be sprouting up throughout Britain at present. Popular yes, but the **St.Judes** experience is still the perfect antidote for the traditionalists among us, like myself.

A brisk stroll to the **Rose and Crown (GBG 2009)**, another **GK** tied pub, but what a treat, an absolute timeless gem. The **R&C** boasts not only public and lounge bars, but a 'jug and bottle' (off-sales), rarely seen nowadays. Five **GK** ales were available, their *XX Mild* (3.0) and the *Ridley's Wuchfinder Porter* (4.3) were enjoyed at this former Suffolk Pub of the Year, where the landlord has resided for some thirty years. A superb public house, one of the best that I've been to for a while, which is now protected under the English Heritage umbrella. If ever in the town of Bury St. Edmunds, the **Rose and Crown** is a compulsory attendance.

The final pub visited in B St. E was the **Spread Eagle (GBG 2009)**. How this watering hole got into the beer drinkers bible (**GBG**) is odds to me. Hopefully the **Eagle** will **Spread** its wings and fly away, soon.

It was decided to make a pit-stop on the hour long haul back to Ipswich, at Stowmarket as the bus made a stop there halfway through the journey. This served two purposes. A visit to the town's sole **Good Beer Guide 2009** entrant the **Royal William**, and as a 'call of nature' exercise. The



Old Cannon cellar Brewery

said pub was a great back-street boozier, the beer range and quality OK, but nothing to get excited about.

Back in Ipswich Saturday night, by this time the **SPBW** had fragmented into splinter groups during the Bury St. Edmunds jaunt, each departing from the town by bus at different intervals. Meeting place for the night session was the **Dove Street Inn**. I was in a septet and we popped in en-route to the **Lord Nelson (GBG 2009)**, an **Adnams** pub that was food orientated. Beers were dispensed through fake wooden barrels behind the bar. I opted for the **Adnams East Green** (4.0), a golden brew created from the use of green hops, the latest craze in the brewing industry.

We trooped to the **Dove Street Inn (GBG 2009)** and rejoined our **SPBW** counterparts amid the throng of real ale enthusiasts amassed at the bar. A myriad of beers, many on hand pump, the rest from the barrel graced this pub, possibly Ipswich's premier alehouse. Real ales tried included **Crouch Vale Eureka** (4.6), **Archers Hustler** (4.6), and **Mother-in-Laws Tongue** (9.0) and **Alder Carr Ale** (10.0) both from the **Bartrams** stable. This is a true bastion real ale stronghold that attracts imbibers from far and wide.

John Rooth (**SPBW** branch secretary) inquired if anyone was game for a late night 'ruby murray'. I and two others were, so the four of us indulged in some Indian cuisine. On leaving the curry house, we were soon cooled down with a drenching from the monsoon circling overhead, as we sorted the shelter of our accommodation.

Sunday morning 9.45am, the **Cricketers (Wetherspoons)** for a Farmhouse gut-buster breakfast accompanied with a pint of **Molly's Stout** (4.2) from Northern Ireland's **Hilden** brewery. This beer was part of the **Wetherspoons** Annual International Autumn beer festival. **Caledonian Smokey Pete** (4.3) soon followed the stout as I bid farewell to John and the other **SPBW** members present, as they caught a train to Woodbridge.

I ventured into the other **Wetherspoons** pub in Ipswich, the **Golden Lion**, and managed to hunt down the **Titanic Iron Curtain Russian Stout** (6.0) amongst some of the International beers brewed at English breweries exclusive to this beer festival. The finale for me at this Suffolk town was a route march to the **Fat Cat (GBG 2009)**, to enjoy a couple of pints from the list of twelve beers on the blackboard above the bar. **Fat Cat Top Cat** (4.8) and **Kentish Reserve** (5.0) from the excellent **Whitstable** brewery in Kent, were followed by a couple of offerings from **Earl Soham**. **Victoria Bitter** (3.6) and **Gannet Mild** (3.3) are local ales, always nice to drink the local juice in the area where possible.

I made good time on the homebound train and tube, as I emerged back in South Bucks. I even sauntered into the **Falcon (Wetherspoons)** in High Wycombe, for a pint, one of several over the weekend, as I think I'd earned a drop of the real stuff!



The Harrow

4 Cambridge Street,
Aylesbury,
Bucks. HP20 1RS
Tel: 01296 336243

- *Historical 17th Century Building with a modern feel*
- *Great Real Ales*
- Three on Handpump and Two on Gravity*
- *Large selection of world beers and wines*
- *Superb Homecooked food*
- Served Friday - Sunday 12 till 5*
- Monday - Thursday 12 till 7*
- *Friendly and inviting atmosphere*
- *Improved & Heated Courtyard Garden*
- *SKY TV & Setanta Sports*
- *Xmas Party Bookings being taken*

The Harrow, 4 Cambridge Street, Aylesbury, Bucks. HP20 1RS
Tel: 01296 336243

Bottle Beer Festival

12 noon 'til late
Music from 7.30pm

Beers from
Christmas Carry-out Gift Packs

Buy your Short Haul Transatlantic or Round-the-World tickets soon or on the night

Qui

Saturday 6th December, 2008

BEER FESTIVAL

TWENTYFIFTH
PIG'S EAR

BEER & CIDER FESTIVAL

The *Pig's Ear Beer & Cider Festival* will be held at Ocean, Mare Street, Hackney, London E8 (opposite Hacney Town Hall), from Tuesday 2nd to Saturday 6th of December. Opening hours are Noon - 10.30 (11pm Friday & Saturday) and ticket prices are £3 (£2 for CAMRA members). The Ocean is a superb, modern venue with ample seating and there will be 100+ beers available with ciders and foreign and bottled beer bars.

For further details see www.pigsear.org.uk.

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free 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 or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details Applications will be processed within 21 days

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)

Please state which CAMRA newsletter you found this form in?

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

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 Mem Form 0108

Signed Date

Save money by paying by Direct Debit

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

Please fill in the form 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

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number **Branch Sort Code**

Reference Number

Originators Identification Number 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 CAMRA 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 CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s) Date

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

The Direct Debit Guarantee
This Guarantee should be detached and retained by the payer.

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

CROWN, SYDENHAM



The pub is run by a couple, Max and Louise Pettini. Max, who is an Aussie, came from the **Compleat Angler** at Marlow and the food that we tried was very good. The menu is seasonal, featuring locally sourced and organic ingredients. The pub is family friendly and a children's menu is available which is a level above the normal 'deep fried nuggets' pub kid's fayre. The service from the two barmaids was also impeccable.

The pub has a garden to the rear. When the weather is better we will return for a practice on the Aunt Sally pitch.

At a time when **CAMRA** reports 36 pubs a week being closed, the **Crown** is a salutary story in the campaign to preserve the traditional English pub. We wish them every success and hope that more communities respond in a similar way if their local is under threat.

Sydenham is about two miles off the B4009, close to junction 6 of the M40. It can be reached by a 10-15 minute walk from the line 40 bus route via Emington – which gives the opportunity to also visit the nearby **Inn at Emington**.

In *Swan Supping* we have followed the story of the **Crown** at Sydenham over the past few months. Earlier in the year, the pub was destined to be closed and sold as a private house. However, the locals revolted against the loss of their only pub: a number of community-minded villagers banded together and bought it.

After a spell of refurbishment, the **Crown** re-opened for business as a true community pub – not only serving its village but being owned by it. Our Line 40 bus crawl gave us an opportunity to pay a social visit to the **Crown** on a Saturday lunchtime at the end of November.

As hoped, we found that the **Crown** has the friendly, welcoming atmosphere of a genuine country village pub – and is located in an idyllic setting opposite the local church. It has a bar area to the left and a seating area to the right with large, solid tables. Three real ales were available on our visit – Oxfordshire-brewed **Brakspears Bitter**, **Fullers London Pride** and **Timothy Taylor Landlord**, which was the featured beer of the month. *Landlord* is one of my favourite ales and the **Crown**'s did not disappoint me.



LODDON
BREWERY
DUNSDEN OXFORDSHIRE
EST. 2002

Award winning ales
brewed with pride and passion

LODDON DRAGONFLY
LODDON BAMBOOLE
LODDON HOPPET
LODDON HULLABALOO
LODDON FROGMAN'S GOLD

Tel: 0118 948 1111 www.loddonbrewery.com
The Loddon Brewery Ltd Dunsden Green Farm Church Lane Dunsden Oxfordshire RG4 9GD

George & Dragon, Quainton

5 real ales. Good Beer Guide listed
Food served at all sessions
except Sunday evening & Monday Lunch
Open 12 - 2.30; 5 - 11 Monday to Wednesday
12 - 11 Thursday - Sunday

Number 16 bus stops outside

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



Branch Diary

Everybody welcome to all socials and meetings!

DECEMBER 2008

Wednesday 3rd BUCKINGHAMSHIRE CAMRA 35TH ANNIVERSARY SOCIAL

8:30pm Rose and Crown, Saunderton
Celebrate the original **CAMRA** branch in Bucks!

Tuesday 9th WYCOMBE SOCIAL

8:00pm Belle Vue, 9:00pm Sausage Tree, 10:00pm Gordon Arms, High Wycombe

Friday 19th THE LEGENDARY AYLESBURY CHRISTMAS PUB CRAWL

Starts 7:30pm Hop Pole, then Harrow, Rockwood, Hobgoblin, Queens Head, Kings Head followed by a curry!

Wednesday 24th CHRISTMAS EVE LAST MINUTE SHOPPING LUNCHTIME SOCIAL

12 noon Kings Head, Aylesbury

JANUARY 2009

Monday 5th BRANCH MEETING

8:30pm Red Lion, Bradenham (Note: The venue is still to be confirmed: please check the website)

Wednesday 14th LOUDWATER/WOORBURN MOOR SOCIAL 9:00pm Dereham's Inn, 9.45pm Falcon, Wooburn Moor.

Wednesday 21st NORTH-WEST BUCKS SOCIAL

8.45pm Royal Oak, Oakley, 9.45pm Eight Bells, Long Crendon.

Friday 30th HADDENHAM CRAWL

Start 8:00pm Rising Sun, then Kings Head, Green Dragon, Rose and Thistle, Red Lion.

FEBRUARY

Monday 9th BRANCH A.G.M.

8.00pm Kings Head, Aylesbury.

All local **CAMRA** members should attend in order to have their say in how the branch is to be run for the next year.

Free 'nibbles' available.

CATCH UP WITH THE MEMBERS DURING SOCIALS WITH THE BRANCH MOBILE PHONE 0792 215 8971

FOR THE LATEST ON BRANCH NEWS AND ACTIVITIES, CHECK THE BRANCH WEBSITE:

www.swansupping.org.uk

DON'T MISS OUT!

If you want to be kept up with the latest local pub news, be given beer festival information including the up to date listings of the beer available 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 5000 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 :- 1/4 page £35 (Colour £60), 1/2 page £70 (Colour £120), full page £115 (Colour £200). 10% discounts for payment in advance. Add 10% for front page adverts. We can even create the advert for you at no extra charge! All bookings are taken as run-of-paper and colour adverts are on a first come, first served basis. Please make all cheques payable to **CAMRA AV & W**.

Copy deadline for next issue, due out 1st February 2009, is 14th January 2009.

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 75p 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 2008

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 **Driftgate Press, 12 Faraday Road, Rabans Lane Industrial Area, Aylesbury, Bucks. HP19 8RY Tel: 01296 484552**



The Queens Head

*Temple Square
Aylesbury HP20 2QA
Tel: 01296 415484*

Six Real Ales

£2.70 per pint (over 4.5% @ £2.90)

Rolling selection @ £1.80 per pint

Lunchtime food

12-4 Five Days a Week

Live music every Saturday

Jam Night - Last Sunday each month

*Five minutes walk from
both Rail & Bus Stations!*



More Local News



(Continued from page 2)

January (this is the one postponed from the 28th of November). Full details of the crawl are given in our Branch Socials section on page 22.

HIGH WYCOMBE

The **Dolphin** is under new ownership with some interesting beers being dispensed at this **Greene King** tied pub, of late. **GK Bonkers Conkers** (4.1), **GK Riddleys Witchfinder Porter** (4.3), **Titanic White Star** (4.8) and **GK Fireside** (4.5) have been seen over the last two months. The carvery has now been removed, replaced with more seating at tables in the left side bar. The **Dolphin** hosted the Grand Final of the Wycombe Karaoke Challenge on Saturday 15th November.

Wetherspoons' pub, the **Falcon**, staged its Annual International Autumn beer festival during early November (held at **Wetherspoons** throughout the country). Beers such as **Browar Namyslow Original Plum Beer** (4.0) Poland, **Firestone Walker California Pale Ale** (4.5) USA, **Mikkel Borg Bjergso Viking's Return** (4.5) Denmark, **Baron's Black Wattle Original Ale** (4.8) Australia, **Yo-Ho Yona Yona** (5.0) Japan and **Brouwerij Het Anker Gouden Carolus Ambric**

(8.0) Belgium, featured at the hand pumps at this now well established event. It was also very pleasing to see **Molly's Stout** from Northern Ireland's **Hilden** brewery, debuting at this 50 real ale fest. Long may this continue.

About a year ago we heard a rumour. It said that the **J.D.Wetherspoons** company was so pleased with the performance of their **Falcon** pub, that they were hoping to acquire another pub in Wycombe when a suitable one became available. Everyone said that this was impossible. Another **Wetherspoons** in one town was deemed madness (especially when there is none in Aylesbury!). Anyway, nobody was opening pubs these days. Well the rumour was right and the doubters were wrong. The **Hogshead** closed for refurbishment several months ago. The intention at the time was to re-badge it as a **Slug & Lettuce** (or some such thing). However work on this conversion was halted and the pub stood unused for some time. Now it is announced that the **Hogshead** will re-open as a **Wetherspoons** pub. The opening will be on the 28th of November. It will be named the **William Robert Loosley** after the founder of the Hull, Loosley and Pearce furniture firm that stood on the site many years ago. It is

situated to the West end of town and is opposite the new Eden shopping area and should do a roaring trade. We wish it all the best for its future.

IBSTONE

The **Fox** is now fully open, seven days a week, serving fresh food every day. There are three real ales on offer and these are **Rebellion IPA**, **Fullers London Pride** and **Adnams Bitter**.

MARLOW

No further news as yet on the future of High Street pub the **Chequers**. Still boarded up and an eyesore when shopping in town.

Landlord and landlady, John and Tracy Hudson, attended the recent annual **Dayla** trade show in Aylesbury to subpoena various brews from the trade stands to appear at their pub the **Duke of Cambridge** over the festive period. **Titanic Stout** (4.5), **Batemans Salem Porter** (4.7), **Exmoor Exmas** (5.0), **Beast** (6.6), **Tring Santa's Little Helper** (4.8), **Hop Back Pickled Santa** (6.0) along with **Twelve Days** (5.5) and **Double Stout** from the regional **Hook Norton** brewery are some of the real ale delights on their way to the cellar. Merry Christmas!

The **George and Dragon**, now a **Premier Inn**, offers **Fullers London Pride** (4.1) on handpump at this newly refurbished trendy bar/restaurant.

The **Plough** staged a very enjoyable 'port & cheese evening' in late October, with cheeses varying from the mild goats cheese **Valencay** to the more mature **Lanark Blue** and **Dunsyre Blue**. These were washed down with a fruity port. **Brakspear Bitter** (3.4) and a **Rebellion** brew, **IPA** (3.7) and **Mutiny** (4.5) have all appeared recently.

The **Prince of Wales (P.O.W.)** has served an early barrel of the infamous **Rebellion Roasted Nuts** (4.6), the brewery's Christmas beer which is eagerly awaited by the discerning drinker each and every year.

SPEEN

The **King William IV** (formerly the **De-Wanium**) is now fully open and operating as a community pub/hub and a multi-functional venue and offers a wide range of food.

It has three real ales, one each from **Rebellion** and **Chiltern** breweries plus a guest beer from **Dayla**.

The Harrow Public House

62 Warrendene Road
Hughenden Valley,
High Wycombe
HP14 4LW

Telephone No:
01494 564105



Open All Day

Excellent Food served Tuesday to Saturday (12 Noon - 3.00pm, 6.00pm - 9.00pm)

Traditional Sunday Roasts Served From 12 Noon Until 5.00pm (Booking Advisable)

Xmas Fayre Menu 1st -19th December (same hours apply)

Cask Ales (with a regularly changing guest ale) a wide selection of Beers, Wines, Soft Drinks and Hot Beverages

Quiz Night every Tuesday — Free Buffet Included

Large Beer Garden

Private Functions, Buffets and Parties catered for

Swan Supping

SPECIAL APPEARANCES BY SANTA CLAUS FOR EVERY DAY IN DECEMBER



COMPLIMENTARY TAXI SERVICE PLEASE CALL FOR MORE DETAILS

WE ARE OPEN 7 DAYS A WEEK

FRESH FOOD SERVED ALL DAY

THREE REAL ALES

REBELLION IPA, ADNAMS BITTER AND FULLERS LONDON PRIDE

Main Road, **Ibstone**, High Wycombe, Buckinghamshire, HP14 3XT

Tel:01491 639 333 • info@foxcountryinn.co.uk • www.foxcountryinn.co.uk

Every Monday
Curry Night - £10.95

Includes a glass of wine/bottle beer

Every Thursday
Chefs Menu - £18.00

Chefs set 3 course meal

Every Friday
Fizz & Chips - £12.00

Includes a glass of sparkling wine

MOTOWN CHRISTMAS PARTIES

12th, 13th, 19th & 20th December 2008



ONLY £55 per person

Price includes:

- * Excellent Three Course Dinner
- * Live Magician, Soul & Motown Singers
- * Themed Christmas Atmosphere
- * DJ Spinning The Best Party Sounds
- * Steel Bands*
- * Accommodation Available

*Steel Band Appearing On 12th, 19th & 20th Dec 08

NEW YEARS EVE tickets also now on sale

FRESH FOOD 7 DAYS A WEEK

A welcoming retreat & dining experience

Whether you are having a business lunch, family dinner or Sunday lunch, our team of chefs are pleased to prepare fresh local food. From roasts to local steak and fresh fish, we offer a range of dishes to suit all your tastes.

Renowned for traditional and local produce, the sort of food you look for and don't often find!

CHRISTMAS MENU

Every day from 1st to 24th December



ONLY £27.95 per person

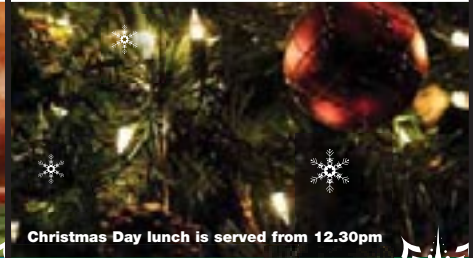
Price includes:

- Ballantine of salmon with creme fraiche and herbs
- Vegetable, barley and thyme broth
- Terrine of local game with homemade relish
- ★
- Tournedos of Turkey and stuffed turkey leg with traditional garnish, roast potatoes and vegetables
- 6oz Rump Steak, mushrooms, triple cooked chips, French beans, Pepper Sauce
- Grilled fillet of Skate with spinach, new potatoes and a chive sauce
- Tomato risotto with pine nuts and basil
- ★
- Christmas pudding with ice cream
- Dark chocolate mousse with a berry compote.
- Cheese and biscuits with grapes, celery and crackers.
- ★
- Tea/Coffee with handmade mince pies.

Reservations essential. For groups of 20 or more we offer a FREE private function room. Please contact us for details

CHRISTMAS DAY MENU

25th December 2008



Christmas Day lunch is served from 12.30pm

ONLY £27.50 per child 3-11 years

ONLY £55 per adult

- Roasted butternut squash soup
- ★
- Locally smoked salmon gravadlax with honey & dill dressing
- Cherry tomato & brie tart, dressed salad
- Pressed chicken & black pudding terrine with plum relish
- ★
- Roasted turkey with chestnut & sage stuffing served with roast potatoes, parsnips, honey & mustard glazed carrots, brussel sprouts & cranberry sauce
- Roast Salmon Fillet, served with asparagus, sauté potatoes with Chives glazed in a creamy white wine & dill sauce
- Butternut squash, with roasted bell peppers, brussel sprouts, honey & mustard glazed carrots, roast potatoes
- ★
- Traditional Christmas pudding served with brandy sauce
- Warm rich chocolate tart served with fresh homemade custard
- Selection of three English cheeses, served with grapes, celery & oat cakes
- ★
- Tea/Coffee with handmade mince pies

Reservations must be made by 25th November 2008 with 50% deposit. Menu choices must be with us no later than 11th December 2008. All dishes here at the Fox are cooked from fresh local produce and only using the finest ingredients to enhance all our guest's experiences. If there is something you would like on the menu please let us know and we will be happy to cook to your exact requirements and we cater for all dietary requirements.



A W E L C O M I N G R E T R E A T A N D D I N I N G E X P E R I E N C E

TO PROMOTE YOUR BUSINESS IN SWAN SUPPING, PLEASE CONTACT THE EDITOR