



Swan Supping

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

FREE

Issue 62

OCT/NOV 2007



BARN ALE UP FOR SALE!



Local brewery *Old Luxters* is on the market for a cool £4 million pounds as a going concern.

Proprietor Mr. David Ealand, has after a quarter of a century of brewing cask ales, bottling beers fit for Her Majesty and producing local wines and spirits, sourced from the adjacent vineyards, decided to call last orders in the near future.

David Ealand, who is in his 60s, and head brewer, Canadian Frank Bloss who is 70, have thought it time to take it easy after many years of long hours and hard toil.

The estate, which includes a five-bedroom house and swimming pool, jacuzzi, sauna and garden with orchard, should generate plenty of interest. *Old Luxters* recently earned the prestigious *By Royal Warrant of Appointment to Her Majesty the Queen*, the only micro-brewery in the country to be awarded this honour, for continually supplying the Royal Household shops throughout the UK for five years.

Their bespoke bottled beers include, the *Windsor Gold Ale* (4.5) which is allegedly HRH Prince Charles' favoured tippie, the *Damson Ale* (7.0), their varied *Winter Warmers* (all 4.5), the *Windsor Dark Ale* (4.5) which



is exclusive to the Old Windsor Farm Shop, and the bottled-conditioned *Barn Ale* (5.4), available locally in supermarkets and retail outlets.

Old Luxters' three cask ales *Barn Ale* (4.0), *Barn Ale Special* (4.5) and *Dark Roast Ale* (5.0) are only available direct from the brewery and at the occasional local beer festival. I managed to coax a 'nine' of *Barn Ale* last year down to my local pub, where the landlord duly served the grateful patrons this fine beer.

David Ealand who first worked in the capital as an international maritime lawyer, started brewing in 1990 at the Hambleden Valley address, leaving his career in the city after the death of his beloved wife. Rearing three children alongside producing fine ales and wines, David has created a renown, full-mash craft brewery and well-established vineyard for local wine.

We as the local *Aylesbury Vale & Wycombe CAMRA* branch wish David Ealand well in his future pursuits and eagerly await further developments in the sale of his estate.

Alan Sheppard (Brewery Liaison Officer for Old Luxters).

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Local News

ASTON ROWANT

The **Lambert Arms Hotel** offers a selection of real ale. However, this may not be noticed immediately as the handpumps are unusually situated at the back of the bar. Some **Greene King Abbot Ale** was enjoyed on a recent social.

AYLESBURY

The **Bell** has reopened and is serving two real ales. The planned refurbishment will be completed in the New Year.

The **Farmer's Bar at the Kings Head** is involved in a couple of potential awards. Not only are they one of four finalists in the 'Bar with Food Pub' category of the **Publican Pub Food Awards**, but manager, Claire Bignell, is in the last four in the 'Licensee trainer of the year' category.

They held a successful beer festival in September and on the 4th of October, **Chiltern Brewery** is holding the re-launch of their seasonal beer, **Copper Beech**. The beer and complimentary nibbles will be available from 7pm.

There will be two 'Beer and Food matching' evenings on the 24th October and the 14th of November. Demand is expected to be high!

Customers at the **Grapes** were recently greeted with the following message on a blackboard visible through the glass door – 'We are very sorry to say that the **Grapes** is no longer trading. Thank you for your past support, but due to the Smoking Ban, this business has had to shut. Sorry & goodbye.' This is the first pub in our area to close and blame the ban and if a smoking area is vital to its survival as a pub, then hopes must be slight. A planning application for the 'Installation of electrically operated canvas awning to south east elevation' was refused recently, probably because this would have resulted in smokers indulging in their habit on the road outside the pub.

The **Grapes** reopened on the last Friday in September and will be offering **Greene King IPA** to start off with. It is now part of a small group of pubs run for **Greene King** and the new person in charge is Ian Wallace. We will have more news in our next issue.

The **Harrow** will be holding a 'Beer and Bands' festival from Monday 8th to Sunday 14th of October. There will be up to twenty local bands appearing, all playing for free, and any money raised will go to the Thames Valley and Chiltern Air Ambulance charity.

If music is not your sort of thing, there will be twelve beers on gravity available during the week (plus the usual suspects on handpump) including the oddly named **Phoenix Struggling Monkey**.

The **Hop Pole** has announced that they'll be putting on another beer festival this year. After the huge success of this year's Easter festival, a mid November winter warmer is promised. It will be held over the weekend of 16th, 17th & 18th November. There will be over 20 ales in the back room, some ciders, and entertainment every night (and all day Saturday), with a few more surprises thrown in for good measure. Visit www.hop-pole.co.uk for the latest developments.

Many in the Bicester Road area of Aylesbury gathered outside the **Hop Pole** to look on whilst firefighters tackled a warehouse fire at RR Donnelley in Gatehouse Road on Saturday 15th of September. Because the road was blocked off, the band booked to play in the evening couldn't get to the pub. Still, a good night was had by all.

The **Ship** has closed and is totally boarded up. The planned waterfront

development requires car parking spaces, so another part of Aylesbury's history has to bite the dust. A full article appears on page 15.

The **Square** now offers Thai cuisine. Their Pad Thai restaurant, which opened in early September, is open from Noon till 3pm, 6pm till 10.30pm from Monday to Saturday. The food can be washed down with **Shepherd Neame Spitfire** and **Marston's Pedigree**. There is also a possibility of **John Smith's Cask Bitter** appearing soon.

CADMORE END

Rob and Sara Jennings have been in charge at the **Old Ship** since late July. They have continued the tradition of serving the cask ales directly from the cellar and are specialising in locally sourced food and rare breed meats.

FRIETH

Viewers of the Raymond Blanc BBC2 series, 'The Restaurant', may have spotted the **Yew Tree** in Frieth as one of the nine 'restaurants' run by the aspiring restaurateur contestants. The pub was closed to the public while filming was underway and temporarily

(Continued on page 23)



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Web: www.chilternvalley.co.uk

BEER HUNTER R.I.P.



On 30th August, the beer world sadly lost its most distinguished writer when Michael Jackson died aged 65 at his home in West London. He is probably best remembered as the eponymous Beer Hunter from the very fondly remembered Channel Four television series of the early 1990s.

Michael Jackson shared his name with, at the time of the Beer Hunter's transmission, the most famous pop star on earth. He handled this coincidence with

good humour – introducing his programme on one occasion with a white glove on one hand.

Jackson was born in North Yorkshire – although perhaps his later empathy with the then exotic beers of central Europe may have been connected to his father's Jewish Lithuanian ancestry. His beer writing grew out of his previous career as a journalist. He was based in London in the mid 1970s and, although he was not directly connected with the formation of **CAMRA**, the growing serious interest in beer at that time provided him with an enthusiastic audience.

While wholeheartedly supporting **CAMRA**'s championing of British real ale, Jackson realised that foreign beers could be of equal interest – and also in need of preservation. '**CAMRA** did it for British beer but I thought what about beers from other countries?' he recalled. His masterwork 'The World Guide to Beer' introduced drinkers to previously exotic styles, such as Trappist and lambic

beers. His classic 'The Great Beers of Belgium' promoted traditional Belgian beer styles in its many editions. His international perspective led to even greater popularity overseas than in the UK. The burgeoning US craft beer industry was inspired by Jackson's books and he became an iconic figure in serious beer circles over the Atlantic.

His books were also the first to challenge wine snobs – asserting that beer was worthy of serious criticism and that beer can have equally complex tastes that could be described in similar (though less pretentious) terms as those applied to wine. He also promoted beer as a civilised accompaniment to meals and recommended optimal beer and food combinations.

Michael Jackson was a prolific writer and his many books must lie well-thumbed on most **CAMRA** members' bookshelves. He contributed a column on world beers to the **CAMRA** newspaper '*What's Brewing*' for many years.

Our appreciation of the diversity of the world's beers is largely attributable to his enthusiasm – from the wide selection available in supermarkets to the huge selection at the foreign beer bar at the **Great British Beer Festival**.

For the last ten years of his life he had been afflicted by Parkinson's disease. He kept the medical condition secret until the end of last year even though he suffered unfortunate symptoms, especially for a beer writer, which could be mistaken for drunkenness. He was at pains to point out that he did not have a drink problem. In his last interview he said he desperately wanted to write a book about the debilitating effects of Parkinson's – entitled 'I'm Not Drunk'. This was also the subject of his last article, written a week or so before his death.

CAMRA members and lovers of good beer the world over should mourn the loss of one of beer's greatest champions. We should raise our glasses in a communal toast to the Beer Hunter.

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35 YEARS IN THE GOOD BEER GUIDE!



Only ten pubs from England and Wales, out of the thousands of entries that have appeared in the 35 editions of **CAMRA's Good Beer Guide**, have appeared in every issue since it was first published in 1974.

CAMRA will award each of these 'super' pubs with a commemorative plaque to mark this outstanding achievement. All of the ten pubs hope to host a special 1970's themed party

to celebrate their first inclusion in the guide and this amazing achievement of never being excluded since!

The 10 pubs, with a summary of their Good Beer Guide 2008 descriptions:

LONDON

Star Tavern, 6 Belgrave Mews West, London (Belgravia) SW1X 8HT (020 72353019)



'A Grade II listed building built in 1848, the Star is well known for its award winning ales and excellent food. The pub was reputedly used by members of the Great Train Robbery, and it is also associated with the notorious Lord Lucan.'

Buckingham Arms, 62 Petty France, London (Westminster) SW1H 9EU (020 72223386)

'Located opposite the Wellington barracks

ACCLAIMED for high quality...

Kite Mild (3.2% ABV):

A traditional medium dark mild. An aroma of roast malt and a smooth body. Tasty for its strength.

Hoppit Classic Bitter (3.5% ABV):

Moderate in strength, but packed with flavour.

Hullabaloo (4.2% ABV):

A copper coloured Best Bitter with a rich, nutty malt balanced by the dry herby flavour of English Fuggle hops.

Ferryman's Gold (4.4% ABV):

Golden, smooth body with masses of zesty, aromatic Styrian Golding hops.

Bamboozle (4.8% ABV):

A straw coloured strong pale ale with a pure malty body and a smack of refreshing hops. Have you been Bamboozled?

Get our beers from:

WaverleyTBS, Nationwide, 01635 40136.

East West Ales, Kent & Nationwide, 01892 834040.

AVS Wholesale, South East, 01474 537767.

Brewers Wholesale, Wales, North West, 01384 374050.

Baby Bottles, Coventry, Midlands, 024 7636 1518.

Inn Express, Alcester, West Midlands, 01789 488008.

MWS Wholesale, Stoke, North West, 01782 847755.

Dayla, Aylesbury, Thames Valley, 01296 420261.

Middleton Wholesale, Midlands, 01604 750040.

Hamblin Ales, South, 01256 896985.

Tring Brewery, Home Counties, 01442 890721.



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EVER PRESENT PUBS!

and formerly a hat shop, this Grade II listed building became a pub in 1840. It has a curved mirrored bar and a drinking corridor used by the local working class during Victorian Times.'

BEDFORDSHIRE

Sow & Pigs, 14 Church Square, Toddington, Beds, LU5 6AA (01582 873089)

'This 19th- century inn is heated by open fires, the long narrow bar is decorated with pigs, golf memorabilia and paintings of the pub by local artists.'

CAMBRIDGESHIRE



Queens Head, Fowlmere Road, Newton, Cambs. CB2 5PG (01223 870436)

'Popular village establishment serving the local community, with a framed list of the 18 licensees since 1729 on display. Run by the same family for many years.'

CORNWALL



Blue Anchor, 50 Coinagehall Street, Helston, Cornwall, TR13 8EU (01326 562821)

'Rambling, unspoilt 15th-century granite building with a thatched roof and its own brewery at the rear.

There are no distracting games machines in the two small bars.'

DEVON



New Inn, The Hill, Kilmington, Devon, EX13 7SF (01297 33376)

'Cosy, thatched Devon longhouse that was rebuilt after a major fire in 2004, but retains a warm atmosphere. Secluded gardens and the landlord's aviaries are attractive outdoor features, while a well used skittle alley is home to nine local teams.'

DORSET



Square & Compass, Worth Matravers, Dorset, BH19 3LF (01929 439229)

'Run by generations of the Newman family for more than 100 years, this 200-year-old free house is a cosy haven in winter with roaring fires and flagstone floors. This local institution has its own museum and breathtaking views of the Jurassic coastline.'

LIVERPOOL



Roscoe Head, 24 Roscoe Street, Liverpool, L1 2SX (0151 7094365)

'This traditional pub has been run by the same family for more than 20 years. Recently refurbished, it has retained the original layout with a tiny snug, bar, front parlour and back room.'

NORTHUMBERLAND



Star Inn, Netherton, Northumberland, NE65, 7HD (01669 630238)

'Entering this unspoilt gem, privately owned and unchanged for 80 years, feels like entering the living room of someone's home. The beer is served on gravity straight from the entrance hall.'

GWENT, WALES



Cherry Tree, Forge Road, Tintern, Gwent, Wales, NP16 5TH (01291 689292)

'Nestling on the steep wooded sides of the Anghidy Valley amid scenic splendour, the Cherry offers four real ales from smaller independents plus cask and bottled ciders. The pub's ground floor is the village shop and post office.'

The 35th edition of the **Good Beer Guide** is now available. It is priced £14-99 and is available from all good book shops or by contacting the editor (details on page 22).

Members of **CAMRA** can purchase the guide for £11, either by contacting the editor or buying directly from the **CAMRA** HQ book (and other goodies) sales section which is located on the main website:- www.camra.org.uk.

REAL ALE IN THE ISLE OF MAN



Yes it's there and there's lots of it. A four day holiday on an island (pop. 79,000) 10 miles (ish) wide and 30 miles (ish) long gave the both of us the opportunity to sample most of the 23 *Good Beer Guide* (GBG) real ale pubs. There are two main breweries; *Bushy's*, a brew pub in 1986 and now the owner of four pubs and supplier to 25 outlets, and *Okells*, the largest, founded in 1874 and the owner of 52 pubs including four on the mainland. A third brewery, *Old Laxey*, is based near Laxey and brews one beer – *Bosun Bitter*. Beers found are generally from the main breweries, but it's quite common to see beers from the near mainland such as Merseyside, i.e. *Cains* is not uncommon.

Prices of beer are a little cheaper than southern England at £2.05-£2.40/pint, so if you live in London, it's a case of 'the more you drink, the more you save' (don't tell the HSE).

Our 25 minute flight from Northern Ireland took us to Castletown (pop. 3,100) and then a short bus ride to the Hilton hotel found on the waterfront in Douglas (pop. 23,000). Seven GBG pubs are found here, the *Prospect*, features *Okells* beers as well as (at the time) *St Austell's*. It's worth visiting for the open plan 'Victorian study room', drinking there gives you the overwhelming feeling of a) being in someone's house and b) being in a time warp. The Rovers Return, is a reference to Blackburn Rovers! One of the nine rooms in this labyrinth of a pub is a shrine to the said club. This is a place where you do not let your friend find somewhere to sit whilst getting the beers in – by the time you find them, you would have spilt half the beer. Some rooms are no-smoking (Isle of Man will go no-smoking on 30 March 2008) and the beer is around £2.05/pint for *Bushy's*.

The prize for the most 'down-to-earth' boozier must go to the *Old Market Tavern*, overflowing ashtrays, ash covered tables, lots of swearing (one person) and lots of chat (with one person, but not the one that was swearing I might add). Great! But we didn't stay long...

A few miles to north is the town of Laxey (pop.1700), home of the Great Laxey Wheel (formerly used to pump water out of the mines in the 19th century and now a museum), and is reached by the Manx Electric Railway (marginally quicker than cycling). Conveniently a GBG pub, the *Terminus Tavern*, is found by the stop, I'm sure the pub staff are used to people coming in and having a 'swifter' prior to departing.

We visited one pub, the *Queens Hotel*, a shrine to the TT races – you can never really appreciate how much this race means to the island until you come here (the island and the pub)! This pub (pictured above) had a good range of ales from the mainland, including the *Bank Top* brewery.

It's worth visiting the adjacent room to see the 'lost property' section, in effect a pile of people's clothes and odds and sods (How come? Do they drink a lot here and forget to

take stuff back with them?!).

From here the *Shore Hotel* can be reached for a pint of *Old Laxey Bosun's Bitter* (tickers take note). Also conveniently by the Laxey stop, whilst waiting for the train to take us back to Douglas is the *Miners Arms*, not GBG, but so what – a nice pint of *Okells Captains Pride* was had here.

A few miles further north is Ramsey (pop 7,300), a 'mini-Douglas', with a string of pubs along the waterfront (pictured below) and popular according to one of the locals for an 'evening crawl'. This is also the terminus for the electric railway. The two pubs, *Trafalgar Hotel* (*Cains*, *Moorhouse* and *Okells*) and *Ellan Vannin* (*Okells*) are pleasant enough, the latter is more of a basic boozier and has a great juke box!

Peel (pop. 3,800) is in the west and takes about 45 minutes on the bus from Douglas. This is on the TT route and a lot of the posts are 'padded' in case they take a direct hit! Prettiest town on the island in my book, the fort is worth a visit – plenty of places to explore, and the hillock which overlooks it gives good views of the town. We visited the *Whitehouse Hotel*, which is found in a rather nondescript street and is very easy to miss – it's a 'white house' in the middle of a terrace. There is good range of beer here including some from the northern breweries.

We took the steam railway from Douglas to the south-west and coastal village of Port St Mary (pop. 1,900). The *Albert Hotel* is in the village and about half a mile from the railway where we had some decent pints of *Bushy's*. Port Erin (pop. 3,400) is a 20 minute walk away on the other side of the strip of land which separates the two villages. The *Bay Hotel* on the beach front is excellent pub, a good range of local and guest ales including *Bushy's Ruby Mild* and some nice food – one of the best pubs on the island.

This island should be on the list of any real ale enthusiast, it would appear that the majority of the pubs do real ale. Prices are quite reasonable and not all the beer is *Okells* and *Bushy's*, which are good anyway. Highly recommended, but take your umbrella with you!

Lemon Snail

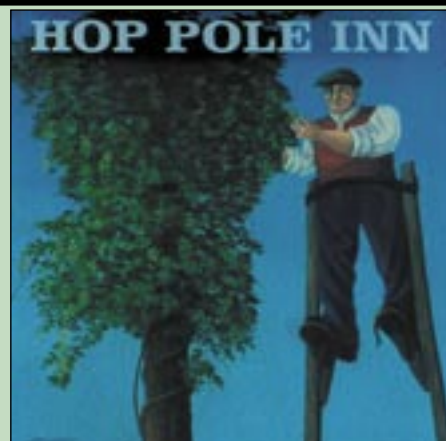


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Beer	ABV	Polypin	Minipin	Bottles
Vale Best Bitter	3.7%	£45.50	£24.25	
Wychert Ale	3.9%	£46.50	£24.50	500ml
Black Swan Dark Mild	3.9%	£46.50	£24.50	500ml
Vale VPA	4.2%	£48.00	£25.00	
Edgar's Golden Ale	4.3%	£48.50	£25.50	500ml
Black Beauty Porter	4.3%	£49.50	£26.00	500ml
Vale Special	4.5%	£50.00	£26.25	
Hadda's Autumn Ale	4.5%	£50.00	£26.25	
Grumpling Premium	4.6%	£50.50	£26.50	500ml

Firkins are available, either bright or with sediment.

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12-12pm Friday and Saturday, 12-10.30pm Sunday

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www.thewheelnaphill.com

BRANCH ACTIVITIES

Beer hunting at the Stag and Donkey

One of my local pubs staged its second-of-the-year beer festival over the Summer Bank Holiday weekend in August. Street-corner public house the **Marlow Donkey** sourced fourteen gravity dispensed ales through their **Greene King** employer's guest list, plus a real cider. Of the beers on offer were **Hydes Summertime Blue** (4.1), **Caledonian Rebus 20** (4.4), **Highgate Pheasant Plucker** (4.1), **Moorhouses Blond Witch** (4.5) and **Guzzler** (3.6), from the ever-reliable **York** brewery. Plaudits again, for managers Craig and Claire Edwards.



The first weekend in September spells the fourth **Stag & Huntsman** pub beer festival, with twelve well chosen ales plus two ciders, supplied through local brewers the **Rebellion Beer Co.** **Tirril Old Faithful** (4.0), **Moles Rucking Mole** (4.5), **Titanic Mild** (3.5), **Wood Craven Ale** (3.8), and my pick of the festival **Darwin Andy**

Capp (4.2).

Glorious weather accompanied this year's event with the drinkers enjoying the late summer renaissance at this now well established and well supported beer festival. The Saturday branch social was also well attended by our local **AV&W CAMRA** branch.



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THE RED LION BRADENHAM

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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 4.30pm.

JAZZ
on alternate Sundays
starts again
in October

DOUBLE GUIDE LAUNCH

The Aylesbury Vale & Wycombe Branch of **CAMRA** have launched a guide to the pubs accessible using the newly re-badged Line 300 bus service from Aylesbury to High Wycombe. This guide has been created to continue **CAMRA**'s commitment to promoting traditional beer in traditional pubs and encouraging the use of public transport instead of drinking and driving.

This new free 16 page colour guide will be available in the pubs along the route, bus stations libraries and tourist offices. It has been part funded by Bucks County Council and we are grateful for their support.

The Aylesbury Vale and Wycombe area has many wonderful pubs serving excellent traditional real ale. Getting to many of these pubs without public transport can pose a problem. However, the new Line 300 service provides a regular service to a surprisingly large number of pubs – both bustling town centre pubs and idyllic country inns.

Sunday lunches, quiet midweek pints and hedonistic pub crawls are



all possible by bus as the line 300 operates at least hourly into the late evening and at weekends, as well providing a very frequent peak hours service.

Most of the route goes through the Chilterns' Area of Outstanding Natural Beauty so magnificent views of the great British countryside are guaranteed. The numbering of the bus route echoes the historic administrative area of the Three Hundreds of Aylesbury – celebrated by a fine Chiltern Brewery ale of the same name.

Promoting traditional cask beer is a one of **CAMRA**'s prime objectives and all the pubs in the guide had real ale at the time of going to press.

An official launch took place at the **Wheel**, Naphill, on Tuesday 25th September between 12 noon and 2pm. This launch also featured the brand new **Good Beer Guide** for 2008 as the **Wheel** features as a brand new entry in the guide this year.



HWRUFC BEER FESTIVAL

The Chiltern Brewery

The Loddon Brewery

The Vale Brewery

The Rebellion Brewery



£5 Entry fee includes Limited Edition Collector's Pint Glass and 2 Half Pints of Guest Ales

Saturday 24th November, 2007
Starts 12.00 noon

Cheese tasting by

Live Folk Music

Wine tasting by



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

Tuesday night curry night
Thursday night quiz night

CIDER IS SUPREME

To mark the beginning of October as National Cider Month, **CAMRA** has announced the winner of its search to find the best pub serving real cider and perry (pear cider) in Britain.

The **Valley Bar**, Scarborough, Yorkshire has been given the prestigious title of **National Cider and Perry Pub of the Year** for their tireless efforts to champion cider and perry and introduce these delicious drinks to anyone who may not have had the pleasure of trying them.

The **Valley Bar** is a modern friendly pub which is a semi cellar bar below a small hotel. The judges were delighted to find knowledgeable staff who are happy to advise and take pride in presenting new and unusual excellent ciders and perries.

Licensee Linda Soden, who runs the pub with her husband John, said: 'Yorkshire is hardly a county known for cider and perry, but we are extremely passionate about it and it is wonderful to have been given this award.'

"The people to thank are the small cider producers for continually providing such a superb product. Other publicans should try to sell real cider and perry as their customers will thank them for it."

Gillian Williams, Chair of **CAMRA**'s Cider and Perry campaigning said: 'It was a treat to find such helpful enthusiasm for cider and perry with six on sale. This is a pub making huge efforts to fly the flag for real cider and perry'.

The pub will receive the award from **CAMRA** representatives at 1pm on Monday October 1st to officially launch National Cider Month 2007.

The National Cider and Perry Pub of the Year competition is now in its third year. **CAMRA** asked its 87,000 members and the public to nominate their favourite pubs in Britain that feature real cider and perry.



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Traditional Sunday Roasts 12 noon - 2.00 p.m.

3 real ales available together
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CHRISTMAS MENU NOW AVAILABLE!

IN SCARBOROUGH PUB



The entries were then whittled down to four finalists. The joint runners-up were:

The **Bell Inn**, Caerleon, Gwent

The **Square & Compass**, Worth Matravers, Wessex

The **Pembury Tavern**, Hackney, London

We will, of course, be offering a selection of ciders and perries at the 14th **Vale of Aylesbury Beer Festival**. This is our annual charity beer festival held in conjunction with the 'Florence Nightingale Hospice Charity' at the Eskdale Road Community Centre, Stoke Mandeville (which is easy to get to on public transport either by train or the Arriva Line 300 bus route. The festival will be held on Friday 26th (6:00pm – 11:00pm) and Saturday 27th (11:00am – 11:00pm) of October.

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STOP PRESS

Don't forget the West Wycombe Festive Fayre - date to be confirmed

VALE'S NEW HOME

As we announced last issue, *Vale Brewery* has left its original home in Haddenham and moved out to Brill.

The new brewery is on the Tramway Business Park which is about a mile from the centre of the village. The view from the back of the brewery stretches over miles of countryside and makes a big change from the brick walls they used to have to stare at.

They had outgrown the old building, which was in two separate units on the industrial estate. Calling the move a natural progression,

they have managed to take on more staff and are already brewing up to the level before the move.

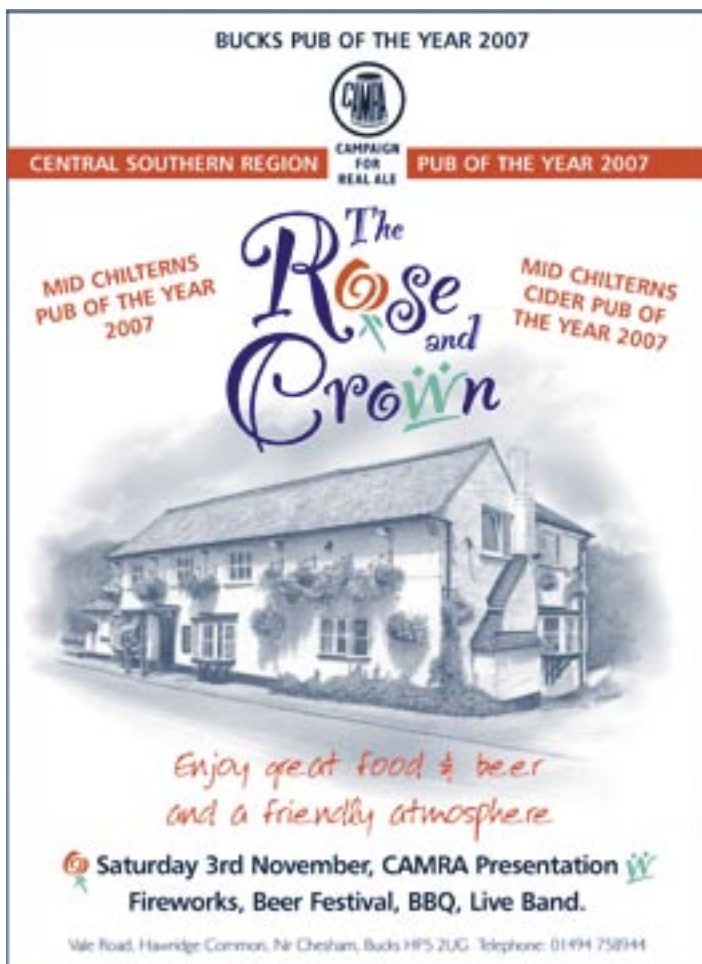
The equipment they are using was transported from the Haddenham site, but future plans include bringing in brand new brewing plant to increase the number of times a week that brewing is possible, and then gradually replacing all the original brewing equipment.

There is a brand new shop at the brewery which most of the regulars at the previous site have managed to visit already. The local

villagers in Brill have also warmed to the fact that they have their own brewery

Besides their full range of bottled conditioned beer on offer, *Vale* also offers wine to those people who haven't been converted to having beer with their meals (see page 20).

We hope to be arranging a branch visit to the brewery early on in the New Year. Unfortunately we won't be the first branch to visit as *Berkshire South East (BSE)* organised one for the workers at the Reading Beer Festival which was held earlier this year.



LOCAL BREWERY NEWS

A brand new bottled conditioned beer has been brewed by **Vale** to be sold in Marks & Spencer stores. Called *Buckinghamshire Ale*, it is a classic malty bitter with a hoppy finish and is 4.6% ABV.

Vale is always on the lookout for new pubs. However, they seem to have lost out on the planned takeover of the **Friar** in New Marston. They have been gazumped but the pub is still empty and looking forlorn.

They had planned to give it a makeover similar to their flagship pub, the **Hop Pole** in Aylesbury, which will be holding a beer festival from Friday 16th to Sunday 18th of November.

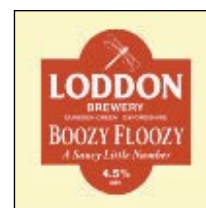
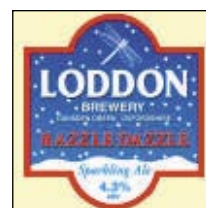


LODDON

The **Loddon** special for October is Oarsome (4.4% ABV). This is described as a tantalising aroma of citrus and flowers which prepares you for a generous earthy bitterness. The rich nutty malts provide the perfect balancing act.

In November they are offering *Boozy Floozy* (4.5% ABV), which is a stunning blond ale with flavour in all the right proportions. Guaranteed to get the taste buds aroused!

Just in time for Christmas, the December offering is Razzle Dazzle (4.3% ABV) This is a golden ale well hopped with Cascade from the USA to give a pronounced grapefruit finish.



REBELLION

The **Rebellion Brewery** has just installed three new 25 barrel fermenters. This takes the capacity of the brewery up to 150 barrels a week.

This is the final planned expansion, but how many breweries have said that!

Their offerings for the next two months include *Spooks* (4.4% ABV) which is described as amber and citrus, and *Deception* (4.2% ABV) which is amber and floral.



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AV & W
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2005

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IPA - 3.7%	£83.45	£46.95	£24.95	£5.25	£7.88	£14.50
SMUGGLER - 4.1%	£86.95	£49.45	£26.45	£5.50	£8.16	£15.00
SEASONAL - 4.2% - 4.5%	£88.95	£51.45	£27.70	£5.63	£8.44	£15.25
SEASONAL - 4.6% and above	£93.95	£53.95	£28.95	£6.00	£9.00	£16.00

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CASK INFO AND SHELF LIFE

- All beer comes racked bright, ready to drink.
- Polypins/casks will last 7 days unopened and should be consumed within 7 days of opening.
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Beer by mail order - £39.95 for 20 bottle case - case can be mixed

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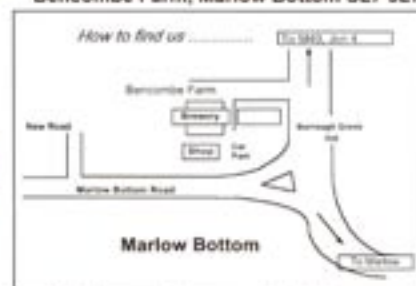
All bottled beer can be bought on a sale or return basis

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SHIP SUNK?



What is the amenity that Aylesbury's public most value? If the fate of the **Ship** is anything to go by then the local council thinks a Christmas shoppers' overflow car park is of more use than a historic pub.

At the time of writing, the **Ship** is scheduled for demolition by its owners – Aylesbury Vale District Council. The **Ship**'s sad story stretches back a few years but its fate is wearily familiar – old pub fails to fit into ambitious development plans and is summarily sent into oblivion.

The most depressing aspect of the **Ship**'s situation is that the council seems to have taken the least imaginative – and most philistine – course of action.

The building was acquired by the council from **Punch Taverns** earlier in the year due to the Waterside redevelopment of the end of the Aylesbury branch of the Grand Union Canal. Given the boating theme, it might be expected that the council would like to incorporate a building of genuine marine antiquity into their plans. Alas not.

The immediate reason for demolition is that it would cost too much to insure the empty building against vandalism – apparently the council would have to spend tens of thousands to securely board the place up before an insurance quotation could even be obtained.

This is no doubt the case – so why didn't the council keep the pub open? Even if it was losing money, it may well have been cheaper to keep open than to pay the costs of boarding it up. If the council intended to close the pub when they acquired it then they should have been more transparent and publicly accountable as to their motives.

Given all the publicity about how the Waterside development will make this 'quarter' of Aylesbury an effervescent and happening place, it would be nice to see the council do a bit of research on how much spending power is going to be walking past the site of the Ship when the area has been redeveloped.

If the pub was to be knocked down to make way for a factory or a nuclear power station it might be more understandable to obliterate the pub but the **Ship** will be just down the road from the new theatre and next to a large number of 'apartments'. The site would probably be the most lucrative in Aylesbury -- probably even more so if they were able to incorporate a genuinely historic building into the plan.

In planning terms, it is absolutely immaterial whether the pub was at the top of its game in terms of beer quality – although it has appeared in the **Good Beer Guide** in the last few years. However, the example of the **Hop Pole** shows the transformation in fortunes of a pub that has been taken into the ownership of entrepreneurs who care about beer.

Whatever happens, the council should be held accountable for maintaining a proper pub in the new development.

We hope it is not too late but if the pub bites the dust then a terrible precedent will have been set. With a council that is prepared to close and then demolish a pub that it actually owns then what hope for it standing up in the planning process against fellow pub destroyers in the planning process.

Letter to the Editor and Readers of Swan Supping

I hope that you receive this letter prior to publication of issue 62 of **Swan Supping** as I wish to make a heartfelt plea to yourself and your readers.

Please do not indulge in any self serving bleating regarding the closure of the **Ship Inn**. No whinging homilies, No breast beating about the closure of another Aylesbury pub, no statements regarding the demise of the Historic Inns of Aylesbury.

I, as a regular of thirteen years, have a right to be mournful at the closure of my local which had been serving beer for over a century but I feel that **CAMRA** and the majority of the readers of this publication do not. To paraphrase the latest adverts for Australian tourism 'Where were you'.

Oh that's right it only served two real ales and sometimes they weren't in the best condition and it was a bit seedy but it had more character than most of the Pubs in Aylesbury. You were safely ensconced in your 10 real ale serving pine palace occasionally venturing out into the hinterlands of the Black Country.

If you wish to promote real ale in venues other than your safe enclaves the only way to do it is to get out there and buy it. Try to persuade the Landlords to improve the quality of the beers and let the pub companies know there is a demand. Turnover speaks louder than articles in magazines.

The head of planning of Aylesbury Vale stated 'I cannot see what all the fuss is about these two old buildings which do not fit into the new scheme' and I suspect that your organisation in its heart of heart feels the same.

So goodbye to the **Ship Inn**, missed by some ignored by others. Where do I drink now? I've moved on to another pub that just sells two well kept real ales. I've been informed that I have increased the turnover of real ale by 10% on my own. Do I see anyone from **CAMRA** in there? What do you think? After all it only sells two beers.

Keith Vance

< Keith - thank you for your letter. Readers should also realise that you wrote the article about 'The Sinking of the Ship' that appeared on the front page of the June/July issue of Swan Supping.

Your support for the Ship is just the sort we would like from our members. We set up a petition on our website which we detailed in that same article. The response from that didn't even reach the level of pitiful!

The photograph above was taken on the pub's last weekend. The inside at the time was as busy as the outdoor drinking area. It seems that lots of people like to have a last drink in a pub before it closes. I remember Mick Rolley, landlord of the sadly lost White Hart in Quainton, saying on a packed last night 'If a third of the people here tonight had come to the pub regularly once a week, we wouldn't be closing!'

Sadly, I think that the council would have wanted the Ship to go even if it was the best supported pub in the town. It stands in the way of what they deem 'progress'. -Ed>

TOO POSH FOR PUBS?

According to **CAMRA**, an average of 26 pubs a week close in the UK. One might suppose that the closures are isolated or run-down pubs that are unable to attract custom. However, the recent vanishing of traditional pubs from a busy town centre in our area suggests other factors are to blame.

It is well documented that over the last few decades rural pubs have had a particularly hard time. Many cherished locals have died as too many licensees and pubcos have sold up and trousered cash from property developers or budding celebrity chefs.

Town pubs have fared a little better. Some have been lost as part of the process of urban decline and renewal but, in general, the local down the side streets has been remarkably resilient. However, as winter approaches, the smoking ban may start to bite if drinkers refuse to suffer the cold outside or, perhaps, die off from hypothermia.



More recently the spiralling property market, allied to the demographic changes it has created, has become a voracious monster that threatens town and city pubs. If a pub is in a great 'Location! Location! Location!' developers are queueing up to transform the site into uses that they believe will generate more cash on the Property Ladder.

In areas with truly crazy property values, such as parts of Chelsea and Kensington, urban pubs are becoming an endangered species. Even though a pub may be a thriving business, a fast buck can be made by dividing the property up into yuppie flats or converting it into a playpen for Eastern European oligarchs. As traditional pub users are priced out of the market, the only places to get a drink are trendy cocktail bars or fly-by-night concept restaurants.

It may have started in central London but this

contagion is creeping up along the commuter railway lines and it is now infecting our branch area. Take Beaconsfield. Only a few years ago, there was a choice of around half a dozen traditional pubs in the Old Town – the historic heart of the town positioned on the old coaching route between London and Oxford.

With its numerous restaurants, bars, eating houses and trendy wine bars, the Old Town probably has more licensed premises than ever. However, there are really only two establishments left that would fit the description of a traditional pub – the **Charles Dickens** and the **Old White Swan**.

Some people might need reminding. A traditional pub? You know, one of those strange old-fashioned places where you and your friends can walk into the bar, order yourself a drink, sit anywhere you like without being asked to order five courses from the à la carte menu and is, bizarrely, quiet enough to be able to engage in that quaint thing called conversation.

Crucially, a real pub is idiosyncratic. It has its own distinctive identity developed over the years from the influence of the landlords, customers, local history, culture and even architecture. Traditional pubs can never be a 'format' or brand to be corporately devised and 'rolled-out' in its hundreds across the country.

What happened to the all the other traditional pubs in Beaconsfield? True, there are large ex-coaching inns into which one can wander and have a drink at the bar – they even do real ale – but in spirit they are restaurants. The bar is principally a place to meet and greet. The acres of tables set for dining are an unmistakable reminder of the business's main priority.

Elsewhere pubs have been converted into pizza parlours, restaurants with modish Mediterranean monikers or turned into 'bars'. The **Greyhound** on Windsor End has met this fate. Some time ago, it was a relatively unspoilt real-ale destination pub, making regular appearances in the **Good Beer Guide**. After a refurbishment at the end of 2006, it metamorphosed into '**The Greyhound Bar**'.

CAMRA members can hope that the changes here are largely cosmetic. To the bar's credit, on a recent visit, two handpumps remained – and they served interesting real ales, one from a local microbrewery. Nevertheless, the radical interior design is not remotely 'pubby' – low-intensity red and blue lighting, monogrammed barstools, even leather covered walls.

So why has this happened? Is Beaconsfield simply too posh for pubs? Even by the relatively affluent standards of the local branch area, Beaconsfield is something of a bling town. The local area even has its own



shiny version of 'Hello' magazine, crammed with glossy photos of local chinless wonders in advanced stages of champagne-induced inebriation at Toby or Jocasta's 21st birthday bash – staged at some designer theme bar. And to think this town was once home to Enid Blyton.

Of course, there are many outstanding real ale pubs close to Beaconsfield. The local **CAMRA Pub of the Year**, the **Royal Standard** at Wooburn Green, is ten minutes drive away – as are the **Royal Standard of England** at Forty Green and the legendary **White Horse** at Hedgerley.

Excellent as these alehouses are, great real ale should not be ghettoised in pretty but isolated country pubs. Young people will never discover the joys of good beer if town centres are solely heaving with cocktail fun bars that only sell bland, fizzy bottled lager (usually at about £4 a bottle).



IN BEACONSFIELD AND MARLOW

Loathe these chain bars and identikit restaurants as we may, we must accept that they have a market. **CAMRA** does not campaign for all high streets to be real-ale only areas but we do care passionately that town centres should remain vibrant, accessible and appeal to all age groups, with a mixture of pubs, restaurants – even trendy wine bars. Unfortunately for Beaconsfield, in their relentless pursuit of short-term profitability, the property developers and brand consultants seem to have pushed the balance too far.

If this has happened in Beaconsfield, where might be next? Is Marlow next on this tour of destruction?

In common with Beaconsfield, Marlow shares a symptom of the demographic and lifestyle changes which are threatening the pub – its M&S Simply Food. These have spawned in carefully selected areas to serve mortgaged-to-the-eyeballs DINKYs (Dual Income No Kids). These types work 12-hour days in London, stopping the 4x4 at M&S on the way back from the station to grab a designer ready meal and a bottle of Pinot Grigio. Once the microwave has done its magic, they are too knackered to visit the pub, even if they wanted to mix with the locals. There are plenty of bars, 'grills' and 'kitchens' in the town for them to hang out in at the weekend though.

A fair number of traditional pubs can still be found in Marlow but, by and large, they have taken flight from the town centre and can be found in adjoining residential streets. The affectionate term of 'back-street boozer' can be proudly applied to many of the town's best pubs – places to be enjoyed by those in the know.

Yet a casual visitor dodging the Porsches and Mercedes down the Marlow High Street (and those are only the kids' cars) might survey the array of designer shops and branded theme bars, grills and so on and conclude that it would be easier to shell out £5,000 for a designer handbag than to enjoy a pint of distinctive, locally-brewed real ale.

Of course there are still good pubs serving good beer on Marlow's main streets but they are bravely holding their own against the onslaught of designer homogeneity. We wish them luck.

Returning to Beaconsfield, there is one place where the traditional pub dominates the high street. Unfortunately, you would have to be around two inches tall to enjoy ale at these hostelrys – as they on the miniature streets of Bekonscot. The famous model village is set forever in the halcyon days of the 1930s with not a trendy bar to be seen.



We need to support and campaign for the traditional pub to ensure that museums and model villages won't be the only places to find them in the future.

Charlie Mackle

< If the good people of Beaconsfield and Marlow want to have their say about this article, whether they agree with it or not, we will be happy to hear from them. Please write to the Editor - see page 22 - Ed.>

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TASTED ON MY TRAVELS

*The occasional jottings
of an ardent real drinker*

In mid May I helped to organise the Annual Theatre Organ Safari for a Theatre Organ Society to which I belong and this time we had decided to have Lincoln as our centre.

We stayed in an hotel opposite to the Cathedral. This hotel proved very comfortable and convenient although, like most of these establishments, it did not keep any decent ale. We had 36 folk on our trip and for some reason it was expected of me to find some good 'watering holes'! I did not fail them as after an evening or two delving into the 'Good Book' and getting location maps off of the internet I came armed with a wad of recommended hostleries.

We had visits to make as a group some evenings but we managed to fit in some licensed premises!

First up was the **Strugglers Inn (GBG)**. This pub had an inn sign depicting a very unhappy person being dragged by two grim faced gents towards a noose hanging from a gibbet! In this establishment we had **Timothy Taylor Landlord** and also **Black Sheep Bitter**. Both of these beers were in immaculate condition. Another evening our steps took us to the **Victoria (GBG)** where I enjoyed **Bateman's XXXB** and **Ossett Silver King** Two superbly kept pints.

On one of our visits, which was to Louth, we had left our folks to find their lunch in a place of their choice. A small party of discerning drinkers made our way to the **Masons Arms Hotel (GBG)** where I enjoyed some measures of **Kelham Island Pale Rider**. Another of our evening wanderings found us retracing our steps to the **Victoria (GBG)**. There I enjoyed some **Castle Rock Elsie Mo** followed by **RCH East Street Cream**, both super pints.





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I enclose a cheque for £.....


Signature

Date



Swan Supping
(Aylesbury Vale &
Wycombe Branch)



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Signature(s)			
Date			

MORE JOTTINGS

Another of our day trips took us to Boston. As we had no lunch commitments some of us made our way to the **Carpenters Arms (GBG)**. There some **Bateman's XB** was tasted.

On our meander on our last evening in Lincoln, our steps took us past the **Star**. Peering through the bar window, as you do, I saw a hand pump in use so we crossed the threshold.

I was overjoyed to find the pump clip denoted **Caledonian Deuchars IPA**, one of my favourite beers. My joy was short-lived when I saw a mist going up the outside of the glass. My suspicions were confirmed when I picked up the glass and took a taste. It was far too cold and did not taste of anything in particular – indeed if it wasn't for the fact that it was not gassy it could have been 'lagerade' 20 minutes with my hands around the glass brought back a vestige of that **Deuchars** flavour. What a pity.

As we were leaving I had a quiet word with the landlord, a very pleasant gent, and his words were 'I'm sorry but I'm not able to make the chiller run at a higher temperature!' We then repaired at all speed to the **Victoria** where I partook of some **Bateman's Valiant** followed by some **Bateman's Dark Mild**

And so it was that after the delights of Lincoln I returned home to sort the domestic arrangements, principally the laundry side of things. After coping with these matters, sorting through and attending to the mound of waiting post and dealing with the 'phone messages which needed attention,

I was feeling tired and dehydrated so I went off to my local, the **Pack Horse (GBG)** in Wendover, to remedy the situation. Over a superb pint or two (or three!) of **Fuller's London Pride**, it dawned on me that in my absence enjoying the delights of Lincoln and environs, Pat Gower, mine hostess, had celebrated **44 years** in the **Pack Horse!** – a magnificent record. Must now be one of the longest serving publicans on our 'patch'.

Four of us were due to go to the Isle of Man in July so Reg Saunders and I did a 'dry run' on the train to London City Airport, from where we were scheduled to depart. It was an easy run to the Airport so when we had found out all we wished to know we continued on the Docklands Light Railway one stop to King George V station. From there we crossed the Thames on the Woolwich Free Ferry and walked a short distance to the **Prince Albert (GBG)**.

This pub enjoys a very favourable entry in the 'Good Book' and served the beer in lined glasses. First up to moisten our, by now, terribly parched throats was **Nelson Pieces of Eight**. It was in immaculate condition and

did not sully our glasses very long!

We then addressed the food side of things and found that some very attractive filled rolls were on offer. To wash them down we chose a very good drop of **Cottage Full Steam Ahead**, which was also in very good condition.

We then wended our way to Woolwich Arsenal station to take us back to Waterloo.

By the time we reached Waterloo the dreaded thirst had manifested itself again so we sought solace in the **Hole in the Wall**, just across the road from the main entrance to Waterloo station. We supped some very acceptable **Sharp's Doombar** followed by some **Twickenham**

Tickers Original.

It may be in the very near future we shall return to the **Prince Albert**, as the word was that it is up for sale.

The next instalment of my Travels will contain accounts of our journeyings in mid Wales, a return trip to Woolwich and our Isle of Man holiday.


Mike Clemence

< For another look at that haven for real ale drinkers, the Isle of Man, check out the article on page 6. We welcome articles about enjoying real ale in any places or countries of interest. -Ed>

Just when you thought it wasn't safe to go back into the 'OCEAN'...

THE TWENTY - FOURTH

PIG'S EAR



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JOIN THE CULINARY REVOLUTION

Britain should put its national drink back on the dining table and reclaim beer as the perfect accompaniment to food, say award-winning food writer Fiona Beckett and her publican son Will. The pair were commissioned by **CAMRA** to write *An Appetite for Ale*, the first cookbook to comprehensively explore this potential of beer as a partner for modern British food.

In many cases beer performs better than wine - especially with hard-to-match ingredients such as cheese, chocolate and spicy food.

In *An Appetite for Ale*, the mother-and-son team have created a whole range of recipes to show the versatility of British ales and other beers from across the globe. Family favourites like Smoky Bacon Bolognese and Smoked Fish pie are given a beer-friendly twist while beer is incorporated in a range of appetising dishes such as Cottage Pie cooked with Porter and delectable beer jellies and sorbets

Other dishes have been created to match particular styles of beer. Combinations that will convert even the most ardent wine lover include Spicy Crab Crostini and witbier, Rogan Josh and India Pale Ale (IPA) and Chocolate and Cherry Roulade with Kriek (Belgian cherry flavoured beer). Meanwhile Will's beer know-how and down-to-earth tips will give you all the beer knowledge you need to come across as a genuine beer-buff.

COMPARING BEER WITH WINE

For those more accustomed to drinking wine than beer, it may be helpful to try a beer style nearest the wine you are familiar with.

Dry white wines – **Light lagers, pilsners**
Medium to full bodied white wines (e.g. chardonnay) – **Golden and blonde ales**
Aromatic wines (sauvignon blanc, reisling) – **Witbiers**

Light reds – **Cherry and raspberry beers**
Medium bodied reds – **Amber Ales**
Full bodied reds – **Full bodied, malty British ales**

Dessert Wines – **Fruit beers**
Port – **Stouts, Porters, Barley wines**
Champagne and sparkling wine – **Pilsners, beer fermented with champagne yeasts.**

DISHES IN AN APPETITE FOR ALE

A sample of the dishes and suggested beer matches taken from *An Appetite for Ale*;

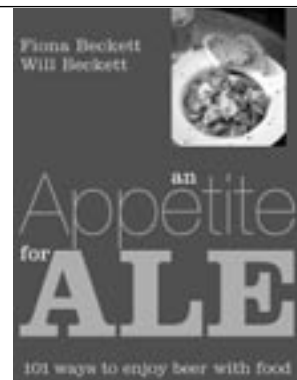
SOUPS

Mushroom and mustard soup
Matched with: A porter or stout.

Try: **Titanic Stout**

PÂTÉ

Ham and parsley pâté
Matched with: A light summer beer
 Try: **Hop Back Summer Lightning**



PASTA

Roast butternut squash, chestnut & wild mushroom fusilli
Matched with: A robust English ale
 Try: **Shepherd Neame 1698**

POULTRY

Pot roasted pheasant with bacon, onion, apple and spiced juniper cabbage.
Matched with: A Belgian red ale
 Try: **Rodenbach**

MEAT

Sticky Barbeque Ribs
Matched with: A good porter
 Try with: **Meantime London Porter**

DESSERTS

Chocolate and cherry roulade
Match with: Cherry beers
 Try with: **Liefman's Kreik.**

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This year we will be offering the following fantastic gift membership packages:

- Pack 1 - Membership + Good Beer Guide: our price £32.99 (saving £4)
- Pack 2 - Membership with Cricket: our price £34.99 (saving £4)
- Pack 3 - Membership and Appetite for Ale: our price £36.99 (saving £5)
- Pack 4 - Membership with £10 vouchers: our price £31 (saving £1)
- Pack 5 - Membership with £20 vouchers: our price £40 (saving £2)
- Pack 6 - Standard Membership £22

Please call 01727 867201 or visit www.camra.org.uk/shop and order your Christmas Gift Membership Package.

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* Private Functions, Buffets and Parties catered for *



Branch Diary

Everybody welcome to all socials and meetings!

OCTOBER

Wednesday 3rd MIDSOMER MURDERS SOCIAL

8.30pm Gatehangers, Ashendon; 9.15pm Bell, Chearsley; 10pm Crown, Cuddington.

Saturday 6th TWO PUB BEER FESTIVAL

12 noon Wheel, Naphill, 2pm Whip, Lacey Green.

Monday 8th BRANCH MEETING

8.30pm, Two Brewers, Marlow.

Tuesday 16th WEST WYCOMBE SOCIAL

9pm, George and Dragon.

Wednesday 24th PRE-BEER FESTIVAL SOCIAL

9pm, Bull, Stoke Mandeville.

Friday/Saturday 26th/27th AYLESBURY BEER FESTIVAL

Eskdale Road Community Centre, Stoke Mandeville.

Fri 6:00pm – 11:00pm, Sat 11:00am – 11:00pm.

Our annual charity beer festival held in conjunction with the 'Florence Nightingale Hospice Charity'.

Wednesday 31st AVOID THE TRICK OR TREATERS

BIERTON SOCIAL

8.30pm Bob's Barn; 9.15pm Red Lion; 10pm Bell

NOVEMBER

Wednesday 7th HIGH WYCOMBE SOCIAL

7.30pm Falcon, 9pm Belle Vue

Friday 9th ANNUAL BRANCH DINNER

8.30pm Green Dragon, Haddenham

Please book your place ASAP with the editor.

Saturday 10th REGIONAL MEETING

12noon Hop Pole, Aylesbury (*CAMRA members only*)

Saturday 17th BEER FESTIVAL SOCIAL

12noon Hop Pole, Aylesbury

Monday 19th BRANCH MEETING

8.30pm, Pink and Lily, Parslow's Hillock (between Lacey Green and Great Hampden)

Saturday 24th RUGBY CLUB BEER FESTIVAL SOCIAL

1pm, High Wycombe Rugby Club, Kingsmead Road (near Wycombe Marsh).

Wednesday 28th PRINCES RISBOROUGH SOCIAL

9pm Bell, 10pm Bird in Hand.

Friday 30th PRE-ADVENT CRAWL

Start 5:00pm Lamb Leadenhall Market, London EC3.

Full details will appear on the website.

DECEMBER

Saturday 8th December HADDENHAM WINTER BEER FESTIVAL SOCIAL

12 noon, Manor Barn, Haddenham.

The Haddenham Real Ale Winterfest, will be held in the Tithe Barn, Manor Farm, Haddenham on Saturday, 8th December from 11.00 a.m. to 5.00 p.m. There will be 16 real ales on offer, with the emphasis on winter ales, plus 10 ciders, all served up in a festive seasonal atmosphere, which will include an all-day barbecue, and full entertainment programme.

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

www.swansupping.org.uk

All *CAMRA* members and potential *CAMRA* members (and anyone else who enjoys real ale) are welcome to join us at any of our socials.

Swan Supping

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Copy deadline for next issue, to be published 1st December, is 14th November.

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 50p 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).

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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.

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More Local News



(Continued from page 2)

renamed 'Eight in the Country', which reflected the eight-course meal 'concept' that the contestants thought would catch on. At the time of writing 'Eight in the Country' had made it into the last five restaurants.

Another pub just out of our branch area, the **Fox and Hounds** on Christmas Common was also used and also given a bizarre name – 'The Treacle Well'. Real ale has not featured at all so far in any of the contestants' plans.

A real restaurant (not a pub) in Kingsbury Square, Aylesbury was also used as 'Brown and Green' in the series.

FORTY GREEN

Paul Dorehill at the **Royal Standard of England** is a finalist in the Pub Food Champion and Newcomer of the Year categories of the **Publican Pub Food Awards**.

The pub itself is a finalist in the Sunday lunch Pub category.

GREAT KIMBLE

It will soon be firework time again at the **Swan**. There will be a special quiz on 15th October to raise money towards the cost of the display. The spectacular firework display itself will be at 6.30pm on Guy Fawkes Day itself – 5th November.

The **Swan** will also be having an Indian evening on 24th October – so giving an opportunity to wash the curry down with real ale – the best accompaniment to Indian food bar naan.

HIGH WYCOMBE

Street-corner public house the **Belle Vue**, has two new signs, to the front and to the side of the property, after an absence of several years. There is also a large attractive locomotive picture on the corner of the pub, too. Does anyone know the provenance of the name **Belle Vue** and if any links from railway engines, being so close to High Wycombe train station. The landlord would be intrigued to know. Four handpumped real ales, with **St. Austell Dartmoor Best Bitter** (3.9) on permanently, greet drinkers.

High Wycombe Rugby Club are holding a beer festival on Saturday 24th of November starting at 12 noon. They are featuring local breweries and the £5 entry fee includes a limited edition collector's pint glass and two half pints of guest ales.

Alan Hedgecock is the new assistant manager at the **Nags Head**. They

have both hand pulls working and are currently supplying **Rebellion** beers with **IPA** as a regular.

The main 'Blues Loft' situated upstairs will be having soundproofing installed to become a full live music venue again (the main bar is currently being used). There are also plans to redevelop the rear garden ready for next spring/summer with the idea of having child friendly/play areas, patio/decking.

IBSTONE

The **Fox** is still closed and is becoming a sadder and sadder sight with every passing day.

LACEY GREEN

The **Whip** served 452 different beers last year. This total was passed for this year in September and the 500 mark is rapidly approaching. Their October beer festival (in conjunction with the **Wheel**, Naphill) will take place over the weekend of the 5th – 7th of October.

LITTLE MARLOW

They have a new landlord, Mr. Clive Harvison, at the **King's Head** in Church Road. Four ales that reside at the bar include **Timothy Taylor Landlord** (4.3).

MARLOW

Rugby World Cup brew **Swing Low** (4.3) is on sale during the event in France, at **Greene King** outlet the **Carpenters Arms**. Stable-mates **IPA** (3.6) and **Abbot Ale** (5.0) are permanent compatriots. Thursday nights is still 'open mike night'.

Good Beer Guide 2008 newcomer the **Duke of Cambridge** has now, by popular demand, installed **Harveys Sussex Best Bitter** (4.0) on a permanent basis. Further guest ales are also on parade at the 'Duke'. One tried lately was **Moore Confidence** (4.6).

Fourteen real ales and a real cider, **Black Rat**, were on gravity dispense at the recent Summer Bank Holiday beer festival at the **Marlow Donkey**.

MARSH GIBBON

To mark their second anniversary as landlord and landlady, Bob and Pauline have introduced a their own ale, **Ploughmans Pride**, brewed especially for the **Plough**. Bob approached **Oxfordshire Ales'** head brewer Ben with the request to brew an ale that would be a cross between **Batham's Best** and **Timothy Taylor's**

Landlord Bitter, his own personal favourites. The resulting bitter was exactly to his taste and has been met with appreciation and praise from their regulars and visitors alike. They also plan to have their own winter ale, **Ploughman's Porter**, from November.

NAPHILL

The **Wheel** will be joining forces with the **Whip**, Lacey Green, for a beer festival over the weekend of 5th – 7th October. The **Wheel** will feature Celtic beers and the **Whip** will feature English ones.

SAUNDERTON

Three well kept ales, **Adnams Bitter** (3.7), **Cottage Wheeltappers Ale** (4.0) and **Loddon Hullabaloo** (4.2) were duly imbibed at a recent local **CAMRA** branch social gathering at the **Golden Cross**. Worth a pop-in when in the vicinity.

Brakspear Bitter (3.4) and **Hook Norton Best Bitter** (3.6) are available on handpump at the stylish **Rose & Crown** bar and restaurant.

STOKE MANDEVILLE

Stephen and Nicki Kenvyn have celebrated a year in charge at the **Bell**.

In that time they have turned a keg pub that was well worth passing into another pub worth checking out on the Arriva Line 300 bus route.

They offer three beers from the **Greene King** stable, **IPA**, **Speckled Hen** and **Abbot Ale** and are hoping to introduce a fourth handpump in the near future to serve a guest ale. Their restaurant area has been totally refurbished and they offer live music every Saturday night.

TYLERS GREEN

Five regular ales and a changing guest beer grace patrons at the **Horse & Jockey**. Tasting notes are visible on the blackboard on the bar. **J W Lees Scorchers** (4.2) was the guest when last visited.

WHEELER END COMMON

A notice outside the **Brickmakers Inn** says that it is 'Closed Until Further Notice'. Further news next issue.

WYCOMBE MARSH

A recent attendance to the newly revamped **Swan** found **Charles Wells Bombardier** (4.3) and **Hog's Back TEA (Traditional English Ale)** (4.2).



The Red Lion

3 High Street, Chinnor (☎01844 353468)

*CAMRA Good Beer Guide 2008
listed with four real ales*

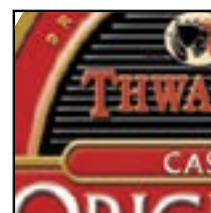
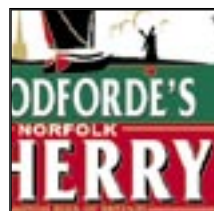
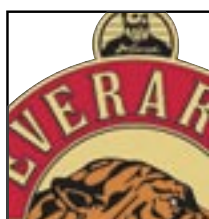
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