

NO BUTTS - THE SMOKING BAN IS ON THE WAY!



July 1st will see the long anticipated (and dreaded) introduction of the smoking ban for all licensed premises (anong many others).

Lots of the pubs in our area have already made arrangements for the change by introducing smoking areas in the gardens and other outdoor drinking areas. The firms supplying canopies and outdoor gas burners must have been doing a roaring trade over the past few months!

Some pubs, including the **Harrow** in Aylesbury, have already taken the plunge and gone no-smoking. The **Harrow** experienced a slight drop in trade initially, but now this has been reversed, especially by the increase in food sales. The late afternoon sessions are still suffering as



NO SMOKING.

It is against the law to smoke in this pub some regulars continue their smoking in other pubs, but they hope to get them back when all pubs have the same restrictions.

One of the most interesting statements that has been given by quite a few landlords is that they intend to use the Smoking Ban as an opportunity to give up smoking!

What is needed is for all the people who have complained that the smoking in pubs has kept them away to put their money where their mouths are and go to their local pub and give it their continued support.

You never know, with the fact that nonsmokers outnumber smokers by a large margin, we might see an increase in pub trade and all fears of closures could go away!



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



Local News



The **Three Crowns** now appears to be trading as usual – with all day opening advertised at the weekends.

AYLESBURY

The **Bell** is currently closed and is due to open shortly under new management. Work is being carried out inside but we are unsure if this is the planned refurbishment we have mentioned in the last few issues.

The **Harrow** has anticipated the smoking ban by going no-smoking in March. The pub has been decorated throughout and the garden (where smoking is permitted) improved and heat lamps have been installed in anticipation of our usual summer weather. They offer up to four beers on handpump and two on gravity.

Rick Windell has left the **Hobgoblin** after three successful years there, including a successful beer festival over Easter. He has taken over the **Hobgoblin** on the Cowley Road in Oxford. The new landlord is Del Woolsgrove who was previously in Staines. There are no current plans to change the beers available.

The **Hop Pole** had a very successful beer festival over Easter when they had twenty beers on gravity in the new

function room as well as their usual ten on handpump. They are looking to hold another beer festival later on this year.

The **Horse & Jockey** is currently closed and undergoing a refurbishment.

The **Kings Head** started doing evening meals from Tuesday 17th of April. The brand new seasonal beer from *Chiltern Brewery*, *Nut Brown Mild*, has proved to be very popular and the pub regularly has four beers from the brewery. The mild will, however, be replaced soon with their summer beer *Cobblestones*.

Colin and Alison Beland left the **Rockwood** on Friday 18th of May to take over the **Bell** in Stanlake which is near Witney in Oxfordshire. The new person in charge at this *Punch* owned pub is Amy Close. This is her first time in charge of a pub and the beers currently on offer are *Greene King IPA* and *Wadworth 6X*.

The **Plough** on Tring Road has reopened after a major refurbishment. It is now an *Ember Inns* establishment – the most real-ale friendly of *M&B*'s pub brands. On a recent visit it was offering five real ales on handpump – including seasonal ales from smaller brewers, such as *Thwaites Wainwright Ale.*

BIERTON

There will be a beer festival at **Bob's Barn** over the weekend of 6th - 8th July.

DINTON

The **Seven Stars** is now run by Chris Dyson. The pub is undergoing a refurbishment which will continue until the autumn, but we understand that it currently opens in the evenings to sell drinks.

FLACKWELL HEATH

The **Magpie** has temporarily closed with its windows and doors boarded over. **Osprey Pub Ltd** acquired the pub from **Greene King** and are going to carry out an internal refurbishment. Further updates soon.

FORTY GREEN

The **Royal Standard of England** had six real ales available on a recent visit – including a pair each from *Tring* and *Hop Back*.

GIBRALTAR

The **Bottle and Glass**, which was gutted when the thatch of the pub roof caught fire following an electrical fault in the upper storey of the building in April 2003, has finally reopened on the 27th April 2007. The **Bottle and Glass**, which is a *Greene King* pub is now being run by Chris Hunt and they are offering *Greene IPA* and *Old Speckled Hen*. We plan to visit there in June as part of a 'Risen from the Ashes' social.

GREAT KIMBLE

The **Bernard Arms** is now open on Mondays. It is open lunchtime and evening Monday to Thursday and all day at the weekends.

Word is that the **Swan** will be holding a Greek night on Wednesday 18th July. It would be a tragedy if the food wasn't washed down with plenty of their real ale.

HANDY CROSS

The **Blacksmith's Arms** is now a Steakhouse/Pub/Grill called the **Miller & Carter**.

HIGH WYCOMBE

A recent visit to the **King George the Fifth** found a much improved pub than it was a year ago. There is a new pub sign, the pub has been redecorated inside and outside and all three hand-

(Continued on page 23)





Please contact the editor if you have any news regarding our local pubs

TAKE IT TO THE TOP!

Sign *CAMRA*'s Full Pints Petition to PM

Pub customers were robbed of £481 million in 2006. Beer drinkers are being mugged of \pounds 1.3m a day! How and why are these crimes against beer drinkers happening?

The answer – short measure.

Recent *CAMRA* surveys of local authorities' trading standards departments have revealed that 26.6% of all pints are served over 5% short. And the worst example found by officers was 13% short.

CAMRA is calling on the Government to stop this legalised robbery. 76% of pub goers want the Government to stick to its promise, made in 1997, to ensure that drinkers get a full pint. Since Labour made that promise beer drinkers have lost an estimated £4.5 billion.

CAMRA's chief executive Mike Benner said 'It is a disgrace that up to a quarter of all pints served in the UK are less than 95% liquid when customers are paying for a full pint. The inaction of the Labour government in allowing this unfair practice to continue has cost beer drinkers billions of pounds'.

CAMRA is launching a national petition calling on Government to define a pint of beer



as a pint of beer and to require licensees to endeavour to serve a full pint every time.

Beer drinkers can sign up by clicking on the web site www.takeittothetop.co.uk.

CAMRA has also produced eye catching posters and petition cards that drinkers can

sign and return for the PM's attention.

Credit card sized short measure cards are available so drinkers can get an immediate check by how much they are being short changed.

It is not just real ale drinkers that get regularly mugged at their local, lager and *Guinness* drinkers also suffer from short measure.

Pub managers are often under pressure from their bosses to squeeze extra pints from their casks and kegs.

The training manuals of some pub companies advise licensees to serve 95% pints.

The current code of practice issued by the trade body the **British Beer and Pub Association** recommends that its members serve a 95% pint to customers but advise that if they ask for a top up it should be given and given with good grace.

But when was the last time you shopped for a kilo of potatoes or a dozen eggs and had to ask the shop keeper to give you more because they had originally given you short measure?

So let's end this short measure disgrace.

Click on www.takeittothetop.org.uk and sign up to the petition.



THE RED LION BRADENHAM

A friendly warm welcome waits for you here in this newly 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 4.30pm.

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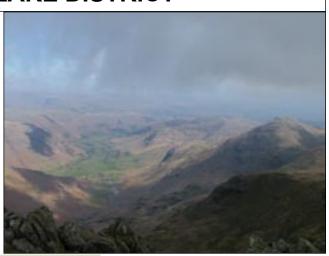
Please contact the editor if you would like to help distribute Swan Supping

NO PICNIC IN THE LAKE DISTRICT

A few (fit) friends and the author took to a trip to the Langdale valley near Ambleside this Easter to examine rock formations and determine the geological processes that formed them – not! Actually loads of walking and scrambling, more on the latter later.

The trip up on the M6 Thursday was slow and ponderous due to heavy traffic, taking a total of six hours – or 9 hours for one of our cars that went up via the M1!! (I don't think a sat-nav was involved). After leaving junction 36 we followed the signs for Windermere and followed the northern part of lake until we saw for signs for Ambleside.

About 5 miles east the mountains reared up and this looked like picture postcard territory, this was the Langdale valley where our lodgings were to be found. At only £10 per night this was a well equipped place where all you had to bring was the food and a sleeping bag (for the bunk beds) and was at the foot of forbidding (at night) Raven Crag.



It's time PP Perhaps the greatest beer in the world at 3.4%' Andrew Jefford, FT Weekend, www.brakspear-beers.co.uk How convenient, we were only 50 metres from the nearest pub! The **Old Dungeon Ghyll** hotel (do not confuse it with the nearby **New Dungeon Ghyll**) is a great stopover and base for walkers wishing to make their way to some of the higher peaks in the Lake District.

We arrived at dusk on Thursday and after settling in we (I) threw ourselves at the bar, the beer list was a delight; *Black Sheep Bitter* and *Ale*, *Jennings Cumberland*, *Theakstons Old Peculier* plus a further three beers which appeared to be guests (the array of handpumps is pictured on the next page). Closing hours all through the Easter period were 11pm, which was a shame at the time but we had some early rises to get those long walks in.

The following day our first walk was along the course of the Dungeon Ghyll ravine, a tricky endeavour as it was directly up the side of the valley. This was a boulder strewn highway which required a good sense of balance coupled with the fear of bashing your shin or worse your head. The waterfalls were quite something but it also meant some almost vertical climbing searching the best hand or footholds and praying that something didn't give way. Welcome to 'scrambling', something I knew nothing about and gave me some heart stopping moments!!!

At the top was Stickle Tarn, a lake (one of many) caused by the grinding action of huge amounts of ice during the last ice age which helped create these hollows. The huge peak slightly to the left was Harrison stickle at 2,415 feet and directly in front was Pavey Arc at 2,296 feet and the start of the second scramble which I found to be rather scary at times!

We completed a huge circuit of the large peaks in the area, known as the Langdale Pikes, due to their tower-like edifices. Walking duration was about 6.5 hours with a few stops and I was still alive at the end of it all – although the 'end' could have come from any of those dodgy climbs.

Found a nice pub or brewery on holiday? Why not let us know about it?

THE DESCENT



Later in the evening we went to the **Stickle Barn**, a large rambling pub about half a mile away and adjacent to the **New Dungeon Ghyll** hotel. This was a pretty busy place – who else but walkers, but some refuge/space was found on the floor above.

The beer range was pretty good, *Theakstons* Old Peculier (again, but not complaining) and XB, Deuchars IPA and three or so interesting guests.

Beer prices were around $\pounds 2.20-\pounds 2.40$ per pint, a little cheaper than down south and a lot more exotic. Typical pub grub was around $\pounds 6-\pounds 8$ as it's 'cheaper up north'. You might think this area would 'up' their prices due to locality, but not a bit of it!

The second walk was the mega Scafell Pike route for all those Lake District 'virgins' (like me), this was an 8.5 hour extravaganza.

The highest mountain in England at 3210ft was covered in small boulders making manouverability difficult – indeed the approach to the mountain was by way of some huge boulder fields which made the approach extremely taxing.

The descent back to the valley via a formation known as the 'band' was probably was the most painful of the holiday. Imagine the gap between your toes and the boot. With over 2000ft of descent your toes were constantly being pushed against the boot; the final flat mile was just a slow hobble with raw toes! Fortunately I kept my nails.

That evening it was back for a swift two pints at the **Dungeon Ghyll**, this time the guest beer was *Isle of Skye Red Cuillin* – not bad at all.

The **Stickle Barn** was busy again, but the food was prompt and the beers had slightly changed. Each of the three nights we were there had various musical acts, ranging from Spanish guitar to folk and comedy, not a bad idea when you're all too tired to talk to each other!

The third walk was also along the valley and up to the 'Crinkle Crags', five (or so) broad peaks that occupied one side of the valley.

This was our last scramble and again a 6.5 hour walk although our tired legs from the previous days efforts didn't let us down. The view from the top is pictured opposite.

The final evening was spent in the 'usual places', with the guest ales being rotated, the size of the crowds meant this was quite common and gave us a chance to try some new beers.

A trip well worth its weight in gold, the scenery is fantastic and so is the beer and food – altogether highly recommended (except the scrambling of course).

Lemon Snail



Join CAMRA and help protect your pint!

Swan Supping **PUB OF THE YEAR**



The Pub of the Year for the Aylesbury Vale & Wycombe Branch of CAMRA for 2007 is the Royal Standard in Wooburn Common.

Landlord John Meredith is cock-a-hoop at winning the award and is looking forward to seeing lots of local CAMRA members on the evening of Monday 11th June when the POTY certificate will be presented.

John and his partner, Carol Edwards, have been at the pub for four years and they were new to the trade when they started and they like to promote traditional beer. The pub has been successful and is open all day, every day.

Featured in the photo behind the bar is Mark Lloyd. He is given credit by the landlord as being the person behind the success of the beers.

The Royal Standard won a closely fought competition with the Hop Pole in Aylesbury and the Whip, Lacey Green.

Previous winners of the **POTY**, which were not eligible for this year's competition, are the Kings Head, Aylesbury, Three Horseshoes, Burroughs Grove, Shepherds Crook, Crowell, and the Stag & Huntsman, Hambleden. The latter pub will be eligible for next year's competition.

The Royal Standard will now compete with the Mid-Chilterns POTY, the Rose & Crown, Hawridge, and the Slough, Windsor & Maidenhead POTY, the White Horse, Hedgerley, for a place in the final round for the Central Southern Pub of the Year.





HADDENHAM'S FOURTH REAL ALE FESTIVAL



SATURDAY, 30TH JUNE 2007, 11.00 A.M. - 9.00 P.M.

Youth and Community Centre, Woodways, Haddenham

Advance tickets price £4.50, available from Aylesbury Tourist Office, Foregolf (Thame), Unwins (Thame) and the Haddenham pubs.

Latest details as they come in on www.haddenham-beer-festival.co.uk.

We will be holding a social there from Noon onwards (see page 22).

The Ale of Cornwall

They were very determined not to run out last year, and they nearly made it! (They had to finish the

evening offering bottle-conditioned beers).

So they will be back on 30th June with the stillage they built last year crammed with even more real ales from microbreweries up and down the country. There will be 48 barrels, including around 40 different real ales, also real lagers, and 6 barrels of cider.

If all this gives you an appetite, there will be an all-day barbecue, and a full range of cold bar food available.

Entertainment will be provided by the Ian English Jazz Band, Haddenham Hoofers (Appalachian Step Dancing) and by the Crendon Morris Men. Help them raise money for local projects on behalf of young people, and have a great day into the bargain! Tickets on the door £5 per person, including a limited edition souvenir pint glass.



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A GREAT DAY OUT

Active *CAMRA* members have the benefit of a large enough number of brewery tours so they might be tempted to think there's not much new to learn about the brewing process. Hence we were very impressed with the comprehensive and technically detailed tour that Chris Hearn, Managing Director of *Loddon Brewery*, gave on the branch's recent visit.

Located between Henley and Reading, *Loddon* perpetuates the spirit of its nearby ex-brewery. Chris Hearn is an ex-brewer and marketing man from *Breakspears* (with stints since its closure at *Archer's* and *Bateman's*, among others). The assertive hoppy character of the lamented Henley brews is perpetuated in many of *Loddon's* beers, notably the lower gravity brews, such as *Hoppit*.

Before his detailed description of the *Loddon* brewing process, Chris told us of the painstaking work required to convert the 200 year-old derelict barn in Dunsden Green into a modern brewery.

The first job was to stop the structure collapsing -a six foot deep concrete 'box' was put under the barn floor to anchor the bulging walls, which still lean out at a dizzy angle.

Once the building had been stabilised, a connection was required to the mains drainage – which involved tunnelling a third of a mile through fields to the village green. The brewery's water comes from its own borehole.

Similarly thorough attention was paid to the crucial brewing equipment. The plant was installed for the brewery's opening in 2002 - totally brand-new and fabricated to order.

The modernity of the equipment was impressive (even the power supply is controlled by computer) and allows extreme precision in temperature control during the various stages of the brewing process.



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LODDON BREWERY VISIT



It's no surprise that the modern and very hygienic facilities produce some excellent beers. The brewery takes quality control seriously and is prepared to withdraw its beers from sale in pubs that do not treat it with the requisite care.

We were able to taste nine separate brews in the temperature-controlled store, which doubled up as a tasting room. We tasted a couple of specials, including a rare mild which had been brewed specially for the Reading Beer Festival. The spring seasonal ale, *Downland* (4%), was also newly brewed and in good form.

Other specials sampled included the stupendous *Forbury Lion* (5.5%) – highly recommended but, as Chris Hearn pointed out, best treated with the utmost respect during the day (unless, like us, you had travelled

there sensibly on public transport).

Other excellent beers in the **Loddon** range include Hullaballoo (4.2%) and Bamboozle (4.8%). The flagship brew is Ferryman's Gold (4.5%). This is a superb example of a golden ale – very drinkable with a wonderfully subtle finish – provided by Styrian Goldings hops.

Ironically for a brewer that supplies the *Wetherspoon* chain, one of *Loddon's* seasonal brews is '*Sorry Not Available'*. We don't know if this is a reference to the occasional absent-mindedness which causes, on the odd occasion, real ales that are unavailable to have had their pump clips still on display and not turned round. However, given the quality of the *Loddon* beers, it would be no surprise if they sold out so quickly the bar staff didn't have time to notice!



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:

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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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Firkins are available, either bright or with sediment.

TAKE A BEER BATH!

CAMRA is proud to release *The Good Beer Guide Prague & the Czech Republic*, an independent guide to more than 100 Czech breweries, 450 different beers, and over 100 great places to try them, allowing travellers to embrace the Czech drinking experience.

The Czech Republic has been called the world's greatest beer-drinking nation, consuming over 281 pints per capita each year.

With listings and ratings for virtually every Czech beers, *The Good Beer Guide Prague & the Czech Republic* lets readers 'go native,' escape the crowds and discover some truly



remarkable beers, many of which are unknown outside their homelands.

The Good Beer Guide Prague & the Czech Republic tells readers how to:

* Take a full-body beer bath at the family-owned Chodovar brewery.

* Enjoy a free, open-air rock concert at the Pelhrimov brewery.

* Taste 30 independent Czech beers at a locals-only beer festival in Olomouc.

* Stay in a medieval brewery-hotel in the hilltop citadel town of Stramberk.

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* Shop for more than 200 bottles of Czech beer at one of Prague's specialty beer shops.

* Discover the difference between unpasteurised Pilsner Urquell (only available in the Czech Republic) and the exported version.

Author Evan Rail moved to Prague in 2000 for what was supposed to be a single year, but having discovered the wonders of Czech beers, he decided to stay. He has devoted six years to tracking down the best beers throughout the ancient kingdoms of Bohemia and Moravia, the two halves that make up today's Czech Republic.

Evan Rail said: 'It may sound strange to talk about drinking beer as a life-changing experience. But these Czech beers are unlike anything I've ever tasted: richly malty, highly aromatic and incredibly hoppy. Most of them are completely unknown outside the country. It really is one of the world's greatest beer-drinking secrets.'

'Millions of travellers have already been enchanted by Prague, one of the most beautiful cities in Europe. This book is for those who want to discover arguably the world's greatest beers in the world's greatest beer drinking nation.'

The Good Beer Guide Prague & the Czech Republic is available from *CAMRA* and all good bookshops, priced £12.99. Visit www.camra.org. uk/books to order a copy today.

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Join CAMRA and help protect your pint!

LOCAL BREWERY NEWS



VALE BREWERY

Vale Brewery is moving!

After over ten years of brewing in Haddenham, the success of the brewery has meant that they have outgrown their present premises and they have been looking round for a long time for an alternative, larger, site.

They will be moving to the Tramway Business Park in Brill during the summer and we hope to feature the new brewery in a future issue.

Vale Brewery had a lot of success at the recent

Reading Beer festival, which is the third largest beer festival organised by *CAMRA*.

Vale VPA came first in the Best Bitters category and *Vale Black Beauty Porter* came first in the Porters, Stouts and Old category. Both were then put through to the final of finals and *Black Beauty Porter* came first and was awarded *Beer of the Festival*!

Hadda's Summer Glory is being re-released in June, with a slight tweak to the recipe. The ABV will stay at 4% but Cascade will be used as the bittering hop. *Summer Glory* will be featured by the *Wetherspoons* pub chain in July and August.

Black Swan Mild will now be 3.9%. The rise in ABV will add more pronounced malt flavours to the beer. A new pump clip has been designed.

A strong summer ale called *Gravitas* will be unveiled to the world in July. Weighing in at 4.8%, it is brewed with pale malts and a combination of three different hops.

CHILTERN BREWERY

Chiltern Brewery also scored success at the recent *Reading Beer Festival* as their recently launched seasonal beer, *Chiltern Nut Brown Mild* won a Gold Medal in the Mild category.



LODDON BREWERY

The *Loddon Brewery* will be supplying a special bottle conditioned ale to selected Tesco branches for eighteen weeks from 14th May.

Loddon Premier Gold (4.8% ABV) impressed the judges at the Tesco Drinks Awards in competition with more than 250 other brewers. The aim was to find a bottled beer intended to be drunk straight from the fridge for Tesco's spring/summer promotion.



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For all enquiries please ring 01296 423350 Ask for Real Ale in every pub you use - Show that there is a demand for it!

BUSINESS AWARD



Chiltern Brewery have won the **Sustainable Business Award** as part of the Business Awards organised by the *Buckinghamshire Ambassadors*.

The award was sponsored by GE Healthcare and entrants were required to show how environmental considerations are built into strategic planning and daily operations through the organisation's enhancement of its operations or mitigation of negative environmental impacts.

The presentation took place at the **Crown Plaza** in Marlow after a black tie dinner. Featured in the picture above with former world champion boxer, John Conteh (left), are Richard Jenkinson, who founded the brewery in 1980 and his son George.

George now runs the brewery, along with his brother Tom, who was busy at the launch of the *Nut Brown Mild* which was held at the **Kings Head**, Aylesbury, which took place the same night.





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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
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INFO AND SHEL

· All beer comes racked bright, ready to drink.

- · Polypins/casks will last 7 days unopened and should be consumed within 7 days of opening.
- · All firkins are supplied with a tap & stillage and have a shelf life of 3 days.

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ask about becoming a Rebellion Beer Club Member, 900 people can't be wrong!

Payment, Can be accepted by cash, cheque or debit card Deposits are required for glasses and firkins.

VISIT THE SHOP, SEE THE BREWERY, TRY THE BEERS!



Why not join us on one of the CAMRA socials. See the Branch Diary on page 22!

Swan Supping SMOKING BAN

From 1st July 2007 smoking, will be banned in virtually all enclosed public places and workplaces in England. There is great uncertainty about how the ban will affect the atmosphere of English pub. Some consider the ban to be possibly the greatest overnight change in the pub's long history.

The key facts, as applicable to pubs, are:

- From 1 July 2007 it will be against the law to smoke in virtually all enclosed and substantially enclosed public places and workplaces.
- No-smoking signs will have to be displayed in all smokefree premises.
- Indoor smoking areas will no longer be allowed, so anyone who wants to smoke will have to go outside.
- Managers of smokefree premises and vehicles will have legal responsibilities to prevent people from smoking.

Breaking new laws will be a criminal offence. Fixed penalties and maximum fines will be:

- Smoking in smokefree premises: a fixed penalty notice of £50 (reduced to £30 if paid in 15 days) imposed on the person smoking. Or a maximum fine of £200 if prosecuted and convicted by a court.
- Failure to display no-smoking signs: a fixed penalty notice of £200 (reduced to £150 if paid in 15 days) imposed on whoever manages or occupies the smokefree premises or vehicle. Or a maximum fine of £1000 if prosecuted and convicted by a court.
- Failing to prevent smoking in a smokefree place: a maximum fine of £2500 imposed on whoever manages or controls the smokefree premises or vehicle if prosecuted and convicted by a court. There is no fixed penalty notice for this offence.

For pubs, the heaviest penalties would seem to apply to publicans, by either failing to prevent smoking or not displaying the statutory nosmoking signs.

Signs will become ubiquitous: they must be positioned at the entrances to all public places and workplaces – not just pubs. The signage law applies even to such dens of chain smoking as churches and primary schools, etc.

Signs must be least A5 size, with the symbol conforming to an international standard. At least signage manufacturers can see the



silver lining in this most pedantic part of the legislation.

Publicans and their staff will be accountable for preventing smoking in their pubs. The responsibility for enforcing the law rests with local councils.

Their inspectors will have the power to enter premises to check that the new law is being upheld. There will be a national 0800 number to allow members of the public or employees to report breaches so it would be rather risky for licensees to turn a blind eye to smoking in their premises.

While smokers will be significantly affected by the ban, it will be welcomed by many other pub users. The question that ignites debate is whether pubs will pick up enough nonsmoking trade to mitigate the anticipated drop in smoking customers.

CAMRA cites the dulling effect of smoke on the tastebuds and argues that pubs ought to promote good beer in a clean air environment as an incentive to bring in the type of customers who tend to have avoided smoke-filled boozers. The ban is also likely to encourage food sales in certain pubs.

Many publicans we have talked to optimistically hope the ban will encourage large numbers of customers to kick the habit entirely (as many of the landlords have said they are planning to do themselves – did an airborne pig just pass the window?). Yet there is no doubt that many pubgoers will still want a smoke with their pint.

The law applies to all 'enclosed and substantially enclosed' parts of a pub so all smoking will have to take place outside the building. The licensed trade is unsurprisingly planning to make creative and ingenious use of exterior spaces.

Most obvious as a smoking refuge is the pub garden or patio. The ban comes into force in the summer, so the (expected) good weather may soften its immediate impact. To cope with inclement weather many pubs are investing in large parasols and environmentally unfriendly patio heaters. As autumn approaches these are likely to be emitting more carbon dioxide than the whole of China, maybe to be supplemented by braziers and hot chestnuts over coals.

Awnings, similar to those outside shops, are being touted as a cost-effective form of smoking shelter – either on to the street, if allowed, or over a private outdoor area.

Any outside construction designed for smokers that is more substantial than an umbrella must be carefully vetted by council planners. A shelter constructed outside a pub must have openings in the walls which constitute at least half of the potentially walled area (not including doors) – making it challenging to design a legal shelter that gives more protection than the most basic of bus stop shelters.

Practically speaking, pubs that have easy access to a patio or paved garden area should be able to provide legal cover from the elements so long as they don't think about constructing any walls.

Some pub chains, such as branches of *J.D.Wetherspoon*, have invested in elaborate conservatories that have fully retractable walls.

As in Scotland, Ireland and Wales there will be the bizarre spectacle of seeing far more customers outside certain types of pub than on the inside - as long as it doesn't offend the local constabulary. However, when the air has cleared, it is likely that the viability of many back-street boozers without gardens could be stubbed out.

The ban may also have more subtle and, perhaps, far reaching effects. Where it has been already introduced, income from gaming machines has been hard hit. Beer is portable and safe in wet weather but electrically operated gambling machines aren't.

Pubs have been deterred from putting their onearmed-bandits outside for licensing reasons and also in case they electrocute their smoking customers – thus depriving themselves of even more revenue and hastening smoking-related death even more hastily than a government health warning promises.

For further information, see the government website below (from which the legal information was taken):

http://www.smokefreeengland.co.uk/

THE PULLING POWER OF A PUB



No, the chap pulling the boat across the river isn't pushing the PR boat out for local micro Lodden Brewery's excellent Ferryman's Gold - although it would be very appropriate. To get their beers into this wonderfully appropriate pub Lodden would need to push the beers of fellow micro Wye Valley overboard.

This ancient ferry is run by the Old Saracen's Head in Symonds Yat, a village which is divided between two counties by the River Wye in a deep and dramatic gorge. There are three pubs in the village, two on the Herefordshire side and the Old Saracen's Head on the Gloucestershire bank

With no bridges over the river for a few miles either way, the pubs in the area adopted the centuries-old custom of running their own ferry services to transport patrons from one side to the other. While such river ferries were reasonably common before the advent of the private car and modern roads, very few survive to this day.

The ferry is entirely man-powered, with traction coming from a loop of rope attached to the boat being moved along a taut rope strung between both banks. The service is reliably maintained by eagle-eyed bar staff who spot potential drinkers waiting on the opposite river bank.

The pub itself is well worth a visit should you be in the area - it is very close to the A40 - so head out of Wycombe and carry straight on until you're almost in Wales and you'll see the signs.

The beers are anything but ropey with five real ales, including two from Wye Valley – a micro that has a great reputation and has won several awards. I sunk enough of their 4.5% Butty Bach to confirm that it was in true ship shape condition.

Mike Clarke



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Order now: 0870 066 6567 www.camrabeerclub.co.uk ilable to Non CAMRA Members for £44.95 (plus £5.99 pl



introductory offer today and we'll send you these 4 bottles of leading American craft beers absolutely FREE!

Please remember - Drinking and Driving is not clever!

IN MEMORY OF

I was deeply saddened to read in the May issue of *What's Brewing* (*CAMRA*'s monthly newspaper), the tragic lost of Peter Smith, an early *CAMRA* member, latterly of the Reading and Mid-Berkshire branch.

I first met Peter at a certain *Pig's Ear*, in Stratford, East London (circa 1999), where I was a debutant to the real ale circuit. **Peter** served me my first ever festival half-pint, (there's been several others since), an *Oakham JHB* (3.8).

I inevitably would bump into him, over the following years, usually serving behind a *CAMRA* beer festival bar, Reading, Battersea and some of the London events. With his trademark moustache, Peter always had a witty remark from his dry sense of humour and a passion for country pubs, the **Maggie and Parrot**, Shinfield, being just one of them.

Peter was a fellow member of the *SPBW* (*Society for the Protection of Beers from the Wood*) and contact for the local Common & Aldbrickham branch. As Peter and myself are Chelsea FC supporters, the recent FA Cup victory at the new Wembley, would prove a fitting epitaph in this memory. I will miss his wisdom and along with Colin Lanham departing us recently, the Central Southern region has lost two irreplaceable characters.

Alan Sheppard

Our thoughts also go out to Derek Edwards whose wife, Judith, collapsed and died suddenly in early May.

Derek has been a long time member of the branch and had acted as an auditor for many years. He and his wife had only recently moved away from the area after having gone to live in Worcester. The funeral was held at All Saints church in High Wycombe on 21st of May.

Nigel North & David Roe

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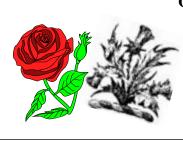
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1,000TH GUEST BEER!



Nick Smith, landlord of the Whip in Lacey Green, has just celebrated his 1000th guest ale! This guest ale was Hopback Summer Lightning which was provided free to the lucky drinkers in the pub. Needless to say, the barrel did not last very long!

This has been achieved since January 2004. When Nick took over the pub, they were doing one guest beer a week. They now average twelve, mostly from micro breweries. This year alone, overall ale sales have increased by 35% with an increase of 55% in micro brewery sales.

Nick says this is in part due to the improved range and quality of the products now available, but the one overriding factor which is overlooked by too many publicans these days is the old saying 'If you want to sell, keep it well'!

REBELLION OPEN DAY

The Rebellion Brewery is having another one of its famous and very popular open weekends this summer, on Saturday June 30th & Sunday July 1st, starting both days at 11:00a.m and finishing at 5:00p. m. The format is going to be largely the same as in previous years with the two founders, Tim Coombes & Mark Gloyens taking tours around the brewery continuously throughout the day. There will be a barbecue and live music, and of course the beer is free served from a huge bar. They are raising



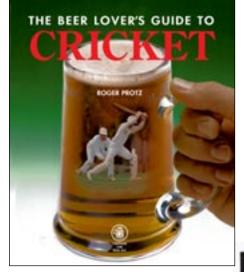
money for the local hospital's Scannappeal again this year, and ask visitors to make a donation to support this excellent local fundraising effort. The Open Weekend is also to coincide with the official opening of their new bottling line and the launch of their new 'Pilsner' beer.

Rebellion Pilsner (5% ABV) is described as a light golden Pilsner which is brewed in the traditional Bohemian way where very pale malt and distinctive Saaz hops combine with soft water and a special yeast to dominate the character of this style of beer. A slow, gentle fermentation, followed by weeks of cold maturation or 'lagering', results in a well rounded and clean tasting Pilsner, with the subtle Saaz hop aroma and flavour.

There will be a branch social at the brewery on the Sunday (there is already a Saturday social at the Haddenham Beer Festival).

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Just fill in the form below and send your remittance (made payable t Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Hert		Save money by paying by Direct Debit!		
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Swan Supping (Aylesbury Vale & Wycombe Branch) Image: Comparison of the state of the stat	Date			

NEVER BE STUMPED FOR A GOOD PINT!



Beer and cricket have gone hand in hand since the birth of the game, and *CAMRA* is proud to release **The Beer Lover's Guide to Cricket**, the first book to explore this happy partnership.

The Beer Lover's Guide to Cricket has been launched at a time when there has never been greater interest in the national summer game and will appeal to fans that have been enjoying a few pints during the Test Series against the West Indies.

Written by award-winning writer Roger Protz, **The Beer Lover's Guide to Cricket** contains profiles of all the First Class County Grounds and the best pubs for real ale near each ground.

Roger Protz says there has always been a close association between beer and cricket, continued today with *Marston's* sponsorship of the England team.

The inspiration for the book came when he paid a visit to the world-famous **Bat & Ball** pub in Hambledon, Hampshire, renowned as the birthplace of the modern game.

Roger Protz said: 'When cricket was first played on Broadhalfpenny Down across the road from the pub, the wicket was made up of two tiny stumps, bats were curved like hockey sticks and the ball was rolled along the ground. By the time the game moved from Hambledon to London, it had evolved to being closer to the game we know today, but the joy of a good pint while watching a few overs has never changed.'

'Whether the sun is shining or rain stops play the book shows that spectators are never far from a good pub serving tip-top real ale.'

The Beer Lover's Guide to Cricket includes details on:

- * Real ales served at pubs near the ground.
- * If the pub serves food

- * Public transport information
- * Car Parks
- * Accommodation at the pub.

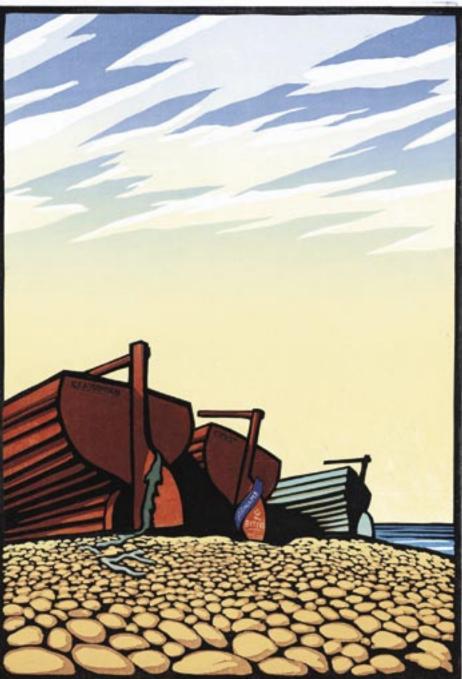
Protz added: 'The book includes profiles of the First Class grounds and their museums that trace the histories of the counties and details of such memorable games as the Edgbaston Test of 2005, Ian Botham's demolition of the Australians at Headingley in 1981 and, with a history of the game in Scotland, a reminder of Douglas Jardine's infamous Bodyline tour Down Under in 1932-33.

'For any fan of beer and cricket, this book is a great all-rounder!'

The **Beer Lover's Guide to Cricket** is available in all good bookshops or direct from *CAMRA* priced £16.99. Call 01727 867201 or go to www.camra.org.uk/books.

Roger Protz, twice winner of the Glenfiddich Drink Writer of the Year award, and, at 6ft 3 inches, one of the world's tallest - but worst - wicket keepers, will be signing copies at a book launch at the **Bowlers Arms**, Enborne Street, Newbury RG14 6TW on Saturday 23rd June between 3pm and 5pm.

This is the home of Falkland Cricket Club and besides meeting the author and picking up a copy of the book, you will be able to enjoy an afternoon of cricket and some fine real ale.



Adnams PLC Sole Bay Brewery Southwold IP18 6JW www.adnams.co.uk

BRANCH ACTIVITIES

BLACK COUNTRY TRIP

We are taking bookings for the best day out of the year!

Our annual trip to the Black Country will take place on Saturday 7th July. As usual, we will be visiting loads of old favourites such as the Beacon Hotel, Sedgeley, and the Bull & Bladder, Brierley Hill. We will also be hoping to visit some new places which may become future favourites.

The price this year will be £25 per person, a bargain when you consider the guarenteed fun you will have. The coach will pick-up (and set down) at various places including Aylesbury, Princes Risborough, High Wycombe and Stokenchurch.

Please contact the editor to book your tickets. Numbers are limited and it is first come, first served!

LONDON PUB CRAWL

On Friday 16th October 1998, the branch started a pub crawl round the centre of London. The idea was do the crawl six pubs at a time, with the first pub on the crawl being the last one on the previous crawl. This allowed people to turn up late or leave early and still get to enjoy all the pubs.

We originally started at the Head of Steam, Euston Station, and the plan was to finish the crawl there. The only thing that has changed is the name of the pub (it is now called the Doric Arch) and the beers they serve as it has been taken over by Fullers.

We have now come to the end as the final crawl will take place on Friday 8th June. It will start at 5.30pm at the Dover Castle, 43 Weymouth Mews, Regent's Park W1G 7EH. This is a *Sam Smiths* pub.

This will be followed (the times given are only guidelines as we have never kept to a schedule yet on a pub crawl) by:-

6:00pm King & Queen, 1-2 Foley Street W1W 6DL (GBG - various beers). The imposing Edwardian facade of this Grade II listed pub is pictured on the right.

6:30pm One Tun, 58-60 Goodge Street W11 4ND (GBG Youngs).

7:00pm Jack Horner, 235 - 236 Tottenham Court Road, Fitzrovia W1T 7ON (Fullers).

7:30pm Mabel's Tavern, 9 Mabledon Place WC1H 9AZ (GBG - various beers).

8:00pm Doric Arch(formerly the Head of Steam, 1 Eversholt Street, Euston, NW1 1DN (Fullers and guest beers).



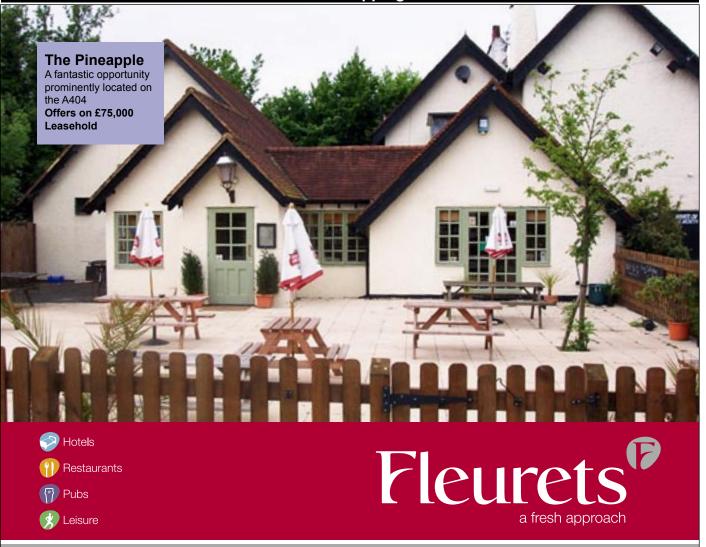
The completion of this crawl will not see the end to our trips to London!

We have plans to visit the White Horse, Parsons Green, the two Milton Brewery pubs in London (the Oakdale and the Pembury Tavern) and the famous Wenlock Tavern (among others).

Please feel free to join us on any of these trips. Full details will appear in future issue of Swan Supping.



Fancy a great day out? Why not join us on one of our famous coach trips!



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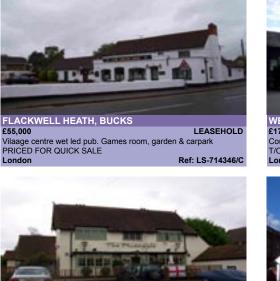
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Branch Diary

Everybody welcome to all socials and meetings!

<u>JUNE</u>

Monday 4th BRANCH MEETING

8.30pm Wheel, Naphill Friday 8th LONDON PUB CRAWL Final instalment of our long running crawl. Starts 5.30 pm at the Dover Castle and finishes at the Doric Arch (was Head of Steam), Euston. Full details on page 20. Monday 11th PUB OF THE YEAR PRESENTATION Royal Standard, Wooburn Common 9.00pm Friday 15th HADDENHAM CRAWL Start 7.00pm Green Dragon, 7.45pm Red Lion, 8.30pm Rose and Thistle, 9.15pm King's Head, end 10pm Rising Sun. Wednesday 20th RISEN FROM THE ASHES SOCIAL 9.00pm Bottle and Glass, Gibraltar; 10.00pm Rising Sun, Ickford Saturday 23rd INTER-BRANCH DARTS CHALLENGE Social with mid-Chilterns Branch, Bell, Bovingdon (see website or contact Dave Roe for further details) Wednesday 27th BRANCH SOCIAL 8.30pm Bull and Butcher, Ludgershall; 9.15pm Pheasant, Brill; 10pm Red Lion, Brill Saturday 30th BEER FESTIVAL SOCIAL 12 noon onwards Haddenham Beer Festival

JULY

Sunday 1st MIDDAY BRANCH SOCIAL
Noon Rebellion Brewery, Marlow Bottom.
Wednesday 4th SOUTH AYLESBURY NO SMOKING CRAWL
7.30pm Millwrights; 8.15pm Broad Leys; 9pm Old Plough and
Harrow; 9.45pm Steeplechase.

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, to be published on 1st August, is 14th July 2007.

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.

Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by *Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmbrough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100* Saturday 7th BLACK COUNTRY COACH TRIP
The Best day of the year! Tickets £25 avaiable from the editor.
Full details on Page 20.
Monday 16th BRANCH MEETING
8.30pm – Packhorse, Wendover.
Friday 20th RESCHEDULED WING CRAWL
8.30pm Cock Inn; 9.30pm Queen's Head, then curry!
Wednesday 25th AUNT SALLY PRACTICE
7.30pm onwards, Carrier's Arms, Watlington
Saturday 28th MULTI-BRANCH GARDEN GAMES SOCIAL
1.00pm, The Land of Liberty, Peace and Plenty, Heronsgate, Herts,
WD3 5BS (see website for further details)

<u>AUGUST</u>

Wednesday 1st EARLY EVENING SOCIAL
7.00pm onwards, Harrow, Hughenden Valley (15 minute stroll from 300 bus stop at Naphill turn roundabout).
Tuesday 7th-Saturday 11th GREAT BRITISH BEER FESTIVAL
Earl's Court, London
Thursday 9th BRANCH SOCIAL AT GBBF
6.00pm onwards Earl's Court, London
Saturday 18th AUNT SALLY SOCIAL
Noon Mason's Arms, Headington, Oxford

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.



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(Continued from page 2)

pumps are often back in action. Only two on the latest visit: *Courage Best* and *Charles Wells Bombardier*. The third one, which wasn't on, was *Fullers London Pride*.

Alan Hedgecock reports that the Nags Head has been through a lot of changes. It became the **Pride** several years ago and was a gay friendly venue but they took off real ale. It then became the Office and had a refurbishment. It is now renamed the Nags Head and is once again a live music venue and Tom Hart the landlord has just had two real ale handpumps fitted and will be supplying a regular Jennings Cumberland Ale (4%) and hopes to have a guest ale. He is however facing a few difficulties with the town council and they have restricted the venue to 75 people (formerly it was 300 people). This appears ludicrous and a petition has been started online to give the pub some support on http://www.ipetitions.com/petition/ nagshead/index.html.

ICKFORD

The **Rising Sun** reopened on 5th April after having been closed since January 2006 because of a devastating fire. This *Good Beer Guide* regular has been sadly missed by *CAMRA* members and locals alike and we will be having a social there in June. On 28th June there will be a 'Meet the Brewer' talk and tasting visit from *Adnams* brewery.

LACEY GREEN

Nick Smith at the **Whip** marked his 1,000th guest beer (in under four years) on Thursday 24th May with a *free* barrel of *Hop Back Summer Lightning*. It went within an hour.

The Owlswick Morris Men will be dancing (or doing whatever they do) at the **Whip** on the 5th of June.

MARLOW

At a recent social at the **Duke**, we were able to enjoy *Bitter End* from *Borough Arms*.

NAPHILL

Lee Connell, a local *CAMRA* member, reports that the **Wheel** held a very successful beer festival on 27th-29th April. Landlord Mark & Clare had a fine selection of local beers from around the area including *Vale*, *Loddon, Rebellion* and *Chiltern.* However *Tring* won the day for him with their *Ridgeway Bitter*. As well as a fine selection of *Greene King* beers to offer inside, *LBW* to name but one, the beers outside proved very popular as well as the sunny weather.

The **Wheel** will be holding a real cider festival over a weekend in mid July. It starts on Friday 13th (no comment).

PIDDINGTON

Derek Mason and Caz Shepherd have unfortunately had to leave the **Dashwood Arms** and the previous landlord, Gary Dickson, has taken over. He is currently intending to keep the *Rebellion IPA*, and is maintaining the selection of bottled beers available.

PRINCES RISBOROUGH

The **Bell** held its third annual beer festival over the late May Bank Holiday weekend, featuring ten real ales from the cask and real cider and perry.

The George and Dragon has increased the number of handpumps in use to three. Alongside the *Greene King Old Speckled Hen* and *Flowers IPA* there will be one of *Wadworth 6X*, *Charles Wells Bombardier* or *Adnams Broadside*.



The **Bull** was nominated by BBC Radio Five Live as one of the four finalists in the search for Britain's Best Pub. It was described on the BBC website as 'A good village local serving real ales. It's been pleasing drinkers since 1821. It has two bars: a sports bar with a pool table and a quieter more sedate lounge bar. It caters for all the family too with a large garden and children's play area.' *Shepherd Neame Spitfire* has replaced *Charles Wells Bombardier*.

THAME

Jimmy Figgs is shortly to become part of the *Prezzo* pizza chain. Only a keg pub, so no loss? Well, it used to serve real ale when it was the **Oxford Arms**. *CAMRA* believes that pubs should have their own separate use classification from other outlets such as restaurants. Pubs are a meeting point for friends, neighbours, local groups, charities and sports teams. There simply is nothing to replace a well run pub and yet they are being lost at this incredible rate. Will a pizza parlour be of as much service to the community as the pub that is lost?

The **Old Trout** has a sign outside advertising it as a pub/restaurant to let.

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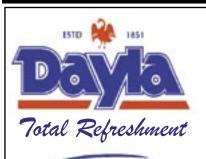
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