

# Swan Sunn Campaign for Real Ale

Issue 56

Aylesbury Vale & Wycombe Branch www.swansupping.org.uk

**OCT/NOV 2006** 



### UNLUCKY FOR SOME!



The end of October will see the thirteenth Vale of Aylesbury Beer Festival to be held in conjuction with the Friends of Florence Nightingale House.

There will be around thirty real ales plus traditional cider and perry, and besides a guarenteed good time, you will be able to bask in the knowledge that your money will be going to a good cause! There will also be hot and cold food available.

The festival will be open from 6pm - 11pm on Friday 27th of October and all day (11am - 11pm) on Saturday 28th. It will be held in the Eskdale Road Community Centre in Stoke Mandeville which is well served by buses and trains so there is no need to risk ruining your fun by drinking and driving.

Tickets cost £3 in advance or £4 on the door (all tickets include £2 of beer vouchers). Tickets can be obtained from the hospice shops, Aylesbury Tourist office or by ringing 01296 429975.

The unlucky theme might well stretch to to the landlords of pubs that feel they should be in the latest Good Beer Guide!

Following a lot of comments from local drinkers that the reason they don't buy the guide every year is that it never changes, we have decided to be more drastic than usual!

Some well known pubs in our area that have been in the guide for

many years have been 'rested' to allow up and coming pubs a chance to get the glory. As this also increases competition for next year, it gives you an excuse to compare our old and new choices.

Regular users of the guide, and local publicans, are welcome to send their comments on the new guide to the editor.

Copies of the Good Beer Guide will be on sale at the 13th Vale of Aylesbury Beer Festival.

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



### **Local News**



#### **ASKETT**

It has been rumoured locally that there have been developments concerning the **Three Crowns**. Encouragingly, it is expected that it will continue to be a pub.

#### **AYLESBURY**

We had a very enjoyable inter-branch social with Mid Chilterns branch at the Steeplechase in September. We had challenged them to both cribbage and snooker (there is a full size snooker table available for customers of the Steeplechase) and despite the fact that none of us could be called Hurricane (not even Gentle Breeze!) we had a great time and the hospitality that Kevin and Arlene offered us made it all the more special. Due to the current problems with the London & Edinburgh pubco, there was only Young's Special available, but nobody minded as it was on top form!

#### **BRADENHAM**

Phil Butt, currently in charge at the **Old Ship**, Cadmore End, will take over at the **Red Lion** on the 6th of October. It is intended to run it as a pub and restaurant in a similar fashion to the **Old Ship**. This *National Trust* owned pub will be a no-smoking

establishment and will offer a range of real ales (further details next issue).

#### **CADMORE END**

Phil Butt is taking over the **Red Lion** at Bradenham after a four year run in the **Old Ship**. He will remain at the **Old Ship** until his notice runs out and we wish him luck in his new venture.

#### **CADSDEN**

The **Plough**'s planning application to build five new letting rooms and to make accompanying improvements to the pub has been approved by Wycombe Council.

#### **CUBLINGTON**

The **Unicorn**'s regular bitter is now **Batemans** XB.

#### GREAT KIMBLE

Long overdue work has begun by Bucks County Council to drain Swan Lake – the over-sized puddle that appears in wet weather in the hitherto poorly-maintained road at the front of the **Swan**. When completed access to the car park will be significantly improved.

The **Bernard Arms** is holding a real ale appreciation event at the end of the month: a 'meet the brewer' event in association with *Adnams*. The date is believed to be 31st October but contact the pub for further details. *Adnam's Bitter* has been added to the real ale on offer. The back garden now has a trampoline – beer-bellied *CAMRA* types should check the weight limit before taking a bounce, especially if planning to do so with friends.

#### **HIGH WYCOMBE**

The **Beaconsfield Arms** has a sign showing that it is to let through *Christie & Co*. This has been a *Mr. Q's* for many years, so there is some hope for improvement!

Butlers (previously Toad at the Emporium) has had a minor refurbishment with 2 hand-pumps being put in with a view to encouraging the generally older (and wiser) and real ale clientele. Scottish & Newcastle Courage Best and Directors were available when visited. They will remove the sparklers if asked and on the whole, this can be counted as a useful gain for real ale.

#### **IBSTONE**

Things are happening regarding the **Fox!** We will keep you informed.

#### LACEY GREEN

The Whip recently celebrated its 300th guest ale under the current landlord by selling it at £1 a pint. It continues to operate an admirable policy of having five real ales on handpump, including two from microbreweries, with mild making increasingly frequent appearances. The recent beer festival to celebrate landlord Nick' fiftieth birthday was to feature fifty beers. However, the demand was so great that the final total was about 65! Over the weekend of 20th/22nd of October the Whip will be holding a joint beer festival with the Wheel at Naphill. There will be a selection of over 35 beers from around the country, plus food and entertainment.

#### LANE END

The Clayton Arms reopened in September after a complete refurbishment. It is now called the Grouse & Ale but new licensee, Carlos Maidana, is retaining the 'Clayton Bar'. Four real ales are available from a wide range and these

(Continued on page 23)

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# **AU REVOIR TO OLD FRIENDS**



**Good Beer Guide** regulars Sue and Vic Hinde are retiring from the **White Swan** at Whitchurch on 26 October. They have been at the **White Swan** for twelve years where they have been popular and welcoming hosts with a loyal clientele.

Apart from a spell in Coventry in 1983, Sue and Vic have been licensees at several Buckinghamshire pubs, starting at the **Talbot**, Milton Keynes, in 1980. They then enjoyed a successful four years at the **Wendover Arms** in High Wycombe. This is a large community pub which, at the time, served *Brakspear's* beers and was popular with *CAMRA* members as it was a rare outlet for Mild. Their next pub was the **Bell** in North Marston, followed by the **Rising Sun** in Aston Clinton (1991-94). The latter is now an Indian restaurant.

Their pubs have been regularly featured in the *CAMRA Good Beer Guide*: White Swan 1998-2006 editions, the Bell 1990-91 and the Wendover Arms 1987-89. Vic is a *Fuller's Master Cellarman* and I have always maintained that he serves the best pint of *London Pride* in the area.

We in *CAMRA* wish Sue and Vic a well-earned rest and a very happy retirement

We thank them for their friendship and long-term support as advertisers in *Swan Supping*.

Nick Holt





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Scope to improve food trade.

LEASEHOLD Ref: LS-613537

### HOP BACK VISIT

Picture Sir Alan Sugar on the television show The Apprentice. 'Oi, you lot, the task for your teams today is to get off your backsides and move yourselves to a West Country historic city. Once there, you will locate and have a drink of beer in the all of the best real ale pubs.'

'You will also find yourselves a beer festival with no less than fifteen real ales. And you must get the whole team back home by midnight – and, what's more, in full control of all their bodily functions. There will be no stayin' sober, especially by the project manager, who must consume a good gallon of ale.'

'Oh, by the way, before you do this, you need to get inside the brewery of one of the best beers known to humanity, take a tour around it and sample as much of it as humanly possible. Now get going.'

The Apprentice yuppies would no doubt quake at the impossibility of the task...but not your local CAMRA branch. A highly-motivated 12-



strong team rose to this very challenge.

Admittedly, we had prepared a little in advance but we packed game-show winning amounts of activity into the day in September that we visited Wiltshire – starting at the *Hop Back* brewery.

Given the day's liquid agenda, driving was a non-starter. The train fare via London is horrifically expensive – at nearly £40 – and,

moreover, the *Hop Back* brewery is in Downton, about five miles south of Salisbury. We called Chinnor-based Thunderbird minibuses to our rescue.

The minibus picked up the plucky imbibers bright and early, snaking a route from Aylesbury, via Wycombe to Marlow, from where we struck out west on M4. Around 11a.m., we caught our first glimpse of the beautiful city of Salisbury.

Did we contemplate the magnificent cathedral spire, the tallest in England, as it rose out of the mist from the water-meadows of the River

Avon? Were we pondering over the Magna Carta – the best preserved copy of which lies in the cathedral's Chapter House. Were we filled with the romance of Hardy's Wessex as we neared his Melchester?

No chance. We were crawling along in a traffic jam after being stuck for at least two hours in the back of a bus. We were ready, if not ravenous, for some beer. We didn't care

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### Kite Mild (3.2% ABV):

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

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Moderate in strength, but packed with flavour.

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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.

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

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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.

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Tring Brewery, Home Counties, 01442 890721.











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### 'LIGHTNING' TOUR

if we had to go poking round the back of a bunch of 1980s industrial unit sheds to get it. Fortunately, that was exactly where we were heading.

Hop Back won't be winning any brewery architecture or heritage awards – unlike the celebrated historic breweries of, for example, Hook Norton and, er, Youngs.

While this means no visitor centre or other tourist trappings, it's no bad thing for beer lovers. Property developers are unlikely to be greasing *Hop Back*'s palms with filthy lucre in exchange for bulldozing their life's work into oblivion. Long may brewers make their

money instead from brewing excellent beer.

After sweating in the traffic, we were greeted with the best imaginable welcome. 'You must be gasping for a drink. Fill yourselves a pint glass, do some serious sampling – after that then we'll do the tour.' Martin, our host was clearly on our wavelength.

Martin was the real thing - a brewer. He mainly works at **Downton** brewery - which is



situated on the same industrial estate – but also helps out at *Hop Back*. This is an example of the good relationship between the breweries.

**Hop Back** has brewed in Downton since 1992, having outgrown its birthplace in the **Wyndham Arms** in Salisbury (see below). It is a real ale icon – having grown in a short time from a back-of-pub brewery to a business brewing over 18,000 barrels a year – which is almost enough to satisfy the thirst of some members of the local **CAMRA** branch.

Heaven is inside an industrial unit in Downton: the whole range of *Hop Back* beers was arranged in barrels before us – and all, of course, in excellent nick. While there were some other excellent lower-gravity alternatives, I immediately paid homage to the great *Summer Lightning* – the most thirst-quenching 5% real ale ever brewed.

The phenomenally successful *Summer Lightning* accounts for about 60% of *Hop Back*'s production. It was first brewed in 1989 and has been credited as the inspiration of a completely new style of real ale.

So many other brewers have followed the template of pale malt colouring, full body and distinctly hoppy finish that a new *Champion Beer of Britain* category was recently created for Golden Ales.

Being seasoned *CAMRA* members, Martin realised we didn't need the 'Noddy Goes Brewing' tourist guide. Nevertheless, we had a first-rate tour round the brewery. It was like entering the Tardis: it's a lot bigger on the *(Continued on page 6)* 

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### SALISBURY PUB CRAWL

(Continued from page 5)

inside than it appears externally as the brewery has expanded into three adjoining industrial units. The size of the towering fermenters which handle the typical 120 barrel brews was impressive.

Paradoxically, *Hop Back* has no hop back – using hop pellets rather than whole cones, with an extra dose going in late in the boil. We had a good sniff of the various varieties of pelleted hops as the raw materials were handed around for inspection.

The brewery carefully sources its ingredients and uses as much British produce as possible. The head brewer deals direct with the hop growers.

Unusually, *Hop Back* runs its own bottling line. This is busy enough to keep three of the brewery's 20 or so staff occupied full-time. They also have a special German machine for filling huge five litre cans – great for parties and available by mail order.

During and after the tour we had further opportunities to recharge our glasses. Honourable mention must go to the *Entire Stout*: a dark, heavy, malty beer of a style not normally associated with *Hop Back*.

Sadly, our guide's imminent football playing commitments brought our tour and tasting to a close. We offered our profuse thanks, some of us having consumed unfeasibly large amounts of beer in the time available.

It was a short journey up the road to our lunch appointment at the **Bull** in Downton – one of **Hop Back**'s 11 tied pubs.

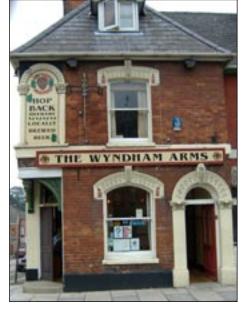
Being sensible drinkers we would never be so reckless as to consume large amounts of alcohol on empty stomachs. Therefore we tucked into their hearty pub fayre, washing it down with more *Hop Back* beer.

Back to the bus and onwards to Salisbury. A 'dry' run earlier in the year by a couple

of valiant volunteers had resulted in an ambitious itinerary of pubs, including all six of the *Good Beer Guide 2007* entries.

We started at the eastern edge of the city, where the 1960s traffic planners had fortunately just about spared our first two pubs from a busy dual carriageway.

The Winchester Gate is somewhat marooned on the wrong side of the ring road. It is a longstanding *GBG* entry, a former 17<sup>th</sup> century coaching inn, previously owned by the *Milk Street* brewery of Frome. Real ale from the *Hop Back* range was on offer, although I fancied a change and had a fine pint of *Ringwood*'s



summer ale, Boondoggle.

On the other side of the underpass we came to the **Wyndham Arms**. The back of this pub was the birthplace of the *Hop Back* brewery in 1986 (maybe the missing hop back is still there) and the pub serves as the brewery tap. The walls are decorated with numerous awards for the beers.

It's a classic multi-roomed back street (or back by-pass) boozer: the *Good Beer Guide* says 'this pub is all about beer'. A row of five handpumps normally serves the full range of *Hop Back* beers. I took a pint of the excellent *Crop Circle – Summer Lightning*'s weaker brother. At 4.2%, it's still conducive to UFO spotting if consumed in excess.

Dave, Bruce, Alan and his mate Graham settled down with a pint for a game of cribbage and felt so comfortable they stayed for one or two more. Meanwhile, Noj set off at a cracking pace for the next pub – on his mission to seek out new beers from microbreweries. Simon and I followed in his wake.

Towards the city centre, in a side street, is the **Royal George**, a straightforward local named after the sister ship of HMS Victory, which sunk with great loss of life during a botched repair. It served *Hop Back* and *Ringwood* beers. I moved down the scale to the sample the oldest established of *Hop Back*'s beers – 3.5% *GFB*. The initials stand for *Gilbert's First Brew* – John Gilbert being the original brewer and existing chairman.

Next was the **Haunch of Venison**. This ancient city-centre inn dates back to 14<sup>th</sup> century when it was used by craftsmen working on the cathedral spire. Despite being on the tourist trail, it has a rather inconspicuous frontage. It's not easy to spot in a beer-induced haze, which is why some of our party missed it altogether, though they compensated by finding more unusual beers at the nearby **Wig and Quill** instead.

With its unique, historic interior, the Haunch of Venison is more of a museum than an ale drinker's pub – though good *Hop Back Summer Lightning* was on offer.

It is a warren of tiny wooden-panelled rooms and ancient staircases. An oven in the fireplace in the back room (named the House of Lords) contains a macabre skeletal human hand – reputedly severed from a card cheat. Predictably his ghost is said to haunt the pub.

The 'Horsebox' is a snug by the bar that was reputedly used by that great British drinker, Winston Churchill, to plan the Normandy landings with General Eisenhower.

We now headed for a cluster of serious beer drinker's pubs up towards the station. By now the group had fragmented somewhat – with Dave Roe, who was savouring his beer, steadily following up the rear.

First stop was **Deacon**'s – another **GBG** pub with its claim to fame being 'Salisbury's cheapest pub'. **Sharp's Doom Bar** – under £2 a pint – provided a little respite from the almost

ubiquitous Hop Back brews.

The fourth *GBG* pub was across the road – the very friendly **King's Arms**. Mike and friend Reg were esconsced inside, enjoying a pair of ales from the *Hidden* brewery – yet another local micro. I contemplated my *Hidden Potential* (4.2%).

There were rumours of a beer festival on at the furthest pub, the Village Freehouse, another *GBG* regular. Our hopes were confirmed when we spotted Noj heading back slightly unsteadily from that direction. Fortunately, the festival was for light beers only – defined as 3.9% and



### **END OF THE CRAWL**

below. Had it been winter ales some of our party may well still be wandering round Salisbury now

Like many real ale pubs near a station it was decorated with railway memorabilia but, exceptionally, there were well over 20 beers on offer. A stillage holding fifteen tempting casks had been erected in the downstairs bar. Tragically, time only allowed for one pint. I plumped for *Frog Island Best Bitter*.

The final stop was back in the city centre. It's debatable whether the **Rai d'Or** is actually a pub. It looks like a pub and has a history as a hostelry dating

back to 1292 – as well as a less savoury past as a brothel until relatively recently. It offers great beer and has a policy of supporting local microbreweries – I had a pint of *Downton Polish* – probably brewed by our guide from earlier in the day. (The **Rai D'Or** also offers a discount on beer for *CAMRA* members who drink more than a pint.)

However, the pub is equally well known for its very good Thai food – served by very pleasant



Thai waitresses. Its opening hours are more appropriate for a restaurant than a pub: it is closed even on a Saturday lunchtime.

Nevertheless, the combination of beer and Thai cuisine is a pretty good one and the **Rai d'Or** made a good rendezvous and refuelling point at the end of the crawl.

Some, like Tony and Ina, had enjoyed some of the culture of the city rather than hurtle round all the pubs and took advantage of the early evening three course meal offer. Remarkably, all twelve of our happy band gravitated to the pub, including Dave Roe and Elvis, who had been on individual manoeuvres <????—Ed.>.

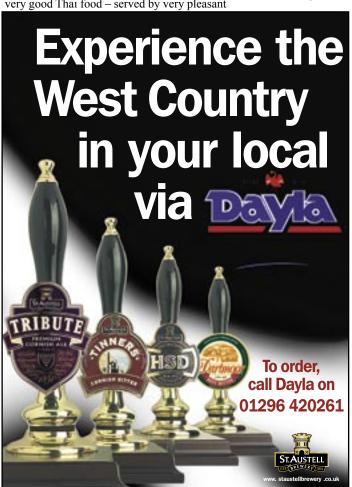
Fed and refreshed, we headed back to the minibus, only managing to lose two people on the way. After a slight panic, Noj and Simon were located on the other side of the River Avon from the bus but were talked back by mobile phone without getting wet.

To our driver's amazement, we made it back without stopping for toilet breaks and we all staggered safely back home

from our drop-off points.

So the task was fully achieved – I'm not sure whether Sir Alan would offer a £100K job on the back of it but we proved that we can organise a lot more than a p\*ss up in a brewery.

Mike Clarke



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### **HELP WANTED**



# Your Branch needs You!

Due to longstanding committee members and supporters leaving the area, we now find that the remaining active members need help to promote *CAMRA* in our branch.

We have a very large membership in the Aylesbury Vale and Wycombe area (currently over 500) and a

little help from some of the currently inactive members would help tremendously.

Before everyone starts to worry about committing themselves to a lot of unpaid work, most of the jobs purely involve going to pubs and drinking the occasional beer and we assume that a lot of *CAMRA* members do this already.

We need people to deliver *Swan Supping* to their local pubs and clubs. This is only done six times a year and the publicans are often so glad to receive their copies that a free drink is not unknown!

We especially need help in the High Wycombe and Marsh Gibbon areas, but all offers will be considered.

Another area where you can help is on the gathering of local news for the magazine. We can only visit a fraction of our pubs between issues, so don't assume that any news you hear will get through to us anyway (so many pubs, so little time!!).

# <u>SEEING DOUBLE</u>

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Awarded for excellence in the distribution, storage and keeping of Cask Ales, *Dayla* achieved a sensational result, scoring 99%.

Tim Cooper, Managing Director of *Dayla Ltd*, was delighted in such a great achievement and commended the hard efforts of everyone involved from Stock Control, Warehouse,

Sales, Distribution and Adminstration.

Hesaid 'We are immensely proud of such a great result. This truly demonstrates our dedication to the Real Ale cause. Congratulations to Kevin Saw, Operations Manager at *Dayla* and his dedicated team'

It is perhaps a little known fact that *Dayla* can trace their roots back to the art of brewing.

Holland's Brewery in Wendover goes back three generations to the late 1890s when the great grandfather of Tim Cooper ran not just

a brewery but three pubs and the famous **Red Lion Hotel** in Wendover.

He sold the Brewery to his son who in turn sold it to *Aylesbury Brewery Co.* in 1914 upon joining up in the First World War.

In 1919 he bought

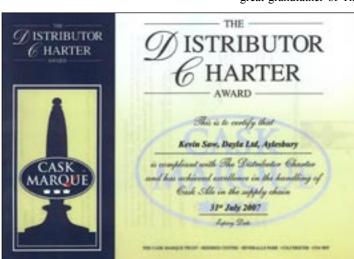
North & Randall
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Soft Drink
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which today as

**Dayla Ltd**, still the original family firm, embraces an impressive range of more than 2000 products, from Beers and Soft Drinks to Wines and Spirits - Truly Total Refreshment.

Tim Cooper and Kevin Saw are pictured bottom right in front of the *Dayla* logo.

Prepared from a press release from Dayla





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It comes in 3 natural flavours:

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Christmas party bookings now being taken

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Food served daily 12 noon - 2 p.m.
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Great Food!

Great Restaurant!

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### GOOD BEER GUIDE

Consumer demand for real ale has led to the birth of 84 new breweries in the UK that are listed in the Good Beer Guide 2007 which was published on September 13th by CAMRA

The boom in new British breweries shows no sign of abating as the Good Beer Guide 2007 lists the total number of small craft or micro breweries in Britain as more than 600.

Good Beer Guide 2007 Editor Roger Protz said: 'There has never been greater choice and diversity for real ale. CAMRA is celebrating 35 years of active campaigning to save British beer, pubs and breweries and the surge in new craft breweries underscores everything CAMRA has done to provide better choice for drinkers.'

'But the real driving force is consumer demand. The global brewers have turned their backs on cask beer to focus on lager and 'smoothflow' bitters but beer lovers want real ale. That was shown at this August's Great British Beer Festival in London, with a 40% increase in the number of people attending, bringing the total to more than 66,000. 1,300 drinkers joined CAMRA, boosting membership to an all-time high of 85,000.

Protz added that the boom in new breweries has been aided by the government's introduction of Progressive Beer Duty, a scheme that enables small breweries producing up to 60,000 hectolitres a year to pay less duty than bigger producers. 'PBD has been a boon to craft brewers,' he said. 'They have been able to invest in new equipment and even buy a pub or two to act as shop windows for their beers.

Roger Protz described the modern British brewing industry as 'excitingly dynamic'. Areas that used to be beer deserts now have many thriving craft breweries. Many of these breweries work together to expand their sales - witness for example the East Anglian Brewers' Co-operative that delivers members' beers from one vehicle.

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Black Swan Dark Mild	3.3%	78.00	45.50	24.00
Vale Best Bitter	3.7%	78.50	45.50	24.25
Wychert Ale	3.9%	79.00	46.50	24.50
Edgar's Golden Ale	4.3%	81.00	48.50	25.50
Black Beauty Porter	4.3%	82.00	49.50	26.00
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### **CHIMES WITH THE TIMES**

'This chimes with the times - cutting down on road miles and providing beers for consumers made from locally grown, natural ingredients.'

But Protz lambasts the global brewers for turning their backs on real ale and ignoring consumer preference. 'The globals - *Scottish & Newcastle, Coors, InBev* and *Carlsberg* - have lost interest in the cask beer sector in order to make bigger profits from processed beers," he said. '*S&N* has closed both its ale breweries in Edinburgh and Newcastle to concentrate on *Kronenbourg*. Its owns *John Smith's* in Tadcaster but produces most bitter in nitro-keg or smooth form - that is pasteurised and artificially carbonated and then served extremely cold and tasteless.

'Coors, the American owner of the former Bass breweries in Burtonon-Trent, has dumped all its cask brands and has them brewed under licence by smaller regional brewers. InBev, the world's biggest brewer owned by Brazilians and Belgians, has similarly off-loaded Draught Bass and Boddington's Bitter to smaller brewers.'

*InBev*'s interest in the cask sector, Protz said, can be measured by the sad decline in sales of *Draught Bass*, once worth two million barrels a year but now below 100,000, overtaken by the likes of *Fuller's London Pride* and *Marston's Pedigree*.

'In spite of the best efforts of the globals, the future is bright for real ale. The craft brewers are not restricting themselves to just making bitter. Drinkers can now enjoy genuine mild, porter, stout, old ale, barley wine, harvest beer and winter ale. And the emergence of a new style - golden ale - means this really is a golden time for beer lovers.'

The *Good Beer Guide 2007* is available from *CAMRA* priced £14.99. Order by calling 01727 867201 or by contacting the editor.



# The Red Lion

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CAMRA Good Beer Guide 2007 listed with four real ales

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## INTER BRANCH SOCIALS



In the spirit of co-operation with other *CAMRA* areas (or just the desire to have a good time), we recently held inter-branch socials with connecting branches.

The first was an Aunt Sally competition against the *Oxford City* branch. This was held at the **Masons Arms** (above) in Headington and was well attended by both branches.

A close match saw our branch win the main match but lose the beer leg! Perhaps they were hustling us! The superb hospitality from the pub and the beer from the *Old Bog* brewery should ensure that this becomes an annual event.

We had a snooker and cribbage social with the *Mid Chilterns* branch in September. This was held at the **Steeplechase** in Aylesbury and again the beer, the hospitality and the fun mean that this will be repeated in the near future. We will, however, have to do some serious practicing on the snooker table as each game was taking too long, mainly due to the hilarity caused by the number of really terrible shots. The cribbage side, however, was fine and we are prepared to challenge any other branch that is willing to take us on!







# The Rockwood

Kingsbury Square, Aylesbury

Lunchtime food (Monday – Saturday)

Beer Garden

Wadworth 6X & Guest Ale available on handpump!

Outside Bars & Functions Catered for!

### FOOTBALL AND REAL ALE

The football season is upon us and although that sends a shiver through many people, for others it means an enjoyable time (hopefully) watching your favourite team and getting to some new pubs in parts of the country you aren't familiar with.

For the real ale drinking football fan, the second editions of the series of Stedders Guides are invaluable. Each of the four guides (there is one for each division) includes a map and details of at least three suggested pubs for every ground in that division.

All the pubs have an extended description and full details of facilities, beers etc., plus a colour photograph just in case you aren't sure you've found the right place.

These guides have been prepared by people who care about their ale and their football. However, just in case you fancy some culture at the same time as going to a match, there are suggested places to go and visit and a bit of history of the area.

There are also some extra places included that are well worth the detour. In the Premiership guide you get details of Derby, Nottingham and Peterborough. None of these feature in the league but are included just in case you are passing through, especially using the train, as all the pubs are located near the stations.

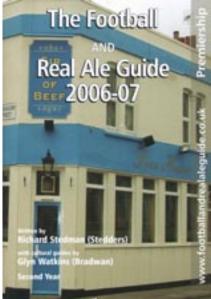
The Premiership guide has already helped me locate a superb pub. As an avid Tottenham supporter (and you thought I had problems being the editor!), I wanted to slake my thirst on the way to the home game against Sheffield United

One of the three pubs suggested for visitors to White Hart Lane was the **Pembury Tavern** in Hackney. A fair distance from the ground but with a convenient train station plus the lure of *Milton Brewery* beers, so it looked like a good bet

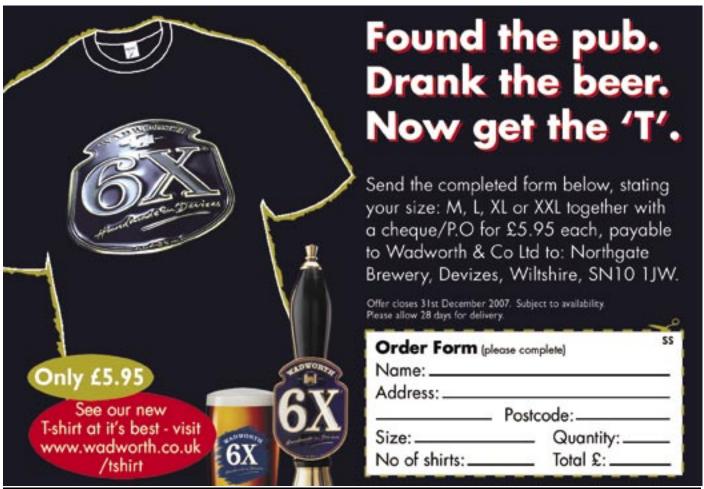
It was very quiet as it was the middle of the afternoon, but the four beers I tried of the five available were all in good condition. These were *Dionysus* (3.6%), *Sparta* (4.3%), *Vindolanda Spelta* (a 3.7% Spelt wheat beer) and *Nero* (5% stout) which were all from the *Milton Brewery*.

The other points of interest were the rare sighting of a bar billiards table and the fact that they could use the cash register to check the times of the trains for me. Isn't technology wonderful

The Football and Real Ale guides are available from www.footballandrealaleguide.co.uk and are priced at £5.50 each.









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Cask Ales	Firkin	Polypin	Polycask	2 litre Jug	3 litre Jug	5 litre Cask
		36 Pints (disposable)	18 Pints (disposable)		5.25 Pints (disposable)	9 Pints (disposable)
IPA - 3.7%	£77.45	£42.95	£22.95	£5.00	£7.50	£14.00
SMUGGLER - 41%	£80.95	£45.45	£24.45	€5.25	£7.78	£14.50
SEASONAL - 4.2% - 4.5%	£84.95	£47.95	£25.95	£5.50	£8.25	£15.00
SEASONAL - 4.6% and above	£89.95	£50.95	£27.45	£6.00	£9.00	£16.00

Free glass hire available • Plastic pint glasses £5.00 per 100 •

## CASK INFO AND SHEL

- All beer comes racked bright, ready to drink.
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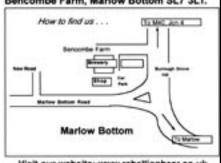
**Bottled Blonde** £1.70 per Bottle £18.00 for 12

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### THE LONGEST CRAWL

Ian Marchant, a comedian, pub singer and writer set out on a monthlong pub-crawl with his long-standing friend Perry Venus from one extreme of the country to the other – from the **Turk's Head** in the Scilly Isles to the **Baa Bar** at RAF Saxa Vord on the Shetland Islands.

This book is a fascinating combination of travelogue from the trip, cleverly combined with thoughtfully researched asides on drink and pub-related subjects. These are not just the obvious topics like the brewing process but also how pork scratchings are made, the role of monasteries in pub history, hop growing, pub rock and much more.

From his perspective as a 'bald, speccy' 47-year-old, the author also poignantly intertwines the narrative with visits to pubs that have intimate connections with his eventful and varied life.

It seemed something of a let-down to begin with that the journey was made by car — as opposed to walking, cycling, three-legged racing or something similarly masochistic. However, the mode of transport allows the pair to criss-cross the country to visit a far wider variety of places than the traditional Ian Botham-style direct route. In any case, the overnight stops allowed ample of scope for intoxication.

Happily, the self-described pair of ageing hippies are enthusiastic real ale drinkers, although the author's preference for totally flat beer that doesn't even lace the glass seems a little extreme. However, a love of the British pub and for traditional drinks shines through.

The book has a double edge of celebration alternating with disappointment. Midway through the crawl, the pair pay homage to the Burton Union brewing system at *Marston's Brewery*. Sadly, when they visit the bottling line, it is being used to package some bright blue alocopop concoction.

Marchant is not afraid to promote his non-mainstream views on politics and society. The frank language may not be for everyone. The many references to the spliffs he and his friends habitually consume came across as rather juvenile. However, he makes a serious point by pointing out the ineffectuality of law enforcement of the use and possession of so-called 'soft' drugs compared to the heavy mob that would descend on his friend with an illicit still in the Welsh mountains had he not made attempts to disguise his identity.

Any lingering irritation of having to endure the lecturing of a Guardianreading liberal is exploded in a gripping passage when Marchant encounters a drunken, baseball-cap wearing youth about to assault a girl (who turns out to be his fiancée) in Great Driffield, Yorkshire. Marchant does the decent thing and steps in to help the woman.

The description of the ensuing incident eloquently describes the latent 'livid anger' that is harboured by decent citizens towards the tyranny exercised by these 'witless chavs', 'the joyless stupidity of [their] empty minds, for what [they] are doing to England'.

The journey takes the pair into our branch area. The author's father was landlord of the **Chequers** at Wheeler End for a couple of years in the 1980s – and his experience is used to illustrate the difficulties of running a country pub.

Mr Marchant senior, it is said, apparently had neither the money nor the inclination to hard work that is required to make a success of a pub without a substantial local catchment area. Underage drinkers became its main market and he sold up. When the author visited recently, he noted that the pub is now a well-run place with good beer.

The pair also spend the night in the **Spread Eagle** in Thame, which we learn has a colourful history. In the 1920s it was bought by John Fothergill who turned it into perhaps Britain's first gastropub. Many of Fothergill's famous friends stayed in the pub, including H.G. Wells and Evelyn Waugh. Waugh stayed in the Spread Eagle while writing many of novels: one of the scenes in 'Brideshead Revisited' is set in

the Spread Eagle.

In the context of a journey from one extreme of the country to the next, it is pleasing that the countryside of the Chilterns is particularly praised: 'they are very beautiful and seem remote...this lost corner of rural England, thirty miles outside London'.

While the landscape of this country has (for the time being) statutory protection, the book makes clear that our culture is inextricably bound up with the pub and the traditional drinks consumed within. The book

presents a mixed picture of the health of our national drinking culture – under siege from big business and its witless moron customers.

Yet there still remains enough of a substantial heritage allied with some vibrant modern innovations that demand the drinking culture of this country should be celebrated and protected. The pair's picaresque adventures in the book makes this case in a most entertaining fashion.

'The Longest Crawl' by Ian Marchant, published by Bloomsbury.

ian marchant
The LONGEST CRAWL

Mike Clarke.

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Massalla, Pillau Rice,
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Adult £ 7.50,
Child (under 12) £ 4.50

### **BOOK REVIEWS**

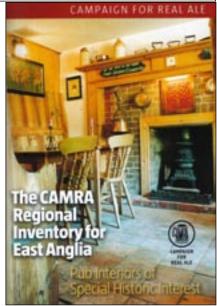
# The CAMRA Regional Inventory for East Anglia, Pub Interiors of Special Historic Interest.

This 40-page booklet is part of a series of *CAMRA* publications about pubs with outstanding interiors. The National Inventory contains less than 250 pubs in the whole of the UK with interiors which have remained largely unaltered for over 30 years. Regional inventories are a second tier of pubs that do not quite qualify for the national list. The first regional inventory was for London and included 133 pubs. The latest regional guide, for East Anglia, was published this year and contains 90 pubs in Norfolk, Suffolk,

Essex, Cambridgeshire, Bedfordshire and Hertfordshire.

It is important to remember that these guides are concerned with the *fabric* of pubs and not qualities like atmosphere, friendliness or availability of real ale. Most of them probably do sell real ale, but that is not the point.

In the East Anglia book you will find many classics such as the **Low House** at Laxfield in Suffolk and the **Nutshell** (Britain's smallest pub) in Bury St Edmunds. Nearer to home there are a couple of pubs in Luton, the **Crown & Sceptre** at Bridens Camp near Hemel Hempstead and the **Greyhound** at Aldbury near Tring. The **Greyhound** is only included



because of some of the features in the public bar

So if you are interested in historic pubs this is a useful little book and reading it will make you want to get out and visit some of the pubs. I have only been to about 20 percent of them and certainly intend to try a few more.

#### Nick Holt

ISBN 1-8529-221-X

Price £3.50. Colour illustrations throughout.

Also available: National Inventory £2.50, London Inventory £3.50.

Both postage free from *CAMRA* at St Albans, tel: 01727 867201.

### Good Bottled Beer Guide

Published in August, this is the sixth edition of this acclaimed guide by noted beer writer Jeff Evans and is sponsored by Sainbury's.

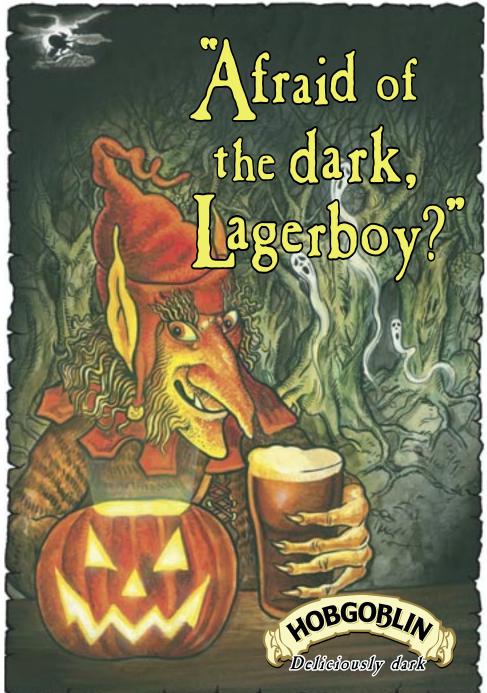
It gives profiles of 800 bottle-conditioned beers. This is what *CAMRA* calls 'Real Ale in a Bottle'. It means beer that has been allowed to mature in the bottle without artificial carbonization or pasteurization.

The guide includes tasting notes and descriptions of all bottled-conditioned beers from all UK breweries which produce it, as well as a selection of foreign beers.

ISBN 1-85249-226-0

320 pages hardback, 2-colour throughout, price £10.99.

Postage £1 from CAMRA.



### **NATIONAL NEWS**

# Save Hardys and Hansons' Brewery and Keep Brewing in Kimberley

**CAMRA** has reissued its call for **Greene King** to keep **Hardys & Hansons** brewery in Nottinghamshire open. This move follows news that **Greene King** has completed the acquisition of **Hardys & Hansons** plc 2006 for a price of £271 million (£10.59 a share).

A petition calling for *Hardys & Hansons*' brewery to remain open has already been signed by 1,200 people and a further 400 people have written to *Greene King* calling on them to keep the brewery open.

**CAMRA** Chief Executive Mike Benner said: 'Hardys and Hansons is just the latest in a string of takeovers by Greene King that has seen their pub estate swell to around 2680 nationwide. This is extremely damaging for consumer choice as drinkers are faced with the same Greene King beers in every one of those pubs.

'Only by consumers letting *Greene King* know that *Hardys & Hansons* has their support do we have any chance of saving this historic and highly regarded Nottinghamshire brewery and its beers.'

Nottingham *CAMRA* spokesman Andrew Ludlow said: 'The *Hardys and Hansons*' brewery has provided Nottinghamshire with excellent beers for 174 years. It would be a very sad day indeed if *Greene King* chose to close this brewery and brew the beers 117 miles away in Bury St Edmunds.'

**CAMRA** has produced 20,000 campaign postcards entitled 'Keep Brewing in Kimberley' which campaigners will be asking local people to fill in and send to **Greene King**.

Drinkers can also show their support by visiting www.camra.org.uk to sign an online petition and send an email to *Greene King*.

CAMRA launches
Community Pubs Week 17<sup>th</sup> – 24<sup>th</sup> February 2007
A new beginning for CAMRA's
popular National Pubs Week

It's a frightening reality that at least 26 pubs are closing in Britain each month and early indications of new research being carried out by *CAMRA* suggest that this figure could actually be significantly higher.

Worse still, the majority of these pubs are not high street chain bars or theme pubs, but community pubs, recognised by most people these days, as important community amenities. The local pub, after all, is often the heart of the community.

**CAMRA** has successfully run National Pubs Week for four years in an attempt to convince more people to visit more pubs more of the time. **CAMRA** members across the country have worked hard to promote pub-going in response to the growth in home drinking. Despite low supermarket prices, nothing can match the British pub for its service and atmosphere.

In light of the increased threats to community pubs *CAMRA* is changing the focus of its week of action to help raise the profile and importance of pubs in the community and encourage people of all ages and backgrounds to use community pubs more.

The new Community Pubs Week will complement a range of *CAMRA*-led initiatives including the Community Pubs Foundation, launched in 2005 to support campaigns to save local public houses by offering assistance to community groups, as well as a whole range of local campaigns by *CAMRA* to save and promote community pubs.

Community Pubs Week will celebrate and promote all community pubs – not just village locals, but urban gems too.

More information on *CAMRA*'s Community Pubs Week can be found at www.camra.org. uk/communitypubsweek.



# THE WHEEL

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3 Real Ales, Great Traditional Food, Fine Wines
Live Music, Beer Festivals,
Party Events and Buffets

2 gardens and ample parking Opening Times

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

### DORSET DRINKING

Having drunk in the picture sque town of Lyme Regis in Dorset, a stones throw from the Devon county border, annually for the last nine years, I thought that it high time to put pen to parchment. This quaint seaside gem has rebuked the bulldozer and modern architects hatchet to remain both popular but tranquil. Compared with most sea town resorts that have been infected with 'redevelopment' and binge drinkers, so called 'progress' in this modern world, Lyme Regis still boasts the good old fashion English holiday with clean beaches, good old value shopping and some fine real ale to boot.



Among the dozen or so public

houses in the town are two Good Beer Guide 2007 entrants, one of which was several doors away from our B&B guest house. Having travelled down on the Thursday before the Summer Bank Holiday weekend with the family and the outlaws (sorry in-laws), I had time to leisurely take in most of the pubs, sampling the real ale delights on offer.

Thursday evening meant the annual pilgrimage to the **Victoria**, a few hundred yards from our base camp, for evening meal and drinks. Three hand pumps here, *Fuller's London Pride* (4.1), *Greene King Abbot Ale* (5.0) and *Otter Bitter* (3.6) brewed in Devon. Selection not

a problem here with a few Otters accompanying my cuisine. My father-in-law John, subpoenaed me for an appointment at high-table in the Nags Head, after we had tucked in our loved ones, to discuss tactics for the morrow. This being fifty yards away from our B&B, became the HO while on our weekender. Although no Del Boy, Boycey or Trigger in attendance at the 'Nag's', they do serve some fine beer and are a regular in the GBG. Four hand pumps boasted two regulars Otter Ale (4.5) and Sark Lark (3.6) exclusively brewed for the pub by the Dorset Brewing Company. The two 'guests'

included *Butcombe Bitter* (4.0) and *Dorset Gold* (4.5) from the superb *Palmers* brewery in Bridport, the locally based brewery owning some 56 pubs in the area. The *Butcombe Bitter* was unfortunately 'bottom of the barrel', but the *Sark Lark* more than made up for this, a dark brown tangy session brew, inheriting its name from the landlords previous pub venture in the Channel Islands.

Friday brought sun, sea and sand with John and I relieving our sun tans for patronage to the **Royal Standard**, a *Palmers* alehouse with four of their brews on parade. *Copper Ale* (3.7), *IPA/Best* (4.2), *200* (5.0) and *Tally Ho* (5.5), all in great condition, with the *Copper Ale* particularly

# OXFORDSHIRE ALES



**Triple B – 3.7%** 

An Autumn leaf brown session bitter, well hopped, with Styrian and English Golding Hops. Available in bottles from the end of February!

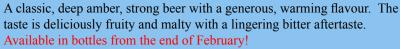




A full flavoured, well balanced mid range chestnut coloured quality IPA.

It's both thirst quenching and moreish at the same time,
making it a superb quality ale to be enjoyed by the connoisseur.







All of the above beers are available racked bright and in different barrel sizes, ranging from polypins to 18 gallons, thus making them perfect for any party or celebration.

Oxfordshire Ales & Bicester Beers & Minerals,
Unit 12, Peartree Industrial Units, Bicester Rd, Marsh Gibbon OX27 0GB
Tel 01869 278 765 Fax 01869 278 768 Email bicesterbeers@tiscali.co.uk

Please contact the brewery to discuss these options.

### **SETTING THE STANDARD**

superb. This beach side pub has continually served quality real ale for the last nine years, I should know, I've drank it annually, but every year it fails to achieve GBG status in the beer drinkers bible. An enigma or West Dorset skulduggery? Nuff said for now!

Moving swiftly on to Saturday night, and I fancied a lone pub crawl around the towns pubs for a belly full of real ale. Starting at the **Nag's Head**, a new guest ale had replaced the *Butcombe Bitter*, a certain *Highgate Englands Pride* (4.0) at a pound (£1) a pint, yes a squid a throw! Well it would be rude not to wouldn't it!

Next port of call another GBG 2007 entrant the **Volunteer Inn** at the top of the High Street. Again four beers on offer *Fuller's London Pride*, *St. Austell Tribute* (4.2), *Exmoor Ale* (3.8) and house beer *Donegal* (4.6) from *Branscombe Vale* which is available on gravity dispense. A popular mixed clientele watering hole, but just lacked that vital ingredient for me.

A brisk march to the **Royal Standard**, again, that *Copper Ale* was like a magnet. The pub had put on live music, alas not to my taste, the music that is, so I 'beat a surrender'. Next door but one lies the **Harbour Inn** where three beers are featured, *Otter Ale* and *Bitter* with *St. Austell Tribute*. This was a GBG 2006 entry, but beer quality was poor when tried and has rightly been sidelined in the GBG 2007.

The **Cobb Arms** is twenty yards further on and another pub from the *Palmers* emporium, with three of their beers (*Copper Ale, IPA/Best* and 200) on show. I settled for a *Copper Ale*, in good nick, but had better. After a five minute stroll back to town, I 'poked my bugle' into the **Rock Point Inn** and was greeted with loud music, alcopops, young gentlemen flexing hormones at scantily dressed young ladies and no real ale. Every town has one! Call me old fashioned but been, seen, done that years ago.

Opposite stands the **Pilot Boat** where I've dined many times over the years, good food and beers from 'that' Bridport brewery. Same three beers as the **Cobb Arms**, same beer that I enjoyed. Up one of the backstreets and I came across the **Ship Inn**, one pub that I have never been in before. Another *Palmers* pub where the local inhabitants drink, away from the tourist main street pubs. A no nonsense landlord served me a pint of *Copper Ale* from the same three *Palmers* ales on in their pubs. A good solid pint and a local homely aura prevailed, a pub I shall be frequenting next year for sure.

Further up this backstreet was the **Angel** which on my approach at circa 10.30pm duly pulled the plug on the lights. Early to bed for the licensees or maybe they just saw me coming to score their beer. Still there is always next year! On the way back to my 'digs', I couldn't resist revisiting the **Nags** for further real ale, more *Sark Lark* as I listened to a live band (Nil by Mouth) who played Rock covers very well with a raunchy female lead singer that commanded everyone's attention.

Bank Holiday Sunday meant more *Palmers* beer at the **Royal Standard** after the mackerel fishing trip. Thirsty work sea fishing, it must be the salty sea air. My wife says I'm always thirsty where real ale is concerned. She knows me too well, unfortunately.

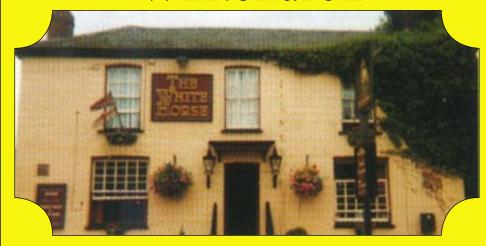
That just leaves Sunday night when I managed to pop-in to the **Red Lion Hotel**, for a pint of *Butcombe Bitter*, quality OK. The other beer available was *Draught Bass* (4.4). I met up with John back at, yes, the **Nags** for *Palmers Dorset Gold* (4.5), *Otter Ale* (4.5) and the now infamous *Sark Lark* (3.6).

Final thoughts, if ever in the Lyme Regis vicinity why not try a great community pub called the **Nags Head**, the locals local the **Ship Inn** but definitely the **Royal Standard** for the best real ale in the town, my opinion of course!

\*\*Ralph Speadan (Dorset Drinker)\*

# The White Horse

# Whitchurch

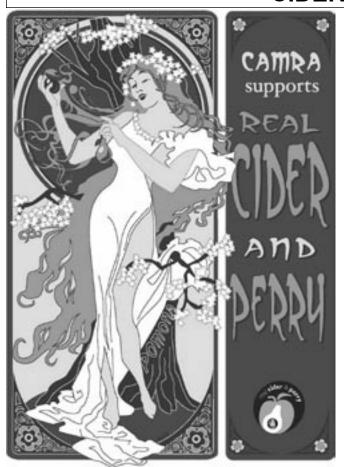


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### **CIDER MONTH**



Unlike real ale production, which can happen at any time of the year, real cider & perry can only be made when the fruit is ripe. Great skill goes into producing both products. Great store is placed by the Craft Brewer in the quality of ingredients and variety of flavours created by the malt, hops, yeast and water used to brew the beer.

It is a Producer rather than a Brewer that makes cider & perry. They may use a mixture of bittersweet and bittersharp cider apples or sweet dessert apples, or a mixture of the two to make cider; but perry can only be made from specialized perry pears, which are high in natural tannin.

The choosing, pressing and blending of the fruit to make cider is just as much of a craft as making beer and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes called 'The Wine of the West'.

October is a very active time for producers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.

**CAMRA** already have the month of May set aside as Mild Month and following on the success of the Mild campaign, **CAMRA** has now set October aside as Cider & Perry Month.

As always, traditional cider and perry will be on sale at the *13th Vale of Aylesbury Beer Festival* to be held on Friday 27th and Saturday 28th of October at the Eskdale Road Community Centre in Stoke Mandeville in conjunction with the *Friends of Florence Nightingale House*.

Drinking for charity always makes you feel good!

# DE-WANIUM

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### A NEW BEER FROM THE CHILTERN BREWERY



Early September saw the launch of *Copper Beech*, the brand new seasonal beer from the *Chiltern Brewery*.

This launch took place at the **Kings Head** in Aylesbury in front of the whole Jenkinson family, invited guests and a crowd of lucky locals. The first pint was pulled by the brewer, George Jenkinson, as the photo above shows.

We, as the local *CAMRA* branch, were among the invited guests. This invite had been passed on to all the local members who have registered their email address on the branch website (www.swansupping.org.uk), so if you are a local member and don't want to miss out on events like this, then you know what to do.

The well received beer was accompanied by a buffet, which as regular diners at the **Kings Head** would know, was a delight. As usual, the vultures descended, especially on the roast beef which seemed to disappear very rapidly and I didn't even get chace of a second one! The highlight of the buffet must have been the superb spicy Scotch eggs which were still hot from the oven!

Copper Beech is a new departure for the brewery, as they used Optic malted barley, instead of Maris Otter. It is also single hopped with Challenger - both English grown. The beer is smooth and soft on the palate to help bring out the juicy malt flavour, with the hops giving a strong, dry first appearance, but not lingering with a bitter aftertaste.

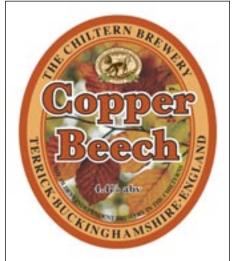
As befits an autumn beer, Copper Beech is red, a colour provided by

a few generous maltshovels worth of crystal malt (roasted Maris Otter).

It is 4.4% abv to help ward off the chill in the early evening that starts creeping in from now on.

Copper Beech will be available at the **Kings Head** until the end of October provided stocks last!

David Roe



# THE RED LION

Bradenham Nr. High Wycombe

Tel: 01494 562212



Phil and his team would like to welcome you to the Red Lion, Bradenham. A no-smoking pub and restaurant where beer is only £2.50 a pint!

Come and try our organic baguettes at lunchtime or join us for our mouth-watering rump of beef (bookings only!) on Sunday.

In the evenings you can try one of our home baked pies.

Food is served Noon – 4pm Tuesday to Sunday lunchtimes and 6pm – 9pm Monday to Saturday evenings.

A little pub with a big smile!



# Branch Diary

Everybody welcome to all socials and meetings!

### **OCTOBER**

**Tuesday 3rd LACEY GREEN SOCIAL** 

8:30pm Whip Inn.

Wednesday 17th LANE END / CADMORE END SOCIAL

8:30pm Old Sun, 9:45pm Old Ship.

Wednesday 25th PRE-FESTIVAL SOCIAL

8:00pm Bull, Stoke Mandeville.

Friday 27th - Saturday 28th 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 'Friends of Florence Nightingale House'.

Helpers are required. Please contact the editor for details.

# Tuesday 31st October TRAIN TRIP TO CODSALL & BIRMINGHAM

Train from Wycombe, Risboro' or Haddenham.

12:00 noon start at Codsall Station pub. Then pubs in Wolverhampton and Birmingham on return journey.

#### **NOVEMBER**

Monday 6th BRANCH MEETING, AYLESBURY

8:30pm King's Head.

Friday 10th BRANCH DINNER

7:30 for 8:00pm Green Dragon, Haddenham.

Please book your place ASAP with the editor

### Saturday 11th REGIONAL MEETING

2:00pm Kings Arms, Holywell Street, Oxford.

Central Southern Regional Meeting.

Wednesday 15th WEST WYCOMBE SOCIAL

8:45pm Plough, 9:15pm George & Dragon, 10:00pm Swan.

Wednesday 22nd CUBLINGTON & STEWKLEY SOCIAL

9:00pm Unicorn, Cublington; 10:00pm Swan, Stewkley.

#### **DECEMBER**

Friday 1st PRE-ADVENT CRAWL

Start 5:30pm Lamb Tavern, Leadenhall Market, London EC3.

Monday 18th CROYDON TRAM CRAWL

Details to follow.

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

www.swansupping.org.uk

We are always looking for ways to encourage our non-active *CAMRA* members (over 500 of you!) to get involved with branch activities. We all seem to enjoy ourselves and although beer is generally part of the picture, recent snooker, cribbage and Aunt Sally events show that we do try to vary what we offer and are always open to other (legal) suggestions.

# Why not join CAMRA Now?

Just fill in the form below and send your remittance (made payable to CAMRA) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Join by Direct Debit and get Three Months FREE!



Rates are Single £18, Joint £21 (at same address), Student/Unemployed/Disabled £10 OAP £10, Joint OAP £13 (at same address) Under 26 £10 Date of birth \_\_\_\_\_\_\_ For Life/Overseas rates, please ask for details.

Name(s)
Address
Postcode
I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.
I enclose a cheque for £
Signature
Date



Swan Supping (Aylesbury Vale & Wycombe Branch)



DIRECT	Instruction to your Bank or Building Society Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debt (guarante. I understand that this instruction may remain with CAMRA and if so will be passed electronically to my Bank/Building Society.						
)	Note: Banks and Building Societies may not accept Direct Debit instructions for some types of account.						
To: The Manager	Bank/Building Society						
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Name(s) of Account Ho	older(s)						
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### **More Local News**



Swan Supping

(Continued from page 2)

will be changed on a regular basis. The beers available when visited were Caledonian Deuchars IPA, Theakston's XB, Adnams Broadside and Shepherd Neame Spitfire.

### LONG CRENDON

Helen Copleston took over from Charlotte Montgomery at the Eight Bells on the 24th of August. This is her first pub, but she has been in the licensed trade for eighteen years. They offer Greene King IPA as their regular beer with two guest beers which were Adnams Bitter and St Austell Tribute when visited. Changes to the bar area mean that the two bar areas are now joined. Although this robs the pub of its two separate drinking areas, it should remove a major bottleneck for thirsty punters. They are offering lunchtime and early evening food from Tuesday to Saturday and roast meals on Sundays.

#### **MARLOW**

The Carpenters Arms was closed at the time of going to press on this issue, with Cedric and Elaine Boules leaving this town centre pub to concentrate on their other pub in Oxfordshire.

Back-street watering hole the Duke of Cambridge continues with their rotating guest beer policy with two real ales usually available. Landlord John Hudson has exceeded well over fifty different guest ales this year with overall Champion Silver Beer of Britain Harveys Sussex Best Bitter (4.0), a recent highlight.

Street-corner public house the Marlow **Donkey** has reopened after a six week refurbishment costing some £230,000. Landlord Dave Coulson who hails from a catering background, stages weekly jazz nights, quiz evenings and has barista trained staff serving fresh food and coffee. Three hand pumps reside from the Greene King portfolio, IPA (3.6), Abbot Ale (5.0) and Old Speckled Hen (4.5).

The Plough, now the Plough Masala Indian restaurant has no real ale available to its customers.

The Red Lion, lately the Lion, has closed for a refit and will eventually reputedly become a Thai restaurant when the building works have been completed. Yes, another pub lost to a dining house.

#### **NAPHILL**

The Wheel will be holding a joint beer

over the weekend of 20th/22nd of October. More details can be found in Circulation 5000 copies. the Lacey Green section.

#### PRINCES RISBOROUGH

A planning application has been submitted by the George and Dragon for some internal modifications. These do not appear to affect the public areas of the pub.

#### **SPEEN**

The De-Wanium (formerly the King William IV) has reopened after having been fully refurbished to make more of the separate traditional bar.

#### **STEWKLEY**

A Summer Ball held at the Swan on 16th September proved such a success that another is already being planned for next year. Over 160 guests enjoyed a four course meal preceded by champagne, with port to follow. Activities included a charity auction, raffle, casino plus disco and a live band, all in a huge marquee erected in the back garden of the pub. A photographer was also on hand to capture the atmosphere of the evening. More than £5000 has been raised so far in aid of the Willen Hospice. Over 30 bookings have already been received for next year's event, planned for 15th September.

#### STOKENCHURCH

The Royal Oak was recently sold and will be closed from early October for about six weeks. The new people in charge, Navin and Manoj Gurung intend to serve Nepalese and English food in a new restaurant called the Gurkha Hut but the pub itself will still remain the Royal Oak.

### WEST WYCOMBE

The George & Dragon has increased the range of beers available. They are now serving Courage Best, Charles Wells Bombardier, Timothy Taylor Landlord plus a rotating selection of Hook Norton Old Hooky, Wychwood Hobgoblin and other beers.

Please contact the editor if you have any local pub news. Please don't assume that we will get the information as a matter of course. We'd rather be told the same thing repeatedly than not at all.

festival with the Whip, Lacey Green Swan Supping is distributed free of charge to pubs in the branch area.

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. 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 CAMRAAV & W.

Copy deadline for next issue, due to be published on 1st December 2006 is 14th November 2006.

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Nick Holt, The Old Star, 163 Aylesbury Road, Bierton, Aylesbury, Bucks HP22 5DW.

This applies to single copies to UK addresses only. We can mail overseas, so just send us some money and we'll let you know when it runs out.

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

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AV & W CAMRA's Pub of the Year 2006 and in the

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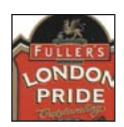


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