



Swan Supping

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

FREE

Issue 51

DEC 2005/JAN 2006



MORE CHOICE FOR PUBCO PUBS!



Britain's biggest pub company, **Enterprise Inns**, now believe something that **CAMRA** members have known for years! Namely that stocking locally brewed cask ales lead to increased overall beer sales!

Acknowledging this, they have announced a deal which allows all of their tenants and leaseholders to take cask beers from their local micro breweries. When you consider that **Enterprise** have 9,400 tenants who have now become potential customers, this is a major breakthrough for **SIBA** (the **Society of Independent Brewers**) members.

In 2003 **SIBA** launched a Direct Delivery Scheme to supply three pubcos, **Unique**, **Avebury Taverns** and **Century Inns**. These three have since been swallowed

up by larger competitors, but when **Unique** were taken over by **Enterprise**, it was decided to let the scheme continue as a trial for a national run-out.

Six hundred **Enterprise** tenants are already signed up to the scheme so the pub group has decided to make the scheme available to all their pubs.

Licensees will still order their beer from a central location but the deliveries will be done by the brewer. This will save an awful lot of 'beer miles' as the barrels will not have to go via a distant depot.

Grant Simpson, the supplier manager for **Enterprise Inns**, said 'We have been very impressed with the efficiency of the DDS operation and the benefits of providing local beers for local pubs.'

He added 'Initial results have shown this arrangement can lead to increased overall beer sales.' **Enterprise** licencees now have a very wide range of cask ale to choose from.

The Commercial Director of **SIBA**, Nick Stafford, who is also the boss of **Hambledon Ales** said 'Six out of ten regular pubgoers think it is important for a pub to offer at least one beer which has been brewed locally. The DDS was designed to respond to growing consumer interest in local produce generally, which has not escaped the notice of more progressive retailers. We're delighted at this deal with **Enterprise Inns**, which will enable everyone to benefit - and it's great news for beer drinkers as they will now have an even wider choice.'

HOP POLE INN

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Wychert Ale	3.9%	78.00	46.00	24.25
Edgar's Golden Ale	4.3%	80.00	48.00	25.25
Black Beauty Porter	4.3%	81.00	49.00	25.75
Vale Special	4.5%	82.00	49.50	26.00
Grumpling Premium	4.6%	82.50	50.00	26.25
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Local News



AYLESBURY

The **Hobgoblin** is now offering two beers from the **Archers Brewery** alongside their usual **Hobgoblin** from **Wychwood**. If you get there before 8pm you can still enjoy them at the bargain price of £1.60 a pint.

The **Hop Pole** has now passed the 180 mark in the number of beers they have had on handpump since they opened at the end of July.

It will be well worth visiting the **Kings Head** in December. Not only have they extended their food menu, they will be offering some beers that are rarely seen in cask form.

In place of their popular guest ales (such as **West Berks Maggs Mild** and **Hook Norton Dark** and **Twelve Days** which were either on or due when last visited), they will be offering **Glad Tidings** (4.6%ABV), **Lord Lieutenant's Porter** (6%), **John Hampden's Ale** (4.8%) and **Bodgers Barley Wine** (8.5%) all from the **Chiltern** stable. These are all due on handpump in the weeks before Christmas but only in limited quantity. Please form an orderly queue behind myself!

The **Millwrights** is now offering two guest ales as well as their standard beer, **Greene King IPA**. When visited these were **Caledonian 80/-** with **Ruddles Orchard** waiting to go on.

The **Saracens Head** has undergone a refurbishment. Unfortunately, this has resulted in the removal of their handpumps and there is no longer any real ale served there.

On a recent pub crawl we were delighted to find a lovely pint of **Youngs Winter Warmer** available at the **Steeplechase** for the reasonable price of £2.25. **Fullers ESB** was also available but the **Youngs** was just too tempting on what was a very cold evening.

BEACONSFIELD

We reported last issue that the **Prince of Wales** is to be turned into a private house. It is, of course, to become an Indian Restaurant. Sorry about that!

BUTLERS CROSS

The **Russell** is now offering **Shepherd Neame Spitfire** instead of **Marstons Pedigree**.

HADDENHAM

When you go in the **Red Lion** you will notice that something is missing! The pool table has gone which leaves a large open space in the public bar. This means that even more people can take advantage of the roaring fire and the selection of four real ales. These are currently **Adnams Bitter** and **Broadside**, **Youngs Bitter** and (still a rarity in our branch) **Theakstons**

Mild.

HIGH WYCOMBE

Sands sole pub the **Hour Glass** has a blackboard outside advertising **REAL ALE** and weekly *guest beers*. Further investigations will commence shortly.

LACEY GREEN

The **Black Horse** now has **Theakston Old Peculier** available instead of **Taylor's Landlord**.

The **Whip** had a successful beer festival in October, with just a few dregs left by the Sunday evening which a few diehards came back to finish off on the Monday before the marquee was removed. They had a four-way tie for the beer of the festival: **Goose Eye Pommies Revenge**, **Gloucestershire White Knight**, **Vale Grumpling** and **Rebellion Wobbly**.

The **Whip** has also had a fifth handpump installed!

MARLOW

Back-street public house the **Duke of Cambridge** has now re-opened after a short closure. **Rebellion IPA** (3.7%) is on offer.

Little Marlow Road watering hole the **Plough** has its licence up for sale, reputedly. Three real ales are still available here.

The **Prince of Wales** has a new bar

manager after previous manager John has moved on to sunnier climates. The guest beer is the monthly special from **Rebellion**, alongside their three regular ales.

MARSH GIBBON

Bob Cockbill took over the **Plough** at the end of August. He used to be an engineer and this is his first pub. He has bought the leasehold from **New Wood Inns** and he has expanded the range of real ales to three. He has taken advantage of having a brewery in the village and is offering **Triple B** and **Marshmellow** from the **Oxfordshire Brewery** (both beers were checked out and found in excellent condition) alongside **Greene King IPA**.

He is trying to increase the food trade with themed nights such as Curry (Wednesday), Steak (Thursday) and Fish & Chips (Friday).

SKIRMETT

GBG 2006 country pub the Frog had **Gales Trafalgar 200** (4.2%) on as their guest beer during the naval celebrations in October/November.

STUDLEY

There is a sign on the fence announcing planning permission being sought by a buildings developer to demolish the **Studley Arms** and to build a new pub on the site.

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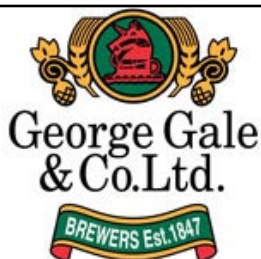
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**SPECIAL CHRISTMAS & NEW YEARS
EVE MENU - BOOKINGS TAKEN**

AN ILL WIND FOR GALE'S?



London-based brewer **Fuller's**, (**Fuller Smith & Turner** to give them their full name) has bought the Hampshire brewer **Gale's** in a deal worth around 90 million pounds.

Gale's chairman, Charles Brims, said he had accepted the bid because of the anticipated loss of

trade expected from the imminent ban on smoking in pubs. He added that increased competition made it difficult for small regional brewers to expand, and although he is sad that it's the end of an era for an independent family brewer it's a very good deal.

The deal is expected to result in large cost savings for the merged group. It has also been suggested that **Fuller's** may decide to close the **Gale's** brewery at Horndean. However, **Fuller's** said it planned to conduct a comprehensive review of the business before reaching a decision.

CAMRA has reacted angrily to the announcement of the takeover and has pledged to fight to prevent the closure of the 158 year-old Horndean brewery.

Mike Benner, **CAMRA's** Chief Executive, said, '**Gale's** is a brewing landmark in Hampshire, brewing award-winning beers such as **HSB** and **Festival Mild**. This announcement by **Fuller's** makes no promises to keep the Horndean brewery open and it is clearly under threat. We will campaign to protect this unique Victorian tower brewery from closure.'

The irrevocable deal leaves **Fuller's** with around 360 pubs and access to **Gale's** substantial free trade accounts. The future of the **Gale's** Brewery and its beers is unclear as **Fuller's** plans a major review of its operations.

Mike Benner added, 'In 2005 alone we have seen **Ridleys** of Essex and **Belhaven** in Scotland fall victim to **Greene King** and **Jennings** of Cumbria swallowed up by **Wolverhampton and Dudley**. Consolidation is eroding our brewing heritage and reducing consumer choice.'

CAMRA will be seeking assurances from **Fuller's** that the Horndean Brewery will continue to brew the full range of **Gale's** beers and that **Gale's** pubs will not lose their identity with the Hampshire brewer.

'**CAMRA** has a good relationship with **Fuller's** and it has demonstrated its commitment to an interesting range of quality cask beers. We will be pressing **Fuller's** to continue this tradition and ensure **Gales'** beers continue to be brewed in their Horndean heartland.'

Mr. Benner said, 'There are potential beer portfolio clashes and we don't want to see **Gale's Butser Bitter** or **Gale's Best** handpumps replaced with **Fuller's Chiswick** or **London Pride**. Drinkers in Hampshire will not take kindly to the loss of their favourite beers.'

John Cryne, **CAMRA's** Brewery Liaison Officer and former National Chairman of **CAMRA**, said, 'Whilst we clearly oppose the takeover, it does provide some sort of counter balance to the growing domination of **W&DB** and **Greene King**. Hopefully the fact that a family owned brewery has this time found shelter with another member of the Independent Family Brewers of Britain, rather than joining the 'big two' where its identity would quickly be subsumed, will result in a future for both **Gale's** and **Fuller's**.'

Gale's Festival Mild is a long standing favourite with real ale drinkers and has picked up a number of **CAMRA** awards including the silver medal in the Champion Winter Beer of Britain competition in 2003 and 2004.

Gales also brews **Prize Old Ale**, a unique real ale in a bottle.



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BIRDS AND BEER

The **Ship**, Walton Street, Aylesbury by the canal basin, marks the start of a pleasant walk along the towpath of the Aylesbury arm of the Grand Union Canal - well it would be pleasant if it not were for all the detritus in the water, the unsightly litter along the path and in the ditches for the first mile or so.

It is surprising though just how much wildlife can easily be observed in that first stretch. Mallards abound, ever hopeful for a morsel of bread; between the Highbridge Road, High Street and Park Street bridges the ducks are joined by their more exotic cousins, a collection of mandarin ducks, pochard and various hybrids as well as moorhens and mute swans.

An occasional rat dashes out of the undergrowth alongside what is left of the old Nestlé buildings - not surprising when you consider the amount of forage we humans leave so carelessly for them along the way. If you are lucky you might catch the electrifying flash of a kingfisher between the locks at the back of Tesco on the one side and the Stocklake Industrial Estate on the other, or further along on either side of the Oakfield Road bridge. Robins, wrens, blue-tits, great-tits, chaffinches, thrushes and



blackbirds, chiff-chaffs in the summer (not that the seasons are so well-defined nowadays) sing their welcoming songs and sound their alarm calls from the hedgerows all the way up to the cut by Victoria Park.

A grey heron hunches mournfully on the bank, then flaps ponderously away with a cross rasping call, as you approach Broughton, with the Bear Brook on your right. An ever watchful common tern patrols up and down - so exciting should he suddenly jink down into the water right next to you to catch a fish.

You could of course decide to join the towpath at the lock by Broughton Crossing, near the recently reopened and renamed the **Dog House** - better still go in for a drink or meal - it would be a great pity if the pub closed again for lack of support.

All the birds mentioned above and more can be seen around the Broughton area either from the towpath, or by making diversions along footpaths into the fields on either side - look for bull-finches behind the rare breeds farm, perhaps a ringed plover by the ponds, a red kite or a kestrel above; depending on the time of year, listen for sedge and

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MORE BIRDS

reed warblers and reed buntings, watch out for fieldfares and redwings. You might hear skylarks as you walk further out into the open country towards Aston Clinton, which may be a good place to divert off to the **Oak** for a pint of *Fuller's*, a bite to eat and read the latest *Swan Supping*. You could off course press on a little further towards Wilstone - I once heard the unforgettable call of a curlew somewhere along this stretch.

It's about five miles, maybe a little more, from the canal basin to the **Half Moon** just off the canal route at Wilstone - so for those of you who like a leisurely amble rather than a determined route march here may also be a good place to stop for refreshment - but don't take your muddy boots into the bar or the landlady will quite rightly have your guts for garters! Warm yourself by the fire on a cold day then settle down to a good pint of *Young's Bitter* - some call it *Young's* 'ordinary' but this classic beer is far from that when well presented. Another pint, perhaps an *Adnam's Bitter* or *Jenning's Cumberland ale* (get it while you can) should nicely accompany the good, honest pub grub (try their granary bread sandwiches or chile con carne - you won't be disappointed).

If you want to do some more serious birdwatching after that - then it's a short step to Wilstone Reservoir but if you have had a few drinks, don't fall in! There you can find teal, wigeon, tufted duck, great crested or little grebes, shoveler and shelduck, lapwings iridescent in the sunlight, the ubiquitous and garrulous Canada geese, maybe a lovely Bewick's swan or two, an agile hobby catching dragon flies in the early summer or in the reed-bed perhaps, perhaps a bittern....

...no I didn't say another *bitter*, but there's always the way home to think about.

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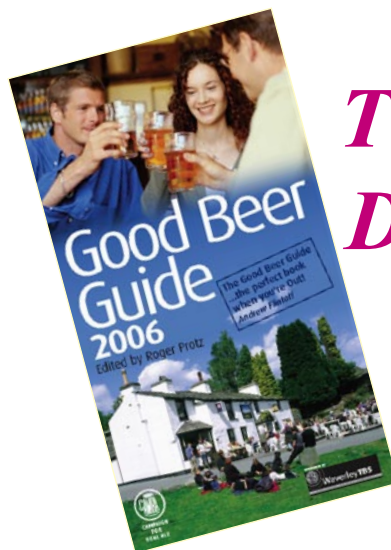
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BAMBERG REVISITED

When I first visited Bavaria with **CAMRA** colleagues five years ago I had little idea of what it would lead to. We flew to Munich where we spent three days and then took a train to Bamberg for another three. The success of that trip led to a seven day event in Bamberg the following year. Our main interest was possibly due to the fact that this small German city of just 75000 persons has the highest rate of consumption of beer in the country. A close second was that it had nine breweries. Thirdly it is a beautiful medieval city that ranks with the finest in Europe.

I was delighted and surprised when in the following year when my wife, Rosemarie, expressed an interest. The consequent holiday there was again superb, and possibly a little more cultural, with visits to the many fine



churches and castles as well as the hostels. This in turn led to our latest visit in early October, with friends Penny and Malcolm from Chalfont St Peter, who like us were celebrating a big anniversary.

By flying midweek and off peak with Easyjet any strikes by air traffic control were avoided and the cost including taxes for four return tickets was £168. After flying to Munich a train took us to Hauptbahnhof, (Central station), our hotel being next door. After checking in and a short rest, we arrived at our first Beer Hall within four hours of leaving Stansted.

Our first venue was the **Augustiner Gaststätte**. Located in the pedestrianised part of the city centre close to Marienplatz it is the most prominent outlet of Augustinerbrau, one of the big six breweries of Munich. It has a basic beer hall of huge dimensions, with dark wood paneled walls around scrubbed beechwood tables. Traditional Bavarian food is served all day until late, including many pork dishes, dumplings, sauerkraut and of course the inevitable sausages. All are a great accompaniment to the beer. The Augustiner range includes an excellent unfiltered *Pale Weissbier* at 5.2% ABV, a dark red tinted *Dunkel* at 5% and a *Helles* – pale lager at 5.2%. Seasonal beers are available in Spring and Autumn as with most breweries throughout Germany. A few drinks and a meal here went down well and we started to unwind from our journey.

From here we walked through Marienplatz past the 'Altes Rathaus' (Old Town Hall) to the market. Well worth a visit even if 'just looking'. Munich's central position within Europe is clearly demonstrated here by the variety of goods available. We saw many fruits and vegetables we had never seen before. One stall had more than 25 varieties of potato. Also there were many different brightly coloured mushrooms, raw horseradish, spices, cheeses, nuts, as well as stalls specializing in cooked meat and an abundance of... you guessed... SAUSAGES.

Carrying on past the market we arrived at **Weisses Brauhaus**, a truly wonderful drinking pub of large proportions and a personal favourite. Owned by the Schneider family since the mid 19th century, brewing was moved from here to Kelheim after the unfortunate result of an air raid in 1944. Very busy especially Friday and Saturday nights, the energetic Frauleins certainly earn their money here. When I first visited in 2000, with Dave, Nick

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and Simon, the place was packed with jubilant Bayern supporters celebrating their German league victory. The waitresses were weaving their way between the masses balancing trays loaded with upwards of twenty full glasses between one hand and their shoulder. Very little was spilt.

Whilst Helles, Pilsener and Dunkel are available vom fass (draught), bottle conditioned *Schneiderweisse* at 5.4% is the most popular beer here – a strongly flavoured and coloured wheat beer. *Aventus* is a dark doppelbock wheat beer also bottled at 8%. Turn your empty glass on its side here and a full replacement arrives automatically. My kind of pub!

After a quick turn round back at the hotel we went back to the city centre by train to save time. Trains trams and buses all run with typical German efficiency, ie, on time. This left us fairly adjacent to the most famous of all the beer halls – the *Hofbrauhaus* (pictured on page 6). Although the most touristy it retains a traditional feel with plenty of atmosphere. It is probably also the biggest and definitely the noisiest, complete with oompah band and the most diverse clientele. Previous customers include Lenin, Hitler Gorbachev and now us. It remains the brewery tap but production has moved to the outskirts of the city. Draught beers are *Hofbrau Helles Export* at 5.2%, *Dunkel* brown beer also at 5.2% and *Marzen* – malty and reddish brown but light in character at 5.7%. There is also a bottled unfiltered *Weissbier* at 5.1% and the Spring seasonal *Maibock* at 7.2%. After another meal and a few litres from the selection above we called time on ourselves and said goodnight to Munich.

In the morning we hired a car which was delivered to the hotel ready for our journey to Bamberg, roughly 230 kilometers. Once out of Munich and onto the Autobahn progress

was rapid but although we sometimes reached 160kmh (100mph), there were other vehicles passing us as if we were standing still, mainly Mercedes, BMWs and Porsches. I would certainly not feel comfortable with the disadvantage of having a right-hand drive car in such circumstances. We arrived in Bamberg at last with no mishaps and found our hotel right in the centre of the oldest part of the city.

The medieval cathedral city of Bamberg was built around the two branches of the river Regnitz and its skyline is dominated by many high church steeples. It escaped serious damage in WW2 and as a result is one of the best preserved ancient city centres in Germany.

The history goes back over a millennium as is quite obvious by the range of architecture (the famous old 'Rathaus' by the river is pictured on this page). The cathedral, churches, museums and castles contain a wealth of cultural history. There is even a **brewery museum** within St Michaelsberg Castle which overlooks the city.

In the early 1990s there were roughly 1300 breweries in Germany with more than 750 of these being in Bavaria. Beer consumption per head was about 145 litres in West Germany as a whole. Bavaria alone managed about 220 litres per head whereas the drinkers of Bamberg triumphed with **330** litres per head. Bamberg is the beer capital of Franconia, in Northern Bavaria. Its many pubs are similar in size and

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atmosphere to traditional English pubs. Many have been family run for generations with dedication and pride, so have built a faithful following of Bambergers equally dedicated to drinking their beer. Over 40 different beers are produced in Bamberg, with many more being available from breweries in the smaller towns nearby. The Bamberg speciality is **Rauchbier** (smoked beer), produced by roasting the malt over a beechwood fire. The result is a dark, very distinctive flavoured beer which is extremely drinkable to the adventurous. You either love it or hate it.

Our first pub this time was the **Schlenkerla**, brewery tap for the Heller Brewery and the closest to our hotel. When we arrived however, in early evening, it was so crowded that we could not get in. A large courtyard adjacent to the pub was also packed out, with some very enthusiastic taking drinking place but we were unable to get anywhere near the bar. It turned out that this was the celebration of the arrival of the **Urbock**, a seasonal Rauchbier stronger than the regular. We decided to come back the following day when things settled down, and went to the nearby **Klosterbrau**. This brewery is the oldest in Bamberg, first documented in 1333. It has been owned by the Braun family since 1851, now in the 5th generation. There are seven different beer specialties brewed here. We tried the **Schwarzla**, a black lager at 4.9%, **Braunbier**, which is as it sounds, at 5.7% (excellent) and the **Braun's Weisse**, wheat beer at 4.9%. The food here is also superb, I can recommend the Bierhaxe (roast pork shank with crackling, gravy, dumplings and sauerkraut).

Next was the **Spezial**, another Brauereigasthof to the north of the Main-Donau Canal and opposite another, the **Fassla**. The **Spezial** also produces Rauchbier; draught **Lagerbier** at 4.5% and bottled **Marzen** and **Weizen**, both at 5.3%. All are lighter in colour and taste than those at the **Schlenkerla** so are easily consumed in volume. Here again are the scrubbed beech tables and dark wood paneling, and also the green ceramic tiled stove (pictured top left), a feature of most pubs in the region. Simple pub meals are served most

of the day. Stout waitresses dressed in black keep everyone supplied by tireless effort. A large beer garden on nearby Stephansberg Hill is also owned and provides a wonderful view over the city whilst enjoying a beer or three.

The **Fassla** was visited several times during our stay. (So were most of the others). Similar in setup and catering, simple and good value. On draught was **Lagerbier** at 4.8% and **Pils** at 5.0%. Bottled **Bambergator**, a seasonal Doppelbock is the strongest in Bamberg at 8.5%. In past years we have met many other **CAMRA** members and beer enthusiasts from around the world in here.

When we next tried the **Schlenkerla** we were able to find seats in the side preferred by the locals, and made very welcome. In Germany, and Bavaria in particular, everybody shares their table. This is not only sociable and conversation provoking, but means that when busy, there are no tables with just one or two persons seated and more bums on seats. English being the second language makes for easy (whilst lazy for us) dialogue. The building here is one of the oldest. Parts of it have vaulting which gives a Gothic feel, helped along with almost black panelling, black dressed waitresses and yes, black beer. The regular **Aecht Schlenkerla Rauchbier** is very dark with an equally rich flavour. At 5.1% it is unforgettable whether you like it or not. The one that all the fuss had been about was the seasonal **Urbock** at 6.5%. A stronger and even darker Rauchbier but with a much more complex flavour and aftertaste. Even more complicated was wobbling back to the hotel afterwards.

Walking up the steep slope of the Stephanberg hill from the city centre brings you to the **Greifenklau**, the smallest brewery but with an excellent beer garden and view. It produces a **Lagerbier** at 4.8%, a **Weissen** at 5.2% and a seasonal **Bock** at 7.0%. All are only available at the pub. The food looked wonderful, and cheap.

As well as visiting the above brew pubs on several occasions during our stay we also made an effort to try the remainder in the last two days. Malcolm in particular was on a mission to try the lot. I couldn't find anything wrong with this so did my best to assist. Walking about a mile to the East from the centre brings you to three of them fairly close together. All are well

worth the effort. The **Mahrs Brauerei** is my favourite with a serious drinking atmosphere to it. It has a historic 17th century interior and a beer garden with trees and cobbles adjacent the busy brewery courtyard. After most of an afternoon here drinking the **Ungespundete Lagerbeer** known as 'U', at 5.2%, we made it to the **Keesman** nearby, a comparatively modern brewery dating from 1867. Here we found the **Sternla**, a deep coloured unfiltered lagerbier at 5.0%. This finished us all off and we returned to the hotel. Penny and Malcolm had already managed to squeeze in a few at the **Maisel** brewery tap.

This left just the **Kaiserdorn** brewery, out on the opposite side of town to try on our final day. Apart from the walk along the river I found this a little disappointing, certainly the least welcoming, possibly as we were the only customers at the time. **Weizenland** wheatbeer at 5.3 % and **Meranier** dark lager, 5.2%.

Later on that final night we had a few final **Braunbiers** back in the **Klosterbrau**. Whilst talking to locals we were startled to find that there are no longer nine breweries in Bamberg. The good news is that there are now TEN. Although we found out too late to be able to try it, I did take some pictures before we left the next morning. Called the **Ambrasianum** (pictured bottom right), it is next door but one to the **Schlenkerla**. Our frustration at not being able to try it is compensated by having a good enough reason for another Bamberg visit. Do try it, you won't regret it.

Mick White



LOCAL BREWERY NEWS

Some of our local breweries have had success in the **SIBA (Society of Independent Brewers)** Midlands Beer Competition held at the Nottingham Beer Festival on 20th October 2005.

Rebellion won gold in the Bitter (IPA) and Best Bitter (*Mutiny*) categories, silver in the Premium bitter category (*Red*) and their IPA came second in the Overall Champions.

Loddon Ferryman's Gold won the bottled beers category and **Chiltern** won joint bronze in the same section for their *Lord Lieutenants Porter*.

The full list of results is as follows:-

Overall Champions Of Competition

Gold: **Castle Rock Elsie Mo** 4.7%

Silver: **Rebellion IPA** 3.7%

Bronze: **Thornbridge Hall Jaipur** 5.9%

Bitters (Up To 3.9%)

Gold: **Rebellion IPA** 3.7%

Silver: **Brewster's Hophead** 3.6%

Bronze: **Nottingham Rock Ale Bitter** 3.8%

Best Bitters (4.0 To 4.5% Abv)

Gold: **Rebellion Mutiny** 4.5%

Silver: **White Horse Wayland Smithy** 4.4%

Bronze: **Brewster's Daffy Elixir** 4.2%

Premium Bitter (4.6 To 4.9% Abv)

Gold: **Castle Rock Elsie Mo** 4.7%

Silver: **Rebellion Red** 4.7%

Bronze: **Nottingham Bullion** 4.8%

Strong Ales (5% +)

Gold: **Thornbridge Hall Jaipur** 5.9%

Silver: **Alcazar Bombay Castle IPA** 6.5%

Bronze: **Frog Island Croak & Stagger** 5.6%

Milds

Gold: **Potbelly Beijing Black** 4.4%

Silver: **Beowulf Dark Raven** 4.5%

Bronze **Highgate Dark Mild** 3.4%

Porters, Strong Milds, Old Ales & Stouts

Gold: **Shakespeare's Tempest** 5.5%

Silver: **Beowulf Chase Porter** 5.7%

Bronze: **Burton Bridge Top Dog Stout** 5.0%

Speciality Beers

Gold: **Titanic Iceberg** 4.1%

Silver: **Milestone Rich Ruby Celtic** 4.5%

Bronze: **Burton Bridge Damson Porter** 4.5%

Bottled Beers

Gold: **Loddon Ferryman's Gold** 4.4%

Silver: **Titanic Stout** 4.5%

Joint Bronze :

Belvoir Old Dalby 5.1%

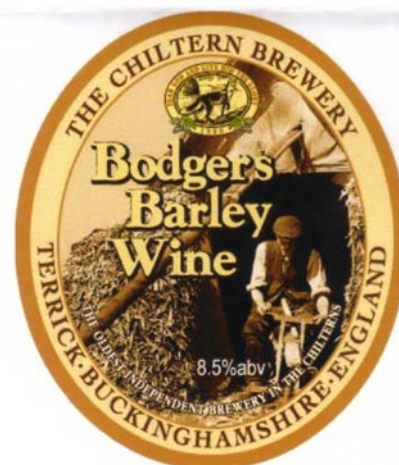
Chiltern Lord Lieutenants Porter 6.0%

Chiltern Brewery

Following their 25th anniversary which we featured heavily in our last issue, there is now a new look for the pump clips supplied by **Chiltern**.

They now incorporate their 25 year logo as well as the new designs which recently on their pump clips and bottle labels.

Look out for them at the **Kings Head**, Aylesbury, in December as they are offering a range of **Chiltern** beers very rarely seen in cask form!



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BRANCH ACTIVITIES

Branch Dinner

In early November, we had our branch dinner at the **Green Dragon** in Haddenham.

Eighteen people enjoyed a superb meal washed down with a choice of three real ales. These were *Caledonian Deuchars IPA*, *Vale Wychert* and *Wadworth 6X*. All the beers were tested and found to be in great condition!

This is the fourth year that we have held our branch dinner at the **Green Dragon**. It has been Bucks Dining Pub of the Year for the last two years and anyone visiting it can see why! Out thanks, once again, to Pete & Sue Moffat and their son Paul, plus the rest of the staff, for all their efforts and for making the evening so pleasant.

Branch AGM

Our Annual General Meeting will be held at the **Red Lion**, Haddenham, on Monday, February 6th starting at 8pm.

If you are a local **CAMRA** member this is your chance to have your say on how the branch is being run and what you want to see in *Swan Supping*.

Although we always welcome willing volunteers, you will not be press-ganged onto the committee and you are guaranteed a good evening as the **Red Lion** has four real ales including a dark mild which is still a rarity in the branch area.

Besides the meeting, there will be a buffet and a bottle raffle. We may be able to arrange a guest speaker as we have done for many of our AGMs - please check the next issue of *Swan Supping* or look on our website www.swansupping.org.uk.

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AYLESBURY BEER FESTIVAL 2005

A Volunteer's View.

The *Vale of Aylesbury Beer Festival*, supporting the *Friends of Florence Nightingale House*, has been steadily expanding since the first festival in 1994.

This, however was my first experience of the festival, and indeed only the second time I have worked a beer festival, rather than being the other side of the bar.

My first festival as a worker was the *Great British Beer Festival*, a festival on an altogether different scale. The *GBBF* is an experience I would recommend to everyone, whether they wish to work, or merely sample the huge range of beers available.

The *Vale of Aylesbury Beer Festival* is a somewhat more modest affair, a mere thirty barrels. My participation started by collecting a barrel from *Oxfordshire Ales* from their recently opened brewery in Marsh Gibbon.

Oxfordshire Ales was a little tricky to find, but we eventually found the small industrial park where it was located, a bleak industrial unit. *Oxfordshire Ales* started life as a drinks supplier for the local area, but has now expanded to include a moderate brew plant.

The barrel was duly delivered to the festival location, Stoke Mandeville Community Centre on Eskdale Road. There were already a good number of barrels there, as *Dayla* had made their delivery. My daughter helped roll the barrel into the hall, we put the barrel of *IPA* on the rack and settled down to wait for the delivery from *Vale Brewery*. And waited. And waited.

Luckily there was a play park for my daughter to enjoy while we waited. In the end, it turned out there had been a misunderstanding, and the delivery van had arrived too early, and had left again as the place was locked up.

Friday arrived, and my wife kindly drove me to the hall so we could get set up before the first of the customers arrived. When I got there, the other *CAMRA* volunteers had already set up the bar tables and were busy putting up posters. I started by helping attach labels to all the barrels, and then it was time to check the beer had settled sufficiently, and was of good quality.



It was, of course, important to *sample extensively* to ensure that we could advise people on the taste of the various beers!

That chore over, it was just about time to welcome the first customers. The *Friends* volunteers were manning the ticket sales, so we were left with pouring the beer and collecting tokens. Unlike the *GBBF*, beer was bought with sheets of tokens sold by the entrance staff. Pints were sold at £2.00, £2.20 or £2.40 depending on the strength of the beer, and the value crossed out on the sheet. This became increasingly hard to do as beer quality

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BEER OF THE FESTIVAL!



was checked throughout the evening.

Unlike some pubs I've been in, everybody was very friendly to the bar staff, tolerant of their occasional mistakes, and patient while we served. The air was also noticeably clear, even though smoking was allowed in the hall. After an initial rush, the bar was quiet for an hour or so, which enabled me to become familiar with the location of all the barrels. This became important as later, a rush of people accosted the bar, and it was constant work for a good couple of hours.

Finally the evening trailed off, and it was time to

go home. After a quick sup for the road, I started the long walk home. It was a warm night and before I knew it I was home.

Looking forward to next year!

Alex Wright

<We have heard from the 'Friends of Florence Nightingale House' that they were delighted with how the festival went and have raised in the region of £4,400. They passed on their thanks to all the

CAMRA members who were involved, giving their time for nothing and for working so hard. The next festival will be at the end of October next year. Ed.>

Beer of the Festival

As in previous years, the people lucky enough to attend the festival were given the opportunity to vote for their favourite beer.

There were separate categories for each of the

beer ranges on offer and an overall festival champion.

The results were as follows:-

Milds/Light Bitters

Grainstore Rutland Panther

Bitters and Special Bitters

Cairngorm Trade Winds

Strong Beers

Ridley's Old Bob

Ciders/Perrys (Joint Winners)

Westons Hertfordshire Country Perry

Westons Old Rosie Scrumpy

OVERALL BEER OF THE FESTIVAL

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2005

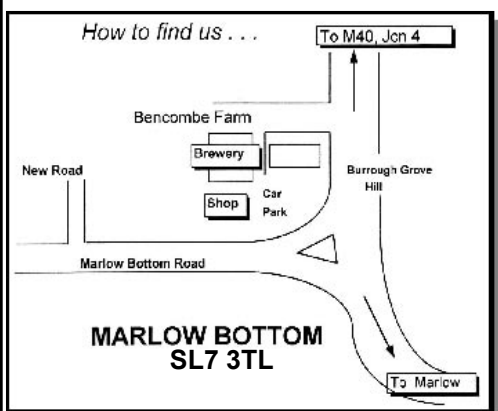
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		(72 pts)	(36 pts)	(18 pts)	(3 ltr)	(2 ltr)
IPA	3.7%	£ 77.45	£ 42.95	£ 22.95	£ 7.50	£ 5.00
Santa's Sleighed	4.2%	£ 84.95	£ 47.95	£ 25.95	£ 8.25	£ 5.50
Roasted Nuts	4.6%	£ 89.95	£ 50.95	£ 27.45	£ 9.00	£ 6.00

Bottle Beer		
	Bottle 500 mls	Case of 12
Blonde	£ 1.70	£ 18.00
Red	£ 1.75	£ 18.50
White	£ 1.75	£ 18.50

To place an order, or for further information, please call: 01628 476594
Rebellion Beer Company, Bencombe Farm, Marlow Bottom, SL7 3LT

Shop Opening Times Monday - Friday 8:00am - 5:30pm, Saturday 9:00am - 5:00pm

HOME TOWN BEER FESTIVAL!

The *North Notts Branch* of *CAMRA* held their 6th annual beer festival towards the end of September. There is nothing remarkable in that, you might say, however, instead of being held in Retford as it has for the last five years, this one was to be held in my home town of Worksop. My mother therefore got a surprise visit (pleasant I trust) from her eldest son!

The festival was held in the Ceres Suite of Worksop Town Hall which provided an excellent venue. It opened at 11am on the Friday and you have one guess as to who was the first paying customer!

My first surprise was that the only glasses on offer were half pint ones! I prefer a pint as the first half of the pint allows your taste buds to get to know the new beer which can then be savoured over the second half. Still, needs must!

The glass was decorated with a shield with four emblems, a stag's head, a pelican, a lion and an owl. As you probably know, Worksop is the Gateway to the Dukeries and these symbols represent the Dukes of Portland, Newcastle and Kingston along with the Marquis of Halifax.



Around 35 beers were available, mostly straight from the barrel but some were served by handpump.

There were a lot of local beers for the area which was a treat for me. I started on the *GMT* from the *Three Rivers* brewery then moved on to the *Shy Talk* (think about it!) from *Poachers*.

I could go to list most of the beers there as I tried most of them over the two days (with the help of my brother on the Saturday night), but I shall spare you!

An excellent festival and I trust that next year

will see a repeat performance!

David Roe

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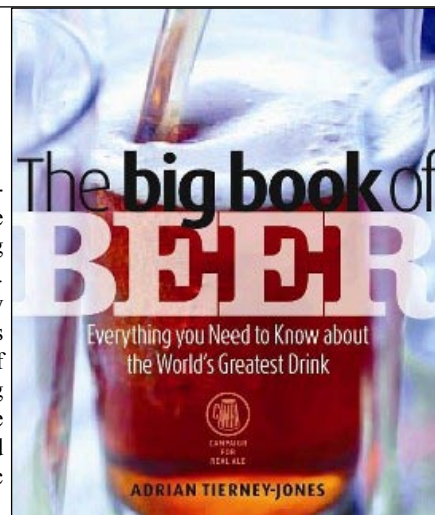


**The Chiltern Brewery
Terrick Aylesbury**

BOOK REVIEW

*Everything you Need
to Know About the
World's Greatest
Drink!*

Beer writer Adrian Tierney-Jones, tells the complete story of beer in a refreshing and accessible manner. It takes you on a journey from humble beginnings in a sun-drenched field of barley, through the brewing process, to reaching the glass in various forms and styles - satisfyingly aromatic and lightly sparkling.

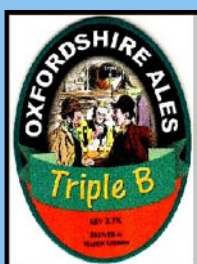


'I hope the book goes some way towards changing people's perceptions about real beer,' said author Adrian Tierney-Jones. 'People are often pleasantly shocked when they give it a go, and there's no better place to see drinker's reactions than at a beer tasting.'

At a recent corporate tasting hosted by Adrian Tierney-Jones, two-thirds of the females at the tasting liked English Bitter, from a selection of six contrasting beer styles, which flies in the face of orthodox brewing wisdom that the female palate enjoys a sweeter beer. Interestingly none of the drinkers would have considered drinking Bitter before tasting it.

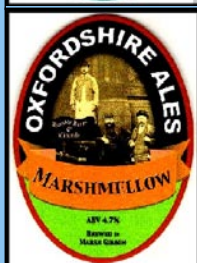
'This is obviously a small sample from one corporate event, but it does demonstrate that an English Bitter is one of the great drinks of the beer

OXFORDSHIRE ALES



Triple B – 3.7%

An Autumn leaf brown session bitter, well hopped, with Styrian and English Golding Hops.



Marshmellow – 4.7%

A classic, deep amber, strong beer with a generous, warming flavour. The taste is deliciously fruity and malty with a lingering bitter aftertaste.

IPA – 4.1%

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.

Please contact the brewery to discuss these options.

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

THE BIG BOOK OF BEER!

world, full of flavour and complexity, thirst-quenching and moreish. It's a shame that people seem to have a problem with the word Bitter when applied to beer, thinking it old-fashioned and redolent of flat caps and whippets!

Tierney-Jones continues, 'Bitter to many drinkers is a negative word. Yet the same people are happy to drink a double espresso or add Angostura bitters to their slinky cocktails; hardly easy and smooth flavours. If you look beyond the name, you'll discover a world of flavour.'

In the same tasting 43% of those taking part said they prefer to be offered a glass which is specific for the beer they are drinking.

Author Tierney Jones said: 'Again this idea is nothing new, and something that the industry has talked about for some time, it's all about changing people's perceptions, as beer is usually served in a standard pint glass. That's why I decided to include a section on 'Beer Curiosities' in the The Big Book of Beer. In order to attract different types of drinkers to this wonderful drink, we have to accept that for some people the presentation of the beer is almost as important as the taste.'

The Big Book of Beer covers a range of topics and is a great gift title, for both beer novices and aficionados alike.

The book lists everything from:

- Beer Beginnings - What makes beer, beer as a natural and organic product and how it is brewed.
- Beer File - How to identify beer styles, tastes and beers of the world.
- Beer Brewing – Craft brewers, family brewers, brewpubs,

women and beer.

- Drinking Beer – Beer in the pub, at home, Fancy a beer? Which beer to choose?
- Beer and Food – Beer as an ingredient, matched with food, is beer the new wine?
- Beer Curiosities – Glassware, beer mats, labels, festivals and advertising.

The Big Book of Beer celebrates every aspect of beer and urges the reader with their new-found knowledge to give it a try. Quite simply it is everything you need to know about the world's greatest drink!

Bibliographic Details

The Big Book of Beer is a flapped paperback book illustrated in full colour throughout.

Priced £14.99.

It's available to buy from all good bookshops, or direct from **CAMRA** 01727 867201 or online at www.camra.org.uk/books.

ISBN 1852492120

Adrian Tierney-Jones has been a passionate and informed Beer ambassador for more than a decade.

He is the author of West Country Ales (Halsgrove) and **CAMRA's** Pubs for Families and a regular contributor to the Morning Advertiser, Beers of the World and the Field Magazine, as well as the **CAMRA** newspaper *What's Brewing*. He also gives regular talks and tastings on beer and is the Secretary of the British Guild of Beer Writers.

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WHAT'S IN A HOP?

Beer is brewed from malted barley, hops, yeast and water – it's the hops which give beer its bitterness, flavour and aroma, something which only came about when introduced to this country in the 16th century by Dutch brewers. Hops have a male and female gender and are prevalent in Europe and Asia. The female flower (*Humulus Lupulus*) is used in brewing and the different varieties give rise to many interesting and varied beers, so take note wine buffs. The lupulin glands contain a resinous material which contains the bitter *alpha* and *beta acids*.

What are found in hops? Hops contribute to bitterness and are a counterpart to the sweeter malted barley. **Alpha acids** are compounds which are insoluble (do not dissolve in water) but during the boiling stage, *isomerise* i.e. rearrange their structure to form soluble and stable compounds called iso-alpha acids which lend the beer its bitter qualities. Typical names for them are; humulone, cohumulone and prehumulone – somebody obviously ran out of ideas when naming them huh? Storage of hops is important – alpha acids gradually oxidise above freezing and that means they can't isomerise and that's a big no-no. These compounds are responsible for the bittering qualities in hops but they not alone; **Beta acids** or lupulones (such as lupulone and adlupulone) are similar in structure and insoluble, but it is

their *oxidation* products that impart bitterness. They are not as prevalent as the alpha acids but offer twice the bittering factors for the same weight.

The alpha and beta acids impart bitterness but the *oils* present impart flavour and aroma; oils are found commonly in the plant world such as in nuts and vary in their *volatility*. Highly volatile oils contribute to hop aroma yet only contribute to 0.3-0.5% (v/w) of the hop cone, this shows how intense the hop aroma really is. Try crushing a hop in your hand and smell, the irony is this smell derived from compounds such as myrcene and alpha-humulene is not found in the beer, it's the fermentation and oxidation products which add to the beer. There are also *Gamma acids* (Ok, I'll stop there) but they don't contribute to the brew.

These oils are mostly hydrocarbons comprising 80-90% of the total oil content, they contain carbon and hydrogen and in some cases oxygen (when in contact with air) and sulphur. Other chemical compounds are alcohols and esters which can impart fruity aromas (these can also be formed during fermentation). These oils however are gradually lost during storage due to oxidation – almost two-thirds over a 6 month period.

Dry hopping adds hops to the cooled wort, they do not 'cook' and so drive off the volatile

oils, this gives the beer more aroma – there are no isomerised alpha acids and only some oxidised beta acids so there is less 'bittering'.

Polyphenols are the third component in hops which contribute to the well being of your average pint. Around 30% of them are from the hop the remainder are derived from the wort. These have anti-oxidant properties and reduce oxidation - improve taste. There also some evidence of that they can combat food poisoning, inhibit skin tumours and stomach cancers. Not sure if they can cure HIV though but maybe it's worth a try.

What do hops give beer, other than flavour, aroma and bitterness? They supply tannins which combine with unwanted proteins to remove haze, they provide antibacterial properties to prolong beer life and they lower the surface tension of the wort to more easily maintain a vigorous boil.

There are two types of hops: Aroma varieties such as Fuggles, Golding and Cascade and bittering varieties such as Target, Challenger and Brewers Gold – all vary in their compositions of essential oils and alpha acid content. These are all the reasons to try out your local beer festival / pub and find out what hops can do for you!

Lemon Slain

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

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 _____
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Address

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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)



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Three Months FREE!



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BOOK REVIEW

'Watching the English'

by Kate Fox

'The pub is a central part of English life and culture...It would be impossible to even attempt to understand Englishness without spending a lot of time in pubs, and it would almost be possible to achieve a good understanding of Englishness without ever leaving the pub.'

This isn't from a *CAMRA* press release but is the view of a leading social anthropologist – Kate Fox, Co-Director of the Social Research Centre in Oxford – in her recent book 'Watching the English'. It is a fascinating read, cataloguing the complex but indisputable 'Hidden Rules of English Behaviour', as the book is subtitled. However, its substantial sections on the importance of the pub to English civilised behaviour are a timely antidote to the incessant, frenzied scare mongering in the media about binge drinking and the evils of alcohol.

Ms Fox's argues that the pub is a social leveller and functions as safety valve from the effect of hierarchies – either social or work. This explains one of the most distinct characteristics of pubs when compared to equivalent drinking venues in the rest of the world: the absence of waiter service.

The book describes a study of the relative patience of various nationalities of tourist

who are unaware of this custom. The time is recorded at which they become so frustrated with the "slow" service at a pub table that they approach the bar directly – Americans being the most impatient (under three minutes in one example), while a group of Italians were happy to sit unattended for 45 minutes.

It is argued that the no-waiter concept serves two purposes. Firstly, it promotes the egalitarian notion of a 'public house' – by tradition the publican is welcoming visitors into his or her house. Secondly, the act of having to walk up to the bar promotes sociability: the normally reserved English have to rub shoulders with strangers and 'the locals' to get served. No one in a pub is allowed to sit isolated in a socially exclusive zone.

Foreigners who regard the English habit of orderly queuing as a cultural eccentricity are further mystified by the system of 'invisible queueing' at the bar. Viewed objectively, this is an astonishing achievement of civilisation. Almost anyone waiting to be served at a pub bar is acutely aware of the order in which every other customer has arrived.

However, I would query Ms. Fox's description of English bar staff as being 'exceptionally skilled at identifying who is next in the invisible queue'. Most are but some are hopeless. Nonetheless, if such a breakdown occurs

it is remarkable, from an anthropological perspective, how the customers in the invisible queue invariably restore civil order by refusing to be allowed to queue jump. Pushing in at the bar is probably a bigger cause of fights in pubs than remarking on the ugliness of another customer's wife or girlfriend.

I have noticed tourists queueing at the end of airport bars imagining that this is the proper English thing to do. This tends to confuse everyone.

Other conclusions follow from the no-waiter peculiarity. One is that a pub is demarcated into various zones of sociability. A pub bar is seen as one of the few places where the English are accustomed to striking up conversation with complete strangers. The tables furthest from the bar are the most private – where it most unusual for strangers to interact. The book also makes some fascinating observations about the etiquette of special areas, such as the pool table or dartboard.

Similarly, the rituals of pub tipping are analysed. 'Have one for yourself' is a far more democratic gesture than the vulgarity of leaving a pile of coins or a bank note. The recipients can choose their own pleasure and reciprocate the egalitarianism by taking a smaller amount than would be customary in other countries.

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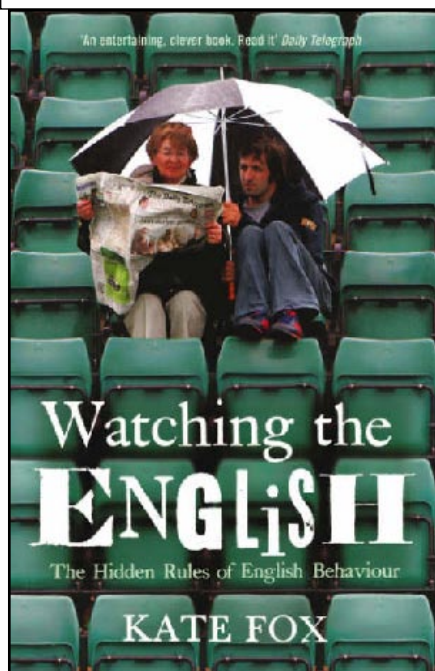
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WATCHING THE ENGLISH



It is wonderful that a book can devote 12 pages to the vital subject of round-buying. It probably doesn't take a social anthropologist to observe the importance of round-buying in the bonding of social groups. But there is a lot more to round-buying than that! For example, it is interesting that it is not simply a financial ritual. The round-buyer must perform the role

of waiter – taking the time and trouble to order the drinks at the bar and then transport them to the grateful drinkers. The social contract is threatened if money is offered to pay for a round if someone else in the group will do the unpaid waiter-service part. As Ms Fox notes, 'obeying the rules of round buying is not just good manners, it is a sacred obligation. Failing to buy your round is not just a breach of drinking etiquette: it is heresy.'

The section on the importance of after-work drinks is particularly satisfying. To quote a little anthropological jargon, the pub functions as a 'liminal zone' – 'in which there is a degree of 'cultural remission' – a temporary relaxation or suspension of normal social controls and restraints...the English after-work drinks ritual functions as an effective de-stressor...alcohol is used as a symbolic punctuation mark – to define, facilitate and enhance the transition from one social state or context to another.'

Or, to put it another way, going down to the pub is an essential way of rewarding oneself for a hard day's work and to winding-down in preparation to use leisure time. I like to extend this argument a little – the harder I've been working, the more important it is to ensure a proper transition in this liminal zone. So if I go to the pub and drink four or five pints after work, it must mean that I've been working a lot harder than if I only had the one or two.

On a serious note, this book (among its other merits) makes a convincing argument that the traditional English pub is one of the bedrocks upon which our society is based. Despite an easy –reading style, it is based on academically rigorous work – unlike the dubious focus-group style research cited by clueless chains in the 'hospitality' industry.

The pub is a fundamentally socially inclusive and egalitarian institution. However, this only applies to the traditional pub model. Restaurants that masquerade as pubs (to appropriate the term gastropubs) preserve hierarchy and formality. On the other hand, ghastly, youth-orientated vertical-drinking dens destroy the conventions established over centuries to manage the civilised consumption of alcohol – and have created the infamous 'binge-drinking' culture.

Resistance is vital against the various threats to the traditional English local, both from misguided government legislation and the short-term financial goals of global capital markets – for example viewing pubs in terms of property portfolios.

As Hilaire Belloc warned 'When you have lost your inns down your empty selves, for you will have lost the last of England!'

'Watching the English' by Kate Fox, Hodder & Stoughton Paperbacks, 2005, £8.99



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Swan Supping

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



Branch Diary

Everybody welcome to all socials and meetings!

DECEMBER 2005

Tuesday 6th WYCOMBE TWO PUB SOCIAL

9:00pm Falcon, 10:00pm Bell.

Friday 16th AYLESBURY PUB CRAWL & CURRY

Start at Hop Pole from 7:00pm, then Harrow, Rockwood, Hobgoblin, Queens Head, Kings Head

Thursday 29th WENDOVER SOCIAL

9:00pm Packhorse

JANUARY 2006

Thursday 5th BRANCH SOCIAL

9:00pm Rising Sun, Ickford.

Wednesday 11th BRANCH MEETING

8:30pm Three Horseshoes, Burroughs Grove near Marlow.

Wednesday 18th PENN AND TYLERS GREEN SOCIAL

8:45pm Red Lion, 9:30pm Queens Head, 10:15pm Horse & Jockey

Thursday 26th BREWERY VISIT

7:15pm, Tring Brewery (with MK & North Bucks Branch).

Please contact Nick Holt 01296 483554 to book your place.

FEBRUARY 2006

Monday 6th BRANCH AGM

8:00pm Red Lion, Haddenham (in the Lion's Den)

All local CAMRA members should attend. Bottle raffle and buffet.

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

www.swansupping.org.uk

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More Local News



Beer Festival Diary

DECEMBER 2005

1-3 (Thursday-Saturday): GREAT WELSH BEER & CIDER FESTIVAL. CARDIFF CITY HALL (10 minutes from bus & rail stations). Open Thursday 5pm then all day 11-11 Friday & Saturday. Further info please call 07092 031080.

1-3 (Thursday-Saturday): 4th HARWICH & DOVERCOURT BAY WINTER ALE FESTIVAL AT KINGSWAY HALL, DOVERCOURT. Open 11-11 each day. For further information please see www.harwich.net/beerfest.

JANUARY 2006

6-7 (Friday-Saturday): DERBY WINTER BEER FESTIVAL DARWIN SUITE, ASSEMBLY ROOMS, DERBY MARKET PLACE. Fri + Sat 11am-4pm (£2), 5-11pm (£4). Further info www.derbycamra.org.uk or winterbeerfest@derbycamra.org.uk

13-14 (Friday-Saturday): THE FIRST EVER REDDITCH WINTER ALES FESTIVAL. CENTREPOINT, IPSLEY ST, REDDITCH. Open Friday 7-11pm + Saturday 11am-11pm. Further info from the festival website www.redditchwaf.org.uk

13-14 (Friday-Saturday): EXETER FESTIVAL OF WINTER ALES The Coaver Club, Matford Lane, Exeter, Devon (rear of County Hall). Open Fri 6-11pm + Sat 11am-11pm. 50 Winter-only brews plus festive cider. Further details from Phil Roberts 01884 33115(h) 01884 244612(w) phil@exetercamra.org.uk

26-28 (Thursday-Saturday): 17th Bent and Bongs Beer Bash (Atherton Festival of Beer and Winter Ales) at Formby Hall. Thurs 6-11pm; Fri 5-11pm; Sat 12-4pm, 7-11pm. More info at www.bentnbongs.com

27-28 (Friday-Saturday): 11TH BURTON WINTER ALES FESTIVAL, Burton-on-Trent Town Hall, King Edward Place, Burton-on-Trent, Staffs. Open: Friday noon-11pm, Saturday 1130am-11pm. Contact Nik Antona 01283 711611 (h), 01977 591004 (w) or email nik.anton@btinternet.com

OCTOBER 2006

27-28 (Friday-Saturday): 13th AYLESBURY VALE BEER FESTIVAL, Stoke Mandeville Community Centre, Eskdale Road, Stoke Mandeville. Our annual charity beer festival for the 'Friends of Florence Nightingale House'.



Just as we were going to press, we have been told that the branch has gained another pub (but lost a club!).

Rick Essouayah, landlord of the **Royal Oak**, Oakley, which is a **Vale Brewery** pub, is taking charge of the **Chilton Club** in Chilton.

The club has had real ale available for a long time but, being a club, you should have a membership to enjoy it along with the other facilities including snooker. This will change as the club becomes the **Pub at Chilton** which will be managed by Matt Culverwell and his partner Marina.

It is due to open on Friday December 2nd at 7pm. They will be offering three real ales and we hope to have more details for our next issue.

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Towersey Morris Men are an active morris side, dancing all over the Aylesbury and Wycombe area, usually at pubs. As well as enjoying a beer or two, we also have fun taking part in a fine English tradition, and performing at festivals at home and abroad. New members, whether beginners or old hands, are always welcome.

For more information call

Jonathan 01908 231355

Andy 01844 291173

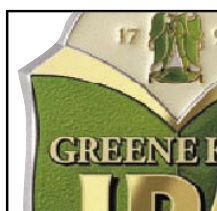
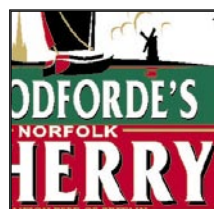
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