





2005 will long be remembered by the members of the Aylesbury Vale & Wycombe Branch of the Campaign for Real Ale! Just as we are recovering (in a delightful stupor) from Chiltern Brewery taking over the Kings Head and showcasing their beers in a nonsmoking atmosphere, then Vale Brewery finally unveil the new, vastly improved, Hop Pole.

A vast amount of money has been spent making the pub unrecognisable from its former self. The front bars have been completely refurbish, with all wood flooring. All the windows are new and comparing the plumbing to what it was before is like comparing a brand new Rolls Royce to a clapped out Trabant!

THE MAGNIFICENT TEN!

The main new feature which should attract the attention, is the large bank of handpumps which will feature 10 (yes, TEN) real ales including, we have been promised, a dark mild and a porter! As well as a selection of the brewery's own portfolio, there will be lots of beers from micro breweries all over the country.

If that was not enough, there will be Czech lagers, bottled beer from all over the world (including lots from Belgium (and draught Leffe Blonde)) and traditional cider! So many beers, so little time!

The new manager of the Hop Pole is Martin Heather. His experience in the trade includes being an area manager for Hobgoblinns (the area was Japan!) and he has even done his own brewing, but the details of that are best gained from the man himself over a few beers!

As we were going to press we were invited to the official reopening of the pub which was due to take place on Friday 29th July. A full report (and pictures) will feature next issue.

Before we get too carried away, please remember that our annual beer festival will be taking place at the Eskdale Road Community Centre, Stoke Mandeville, on Friday 28th and Saturday 29th of October. Once again, this is a charity event held in conjunction with the Friends of Florence Nightingale House. Full details will be in our next issue which will be our Fiftieth!





Triple B – 3.7%

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

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.

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.

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.

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Tel 01869 278 765 Fax 01869 278 768 Email bicesterbeers@tiscali.co.uk

A newsletter with a print run of 4600 for the discerning drinkers of Aylesbury Vale and Wycombe



Local News



The **Oak** enjoyed a very successful beer festival in July.

AYLESBURY

The **Harrow** is running a charity 'Beer and Band' Festival from Monday 1st to Saturday 7th August. There will be up to eleven beers on offer including their usual range and they will be collecting on behalf of the Baby Care Unit at Stoke Mandeville Hospital. Among an impressive list of expected guest beers there are *Inveralmond Inkie Pinkie* (3.7), *Hampshire Wild Thing* (4.2), *Skinner's Davy Jones' Knocker* (5.0) and *Wells Banana Bread Beer* (4.5).

The **Hobgoblin** is still offering its real ales at £1.60 per pint during the day. On offer when visited were *Vale Edgars Golden*, *Wychwood Hobgoblin* and *Archers Special*.

The waiting is over! The Hop Pole was due to open as we went to press. *Vale Brewery* have gone all out to make this the destination pub for all real ale fans. Twelve handpumps will offer ten different beers including many from micro breweries alongside selections from *Vale*. We have been promised that both Porter and a Dark Mild will be available.

New landlord, Martin Heather, will also be offering draught (*Leffe Blonde*) and bottled Belgian beer (plus bottled beer from around the world), Czech lager (*Budvar* and *Starpromen*) and traditional cider (*Swan Vale Cider* and *Thachers Scrumpy*). Must be worth a visit! Hot and cold food will also be available to help soak up the ale!

The lease for the **Market Tavern** has been bought by Oliver Barrington and is now under the management of Jason Thrasher who used to be at the **Old Plough & Harrow**. The real ales currently on offer are *Adnams Bitter* and *Wells Bombardier*. The pub will be open from 8am through till midnight from Monday to Saturday and 12 to 4 on Sunday (closed Sunday evening). Meals are being served in the upstairs room from 8am to 2pm with snacks available the rest of the day.

The **Millwrights** have a special offer running through the whole of August. When you buy a pint of their real ale, you get one and a half pints! The offer applies to their *Greene King IPA* and *Abbot* and the guest beer, which was *Tom Wood's* Bomber County when last visited.

BIERTON

The **Bell** now has *Fullers* new *Discovery Ale* at 3.9% - very drinkable. Quiz nights are now a regular feature on Sunday evenings.

Bob's Barn is having a beer festival over the weekend of Friday 16th to Sunday 18th of September.

The **Moat House** is currently closed but as we were about to go to press we have heard that the lease has been sold. We will get more information for our next issue and we hope that the pub will reopen soon.

BRYANTS BOTTOM

Country watering hole the **Gate**, offers *Greene King IPA* (3.6) and *Abbot Ale* (5.0), while busy and popular with diners, especially alfresco during the summer months.

CADMORE END

The **Blue Flag** has a new landlord in Terry Kinsella who took over in July.

CHINNOR

The Black Boy is currently closed.

The **Wheatsheaf**, which had been closed for a few weeks, has reopened with a new manager. No details yet on the beers offered.

CROWELL

The **Shepherd's Crook** is running a beer festival over the August Bank Holiday.

FAWLEY

Sole village pub the **Walnut Tree** remains boarded up, overgrown and up for sale. A sorry site!

GIBRALTAR

The **Bottle & Glass** has finally acquired a roof and there is a sign outside saying that *Greene King* are offering it as a pub to let. We will keep you posted!

GREAT HAMPDEN

Local Haddenham seasonal brew *Summer Glory* (4.0) from the *Vale* brewery, partnered *Adnams Bitter* (3.7) at the **Hampden Arms** recently. *Addlestones Cloudy cider* was also on hand pump at this quaint village pub.

(Continued on page 23)

The Unicorn High Street, Cublington

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

GREENE KING TO CLOSE RIDLEYS BREWERY



CAMRA has attacked **Greene King**'s plans to close the 163 year old **Ridleys Brewery** in Essex. **CAMRA** claims that the acquisition of **Ridleys PLC** threatens consumer choice as **Greene King**'s dominance in Essex and East Anglia grows.

CAMRA is calling on the Government to reinstate legislation to force brewers with more than 2000 pubs to allow their pub tenants to take a guest beer from a supplier of their choice.

Mike Benner, Chief Executive, said, 'This acquisition follows hot on the heels of the takeover of *Jennings* by

Wolverhampton and Dudley in June. A new generation of national brewers has been created and is a threat to consumer choice. Takeovers rarely lead to benefits for consumers and invariably lead to erosion of consumer choice and breweries close and beers are axed.'

"Greene King has stated that it intends to close the *Ridleys Brewery* in the autumn. *Ridleys* has been family owned since 1842, brewing excellent local beers. *Greene King* should reconsider its decision and take steps to sell the brewery as a going concern."

CAMRA believes that demand exists for breweries which specialise in short-run craft beers following renewed consumer interest in local products. **Ridleys** has been brewing **Tolly** Original since 2002, brews **Greene King** XX Mild under contract and brews Pale Island for **Kelham Island Brewery**, current holders of the **Champion Beer of**



Britain Award.

Mike Benner added, 'What will happen to popular beers such as *Greene King XX Mild*, *Tolly Original* and the *Ridleys* beers? It is difficult to believe that *Greene King* will continue to brew *Ridleys IPA* for long as it clashes with its own *IPA*.'

CAMRA is to press *Greene King* to reverse its decision to close the Essex brewery and attempt to sell it as a going concern.

Mr. Benner added, 'Are we to see a new housing development on the site of this



remarkable Victorian brewery? *Greene King* should show they care about Britain's brewing heritage and the views of beer drinkers and attempt to sell the brewery to someone who can use it to brew beer.'

CAMRA has hit out at comments from **Ridley's** Managing Director, Bob Wales, who was appointed in April 2005. Following his appointment, Mr. Wales said, 'The Board and I are delighted with this announcement and look forward to the **Ridleys** business growing and developing. **Ridleys** is a good business with some excellent and dedicated people at the Hartford End Brewery site...'

Mr Benner said, 'One has to ask what has changed?'

If *Ridleys Brewery* is to close, we will be missing the possibility of having their beers at our beer festival (our twelfth will be held on Friday 28th and Saturday 29th of October). Two beers that we enjoyed in the past are illustrated by the pump clips shown above.

Martin Heather and Vale Brewery of Haddenham are pleased to welcome you to the new, improved

Hop Pole, Aylesbury

which is now offering you

TEN REAL ALES CZECH LAGERS BELGIAN BEER Hot & Cold Food

Aylesbury's Permanent Beer Festival!

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



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BRANCH ACTIVITIES

Black Country Trip

June saw the branch go on their annual trip to the Black Country.

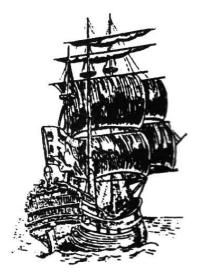
Besides visiting a lot of old favourites, we managed to make time to visit two brand new breweries based in pubs. These were the *Toll*



End Brewerv. based the at Waggon & Horses in Tipton (pictured left) and Black the Country Ales Brewery at the Old Bull's Head in Lower Gornal (an interior shot is shown below).

Although the weather was not very kind, all the members had a great day and there will be another trip next vear. Perhaps there will be even more n e w breweries to try!





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Food is served Noon – 2pm Tuesday to Sunday lunchtimes and 6pm – 8.30pm Monday to Saturday evenings.

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

MORE ACTIVITIES

Haddenham Beer Festival

As last year, we held a social at the *Haddenham Beer Festival*. Our congratulations go to all those who ran such a wonderful festival. The new venue was perfect and the weather was probably the best we've seen this year. Lets hope for the same success next year.

Curry Evening

On Friday 22nd of July, the branch had a curry evening at the **De-Wanium** (formerly the **King William IV**). A great meal was washed down with lashings of *Fullers London Pride*. Our thanks to Mr Islam and his staff for a wonderful evening.

New Features on the Swan Supping website!

The *Swan Supping* website now features two new mailing lists. The first, 'Announce', is a low traffic list to inform you of the various happenings of the branch. Messages will be sent out to remind you of Branch Socials and events, Beer Festivals, and other *CAMRA* news.

There is also a 'Swan Chat' mailing list for discussing all things to do with Beer, Pubs and *CAMRA*. Want to air your views on the smoking in pubs debate? This is the place. You can subscribe to the lists by sending an empty email to announce-subscribe@swansupping.org.uk or chat-subscribe@swansupping.org.uk.

Alternatively, you can visit the *Swan Supping* mailing list page: http://www.swansupping.org.uk/members/mailing-lists.php

Swan Supping on your mobile phone: For those of us with short memories, reminders of selected events in the branch can now be accessed via your mobile phone! Browse to wap.swansupping.org.uk to find details of the nearest events, with a link to a map!



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Swan Supping SALT LAKE CITY PUBS

Finding drinkable cask conditioned ale is sometimes a challenge in the pubs of the Aylesbury and High Wycombe area. I was recently faced with a much bigger problem: finding real ale in the capital of one of the most abstemious American states.

I was sent on a short business trip to Salt Lake City – capital of Utah. Many of us, who are (just) old enough to remember the Osmonds, most readily associate Salt Lake City with the Mormon Church (more properly The Church of Jesus Christ of Latter Day Saints). To a **CAMRA** member, the Mormon lifestyle signifies one thing above all others – alcohol is forbidden – so this trip threatened to be anything but a 'jolly'.

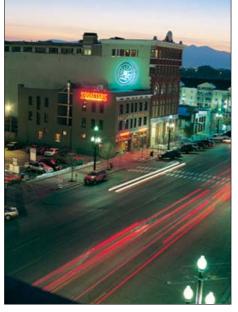
Some research was required. The Lonely Planet guide confirmed that the state of Utah was, indeed, established by the Mormon settlers — with a continuing emphasis on the family values associated with the church. However, the state isn't 'dry'. Access to alcohol is heavily restricted, even more so than in the rest of the US, but it isn't banned. In fact, a couple of brewpubs in downtown Salt Lake City were mentioned. Things were looking up. Maybe I could experience a little of the American craft brewing renaissance. First a thorough education in Utah's licensing laws awaited me.

I checked in at the hotel we had been booked in by our suppliers. Looking to wind down after a gruelling journey via Atlanta I asked 'Could you tell me where the bar is, please?' 'Sir, there are some restaurants near here if you would like a meal. If you require hard liquor there is also a bar a little further away.' 'How far is the bar?' 'About two miles.' 'And the restaurants?' 'Approximately a mile.' 'So you'd need to drive?' 'Yes. Sir'. Welcome to Middle America. The hotel was located in typical suburban sprawl. With minimal public transport available, most Americans have to drive to get anywhere, with no opportunity to stroll down to the local.

So no mixing business with pleasure – until my last night in the city when I got to downtown Salt Lake City, with the promised beer scene within striking distance.

While the downtown district is low-density compared with European cities, it's still possible to walk around the main attractions – and, as a consequence of the city's Mormon heritage, it is entirely safe to do so. Finding the tram service introduced for the Winter Olympics in 2002 was a revelation – especially as it is free of charge in the downtown area.

My first stop was the **Port O'Call**. This was a proper bar. And, in Utah, proper bars,



because they sell hard liquor, must be private members' clubs. A tourist must go through a rather bizarre ritual to enter this type of establishment.

A large, tattooed, hairy doorman enquires if you would be interested in becoming a temporary member of the club. If so, he nominates your candidature to his colleague sitting by the door – the honourable membership secretary. After checking id and relieving you of a \$5 fee, a temporary membership ticket is issued (subject to the approval of the Board of Directors) and you are able, at last, to exercise your member's rights and go and order a beer.

Inside, the **Port O'Call** was clearly a place where people took their drinking seriously (their motto being 'Everywhere else just sucks'). There was an extensive beer list – including many beers from local microbreweries. Being hot and sunny outside, I chose a *Hefeweizen* from *Park City Brewery*. It was pleasant and refreshing. At 4% alcohol, it lacked the body of the Bavarian style of wheat beer on which it was based but had far more character than the likes of *Bud*.

After a little sightseeing tour on the tram and finding that I was sadly too late to hear the rehearsal of the Mormon Tabernacle Choir, I drowned my sorrows in *Squatter's Brewery*. This is Salt Lake City's best known brewpub – with an impressively sized brewhouse visible through glass panels behind the bar. An extensive selection from the brewery's range was available on draught.

Like many British upmarket brewpubs, food was a major factor in the business. A few bona fide drinkers perched on bar stools but overall, the *Squatters Brewery* was doing a roaring trade in solids. Maybe this was a means to an end – a substantial food offering may enable the brewpub to be categorised as a restaurant and so avoid the private members' club ritual? Not dining, I had to perch against the bar to carry out my sampling.

First up was their Pilsner - curiously called Provo Girl. The name's origins are disputed but have no connections with Northern Ireland - apparently Provo is the most conservative city in Utah, where it is provocative to suggest their youth maybe sinful enough be associated with beer. Regardless of the name, the brewery aims for Teutonic authenticity – using Magnum hops from Germany and lagering the brew for 30 days. It's apparently a gold medal winner from the 2004 Great American Beer Festival. To my taste this beer, at 4% ABV, lacked a little of the body normally associated with the style - like the previously sampled Weizen.

As with most American craft or 'boutique' breweries, the majority of beers were not cask conditioned. However, Squatters had a 'Brewmaster Special' on handpump. Unwary customers were told that 'these English style ales have a thick creamy head, great hop aroma and are served slightly less chilled to enhance flavor'. This is not the definition of real ale that CAMRA would endorse but. happily, it was the genuine cask conditioned article and, gratifyingly, the most popular beer in the pub was coming from the handpump. The beer was their 'Full Suspension Pale Ale' --- modelled on pale ales from North West England. A very drinkable pint, it was maybe more hoppy than the original style but the gravity (strangely 4% again) was more fitting.

Emboldened by finding cask-conditioned ale, I decided to try the **Squatters** *IPA*. This was voted best English-style IPA in the USA, even using English barley. It also beats most English brewed IPAs for style authenticity – being at the original IPA ABV of 6% compared with what has come to be passed off for IPA in this country. Unfortunately, Utah's licensing laws couldn't trust me to handle a 6% beer. On ordering the *IPA* I was informed 'We're sorry sir, but because the beer is very strong, we only serve this in bottles and only to people who are eating a meal.'

Clearly this was powerful stuff for Utah. Subsequent research showed that only beers of approximately 4% or less alcohol by volume escape the 'hard liquor' classification and its onerous restrictions – and this strong stuff could only be drunk in private members' clubs like the **Port O'Call** (Continued on page 8)

 Swan Supping

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		(72 pts)	(36 pts)	(18 pts)	(4 pts)
IPA	3.7%	£ 77.45	£ 42.95	£ 22.95	£ 6.25
Blonde	4.3%	£ 84.95	£ 47.95	£ 25.95	£ 6.75
Seasonal Ale	4.7%	£ 89.95	£ 50.95	£ 27.45	£ 7.25

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	Bottle 500 mls	Case of 12		
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Fancy a drink at home? Real Ale in a Bottle always hits the spot!

MORE FROM SALT LAKE

HADDENHAM BEER FEST

(Continued from page 6)

or in restaurants. It was plainly not a co-incidence I'd now drunk three beers of different styles of beer all of the same gravity – and in two cases clearly weaker than the styles on which they were modelled.

Suitably chastised, I ordered a stout - Milcreek Cream Stout. This was, like the others, a well-made beer using pale, caramel and chocolate malts and roasted barley to give the familiar dark stout colouring and maltiness. However, an unmistakable American hoppiness was provided by Chinook hops.

Still frustrated by my inability to sample the IPA, I later passed a state liquor store - the only authorised suppliers of take-home alcohol. I wandered in, curious to investigate the state-run offie concept further. I expected an austere institution, set up with the intention of serving sinners. Not so. There was a great selection of bottled beers from local microbreweries. Happily, I was able to get

hold of the previously forbidden Squatters IPA in (small) bottled form.

The contents of my regulation brown paper CAMRA HO: bag were carefully transported to the hotel 230 Hatfield Road, St Albans, Herts AL1 4LW. room. There I was able to toast Salt Lake City with the best beer of the trip - the complex IPA. Like most excellent strong beers, it drank well under its weight in terms of ABV. While the arcane licensing laws mean it's not straightforward to obtain good beer in Utah, I'd discovered that it was well worth the effort.

Michael Clarke

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PLANNING DEPARTMENT

Aylesbury: AVDC Planning Dept, High St, Aylesbury, HP20 1UB Tel: 01296 585406



Happy Drinkers at the Haddenham Beer Festival in July

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Swan Supping CAMRA INVESTMENT CLUB



AGM & LUNCH 18 June 2005

Once again the Club held its AGM at the **Victoria Hotel**, Beeston. Who could ask for a better venue? More taps than a plumber's merchant, local *CAMRA* Pub of the Year, right next to the station, no jangle noise (other than the trains) - and the food....read on.

Amongst the 100+ CIC members who converged on this congenial spot were four from Aylesbury Vale and Wycombe, Mike Clemence, Nigel North, Alan Sheppard, myself, and one former stalwart branch committee member, now living in Devon, Colin Staines.

What's the Club all about ? Well, for me it's just a bit of fun - I bung a few quid a month into CIC - they use their expertise to invest

in a balanced spread of breweries and pub chains - and I've been impressed by how well they do it. Nice to feel you own a part of the action - but even better are the opportunities for brewery visits and that annual lunch...ah that lunch...read on. But you have to be quick off the mark, because competition for places is always strong, although those that have been on a particular brewery visit before with the Club go to the back of the queue - fair enough. If you are a *CAMRA* member and want more information on the Investment Club, look out for their column on the back page of *What's Brewing*.

Vouchers in hand for a free pint and lunch (there, I've said it again) - we arrived sharp at 11am to join the throng at the bar. With pints in hand of Nottingham brewed Castle Rock Hemlock, Grantham's Oldershaw's Harrowby or, oh joy, from fair Haddenham Vale Black Swan Dark Mild, we took our places at one of the long tables covered in crisp white tablecloths. The AGM formalities were observed with dispatch, nicely delivered between the 11.47 from Derby and the 12.57 to Birmingham New Street with pauses for through trains. Castle Rock Harvest Pale, Rylands Gold and Tom Woods Harvest Bitter flowed as the buffet lunch was served

Hot chunky chicken legs, slices of succulent beef, smoked salmon, flavoursome green salad, Mediterranean pasta, seasoned new potatoes, savoury rice, all beautifully prepared and served, were next on the agenda. Two helpings were enough for most of us (after all there was the sherry trifle still to come) - Mr North, on the other hand, excelled himself by consuming not only a *third* helping but cheese & biscuits as well - if our voracious chairman, Dave 'spare ribs' Roe, had been there it would surely have been a close run contest !

The guest speaker was Keith Bott, owner of the *Titanic Brewery* and Chairman of the Society of Independent Brewers (SIBA). His controversial theme was that we should be prepared to pay more for quality, craft ale. Well maybe - although prices of beers can be hard to fathom at times. I heard, for example, that a certain pub near Aylesbury is charging £2.70 for *Fuller's Discovery* when that same beer can be discovered at £2.20 in nearby Wendover.

The Victoria Hotel bar was open until 11.00, but the passing trains reminded us of our journey home - just time to invest in a pint of *York Centurion's Ghost Ale* to help us on our way. *Giles du Boulay*



www.eatatthedragon.co.uk

Swan Supping REAL ALE RAIL TRAIL



The **Real Ale Rail Trail** is an event organised by **York** *CAMRA* and this was its 9^{th} anniversary – I'd been on one some three years previous and written an article about it in *Swan Supping* - this is an update.

This event is a leisurely trip on the train towards Lancashire to some station bars which have a good range of real ale, this year we decided to go all the way to Stalybridge rather than Marsden, the previous stop on our last visit. I'd heard about these 'black peas' which were available in the **Stalybridge bar** and this gave our visit there a little (only a little, they were only peas) more urgency. After Leeds, the crawl starts – none of the pubs/ bars are more then 10-15 minutes train ride away, so valuable drinking time is kept to a maximum!

I was staying with my cousin in Seamer, just three miles from Scarborough – a four hour drive from Aylesbury, of which an hour-and-a-half was along the godforsaken M1, complete with roadworks and people driving bumper to bumper, sometimes at 80mph! (I hate motorways sooo-much). A mile walk on a

lovely sunny day took us to Seamer train station and a day return on the 09:52 to Stalybridge was almost £30 (ouch!). We changed at Leeds (the wait was only four minutes) and arrived at our first pub in Dewsbury (its bar is pictured top left) at 11:30am. We were not alone, the official 'party' was not due till 12:10, but the 'advance guard' was considerable (so much for us thinking we were the first two).

The bar most importantly was 'clear' of bodies and we had a choice of several beers; *Davenports* Original, Anglo-Dutch Best, Taylor Landlord, George Wright Kings Shillin' (subsequently replaced by **Rudgate** Late Taste, **Abbeydale** Moonshine, **Black Sheep** Best, Special & Riggwelter.

The serving guy was helpful and always offered top-ups even when someone had taken their beer back to the table! The 'West Riding licensed refreshment rooms' are found in the station itself and looks out over the tracks – perfect for that last gasp pint, this was formerly the stations waiting rooms and the cellar was formerly the men's toilets (didn't effect the beer quality I might add).

We savoured our two pints and after one hour took the 12:37 to Huddersfield, this time there were two pubs in the station – although you had to leave the station to get to them if you get my drift. The **Station Tavern** was nothing special three years ago (we had not visited this before) but its now got its act together –under new management for about one year it's been voted by Huddersfield **CAMRA** as their 'Winter' pub of the year.

This is a very (very) plain and voluminous pub but it more than makes up with it range of real ales; **Roosters** Special, **Taylor** Landlord, **Chesapeake** North Wyke, **Outlaw** Brewers Gold, **Goose Eye** Wild Geese II, **Black Sheep** Bitter and **Acorn** Crusader

The Oak

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Real Ale is the best thing to drink at any time of year!

Swan Supping STEAMING AHEAD ON THE TRAIL

(most below £2, southerners take note). Pies and mushy peas were the only choice so we went 100 metres along the station to the **Head of Steam** – Grade 1 listed, full of railway memorabilia in the four rooms which surround the three (or so) bars and servery. The Salmon and Broccoli pasta bake was lovely (only £4.50, southerners you are living in the wrong part of country) as was its real ales; *Black Sheep Bitter, Holts Bitter, Eccleshall Premium, Old Bear Necessities, Copper Dragon 1816* and *Bradfield Farmers IPA*.

I think our next train was at 14.32 and we arrived at 14.45 in Marsden, the home of the **Riverhead Brewery** tap, which was a five minute walk into the village. Covered in scaffolding it made up for its state by its beer garden next to a river and weir and a huge range of seven home brewed ales; **Sparth** Mild, Butterley Mild, March Haigh (tasted a bit 'soily'), Redbrook Premium, Deer Hill Porter, Cupwith Special and Black Moss Stout - all named reservoirs on the moors and the strength increases with the height of each named reservoir (neat eh!).

The weather was lovely and lots of us (we were all generally following each other about) were enjoying the sunshine – some

had got earlier trains and had moved onto the next station whereas others were still in Huddersfield taking it easy....I know how they feel.

We failed to get to Stalybridge on our last visit, so we made amends, again only another 15 or so minutes away from our previous stop. Alcohol started to take its toll and I started to slip away, well the train was pretty warm and comfortable.... I was hauled out of the train feeling a little groggy to the last bar – right on the station (pictured right).

Unfortunately, the 'military precision' element of getting to the bar first completely flopped and we had to queue (god forbid!) for some 5-10 minutes (the shame!). What was on? *Cottage Cactus Jack, Clarke's Mulberry Tree, Derwent Kendal Pale Ale, Flowers IPA, Bass Bitter* and *Boddingtons*. **Black peas**, a 'local' delicacy are 'made' by soaking peas overnight and slowly simmering and were 50p a punnet, they tasted like er peas, still a bit different to roasted peanuts I think! The **Original**



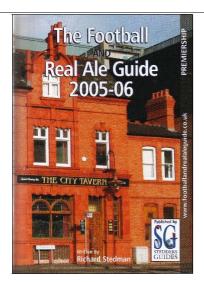
Station Buffet Bar dates from 2^{nd} May 1885 and was extended in 1997 by incorporating the old living accommodation and the ladies waiting room – this is shown by the elongated linked bars. The Buffet Bar is included in *CAMRA*'s national inventory of outstanding pub interiors.

The *Real Ale Rail Trail* was over and we took the 18:09 train to Seamer, but not before we stopped off at *Malton beer festival* for a couple of swifters – always held on the same day as the Rail Trail. Shame! *Simon Allen*

Why not join CAM	RA Nov	<u>v</u>			
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/Unemp OAP £10, Joint OAP £13 (at same address) Under 26 £10 Date For Life/Overseas rates, please ask for details.	oloyed/Disabled £ of birth				
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Addross	To: The Manager	Note: Banks and Building Societies may not accept I Bank/Building Society	Direct Debit instructions for some types of account.		
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I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.	Name(s) of Account Holder(s)				
I enclose a cheque for £	Bank/Building Societ	y account number Origir	nator's Identification Number		
Signature	Branch Sort Code		9 2 6 1 2 9 Reference Number		
Date	Signature(s)				
Swan Supping (Aylesbury Vale & Wycombe Branch)	Date				
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A CAMRA membership form can always be found in *Swan Supping*

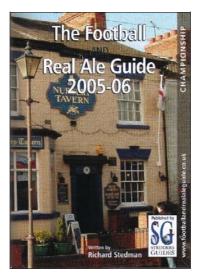
Swan Supping BOOK REVIEWS

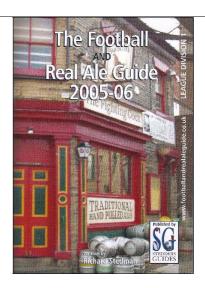


It is June and the summer is making an occasional attempt to come through. The first Test in Cricket has just finished with a disappointing result in favour of Australia. But all this means to many football fans is that August is approaching and the real sporting season is about to start!

One extra incentive to get out to the away games this year is that we now have a series of books showing the best places to get a decent pint of real ale before or (and) after the match.

The first thing one does on getting one of these guides is to check for the pubs nearest your home team and see if you agree with the writer. As a Spurs fan, I know from bitter experience that the pubs close to White Hart Lane are nothing to write home about. In fact, I've been walking for nearly two miles after games to get to a pub in Harringay. Unfortunately for me, the guide to the Premiership comes to the same conclusion





and the **Oakdale Arms**, a *Milton Brewery* pub is still the best bet!

Having talked to other football fans, the pubs selected for their favourite teams (in this case Watford and Burnley) are also spot on!

Detailed descriptions and maps are given for three pubs for each club. Sometimes it will take a bit of driving to get to all three, but from my experience they will reward the effort!

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You'll find more 6X at a pub near you!

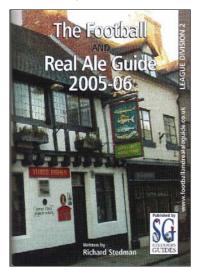
Join CAMRA and help protect your pint!

Swan Supping FURTHER SUMMER READING

The guides are written local man Richard Stedman, who will be signing copies at the *Great British Beer Festival* at Olympia.

There are four guides, one for each division. Each is priced at $\pounds 5.50$, although it is possible to buy all four for $\pounds 16$.

They are available through Amazon and in local bookstores. They can also be ordered directly by going to www. footballandrealaleguide.co.uk.



Shire Publications of Princes Risborough specialise in publishing inexpensive, nonfiction paperbacks covering a wide range of subjects, including the obscure, the unusual, the collectable and the historical.

Their *Beer and Breweries of Britain* answers questions such as why King William IV appears more frequently on Britain's pub signs than any other monarch, why the German beer purity laws were introduced, or how a can widget works?

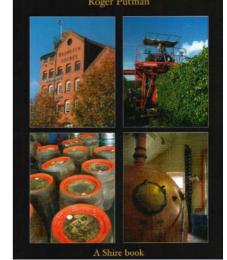
Besides answering these question, the book tells you much more about British beer and brewing.

The author explores beer's six-thousand-year history and explains how different styles emerged through the use of different materials and processing methods. The story is brought right up to date with an insider's exposé of the modern brewing process and an account of what additives are employed and why.

The author, Roger Putman is a Master Brewer who worked for Bass for thirty years.

The book is chock full of illustrations, mainly in colour and would make a nice





present for anyone with an interest in reading about the stuff we all like to drink!

Beer and Breweries of Britain Roger Putman £5.99 0 7478 0606 3 (Album 434) 56 pp, 70 colour and 9 b/w ills A full list of books published by Shire can be found on www.shirebooks.co.uk.

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ANOTHER PINT OR THREE!

<Our Festival Frolicker continues his article from the last issue of **Swan Supping** and continues on to further festivals! - Ed>

Seven days further on, a little matter of the 11^{th} Reading Beer and Cider Festival. I hopped across the county line for a Thursday night and Friday afternoon pilgrimage to, for many, the top beer festival in the country. Period! The Thursday session was about 'nailing' certain beers, Oxfordshire Ales Triple B (3.7) and Marsh Mellow (4.6), Rebellion Festival Special Mild (4.5) among a few that had to be 'licked and ticked'.

Friday, I was accompanied by Alan Johnson, Jamie Keep and Andy on a return to the

'marquees of marvel' to imbibe more moreish real ale. 'POETS Day' is the first full day at Reading and some of the 'top tickers' were present, Brian Moore, Mick the Tick and Two Sips to name but a few. My companions don't quite qualify as 'main scoopers', but they enjoy their real ale just as much as any discerning drinker. My top three ales at Reading were Newmans Cave Bear Stout (4.0), a glorious Irish stout with a burnt coffee aroma and strong hop finish. Toll End Tipton Pride (4.7), a tasty pale bitter, but the Ginger Marble (4.5) from Manchester's Marble brewery was a classic ginger beer, organic, that I could willing have drunk till Doomsday.



BACK BY POPULAR DEMAND!!

ALL DAY BARBECUES

So that's Reading for 2005, roll on Reading 2006 and roll on the next beer festival, probably Ealing in mid-June.

Another day, another beer festival! This time a local *CAMRA* branch pub, staging the augural '*Toe in the Water*' beer fest. The **Red Lion** at Wycombe Marsh hosted ten real ales for discerning drinkers on Saturday 11th and Sunday 12th June. The three hand pumped ales were *Robinson's Hatters Mild* (3.3), *Fuller's London Pride* (4.1) and *Tring Colleys Dog* (5.2).

The remaining seven brews were available via gravity dispense and included **Buffy's** Norwegian Blue (4.9), **Highwood** Bomber County (4.8), and one of my all time top ten beers, Umbel Ale (3.8) from the excellent Nethergate brewery. A great effort by all at the **Red Lion**!

The second Haddenham village real ale festival, a must on the social calendar, rolled into town to a new venue this year, across the road from last years Village Hall, to the Youth and Community Centre. The weather was glorious, and the whole village, it seemed, turned out to enjoy the twenty real ales and two ciders, entertainment, food and relaxed conversation.

Two locally brewed *milds* from *Loddon* and *Vale* were to be savoured, alongside *session*, *best* and *premium* bitters. New *Chiltern* beer *Cobblestones Summer Ale* (3.5), the tasty *Tring Ridgeway* (4.0), and *Edgar's Golden Ale* (4.3), from 'down the road', all local produce from local independent breweries.

Fellow *CAMRA* branch devotees were in attendance, consisting of Giles du Boulay, Simon Allen, Mr and Mrs T. Gabriel, Noj and Dave Roe (never). With good public transport connections by bus and by train, Haddenham is easily accessible. The choice of a larger venue was well vindicated as numbers were up on last years event.

Further imbibes of *Bath Gem* (4.1), *Eden Ale* (4.4) from *Sharps* of Cornwall, and *Wolf Best Bitter* (3.9) were dispatched before I bid my farewells. Proceeds for the event were to the Snakemoor Nature Reserve, a worthy cause I'm sure.

Silver Stallion

<Further details have been received regarding the Haddenham Beer Festival! The first beer to run out was Chiltern Cobblestones and the Beer of the Festival was Wolf Best Bitter. Preliminary results show that they made well in excess of £2,000 for the Snakemoor Nature Reserve.

We all hope that there will be another Haddenham Beer Festival next year and that it is just as successful as this year's. -Ed>

THE WORLD'S BIGGEST PUB

The Great British Beer Festival

Tuesday 2nd August – Saturday 6th August 2005

London Olympia

A beer drinker's paradise - something for everyone!

The *Great British Beer Festival* is a unique annual celebration featuring over 450 real ales, plus cider, perry and international beer.

* Biggest Real Beer Festival in the World – the largest volunteer-run beer festival in the world!

* Over 450 real ales from over 200 different British brewers! Wheat beers, ginger ales, beers flavoured with herbs and spices, lots of tasty bitters, milds and stouts – something for everyone!

* 200 international beers – Beers from around the world including, Russian, German, Belgian, Dutch, American, Australian and Austrian! Not just classic styles but exciting flavours and variations!

* Cider and perry too! The Festival features a wide variety of traditional ciders and perries, all dispensed directly form the cask by gravity. You won't find the usual bland mass-produced brands here!

* *Champion Beer of Britain* – Final judging of the most prestigious beer competition in the UK takes place on Tuesday 2nd August 2005. The consumer's choice of the best British beers.

* Tutored tastings – From 2nd to 5th August 2005 you can take part in tutored tastings hosted by experts, including Real ale in a Bottle, Golden Ales and Beer and Cheese.

* No 'Rip-Off' zone – full pints guaranteed. Oversized lined glasses, so you get what you pay for – a full liquid pint every time.

* Live music/entertainment

Tuesday 2nd (evening) Chaminade String Quartet

Wednesday 3rd (afternoon) Band of Two

Wednesday 3rd (evening) Chas 'n' Dave

Thursday 4th (afternoon) Gordon Giltrap

Thursday 4th (evening) Los Pacaminos

Friday 5th (afternoon) Grapevine Blues

Friday 5th (evening) Rollin' Stoned

Saturday 6th (afternoon) National Youth Jazz Orchestra

Festival Facts

About 200,000 pints of beer will be sold at the festival – enough to fill 1,250 domestic baths.

They hope to serve 1.56 pints a second.

Over 45,000 people are expected through the doors over the five days of the festival.

Approximately 1,000 volunteer staff from all over the UK as well as from many countries abroad!

Opening Times and Ticket Prices

Tuesday – 5pm to 10.30pm (£7, £5 for *CAMRA* members)

Wednesday, Thursday & Friday – 12 Noon to 10.30pm (£7, £5 for *CAMRA* members)

Saturday – 11am to 7pm (£6, £4 for CAMRA pla

members)

Season Tickets also available for all sessions (£17.50, £15 for *CAMRA* members)

To purchase your ticket phone 01727 867201 or they can be purchased at the Ticket office at the Grand Hall Entrance, Olympia throughout the Festival.

To help improve the already fantastic atmosphere at the *GBBF*, *CAMRA* are calling for people to wear a 'fun hat' on Thursday 4th August, which will officially be called Official *GBBF* 'Hat Day'. Please note that our branch social at the *GBBF* is planned for the evening of this day!

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Paul & Charlotte offer you a warm welcome at this traditional village pub.

Cask Ales our speciality Old Hooky, Youngs Bitter & Greene King IPA Regular Guest Ales (Currently Deuchars IPA)

Food Traditional home cooked meals available Tues – Sat 12.00 – 2.00 & 6.30 – 8.30 Sunday lunch served 12.30 – 2.30 (booking advised)

Very attractive pub garden

Traditional Pub Games on offer including Aunt Sally

10% discount for CAMRA members on cask ales during August

VILLAGE PUB OF THE YEAR



The **George & Dragon** in Quainton has won the top prize in the seventh annual *Village Pub Competition* run by Aylesbury Vale District Council. Landlord Darren Curtis accepted the award at a special presentation at the pub at the end of May.

Other awards went to the **Bell**, Chearsley (Roll of Honour), **Buckingham Arms**, Maids Moreton (Best Food), **Churchill Arms**, Long Crendon (Highly Commended for Food), **Old Fisherman**, Shabbington (Best Family Pub), **Royal Oak**, Tingewick (Best Community Pub) and the **Queens Head**, Wing (Highly Commended).

Village pubs in the competition are judged on the quality of their beer, the food, amenities and their commitment to the local community especially where other meeting places are limited.

A guide is produced to the recommended village pubs in the Aylesbury Vale area. Copies of the guide can be obtained from the tourist information centres in Aylesbury, Buckingham and Wendover.

Tony, Ian & Lynne welcome you to The Black Horse, Lacey Green Brakspear's Bitter, Shepherd Neame Spitfire, Timothy Taylor Landlord Pub open all day Sunday but no food in the evening Lunches 12 – 2 Tuesday – Friday & 12 – 2.30 on Saturday Evening Meals: Tuesday to Thursday 6.30 – 9, Friday/Saturday 6.30 – 9.30 Pub open all day Saturday & Sunday

Please note: The pub is closed Monday Lunchtime

Sunday Roast Dinners – £6-75 Please book early to avoid disappointment!

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

Real ale drinkers enjoy themselves without bingeing!

KINGS HEAD

Although having been open for a few months now, the **Kings Head** in Aylesbury had its official opening on Wednesday 6th July.

The National Trust owned pub is the oldest courtyard inn in the country and is celebrating 550 years of existence.



Miles Hobart Hampden, Earl of Buckinghamshire, pulled an 'exhibition pint' of *Chiltern Cobblestones*, in front of an invited audience which included four local *CAMRA* members, David Roe, Nick Holt, Giles Du Boulay and Dick Moore.

After the formal speeches (which included the announcement of the news that London had won the Olympics), tours were given of the courtyard. These were followed by a wonderful lunch, including some delicious rare beef, washed down with *Cobblestones* served directly from the barrel.

Whilst there, it would have been rude to not try the *Beechwood* and the *Three Hundreds Ale* and all the beers were in superb condition. To complete the day, all guests were given a bottle of *Celebration Ale* (rebadged *Three Hundreds Ale*), to mark both 25 years of *Chiltern Brewery* and 550 years of the Kings Head.

A less formal opening was held for the general public on Saturday 9th July and the range of *Chiltern* beers was supplemented by beers from *Rebellion* (*Mild*) and *York* (*Stonewall, Yorkshire Terrier* and *Dark Knight*) breweries.

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Sunday Buffet Menu (Noon – 3pm) Onion Bhaji, Sheek Kebab, Aloo Vora, Chicken Tikka Massalla, Lamb Rogon, Bombay Aloo, Channa Massalla, Pillau Rice, Nan and Green Salad *Adult £ 7.50 Child (under 12) £ 4.50*

LOCAL BREWERY NEWS

Oxfordshire Ales

The **Oxfordshire Brewery** is brewing a special beer for *Fairport's Cropredy Convention* which is a music festival held just north of Banbury from Thursday 11th through to Saturday 13th August. This beer will be a session ale, but we had no further details at the time of going to press. Full details about the festival can be found at www. fairportconvention.com

Rebellion Brewery

The brewery shop has been expanded to four times the original size and now sports a (reclaimed) hardwood floor. Also, if you ever wondered what happened to the counter from **Brakspear's** shop in Henley, you can find it here.

Wychwood Brewery

Wychwood have announced that *Battle Axe* is its seasonal cask ale for August and September 2005.

They describe the 4.2% abv *Battle Axe* as a full-bodied, fruity brew, with a gloriously sensual attack to the nose from its supporting army of English Whitbread Goldings Variety (WGV) and Goldings hops. Its pumpelip also pulls no punches, with a pictorial warning of the massive flavours to come, in the shape of a full-bodied female warrior in the mould of Queen Boadicea, with a cascade of blonde pigtails and with body armour in the style of Madonna's Dolce and Gabbana cone brassiere.

Vic & Sue Hinde Welcome you to

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BELL BEER FESTIVAL

Full marks to the Bell at Princes Risborough! They celebrated their first year since their major refurbishment in 2004 with a great Beer Festival on Saturday 28 May.

The Festival was held in association with The Orchid Cancer Appeal, the first registered charity to fund research into the diagnosis, prevention and treatment of both testicular and prostate cancer. On writing this, the amount raised from sales of the Beer Festival guide and donations had not been announced, but Andy, the landlord, felt confident that the total collected would come to about £450.

The beers were set up in the pub garden with a three-piece jazz band and pig roast. The weather did not look too promising at first, but the sun came out by early afternoon making it very pleasant to sit outside and enjoy the beer to the sounds of the Segment Trio. The aromas of the pig roast were so inviting that the tasty porker was reduced to a carcass within hours, leaving little for the red kite circling hopefully overhead! Fifteen real ales and one cider were on offer, providing a superb range of tastes and strengths which were clearly appreciated by the good crowd of happy drinkers.

Local breweries were represented by Vale Brewery Hadda's Spring Gold and Hadda's Head Banger. From further afield came The York Brewery Guzzler, Wadworth Summersault, Marston's Pedigree and Fever Pitch, Brains The Rev. James, Adnams Regatta, Ridleys Tolly Original, Young's Waggledance, Old Mill Bullion, Shardlow Mavfly, Scottish Courage Magnet, Palmers IPA, and Mauldons Micawber's mild. The cider was Thatcher's Cheddar Valley. I did not have time to sample them all (at least that's my story and I'm sticking to it), but all those I did have were in excellent nick.

The day was a great success and we look forward to another Beer Festival at the Bell next May. Giles du Boulay



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The Red Lion

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CAMRA Good Beer Guide 2005 listed with four real ales including the following in August:-

> Goff's White Knight 4.0% **Batemans** Middle Wicket 4.4% Harviestoun Gold Rush 3.9% Wye Valley Butty Bach 4.5% Mauldens Midsummer Gold 5.0% Skinner's Heligan Honey 4.0% Titanic Triple Screw 4.5%

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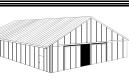
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Letters

The Royal Standard of England.

As a long-time student of the 17th century I was irritated to pick up issue 48 of Swan Supping and read, yet again, the inaccurate claim that King Charles II sheltered at the Royal Standard of England at Forty Green during his escape from the Battle of Worcester in 1651.

All the documentary evidence - including Charles's own account as told to Samuel Pepys after the Restoration - indicates that the fugitive King never came any nearer to Forty Green than Stonehenge, some 60 miles away, yet this erroneous information has been widely publicised over the years. Almost any piece of literature about the Royal Standard mentions it, but it never happened! The legend may have arisen from a visit by the King after his Restoration, or possibly one by his father Charles I before the Civil War.

Another dubious claim is that the Royal Standard is England's oldest free house. There are many ancient inns that could lay claim to this title - the Ostrich at Colnbrook, the Royalist Hotel at Stow-on-the-Wold, and the Bush at Morwenstow, Cornwall, to name but three. It all depends how you define 'oldest'.

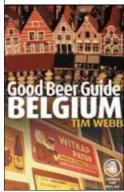
Despite this carping, I am very pleased to learn that this ancient and wonderful pub will be experiencing a new lease of life. I remember many years ago, when I lived at Burnham, driving to the Royal Standard on a cold, frosty Christmas morning in an open sports car with a friend. We enjoyed two halves each of Owd Roger (they wouldn't serve it in any larger measure) in front of a roaring fire, and nearly fell over walking to the car!

I hope that the new owners will drop the historical inaccuracy that has been attached to the building for far too long. The Royal Standard of England is too good a pub to need it. **Roy Bailey**

The Chiltern Brewery Shop Monday to Saturday between 9am & 5pm ...a delightful shop with courteous staff, stocking a dazzling wealth of local drinks, beer related foods and gifts you won't find anywhere else Bottled beers Draught beer party packs Chutney Cheeses Pickled Mustards Beer sausages Chocolates onions Fruitcakes Local pottery Books & Cider brandies Wines cards Port Liqueurs Ciders Marmalades Preserves Jams and other Fudge Honey gift ideas ... excellent Personalised **Brewery Tours** own label Hampers & bottled beers **Gift Vouchers** T (01296) 613647 F (01296) 612419 info@chilternbrewery.co.uk www.chilternbrewery.co.uk Nash Lee Road Terrick Aylesbury Buckinghamshire HP17 0TQ

Please remember – Drinking and Driving is not clever!

THE GOOD BEER GUIDE TO BELGIUM



This is the fifth edition of Tim Webb's essential guide to the Belgian beer scene. If you already have earlier editions, the first point to note if that this edition does not i n c l u d e t h e Netherlands.

Published in June, the guide gives

details of 120 breweries and over 800 beers in regular production. There is a description for every beer with its alcoholic strength and style. A really helpful star rating system will help you choose what to drink when confronted with the huge beer menus which many cafés offer. Five stars for 'one of the world's great beers' down to one star for 'not worth getting out your wallet'.

500 of the best cafés are listed from rural cafés to hotel bars. Each city, town and most villages are described with relevant historical background. The guide is packed with useful tourist information and four-colour photographs throughout.

This, in its own words, is 'a Guide with an attitude. We do not do cheery-beery. We do not write nice things for people to lie to us about what they do or who take our readers to be naïve idiots.' For example if a brewery has lowered its standards, changed ingredients or production methods, or gone down the road of globalisation, the Guide is not afraid to say so.

Belgium has more different styles than any other country: Trappist ales, wheat beers, amber ales, fruit and spiced beers and many more. The most unusual style is the lambics (Oude Gueuze). These have a complicated method of production, which includes spontaneous fermentation by 'wild' yeast strains. Lambics are certainly an acquired taste. To quote the Guide again: 'Whatever else you get from gueuze, you will not be alone if you find yourself thinking 'I'm not sure I have ever tasted anything like that before'. Our only advice is to stick with it. Finest authentic gueuzes are in our view among the great taste experiences of the international drinking scene, holding their own with cask strength single malt Islay whiskies and Premier Cru red Bordeaux'.

This guide is highly recommended. It is well written, full of fascinating detail and

sprinkled with witty comments. I'm looking forward to my next trip to Belgium.

The Good Guide to Belgium by Tim Webb, 352pp, ISBN 1-85249-210-4, published by CAMRA Books, £12.99 (£10.99 to members).

Other CAMRA books:

Cellarmanship 4th edition by Pat O'Neill, 144pp, ISBN 1-85249-208-2, published Feb 2005 by **CAMRA** Books, £8.99 (£6.99 to members).

Perhaps not a book for the general reader, but an essential training guide for any publican or beer festival organiser.

300 Beers to Try Before You Die by Roger Protz, 326pp, ISBN 1-85249-213-9, due to published early August by *CAMRA* Books, £12.99 (£10.99 to members).

The title is self explanatory. An eagerly awaited book from Britain's top beer writer.

All *CAMRA* Books are obtainable from *CAMRA*, 230 Hatfield Road, St Albans AL1 4LW. Postage and packing £1 extra per book. Also you can order from the website: www.camra.org.uk/books *Nick Holt*



Swan Supping

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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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Opinions expressed in Swan Supping are not necessarily those of the editor, or the *Campaign for Real Ale*.

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

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Branch Diary

Everybody welcome to all socials and meetings!

AUGUST

Thursday 4th GREAT BRITISH BEER FESTIVAL SOCIAL 6:00pm onwards GBBF, Olympia. Tuesday 9th BRANCH MEETING 8:30pm Swan Hotel, Thame. Tuesday 16th IBSTONE AND CADMORE END SOCIAL 8:45pm Fox at Ibstone, 9:30pm Blue Flag, 10:00pm Old Ship Wednesday 24th TWO PUB SOCIAL 9:00pm White Lion, Cryers Hill, 10:00pm Royal Standard, Widmer End Tuesday 30th SOCIAL 9:00pm Royal Standard of England, Forty Green.

SEPTEMBER

Wednesday 7thAYLESBURY VALE DC VILLAGE POTY9:00pm George & Dragon, QuaintonTuesday 13thBRANCH MEETING8:30pm Le De Spencer Arms, DownleyFriday 23rdHEADINGTON TRIP8:00pm Masons Arms, HeadingtonWednesday 28th TWO PUB SOCIAL9:00pm Olde Jug, Hardwick, 10:00pm Five Elms, Weedon

OCTOBER

Friday 28th/Saturday 29th AYLESBURY BEER FESTIVAL Eskdale Road Community Centre, Stoke Mandeville Our annual charity beer festival held in conjunction with the 'Friends of Florence Nightingale House.'

FOR THE LATEST ON BRANCH NEWS AND ACTIVITIES, CHECK ON THE BRANCH WEBSITE: www.swansupping.org.uk



www.fleurets.com



HIGH WYCOMBE, BUCKS <u>NEW</u> £125,000

Traditionally decorated pub in mixed resi/commercial area fronting the A40. Bar, 30c conservatory rest, 6 letting rooms, car parking & trade garden. Excellent detached private accomm. *Leasehold & Contents*

Sole Selling Rights Ref: LS-410508/C

Fleurets London Office: Cameron Campbell Tel: 020 7280 4700



BEENHAM, BERKSHIRE £695,000

Established bar & restaurant (50) with 4 en-suite letting rooms on A4 between Reading & Newbury just off Junction 12 of M4. Adjusted profit 31.01.05 £91,802. *Freehold & Contents*

Sole Selling Rights Ref: LS-511790/S



THATCHED COUNTRY PUB - BEDS *BUY £99,950 + SAV Chocolate box country pub, nr. Dunstable. Traditional bar (38c), rest (22c), kit, trade gdn, parking & priv accom. 40/60 wet/dry split. Leasehold & Contents

Sole Selling Rights Ref: LS-411204/C



FLACKWELL HEATH, BUCKS £60,000

Situated in affluent Buckinghamshire. Lounge bar, games bar & trade kitchen. 3 Bed accommodation. 100% wet trade – food opportunity. Part tie only. Leasehold & Contents

Sole Selling Rights Ref: LS-511782/C



Local News



(Continued from page 2) HAMBLEDEN

The **Stag & Huntsman** are holding a beer festival over the weekend of Saturday 3rd and Sunday 4th of September. They plan to have fifteen real ales plus traditional ciders.

HARDWICK

The **Olde Jug** has been sold and the new people are due to start there in mid August.

HIGH WYCOMBE

Street corner boozer the **Belle Vue**, guested *Black Sheep Special* (4.4), *Caledonian Deuchars IPA* (3.8) and *Youngs Waggle Dance* (5.0), among others during June. Handy for Platform three at the train station, a true back-street local at its best.

Finn M'Couls, another handy watering hole for the train station offers *Adnams Broadside* (4.7) and *Fuller's London Pride.*

The **Masons Arms** serves no real ale when surveyed recently. Lets hope this will change in the near future.

Courage Best (4.0) was present at the **Pheasant**. The pub's sole ale was in good nick too.

IBSTONE

The **Fox of Ibstone** is holding a beer festival from Friday 9th to Sunday 11th September.

LACEY GREEN

Four real ales still grace the Whip, one of which is a guest beer. *Greene King IPA, Speckled Hen* (5.2) and *Fuller's London Pride* (4.1), was joined by *Mighty Oak Completely Stumped* (4.4), during mid-June.

LONG CRENDON

New landlord at the **Chandos** is Trevor Randall, who took over early in April having previously run the **Thatched Tavern** in Evesham. Trevor plans to develop the real ale side of the business and has already expanded the range to three of ascending strength, and will vary all three on a regular basis. Food consisting of traditional meals and bar snacks is available at lunchtimes, with special rates for over 60's, and Wednesday to Saturday evenings.

A beer festival was held over the weekend of June 25^{th} and 26^{th} when a total of fifteen ales were on offer. A second festival is set for the weekend of 20^{th} to 21^{st} August, starting on the Friday evening. As well as a good range of ales there will be a barbeque and entertainment with a live band. The Crendon Morris will also be appearing on the Friday evening.

Trevor hopes that these festivals could become a regular event if there is sufficient support. We wish him well.

MARLOW

Landlords Cedric and Elaine Boules of the **Carpenters Arms**, are the new Marlow British Legion branch representatives for the Poppy Appeal.

Mr. Steve Poom is now the longest serving landlord in Marlow. At the helm at the **Coach and Horses** in West Street, he offers **Brakspear** *Bitter* (3.4) and **Fuller's** *London Pride* alongside Chinese cuisine.

Top of the High Street pub the **Crown**, has now been renamed the **Market**, due to its position in the old Market Square. No real ale as yet.

The new manageress at the **hog's** head, is Laura McDonald. Four hand pumps serve various ales, *Youngs Bitter* (3.7) was a welcome visitor in June and July.

Queens Road pub the **Duke of Cambridge** has reopened (as reported in the last *Swan Supping*). New landlords are John and Tracey Hudson, (who also manage *Greene King* pub the **Turnpike**, Cressex), offer *Rebellion IPA*, *Greene King IPA* and *Fuller's London Pride*. A welcome return for this locals boozer, all the best for the future.

NORTH MARSTON

There has been a change of landlord at the **Bell**. Further details next issue.

STONE

The **Waggon & Horses** looks as though it will become an Indian restaurant in the near future. How can a village go from having three pubs to only the one when the population of the village has increased so much following all the building work which involved the demolition of the **County Arms.** It's beyond me!

WOOBURN GREEN

The **Queen & Albert** will be holding their first beer festival over the late August Bank Holiday from Friday 26th to Sunday 28th.

WYCOMBE MARSH

Landlord Sid Powis put on 'The Toe in the Water' beer festival in June with eleven ales and two ciders. *Nethergate* Umbel Ale (3.8), *Roosters* Roosters Ale (4.7) and *Triple* FFF Dazed and Confused (4.6), were gratefully received!

London Road pub **Rifle Butts** has one hand pump, but sadly no real ale.

🗞 Beer Festival Diary

AUGUST

2-6 (Tuesday-Saturday): GREAT BRITISH BEER FESTIVAL, London Olympia. Opening times & prices: Tuesday 5-10.30pm, £7 (CAMRA members £5); Wednesday-Friday noon-10.30pm, £7 (CAMRA members £5); Saturday 11am-7pm, £6 (CAMRA members £4); Season tickets available at £17.50 and entitle you to entry at all sessions (CAMRA members £15). Tickets available on the door throughout the Festival. Advance tickets are all available to buy direct from CAMRA HQ on 01727 867201 and each ticket is reduced by £1. 11-13 (Thursday-Saturday): THE SEVENTH WORCESTER BEER AND CIDER

FESTIVAL AT THE WORCESTER RACECOURSE.

23-28 (Tuesday-Sunday): PETERBOROUGH BEER FESTIVAL, Peterborough. 350 or more draught real ales plus cider, perry and continental bottled beers. Live music, food, pub games etc. All in giant marquees by the river on the embankment. Contact Harry Morten 0870 334 0620, 07900 056940, info@beer-fest.org.uk

24–27 (Wednesday – Saturday): 10TH CLACTON ON SEA BEER FESTIVAL, ST JAMES CHURCH HALL, TOWER ROAD, CLACTON ON SEA. 25-27 (Thursday-Saturday): 9TH MUMBLES BEER FESTIVAL, OSTREME CENTRE, NEWTON ROAD, MUMBLES, SWANSEA CASTAN SATURDAY, DARTY ON THE COAST MILLENNIUM COASTAN

26-27 (Friday-Saturday): PARTY ON THE COAST, MILLENNIUM COASTAL PARK, LLANELLI.

27-29 (Saturday to Monday): CAMRA BEER FESTIVAL TENT AT 156TH MOORGREEN COUNTRY SHOW, WATNALL, NR. NOTTINGHAM, NOTTS.

SEPTEMBER

1-3 (Thursday - Saturday): 25th DURHAM BEER FESTIVAL, Dunelm House, New Elvet, Durham City.

1-3 (Thursday-Saturday): ULVERSTON BEER FESTIVAL, CORONATION HALL.
2-3 (Friday-Saturday): HARBURY BEER FESTIVAL, VILLAGE HALL, HARBURY, NEAR LEAMINGTON SPA.

2-4 (Friday-Sunday): THIRD GLOSSOP VICTORIAN WEEKEND BEER FESTIVAL, GLOSSOP LABOUR CLUB, 11-13 CHAPEL ST. (High Peak & North East Cheshire Branch)

3 (Saturday): MAIDSTONE BEER & HOP FESTIVAL, MUSEUM OF KENT LIFE, SANDLING, MAIDSTONE, MAIDSTONE (400 yards from M20/A229 Jnc 6). 6-10 (Tuesday-Saturday): 19TH CHAPPEL BEER FESTIVAL, EAST ANGLIAN RAILWAY MUSEUM, CHAPPEL & WALES COLNE STATION, NR COLCHESTER, ESSEX.

 $\ensuremath{\mathsf{8-10}}$ (Thursday-Saturday): 6th AYRSHIRE REAL ALE FESTIVAL at the Concert Hall, Troon.

8-10 (Thursday-Saturday): 6TH SANDGROUNDER BEER FESTIVAL AT THE ARTS CENTRE, LORD STREET, SOUTHPORT.

8-10 (Thursday-Saturday): 12th TAMWORTH BEER FESTIVAL, ASSEMBLY ROOMS, COROPORATION STREET, TAMWORTH.

9-10 (Friday & Saturday): THE 16TH SHREWSBURY REAL ALE FESTIVAL, THE MUSIC HALL, THE SQUARE, SHREWSBURY.

15-17 (Thursday-Saturday): BOOZE ON THE OUSE. St Ives Beer Festival at the Burgess Hall, St Ivo Recreation Centre, Westwood Rd, St Ives, Cambs, PE27 6WU. 15-17 (Thursday-Saturday): RHYTHM 'N' BREWS - THE 26th DARLINGTON BEER & MUSIC FESTIVAL. Arts Centre, Vane Terrace, Darlington. September 15-17 (Thursday-Saturday): SALTAIRE FESTIVAL.

15-17 (Thursday-Saturday): 3ALTAINE FESTIVAL. 15-17 (Thursday-Saturday): 12TH SCUNTHORPE BEER FESTIVAL, CROSBY HOTEL, NORMANBY ROAD, SCUNTHORPE.

15-17 (Thursday-Saturday): BIRMINGHAM BEER FESTIVAL ASTON UNIVERSITY GUILD OF STUDENTS, GOSTA, GREEN BIRMINGHAM. 15-18 (Thursday to Sunday): BAGTHORPE BEER FESTIVAL AT THE DIXIE'S ARMS PUB, SCHOOL ROAD, LOWER BAGTHORPE, NOTTS 16-17 (Friday-Saturday): 12TH NORTHWICH BEER FESTIVAL Memorial Hall

16-17 (Friday-Saturday): 12TH NORTHWICH BEER FESTIVAL, Memorial Hall, Chester Way, Northwich.

16-17 (Friday-Saturday) THIRD MELTON MOWBRAY BEER FESTIVAL, CATTLE MARKET, SCALFORD ROAD, MELTON MOWBRAY, LEICESTERSHIRE

16-18 (Friday-Sunday) 6th NORTH NOTTS BEER FESTIVAL, Ceres Suite, Queen Building, Potter Street, Worksop.

17-18 (Saturday-Sunday) 6th SOMERSET BEER FESTIVAL, THE PLATFORM MINEHEAD STATION, MINEHEAD, SOMERSET.

21-24 (Wednesday-Saturday): 23RD IPSWICH BEER FESTIVAL, IPSWICH CORN EXCHANGE, KING ST.

22-24 (Thursday-Saturday): LETCHWORTH GARDEN CITY BEER & CIDER FESTIVAL AT PLINSTON HALL, BROADWAY, LETCHWORTH GARDEN CITY, HERTS.

23-25 (Friday-Sunday): NANTWICH BEER FESTIVAL, NANTWICH CIVIC HALL, MARKET STREET.

28-October 1 (Wednesday-Sunday): ST ALBANS BEER FESTIVAL AT THE ALBAN ARENA, ST. PETERS STREET, ST. ALBANS.
29-October 1 (Thursday-Saturday): KEIGHLEY BEER, CIDER & PERRY FEST, VICTORIA HALL, VICTORIA PARK, BRADFORD ROAD, KEIGHLEY.
29 -OCTOBER 1 (Thursday-Saturday): 11th CARMARTHEN BEER FESTIVAL, ST PETERS CIVIC HALL, NOTT SQUARE, CARMARTHEN.
30-1 OCTOBER (Friday-Saturday): WHITEHAVEN BEER FESTIVAL AT WHITEHAVEN CIVIC HALL.
30-OCTOBER 1 (Friday-Saturday): SEVEN, I'M IN SEVEN! THE SEVENTH SOLIHULL & DISTRICT BEERFEST! SOLIHULL BRITISH LEGION, UNION

ROAD. SOLIHULL





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Email: info@thefoxofibstonehotel.co.uk

Web Site: <u>www.thefoxofibstonehotel.co.uk</u>



9th – 11th September Free Entry

Try IPA, Abbot Ale, Old Speckled Hen, Ruddles County, XX Mild, Ruddles Best, Morlands, Ale Fresco.

BBQ

Live Music

Prize Raffle – Proceeds to Ibstone CofE Infant School

Don't miss "Loose Connections" playing live Friday 5th August

Escape for the weekend. Stay Friday or Saturday night for just £30.00 per person including breakfast.