



ENGLAND'S OLDEST FREE HOUSE SOLD



The London office of the chartered surveyors *Fleurets*, whose press release was the basis of this article, has completed the sale of the freehold interest in the **Royal Standard of England**, the oldest freehouse in the country.

Set in beautiful surroundings and spread over almost three acres, in an area where land value is high, it presents its new owners with a tremendous opportunity to develop this unique property.

The **Royal Standard of England**, the only Inn of this name in the country, is reputed to enjoy this unique distinction by the command of Charles II, who sheltered here during his flight to France

following the Battle of Worcester, in 1651. After the Restoration in 1660 the Inn was honoured by King Charles with its present, imposing title. The Inn was at this time known as **Ye Ship**, named long ago by the Saxons. The lands were granted to a Norman Bishop, who supplied the invasion ships for William the Conqueror in 1066.

This famous, haunted historic country Inn set in the tranquil and wealthy South Bucks Chilterns, is said to date back in part to the early 11th century, with later additions around 1700. Its exposed beams, stained glass panels, wattle and daub plaster and eclectic collection of antiques and curiosities define its ancient character and charm. The property has

been carefully preserved by the current family owners for the past 40 years and regularly attracts visitors from all over the world - it has featured prominently in the press and leisure guides.

The new owner, Matthew O' Keeffe, is local and has managed two other famous historical pubs - the **Spaniards Inn** on Hampstead Heath and the **Windsor Castle**, off Notting Hill.

Cameron Campbell of *Fleurets* commented, 'The interest in this historic property was tremendous. We received 894 requests for sales particulars, with 19 parties attending our open days, with completion taking place on April 4th.'

A further report appears on page three.

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Local News



ASTON CLINTON

The **Oak** will be holding its annual beer festival from Thursday 14th through to Sunday 17th of July.

AYLESBURY

Following our comments last issue, the signage at the **Aristocrat** has changed at the front so it does not advertise beers that are not currently served. The sign at the back of the pub is a different matter...

The final phase of the work at the Broad Leys is nearing completion. The public bar is currently largely closed off as it is being refurbished, but this should reopen in early June. Another change at the pub is the addition of a third real ale, Hook Norton Old Hooky. Landlady Helen Wood invited the branch along to a tasting evening to test out the new beer and a great time was had indulging in the Old Hooky with two representatives from the brewery, David Bayliss and Richard Parsons. We all took advantage of the wonderful food that was provided as part of the evening. Many thanks

The **Emperors Lounge** will be alternating between *Brakspears*

Bitter and Special on their single handpump.

The **Hop Pole** is nearing completion and should open in June. The owners, *Vale Brewery*, have said that there will be about 10 real ales plus Czech lager and Belgian beers. No news yet on who is to become the new landlord.

In early June the **Kings Head** will have the new *Chiltern* beer *Cobblestones* (named after the stones in England's oldest courtyard inn) available.

Magoos bar and nightclub has closed (again). No real ale – no future?

The **Rockwood** is to undergo a facelift in the next few weeks in order to brighten up the front of the pub to take advantage of the hoped for decent weather in summer.

The **White Swan** is now being managed by Terri Leaver. Although this is the first pub she has run, Terri has a lot of experience behind a bar as she used to be a barmaid at the **White Horse** in Wycombe. The pub is intending to become more of a music venue and there are no plans at present to offer traditional beer.

BEACONSFIELD

The **Prince of Wales**, which has been closed for a few years, has been bought and looks likely to be turned into an Indian restaurant.

BIERTON

Following the success of the Spring beer festival, which featured *Fullers London Porter, IPA* and *Hock Mild*, the **Bell** has *Everards Tiger* as its latest guest ale. If it goes as quickly as the *Hock* did, better be there soon.

The new licensees at the Red Lion are Susan Thorlby and her daughter Hannah Gordon. Since taking over in February they have started a refurbishment program which has seen the outside repainted already whilst redecorating has started in the restaurant bar. Outside is an old barn used as a storage shed which is to be restored and will be a superb family and function room next to a newly paved patio and beer garden. It is hoped this will be in place for the summer. Currently there are three ales on tap, Greene King IPA, Fullers London Pride and Morland Old Speckled Hen. Charity events including fancy dress are regular events and weddings or parties are

catered for. A large car park at the rear and bus stop at the front make travel to here a simple matter.

BROUGHTON CROSSING

The **Old Moat House** is now closed all day on both Mondays and Tuesdays.

FORTY GREEN

The oldest freehouse in England, the Royal Standard of England, offers *Brakspear Bitter* (3.4), *Rebellion IPA* (3.7) and *Marston's Pedigree* (4.5).

HIGH WYCOMBE

The **Anchor** has been closed for a long time and has now reopened as the **Glasshouse**. There has been a major refurbishment and it now offers music and food as well as drink. After 6pm the pub will be for over 21s only and a dress code will be operated. The new name for the pub is reflected in the glass ceiling and the attempt to go upmarket has seen the addition of settees and armchairs. **Greene King IPA** is available on handpump.

(Continued on page 23)

Tony, Ian & Lynne welcome you to

The Black Horse, Lacey Green Tel: 01844 345195 Rughspagn's Ritter Shaphard Nagra Spitfing Timothy Taylor



Pub open all day Sunday but no food in the evening
Lunches 12 – 2 Tuesday – Friday & 12 – 2.30 on Saturday
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ROYAL STANDARD OF ENGLAND AT FORTY GREEN

After years of decline the **Royal Standard of England** at Forty Green was taken over recently by landlord Andrew O'Keefe (ex **Spaniards Inn** at Hampstead) and his manager Kav (ex **Flask** at Highgate).

Work started on refurbishment immediately while the pub remained open and consisted of getting rid of old dusty curtains; pulling up worn carpets to reveal the flagstones underneath; getting rid of the grotesque food bar; painting outside beams with a coat of black paint; cutting the hedge down to reveal the

spectacular view from the garden; replacing some of the furniture in the bars and replacing the old mushroom style tables and chairs in the garden. They also recovered some stained glass windows from the adjacent shed and replaced existing plain windows with them.

The pub is open for food and drink all day, every day. Food is good basic English cooking such as fish and chips, ham egg and chips, sausages and mash, ploughman's and sandwiches. Food is available in all the bars, which are a mixture of smoking and non-smoking, although this may have to change with forthcoming legislation.



One of the most exciting prospects is the beer policy. At the moment they have three beers on, *Marston's Pedigree*, *Brakspear's Bitter* and *Rebellion IPA* (a recent addition which has proved very popular). They are planning to have two handpumps serving ever changing guest beers, one a light session ale from a micro brewery and one from a regional. They are also hoping to get *Owd Roger* on draught, as this beer was first brewed here many years ago. Technical services are being called in to reorganise the lines from the cellar to the bar.

The pricing policy of the draught beers will be on an ABV basis.

A range of Belgium beers and eventually beers from other countries will be available with the correct glasses. *Addlestones Cider* will be on draught and possibly other ciders in barrels on the bar.

Other guests may be provided on gravity either on the bar or from the cellar. They will also be providing cellar tours to explain the process of brewing using a glass-ended barrel from *Fullers*. A newsletter is also going to be available.

A beer menu will be available giving tasting notes and the food menu will also show which beers go with your chosen food.

Another possibility is holding a farmers' market on a regular basis in the garden/car park.

Not all of this is going to take place straightaway and it may be the winter before most of it is realised.

I was impressed with their enthusiasm and friendliness and hope that it all turns into a roaring success. It looks like local *CAMRA* members will have to get out and support them on a regular basis.

Dick Moore



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ST. GEORGE'S DAY BEER FESTIVAL

It was a triumph to have a beer festival in Aylesbury over the St. George's Day weekend in the King's Head thanks to the Chiltern Brewery. There was live music in the old cobbled courtyard on the Saturday raising money for The Friends of Florence Nightingale House. It was a bit cool and dull outside but that did not deter the happy crowd, who were able to enjoy the beer, the atmosphere, the music, and relaxed conversation without being drowned out by the bands. Inside the bar it was cosy and warm, the ever-friendly and enthusiastic bar staff were kept very busy indeed, working their socks off, and it was good to see the brewery's own Jenkinson family out in force enjoying their well-deserved success.

A balanced selection of ten English beers was on offer mainly on gravity dispense straight from the casks set up inside one of the old stable blocks in the courtyard, but two were served from handpumps in the bar alongside the house *Chiltern Ale, Beechwood Bitter* and, a personal favourite, full-bodied *Three Hundreds Old Ale.*

There were two each from: the *Marlow Brewery, Rebellion:* Smuggler and Zebedee - refreshing, bitter and guaranteed to put a spring in your step; the *West*



Berkshire Brewery, based at Yattendon near Thatcham: Maggs Magnificent Mild and their April seasonal beer Molly Mog; the Peterborough brewery Oakham Ales: Bishop's Farewell and Harlequin; and, again from Berkshire, the recently opened Butler's Brewery: their very quaffable Oxfordshire Bitter and Red Fox. The West Country was represented by Exmoor Ales - their clean and energising Gold; and Yorkshire's Ryburn Brewery completed the tour of England with their fruity stout Luddite.

The strengths of the beers ranged from 3.6% to 5% ABV making the sampling of all of them in half pints relatively easy for the enthusiastic drinker or in pints for those who thought it more appropriate to celebrate the

patron saint of England day in an appropriate way by slaying the dragon. In my opinion the joy of real ale, however, is not in the strength but in the range of flavours and this beer festival provided an ideal opportunity for people in Aylesbury who haven't tried it before, to enjoy real ale and hopefully come back for more. Let us hope it won't be too long before we have another beer festival and indeed more pubs in the town centre offering a wider range of well kept real ales.

Perhaps it is invidious to single out one ale as the 'best of the fest' - it is a matter of personal taste. I enjoyed them all (in pints!) - the local beers from Chiltern and Rebellion never fail to please, the hoppy aroma of Harlequin and Bishop's Farewell conjured up images of Oakham's superb pub, the Bartons Arms in Aston, Birmingham - described in the Good Beer Guide as a 'Grade II listed drinking palace'. Those who know me would probably expect me to identify most readily with the Luddite - but the top beer for me, and I understand for many others over the Friday and Saturday, was the award-winning, malty Maggs Magnificent Mild, described by West Berkshire Brewery as 'dark, traditional and not too sweet' - surely a more apt description of yours truly.... Giles du Boulay



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Vale Best Bitter	3.7%	77.50	45.00	24.00
Wychert Ale	3.9%	78.00	46.00	24.25
Hadda's Summer Glor	y4.0%	78.50	46.00	24.50
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
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CLUB NEWS

Bob's Barn, Bierton

As reported in the last issue, Malcolm and Gail Kimber took over here on 11th April. Trading as *Carte de Jour Catering*, they are keen to retain and promote the real ale side of the business whilst also providing an interesting range of home-cooked food.

Meals are available daily from 10am until 9pm and include breakfasts, lunch and evening meals and bar snacks. The home made pork and apple pasties are delicious, especially with a pint (or two).

Recent offerings on the ever changing ale front have included *Hook Norton Best, Brakspears Ploughmans, Mordues Geordie Pride, Hydes Satisfaction, Jennings Crag Rat, Thwaites Thoroughbred and Hopback Crop Circle.*

A beer festival and pig roast are planned for the weekend of Friday $16^{\rm th}$ to Sunday $18^{\rm th}$ September. More details in the next issue. Quiz nights are a regular attraction (next on Thursday $2^{\rm nd}$ June), and a recent cheese and wine evening may lead to more if they prove popular.

Chilton Club

Real ale is now available in the village of Chilton at the Club. A constantly changing single ale policy introduced by landlord Brian Taylor has featured several local brews. On recent visits we have enjoyed *Hook Norton Bitter* and *Loddon Hullabaloo*. Centrally situated in this picturesque village near Brill, the spacious club is home to motor cycle and bowls clubs and also features two full size snooker tables. Lunches are served Tuesday to Sunday and evening meals Thursday to Saturday. There is a separate non smoking dining area and plenty of parking space. (Closed Monday lunchtime).



The Red Lion

3 High Street, Chinnor (**1**01844 353468)

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

Ringwood Boon Doggle 4.0% Theakstons Lightfoot Bitter 4.1% Tom Wood Old Timber 4.5% Mordue Radgie Gadgie 4.8% Cains 2008 5.0% Wyre Piddle Down Under 4.3%

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GLASGOW - REYKJAVIC BEER TRAIL



This two week holiday was my first visit to Scotland and Iceland. The launch pad for this was the *CAMRA Glasgow AGM* – too far for a long weekend so I thought lets make it a real odyssey and island hop to the wastelands of Iceland! Ok I didn't go to Iceland for the beer, I went for the scenery but they must sell *something* there?

My flight to **Glasgow** was booked two months earlier on the 'net for a mere £17.99. That, and its duration of only 45 minutes rather knocked buses and trains for six! The bus was easy to find and took 25 minutes to get to Buchanan bus station.

After meeting my cousin and collecting our *CAMRA* paraphernalia in those swish AGM bags that we get every year we made our way to the hotel just south of the river Clyde.

Blackfriars on Friday evening was my first Glasgow, and my first Scottish, pub. It was very busy, not really intimidating but I made sure I didn't spill anyone's pint and it was just a busy one room pub really. There were four or so beers on, one of which was the **Kelburn Brewery** (based in Barrhead, East Renfrewshire) *Red Smiddy*, very nice and a good introduction to Scottish beer.

The centrally located **Horseshoe Bar** was where we bumped into a certain Dave Roe! After our initial shock(!) we took in the majesty of this fine pub – the bar occupies the centre and has a circumference of 104 feet, which is claimed to be the largest in Britain. It occupies the ground floor of a commercial property. There were around four beers of which the *Caledonian 80/-* took my fancy (i.e. I drank it).

Three of us (including Dave Roe) during the adjournment of the morning AGM session made our way to the **Station Bar**, a potential Saturday lunch stop. It didn't do food although it did have *Deuchars IPA*, *Argyll Vital Spark* and *Kelburn Carte Blanche*. This was a basic boozer but with a bit of class – stained glass windows and framed prints on the walls depicting bygone days – there was a station here prior to 1965.

We had food at the **Phoenix**, Glasgow's only non-smoking pub. Food was fish 'n' chips

but I was disappointed at no 'Scottish' food being present. Beer was limited and I was forced to have the *Deuchars IPA* – a very nice beer but us *CAMRA* types tend to go for 'ticks' and avoid the more common beers.

The **Sir John Moore**, is a typical **J D Wetherspoons** pub, very large, always does food and had a good range of beer – of which two were **Harviestoun's** Bitter & Twisted and **Caledonian** Lorimers.

The **Bon Accord**, found about one mile to the west of the centre, is probably the best pub in Glasgow. Offering ten ales, split into southern beers as you enter and Scottish beers further on, plus a large range of single malts. This pub opens out the further you go in and is well worth anyone's afternoon or evening.

The **Three Judges** (top left) is even further west and well worth a visit. A blackboard listed all the beers on – almost ten. I parted with tradition and went for the **Sarah Hughes** Dark Ruby Mild, glorious! Another interesting beer was **Valhalla** Simmer Dim, a reference to the twilight during short summer nights in the Shetland islands.

Sunday night was our visit to the **Clockwork Beer Company**. The pub looked a bit run down but was actually in an old factory. It brews its own beers and has several guests on – the juke box was great too!

Edinburgh was our next destination, three nights in Glasgow was ample and I didn't list all the pubs we went to! The train ride was an hour or so and was a bit of a slog to our B&B about one mile south of Waverley station. As part of my ongoing fitness regime I decided to run up Arthur's Seat, a 350 million year old extinct volcano which at 823 feet dominates the Edinburgh skyline and is found within Holyroodhouse Park. The weather was cool and windy but sunny, lots of people in the park and some were running so I wasn't alone! I hadn't a clue where to go but I ascended the ring road that encircles the park and found a steep grassy bank which took me near the top, the last 50 metres or so were scrambling over crumbling rocks and scree. The views were of course spectacular: Edinburgh and the Firth of Forth in all their glory. I, of course, was knackered.

After making my way back to the hotel and changing we hit our first pub (prior to some limited sightseeing). The **John Leslie** was only half a mile from our B&B and very much isolated from the town centre pubs. This is a classic heritage pub and is listed in the *CAMRA* national inventory, one of most visually impressive pubs I've ever been in! There are two bars, a public and a private, the private bar has 'serving hatches' for drinks along its course. The ceilings and

walls are incredibly ornate. There were six or so beers on to complete the paradise – an interesting mixture of southern and Scottish beers.

Our next pub just south of the centre was the **Doctors**. Very popular with the student crowd, this 'boozer' had a 'spill your pint and nobody would notice' feel to it - a dark wooden interior purely designed to stop stains showing up. A good range of beer here – seven, including *Orkney Dark Island* and *Mordue Workie Ticket*.

The weather turned the following day and it was pretty rough in the morning and very gloomy (but dry) the rest of the day. The **Bow Bar** is found just off the Royal Mile close to the castle. This is a one room bar with plenty of framed prints depicting local history and lots of mirrors. Seven beers were available including *Deuchars IPA* and *Hop Back Summer Lightning*. There was also a large range of malt whiskies. I must confess I never tried any whisky on this trip, a shame really but maybe next time...

The **Blue Blazer** is a two room boozer with lots of framed prints and a good selection of malts. Six beers were on including *Pentland IPA* from the 10 barrel *Stewart Brewing Company* based in south Edinburgh. Several of their beers cropped up during the course of this crawl.

The **Film House** was not what we were expecting. It's a cinema showing, how should I say this, films of an 'arty nature' (no not 'Debbie Does Dallas') including plenty of foreign language ones. The room behind the ticket booth was almost a hall and had a café feel about it – it's not a pub, quite a few of the crowd were drinking red wine. In the far corner were five real ales, totally out of character for this place! Beers were interesting, *Atlas 3 Sisters, Longitude* from *Kinlochleven* which are in a business partnership with the Orkney brewery and as if on cue - *Orkney Dark Island*.

Thompsons was a lovely pub, a hint of Greek? culture behind the bar, lots of beer prints and mirrors. The beers were rather annoyingly mostly English – *Bank Top Flat Cap*, *Greene King IPA* and *Deuchars IPA* to name a few.

At **Berts Bar** it was late in the evening and we were hungry, we ate the food at the bar – our first real pies, haggis, neeps and tatties! Welcome to Scotland! A basic boozer with a range of beers including **Rebellion** Zebedee, **Hogs Back** Zing and Deuchars 80/-.

Bennett's Bar is a bit confusing – there are two I think. The ornate glass one is in the *CAMRA* heritage pub national inventory.

(Continued on page 8)



REBELLION'S



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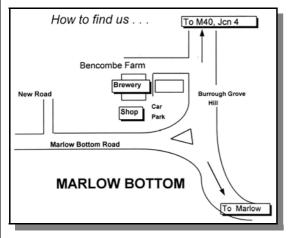
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THISTLE STOP TOUR

(Continued from page 6)

The one we went to is full of ornate glass windows and is very beautiful but it looks different to the one shown on the *CAMRA* website! This was our last pub, it only did two beers but I wasn't too bothered at this point – *McEwans 80/-* and *Deuchars IPA*.

Tuesday was our last day in Edinburgh and we made sure we got around to those remaining *GBG* pubs, but still with lots of walking (no buses) and sightseeing on the way. The following pubs are all generally northwest of the centre.

The **Oxford Bar** is another *CAMRA* listed heritage pub just north of Rose and George streets – famed for their eating and drinking establishments. This was an unassuming locals pub with framed prints and red décor, amongst the beers were *Belhaven 80/-* and *Deuchars IPA*.

The **Cumberland Bar** is another boozer but a little busier. Lots of wooden panelling, framed prints and patterned wallpaper and ceiling gave this pub a lot of character. There were plenty of rooms to explore and the loo, which was downstairs, needed a clear mind to find it. Seven beers were on including **Taylor** Landlord, **Orkney** Dark Island and **Stewart Brewing** Number 3.

The Cask & Barrel (top right) is a large one room spacious pub with a centrally located horseshoe shaped bar. There were ten beers on including the very familiar *Vale Black Beauty Mild, Stewarts Cascade, Houston Kellegan* and *Borders Cowie.* We had two beers here – very difficult to leave!

The **Barony Bar** is an L-shaped pub with food options available, lots of chalkboards proclaiming food and beer in a 'studenty' atmosphere. Beers were a mixture of English and Scottish of which *Arran Sunset* and *Arran Blonde* were sampled.

Our last pub was the **Guildford Arms**, another ornate pub – the ceiling and chandeliers especially. This was a busy pub with six beers: *Atlas Nimbus*, *Old Speckled Hen* and *Caledonian 80/-* amongst others. The staff were pretty strict about closing time – they switched on the air conditioning to max and the temperature plummeted several degrees! At 11:20, chairs were stacked on tables and you felt that you 'weren't wanted'!!

Aberdeen was our next destination and from there, the ferry to the islands could be taken. After a two hour train ride we made our way through the soggy streets past grey granite buildings - this wasn't an awfully photogenic



city either. The charm though, was in the pubs. In fact our hotel, the Brentwood, was selected as its bar had ten real ales, not bad for a hotel bar.

The **Blackfriars** was our first port of call and an outlet for beers from the *Belhaven Brewery*. This was a split bar pub which had some back-lit stained glass of a religious nature and was yet another pub with an ornate ceiling. The beer selection was good, *Belhaven St Andrews* and *Sandy Hunters*, *Inveralmond Ossian 80/-* and *Deuchars Downton Red*.

The **Tilted Wig** was but a few yards away, a long bar boozer with rock music blaring out on the jukebox (not that I minded). The beer range was only two and somewhat disappointing, *Deuchars* I think.

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CARRY ON UP NORTH!



The **Prince of Wales** is a great pub, in fact we went there twice! The beer range was good with about eight handpumps and some interesting Scottish beers, *Kelburn Dark Moor* and *Caledonian 80/-* to name but two.

The **Globe Inn** is famous for its toilets – the fireplace down there does seem to be a bit out of place! Only two beers on, one of which was the *Inveralmond Ossian*.

Our last pub of the evening was **Under the Hammer**, a cellar level wine bar, one room but nice to be in. About three beers on including the dependable *Deuchars IPA*.

Prior to the ferry departure we popped in rather belatedly to our 'local', Carriages, part of the Brentwood hotel. Nice and atmospheric, my only gripe was that of the ten beers on, only one (or two) were actually Scottish! We were hungry and instant hot food from the servery was a nice touch.

The Hjartland was our ferry to Kirkwall in the Orkney islands, leaving at about 5pm it was due to arrive around 11pm. There were two bars on board, one of which was shut all the time. The sea outside the harbour was very choppy and for a while I was 5/10 on the vomit scale! Beerwise we were lucky, plenty of *Orkney* (the brewery is pictured top left) bottled beers.

The Bothy Bar was part of the Albert hotel where we were staying - about a five minute taxi ride from the ferry terminal. Unfortunately the barman also sorted out the rooms so we had a few minutes wait. The bar didn't close till 1am (yee haa!). This was a vibrant 'oldy worldy' pub with a wood interior which looked like it had had its fair share of beer spills and the odd broken piece of furniture. Three beers were on, Dark Island - a beer I got to love during this holiday, Red McGregor, which I found a bit 'annoying' and Scapa Special - interesting one this, it's the product of a future brewery called the Highland Brewing Company which is due to start brewing in Birsay, a parish of the Orkney mainland, this summer.

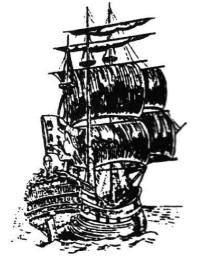
Currently this highly quaffable ale is brewed by *Moorhouse*. This pub is a *Good Beer Guide* entry and we can see why.

The **Westend Hotel** is Kirkwalls other *GBG* pub, a quaint old fashioned place, a million miles away in atmosphere to the **Bothy**. The only beer there was *Orkney Dark Island*.

Stromness is a small but pretty fishing port on the other side of the mainland to Orkney. A 30 minute bus ride from Kirkwall, it offers a couple of hours of sight-seeing and that's it. **Julia's café** was close to the bus stop, full of families and most of the locals, it offered a good bite to eat. I had bottled *Orkney Dragon Slayer* (porter) and my cousin had the elusive *Skullsplitter* at 8.5% - it tasted like it too – for our next beers we swapped.

The *GBG* pub was the Ferry Inn, but I don't think we went in there for some reason, we went into the attached hotel and into the bar upstairs which served *Dark Island*, I also had bottled *Orkney Northern Lights*. The bar was virtually empty and with the good juke box—modern digital touchscreen type and a friendly barman we had a good time. We missed our bus (semi-deliberate) and must have spent of couple of hours there.

(Continued on page 10)



OLD SHIP INN

Marlow Road, Cadmore End High Wycombe HP14 3PN

Tel: 01494 883496

Phil and the crew would like to welcome you to the Old Ship, Cadmore End. A Free House where beer is still poured straight from the cellar.

Come and try our organic baguettes at lunchtime! In the evenings you can try one of our homemade pies.

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

A little pub with a big smile!

THE END OF THE TRAIL

(Continued from page 9)

After two days in Orkney it was time to get on the ferry to visit the **Shetland Islands**, an overnight trip, so we had a cabin booked. Here we sampled Shetland beers from the *Valhalla* brewery in Unst, the most northerly (and sizeable) island in Shetland. No British brewery is further north! **Lerwick** itself has no real ale but **Captain Flint's** is a first floor pub on the harbour front and does the full range of *Valhalla* beers, we had a full afternoon here waiting for the ferry to take us to the Faeroes. I think we drank the whole *Valhalla* range – *Simmer Dim, White Wife, Old Scatness, Auld Rock* and *Sjolment Stout*.

The Narrona, is a luxury ferry built for the Smyril Line with two bars and four restaurants – one is a cafeteria, a cheaper option as everything was a little expensive.

What were Faeroese beers like? Well the beers I believe were from the **Foroya Bjor brewery**. Actually they quite tasty at 5.8% with a price to match at approximately £3.50 for a half litre. *Sluppol* and *Gullol* were the two draught beers available on the ship, in fact I could drink them all day (lager, but we're not in Britain anymore!) From the duty-free shop we bought several cases of *Black Sheep* from the same brewer! A good

lager to take to Iceland bearing the high cost of beer there as the cost worked out to only 70p per bottle!!! There is another Faeroese brewery called **Restorffs**, but I can't be sure we had any beers from them.

An overnight trip took us to east Iceland. Seydisfjordur (pop 800) is set in a fjord, one of many in that part of the country, scoured out during the last ice age and one of the oldest parts of Iceland (over 14 million years old). The trip here was spectacular, passing snow capped mountains – it was flurrying on the way here and the snow line was at about 200 feet. We arrived early in the morning and quickly found our youth hostel. Considering how expensive the country is, it was the cheapest accommodation of the holiday at £21 each!! The meal at the Esso garage, burger and chips was 950 ISK (about £9) so we decided to eat in by buying provisions at the local supermarket (eating options here were severely limited). We also finished off our bottled beers. A local bar had bottled Becks at 600 ISK (about £6) and we also saw people drinking Budweiser Budvar, also 600 ISK. Welcome to Iceland!

The following day we took a bus to **Egilsstadir**, only about 11 miles away but we had to go over the mountain peaks (about

2000 feet) and thick lying snow to get there. The airport was very low key, it was a small airport and we managed to get the 9:25am flight rather than the 11:55 flight – even though we arrived at about 8:50am. The flight itself took only about 45 minutes.

Reykjavik, was a nice place but not overly photogenic. The bars were no different than you'd get round here, beers on were typically Tuborg and Carlsberg. Icelandic beers were rather forgettable. Viking is brewed by the Viking brewery in Akureyri, in the north of the country, it is, I have to say, rather bland – give it a miss. Another beer also from the same brewery is Thule, slightly less bland but still bland! Icelandic pub crawls were funny, some people (I asked) have one beer and make it last all night. Some have a beer then spend the time around the other pubs 'dry' - although they are always asked what they would like to drink, usually a coffee or something. We did lash it up in Reykjavik on the last night (Friday) although we had some duty free Vodka before we went out, it was very expensive but we bit the bullet. Prices were around 500-750 ISK.

So there you have it! All these places have a lot to offer, but as for Iceland, drink your duty-free, sober up and enjoy the scenery! **Simon Allen**



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NATIONAL NEWS



CAMRA has responded to the acquisition of Jennings by Wolverhampton & Dudley Breweries with a call for W&DB to come clean about their expansion plans. CAMRA is seeking more detailed assurances on the future of the Jennings brewery, beer brands and pub estate.

John Holland, CAMRA's Director of Breweries Campaigning said, 'W&DB has secured 82.46% of Jennings, but it is clear that a substantial minority of small shareholders are unhappy with the takeover and support CAMRA's campaign to keep Jennings independent.'

CAMRA is set to present **W&DB** with a petition containing over 5,000 signatures from beer drinkers who want Jennings to remain independent and has called for a meeting with W&DB to seek assurances on the future of Jennings

as a vertically integrated business.

Mike Benner, CAMRA's Chief Executive, said, 'A clear message has been sent to W&DB, that while their acquisition of Jennings has been successful, they are now faced with the challenge of convincing the people of Cumbria, smaller shareholders and beer drinkers that they are committed to the future of Jennings as a thriving regional brewery. Experience shows us that takeovers often lead to brewery closures and loss of beer brands, which in turn reduces consumer choice and competition.'

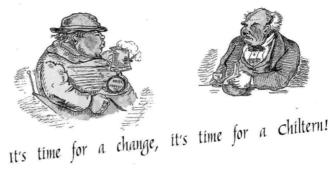
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Ascot comes to Aylesbury'

at Eskdale Road Community Centre, Stoke Mandeville



Join us for a Special Race Night on Saturday 25th June in aid of the Friends of Florence Nightingale House



Tickets are £12.50 each and include Bucks Fizz on arrival and a delicious supper

Ladies - Wear your Ascot outfit if you dare! Admission by ticket only!

For tickets or more information on any of our fundraising events, please ring Sue Cato on 01296 429975.

LOCAL BREWERY NEWS



CHILTERN BREWERY

Chiltern Brewery is about to introduce a new summer beer to permanently replace their existing 3.7% ABV *Golden Sovereign Ale*.

The new beer is named *Cobblestones* and will be a light well-hopped beer with an ABV of 3.5%.

The reason for the change to a lower ABV is to provide a lunchtime session beer for drinkers at the **Kings Head**, Aylesbury, and is in fact named after the cobblestones in the courtyard.

The beer should be on sale at the **Kings Head** by the time this newsletter appears.

FULLER'S BREWERY

Fullers have launched a new Blond Beer. Called *Discovery*, it is, according to the Fullers First Draught magazine, brewed to 3.9% ABV, it is the perfect combination of unbeatable flavour and refreshment. A unique blend of malted barley and wheat has been used for a delicious malty taste.

OXFORDSHIRE ALES

Brewing was suspended at the brewery in Marsh Gibbon for a week while a larger copper (ten barrels) was installed.

They now supply about 30 - 40 pubs direct and from early June, **Beer Seller** will be taking 40 barrels a week for their customers.

To try and cater for the demand, 100 casks have been purchased from *Smiles Brewery*.

Seasonal beers may be appearing within the next couple of months.

A fulltime salesman and a trainee brewer are being recruited.



REBELLION BREWERY

In celebration of completing a major expansion project, the Rebellion Beer Company is holding a brewery open weekend on the 6^{th} & 7^{th} August 2005.

All the brewery's cask conditioned beers will be available for trying, with the brewery staff pulling the pints and describing the different beers on offer.

The company owners, Tim Coombes and Mark Gloyens will be taking tours around the brewery every 15-30 minutes, covering the history of brewing and the Rebellion Beer Company, and the marketing and brewing of beer. Visitors will be welcome to stay a while to enjoy live music performed by a

The Brickmakers Arms

Bar & Restaurant 01494 881526



Open Fires Large Garden Walkers Welcome Functions Catered For Large Car Park at Rear of Pub Children's Play Area Reservations for Father's Day now being taken

Quiz Nights, 21:00, Wed 8th June + Wed 6th July

Brakspears Wadworth 6X Courage Best + 1 Guest Ale Open All Day Every Day Food Available Every Day All Day Sat + Sun Home Cooked Dishes Traditional Sunday Roasts Supper Menu Fri + Sat Eves

MORE LOCAL BREWERY NEWS



local youth band and a barbecue, whilst they relax with a beer or two.

During the tour visitors will be able to see the considerable investment made to improve the quality of the brewery. Visitors will have the chance to taste and comment upon an experimental brew of our popular *Rebellion I.P.A.*, which has gone through an improved three stage hop process.

The brewery shop has been expanded to offer a wider selection of speciality British & international micro-brewers beers, and also to allow visitors to see through into the brewery.

The doors will be open from 11:00am to 5:00pm on both Saturday and Sunday, with

the beer, tours and entertainment free to everyone. The Bucks 'Scannappeal' volunteers will be helping over the weekend, and we would ask visitors if they've had a good time to make a donation to the latest appeal. All the proceeds will go the 'Scannappeal', which is currently raising money for breast cancer equipment at Wycombe Hospital.

Prepared from a press release from Rebellion.

WOODFORDES BREWERY

If you fancy a holiday in East Anglia, you might be interested in a promotion being done by *Woodfordes* brewery to celebrate 200 years since the Battle of Trafalgar as Nelson was born in Burnham Thorpe, Norfolk. This takes the form of a pub trail and by completing a number of pubs, you get rewards of increasing value.

Starting at a pint glass for completing 12 pubs, you could go all the way to 48 pubs and get an 18 pint demipin of *Nelson's Revenge* or a *Woodforde's* fleece.

Full details can be found on the internet at aletrail05@woodfordes.co.uk.



VALE BREWERY

As part of the recent Election campaign, Maidenhead Conservative Club decided to have a beer named after their candidate, Theresa May.

The beer, which was rebadged *Wychert*, was available as draught ale (see pump clip above) and in bottle conditioned form.

Now that Mrs May has tried and enjoyed the beer and been re-elected to Parliament, it will be interesting to know what her stance is on the Full Pints Campaign.



BRANCH ACTIVITIES



Pub of the Year Presentation

On the first Wednesday in May, we had the pleasure of presenting the *Pub of the Year* (*POTY*) certificate for 2005 to the **Three Horseshoes**, Burroughs Grove.

Pictured above is Branch Chairman and *Swan Supping* editor, David Roe, making the presentation to Nigel Douglas, manager of the pub.

The presentation was accompanied by various pints from the *Rebellion* stable under the watchful eye of the brewery owners, Tim Coombes and Mark Gloyens. The seven handpumps covered the full range from *Mild* to *Zebedee*. We were also treated to a fantastic meal (the spare ribs were especially

popular!). In fact, there was so much food that even the usual gannets (you know who you are) could not finish it all off.

Many thanks to Nigel, Tim, Mark and all the staff at the pub for making it such a memorable evening.

************** Toddington Coach Trip

On Friday 20th May the branch went on a minibus trip to the Bedfordshire town of Toddington.

Why there seems to be a reasonable question! Well, how about a load of pubs which serve a great pint of real ale.

Special mention must be made of the **Sow & Pigs** which has the rare distinction of having been in every edition of the *Good Beer Guide*. On entering, you were immediately taken back in time to an era when pubs were friendly and welcoming, didn't blast you with loud music, and, most importantly, offered a great pint of beer. The *Greene King IPA*, *Speckled Hen* and *Abbot* were all well tested and not found wanting.

We must also mention the **Oddfellows Arms** whose range of guest beers was the best we found. They were also very patient

with our demands that the guest beer that finished as soon as we arrived should be replaced as soon as possible, despite the fact that the pub was packed and they were already running around like blue featured flies!

Many thanks to Giles Du Boulay for organising the trip. We are hoping that this success will lead to other minibus trips. The possibility of a trip to Hook Norton has already been suggested. If the demand is there, we will provide the trip.

At the recent branch meeting held at the **Queens Head**, Aylesbury, we had the novelty of having a guest speaker.

Campbell Cameron from the London office of the chartered surveyors *Fleurets*, kindly offered to address the branch for ten minutes on the subject of pub sales and how to get the most out of them. This quickly turned into a question and answer session on the state of the pub industry which must have lasted half an hour.

Many thanks to Cameron for helping make the meeting even more enjoyable than usual.

The Unicorn

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MORE ACTIVITIES

Black Country Trip

On Saturday 25th of June, the branch is running its annual coach trip to the Black Country. This is one of the best events of the year and there are still some tickets (£21 each) available. The coach will make pickups in Bierton, Aylesbury, Princes Risborough, High Wycombe and Saunderton. You will then be taken to a series of memorable pubs all offering some of the best beer in the country at some of the best prices in the country (you will be surprised by the amount of change you receive!).

Please contact Tony Gabriel on 01494 527884 for tickets and further information



Codsall Trip

A group of branch members took the train to **Codsall Station Buffet** (shown left) on what is rapidly becoming an annual pilgrimage. They also visited the **Great Western** (shown below)

in Wolverhampton, the **Old Joint Stock** and the **Wellington** (a new addition which has fifteen handpumps and will feature again) in Birmingham. A great day out and a real advert for using public transport. See you next year?



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Saturday & Sunday 11th & 12th June 2005

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Two real ciders also available.

Hot & cold food, including BBQ (Weather permitting).

Saturday 9pm Bernie Woods & the Forest Fires - 50's rock 'n' roll. Sunday from 3pm acoustic jam. Opening times: Noon to 11pm



Vale Brewery of Haddenham are pleased to announce that

The Hop Pole, Aylesbury will be opening shortly to offer

TEN REAL ALES **CZECH LAGERS BELGIAN BEER**

A Permanent Beer Festival!

HADDENHAM BEER FEST



Haddenham's first beer festival, held in July last year, raised £1,747 to be used to plant trees and the picture shows the organising committee and dignitaries at a special tree planting ceremony.

The second festival will be held on Saturday July 9th at the Youth Centre, Woodways, Haddenham, Bucks. HP17 8DS. They have promised even more beer this year as they take advantage of the larger venue, and the beer list shows a good mix of both local beers and ones from all over the country. Two real cider are also available plus soft drinks and food. This year's nominated benefiting project is the Snakemoor Nature Reserve. Further details can be obtained on www.haddenham-beer-festival.co.uk.

We have arranged a Branch Social from Noon onwards at this event and it is hoped that as many branch members as possible come and support the festival.

Farm Brewery Est. 1980

CASK & BOTTLE CONDITIONED REAL ALES from £1.50 per pint

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The Millwrights

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Food served 12-8pm, EVERY DAY Traditional Sunday Roast 12-5pm Thursday night – Quiz night Sunday Evening – win up to 72 pints of beer Beer Garden

Greene King IPA, Abbot plus a guest beer available on handpump!

BRANCH PUB SNIPPETS

Eight Bells, Long Crendon

The lease on this traditional village local was taken over last October by Paul and Charlotte Montgomery. They are determined to encourage the local trade and whilst the kitchen has been refurbished, the emphasis is on 'pub grub' (mainly under a fiver) without it becoming obtrusive.

Three ales are offered, Greene King IPA and Youngs Bitter, plus a changing guest ale such as Batemans XXXB. These can be enjoyed in the large and attractive beer garden at the rear as well as the two separate traditional drinking areas inside. Food is served lunchtimes except Monday (closed).

Dating from around 1625, it is said to be the oldest pub in Long Crendon. The name relates to the nearby Notley Abbey which was dissolved by Henry VIII, and linked to the number of bells in the church tower now increased to ten.

The picturesque features of the old High Street in which it is situated have led to many films and television productions being located here, including episodes of Inspector Morse and many Midsummer Murders.

Aunt Sally is played in the garden and it is the home of Long Crendon Morris Men.

Unicorn, Cublington

Over the May Bank Holiday weekend a beer festival was held at the Unicorn.

Seven ales were available, served from the barn in the back garden. Greene King Abbot, Batemans XXXB, Timothy Taylors Landlord, Woodforde's Wherry, Ruddles Best, Tring Brewery's Side Pocket and Hook Norton 303AD - brewed in recognition of the year of St George.

Four others were also on tap in the main bar; Shepherd Neame Spitfire, Greene King IPA, Brakspear's Bitter and a very pleasing guest from Archers.

These combined with a warm, sunny afternoon, reasonable prices and enthusiastic service, made the trip most worthwhile.

Since being purchased by a local band of three families, this pub has not only been saved from possible oblivion, but has improved no-end and is a shining example of what can be achieved with positive attitude.

Here is proof that good quality food can be accompanied with good quality ale if the effort is made.

Mick White

Forgotten Pubs of the Chilterns

It is easy to overlook some of the fine pubs we have in the Aylesbury Vale and Wycombe Branch. A drive in the countryside, however will yield a number of quiet watering holes. One such, the Lambert Arms Hotel, is on the junction of the B4009 and the A40, just outside Aston Rowant.

After parking my car in the large car park, my daughter and I made our way past the reception into one of the bar areas. The interior is oak beamed, with the walls painted a warm cream. As it was mid afternoon, there were just a few regulars at the bar, who made us very welcome.

It is easy to overlook the ale, as the handpumps are situated at the back of the bar, amongst the optics, rather than in their traditional pride of place. The quality of the ale is not to be missed. Clear and cool with a foamy head, both the Shepherd Neame Spitfire and the Brakspear Bitter were shown off to their fullest advantage.

In addition to the fine beer, food is served for both lunch and dinner. All in all, this is a pub I'd like to have as my local, and well worth a visit if you live further afield.

Alexander Wright





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BRANCH WEBSITE UPDATE



Have you been to the branch website recently?

As you may have seen in our last issue, we have a new domain name: www.swansupping.org.uk. This can be accessed either directly or by going to the main *CAMRA* website at www.camra.org.uk and following the links via the Central Southern region to the Aylesbury Vale & Wycombe Branch site.

We have redesigned the website to better fit together with *Swan Supping*. It is now easier to navigate, and, in the coming months, will have lots more information about Branch activities and local and

national campaigns. In case you have not yet visited our website, here is a summary of what you will find:-

On the front page, there is a useful summary of upcoming events, showing the next Branch Social Evening, the next Branch Meeting, the next beer festival and the next pub crawl. These are kept up to date automatically, so return whenever you wish for a night out!

Our Beer & Brewery section has been reorganised, and more features will be added here soon, including a review of the latest brewery in the branch (this now takes us to five!), *Oxfordshire Ales*.

A re-designed Pubs section now enables you to locate pubs by name and location, each pub having a review by one of our members. If you are a *CAMRA* member and would like to help write reviews of your local, please email pubreviews@swansupping.org.uk.

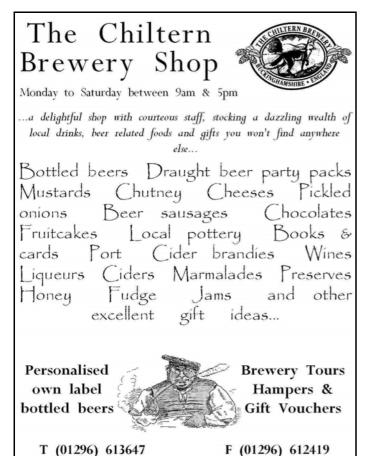
New to the website is a Members' Area. Here registered *CAMRA* members can submit pub reviews, see advance information about campaigns, and help keep our information up to date.

But this is not all!

We have planned many new things, including a members mailing list, Campaign Features, and an improved Branch News section. You can also download copies of past issues of *Swan Supping*, so you never need to miss an issue even though we try to keep up with the demand by printing more and more copies all the time.

We want to hear from you! If you have anything to add to the website (or the branch), please get in contact with us. Email: editor@swansupping.org.uk for more information on how you can help.

Alexander Wright





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FESTIVAL FROLICS

Having already let **Battersea** and **London Drinker** festivals elude me, I dug my heels in come the Spring. **Banbury** beerfest was looming on the horizon, so a Friday visitation was to become a reality.

The TA Centre was again the venue and fellow local *CAMRA* branch cohorts assembled, Dave Roe, Dick Moore and Nigel North (the usual suspects). New local brewery *Oxfordshire Ales IPA* (4.1) was eagerly imbibed along with *Brakspear Ploughmans* (4.2) and neighbouring county brewery *Wizard*, who supplied two of their brews, *White Witch* (4.5) and *Druid's Fluid* (5.0), to the festival.

Of the fifty real ales available, *Arundel Sussex Mild* (3.7) was my top mild/dark beer, *Ossett Fine Fettle* (4.8) was a close second for myself in the bitter category, but *A Fist Full of Hops* (4.5) from the *Falstaff* brewery in Derbyshire was voted *Beer of the Festival* and rightly so. A superb hoppy ale brewed with three varieties of hop.

A week later, again on a Friday, I managed to slip up to the **Jolly Farmer**, Cookham Dean, not on my '*CAMRA* manor', but spitting distance on a windy day. The landlord had put on a St. George's weekender beer festival and I was happy to oblige. A dozen real ales, four on handpump from the bar, another eight on gravity dispense. Four beers of note, *Freeminer Bitter* (4.0), *Youngs St. George* (4.3), *White Star Majestic* (4.3) and a sublime *Spingo Middle* (5.1) from Cornwalls *Blue Anchor* Inn brew pub. A great beer and a great effort from all at the **Jolly Farmer**.

Seven days further on, a little matter of the 11th 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. I'll cover that in the next issue of *Swan Supping*.

Silver Stallion

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Fine Wines

Good Company

Enjoy a warm welcome at the Whip Inn



The Rockwood

Kingsbury Square, Aylesbury

Lunchtime food (Monday – Saturday)

Beer Garden

Draught Bass & Guest Ale available on handpump!



Letters



As part of an ongoing campaign, *CAMRA* asked members to sign postcards asking Members of Parliament to support Early Day Motion 331 which had been sponsored by M.P. Dennis Turner to cover 'Measures of Pints of Beer'.

The following letters are the resulting correspondence for one of those members who wrote in.

23 March 2005

Dear Mr du Boulay

Thank you for writing to me with your comments on short measures. I am aware that the consumer organisation, *CAMRA*, is currently conducting a campaign to ensure that all pints of beer served in pubs are 100% liquid, or as they term it, 'an honest pint'. The organisation has argued that the average liquid served by pubs is 95% of a full pint.

In March 2002, the Government announced proposals to offer some protection for beer and cider drinkers from short measures. The reforms require bar staff to give drinkers a minimum of 95% liquid in a pint, and to ensure that any landlord ignoring the regulations faces prosecution or financial penalties. Persistent offenders may also lose their drink retailers' licence. Last year, the

100% LIQUID

Government also consulted on proposals to consolidate and modernise weights and measures controls on the sale of foods, which would include draught beer.

Consultations have indicated no clear consensus on whether measures of beer and cider should be defined as 95% liquid or as 100% liquid. The *Campaign for Real Ale* (*CAMRA*) indicated support for 100% liquid. They did, however, accept that there should be no prosecutions for deficiencies of 3% or less, if this would ensure that brim measure glasses or lined measure glasses could continue to be used for serving real ale instead of using metered dispensers. The trade supported a minimum 95% liquid. The Brewers and Licensed Retailers Association,

however, argued that serving a minimum 100% liquid would result in £250 million extra annual costs being passed onto consumers.

I can understand the wish of CAMRA to ensure that consumers are not short changed but it must be remembered that the cost of regulation could be immense. The Government has admitted that the cost to the industry of new regulations to require an average serving of 100% liquid would he £95 million. This would have severe costs implications for smaller pubs with low profit margins, and would producer higher prices for consumers. It would therefore seem unwise to add an extra burden on landlords in order to address an issue where there is little evidence to suggest it is a serious problem. It is for these reasons that I am unable to sign EDM 331.

Thank you for taking the time to write to me on this issue. I can assure you that Conservatives will ensure that the Government acts sensibly over this problem

Yours sincerely

DAVID LIDINGTON MP HOUSE OF COMMONS

Cedric, Elaine and Staff welcome you to

The Carpenters Arms, Marlow

A Traditional Public House!

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<It should be noted that other members sent the postcard on early day motion 331 to other local MPs and received a very similarly worded reply. - Ed>

To: David Lidington MP **House of Commons** 3 April 2005

Dear Mr Lidington

'An honest pint'

I find your 23 March letter feeble, glib and convoluted and take exception to your assertion that being short-changed is not a serious problem.

I am also dismayed that you should trot out the Brewers and Licensed Retailers Association's tendentious argument that serving 100% liquid would result in £250 million extra annual costs being passed on to consumers.

The point is that the pubs will have to replace all their glasses. That is where the cost is. However, what the brewers keep quiet, is that on average all the glasses in a pub are replaced over a period of months. All they have to do is to introduce lined measure glasses over a set period when they would

replace all the glasses anyway.

The only other cost involved, where it is not already the case, is the extra beer that is put in the glasses to make them up to a full pint. WELL, WE'VE ALREADY PAID FOR THAT!! How would you feel if your garage short-changed you on a gallon of petrol? And beer costs a good deal more.

The Aylesbury Vale & Wycombe branch of CAMRA distributes some 4000 copies of its free magazine Swan Supping to over 200 pubs in the area. A large number of those copies are read and enjoyed by several people in any one pub, others may take the magazine home and pass it on to friends. I am copying your letter of 23 March and this

reply to the CAMRA Branch Chairman and Editor of Swan Supping with a view to them being published. The readers can then judge whether their Member of Parliament should take the problem seriously and decide whether 'honesty is the best policy'.

Yours sincerely

Giles Du Boulay

<Giles has so far only received an acknowledgement of his letter. Presumably the General Election took priority. However, now that he is back in Parliament with over 49% of the local vote, he can take the time to rethink his position, as we will not let this problem rest until common sense and justice prevails! - Ed>

Useful Addresses

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Oxford:

PO Box 618, County Hall, OX1 1DX

Tel: 01865 815000

ADVERTISING STANDARDS

Advertising Standards Authority Brook House, 2-16 Torrington Place London WC1E 7HN

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

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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 £
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Swan Supping (Aylesbury Vale &

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Wycombe Branch)



Swan Supping

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Copy deadline for next issue, due to be published on 1st August 2005 is 14th July 2005.

Subscriptions :- Swan Supping is distributed to over 200 pubs in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you need to do is to send a supply of A4 size envelopes stamped 35p to:

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.



Branch Diary

Everybody welcome to all socials and meetings!

JUNE

Friday 3rd PRINCES RISBOROUGH CRAWL

7:00pm Bird in Hand, 8:15pm Black Prince, 9:00pm Bell, 9:30pm George & Dragon, 10:00pm Whiteleaf Cross.

Friday 10th June CHINNOR CRAWL

7:30pm Red Lion, 8:30pm Royal Oak, 9:00pm Black Boy, 9:30pm Crown, 10:00pm Kings Head.

Wednesday 15th BRANCH MEETING

8.30pm, Packhorse, Wendover.

Saturday 25th ANNUAL BLACK COUNTRY COACH TRIP

Tickets @ £21 each were still available when we went to press! Call Tony Gabriel on 01494 527884 to book or for the latest information.

Further details given on page 15.

Wednesday 29th AYLESBURY REOPENED PUB SOCIAL

9:00pm Hop Pole, Aylesbury

If by any chance the pub is still not open (heaven forfend!) then we will adjourn to the Kings Head

JULY

Saturday 9th BEER FESTIVAL SOCIAL

Noon onwards at Haddenham Beer Festival, Youth Centre, Woodways, Haddenham, Bucks. HP17 8DS

Wednesday 13th TWO PUB SOCIAL

9:00pm Chequers, Fingest; 10:00pm Peacock, Bolter End.

Friday 22nd BEER AND CURRY EVENING

8:30pm De-Wanium (previously King William IV), Speen.

Wednesday 27th TWO PUB SOCIAL

9:00pm Crown, Cuddington; 10:00pm Bell, Chearsley.

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

www.swansupping.org.uk

The Fifth Annual Beer Festival

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Live Music on Saturday with THE DOCTORS

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Bucks. HP10 0NE

thefalconpub@btinternet.com





Local News



🦫 Beer Festival Diary

(Continued from page 2)

The **Bird in Hand** on West Wycombe Road has live music most Saturday evenings, a variety of styles including local musicians. Beers are *London Pride* and *Courage Best*. Food is served 6.30 to 9pm.

In case *Fullers* draught beers (*Chiswick*, *London Pride*, *Discovery*, *Hock*, *Porter*, *ESB*) are not enough, the **Bell** on Frogmore has a selection of bottled beers. Drink one each of *Honeydew*, *ESB*, *Pride*, *Porter*, *IPA* and *Golden Pride* (about £3 each for half a litre) and you get a free bottle of 8.5% 2002 Vintage Ale. Delicious and good value Thai food is available, with starters from £4.50. The good news is that you don't have to drink all the bottles on the same night.

LITTLE MARLOW

Mr. Jeff Truss is the new landlord of the **Queens Head** since December 13th 2004. The pub is open 11-11 all day, except Sundays where usual opening times apply. Ales on offer include *Adnams Bitter* (3.7), *Broadside* (4.7) and *Jennings Cumberland Ale* (4.0).

LONGWICK

Tony and June Goss, who run the **Red Lion,** are leading a campaign to get the speed limit on the A4129, which runs outside the pub, reduced to thirty miles an hour.

MARLOW

Spittal Street watering hole, the Carpenters Arms, has changed its guest ale from *Wadworth* 6X (4.3) to feature changing beers, *Greene King Tanners Jack* (4.4), *Ale Fresco* (4.3), and *St. Austell Tribute* (4.2). *Bateman* XXXB (4.8) was also available on gravity dispense for St. George's Day.

The Cross Keys continues to offer four ales, Courage Best (4.0), Directors (4.8) and ales from the Theakston portfolio. Theakston Best (3.6), XB (4.6) and Old Peculier (5.7) have all appeared over the last couple of months. St. George's Day celebrations included Marston's Dragons Tale (4.5) and there was praise from many in the Marlow community, including fellow landlords, for their efforts.

The **Crown** has reopened after an extensive refurbishment. No real ale, let's hope a handpump will appear in the close future.

The **Duke of Cambridge**, Queens Road, hopes to reopen for the Spring Bank Holiday weekend with new licensees at the helm.

West Street pub the **Hand and Flowers** has new landlords in Tom and Beth Kerridge. This *Greene King* tied house serves *IPA* (3.6) and *Abbot* (5.0). Food is high on the agenda with a Michelin star chef preparing the

High Street pub the **hog's head** has a new manageress after the departure of Vanessa Hawkes.

OVING

The Black Boy has become the latest pub to go completely No Smoking, which is ironic as the name of the pub is derived from a smoking related job (chimney sweep). Following requests from some of the customers and staff, landlords David and Sally Hayle have decided to make the change in advance of any possible changes planned by the government.

WELL END

Sole pub in Well End (near Bourne End), the **Black Lion** has a new manager. Paul Johnson is hoping to offer various real ales for people to imbibe, alongside an extensive oriental menu

WOOBURN GREEN

The Queen and Albert overlooking Wooburn Moor is looking to the future with a No Smoking room at the back. A new menu with a variety of dishes, 'Old English Fish Pie', etc. is served 12 - 3 and 6.30 - 9. Beers are *Greene King IPA*, *Fullers London Pride* and *Wells Bombardier* soon to be replaced by a summer ale. The large garden has regular BBQs, and petanque which is available for customers except on a Tuesday League night.

WOOBURN MOOR

The **Falcon** has events on Mondays (quiz), Tuesdays (locals music), and Wednesdays (BBQ), and a beer festival on 18th/19th June with choice of twenty real ales. New menu includes 'the best Garlic bread (Mexican style as in Hitch Hikers Guide) in Bucks' and 'Steak and Kidney Pudding to die for' according to random customers.

WYCOMBE MARSH

The General Havelock has Fuller's Hock as well as Chiswick, London Pride and ESB.

Street corner pub the **Red Lion**, hosts their inaugural 'Toe in the Water Beer Festival' on June 11th and 12th. A recent visit unearthed *Robinsons Hatters Dark Mild* (3.3), *Fuller's London Pride* (4.1) and *Wooden Hand Cornish Mutiny* (4.8). A future recon is planned shortly.

JUNE

2-4 (Thursday-Saturday): 30TH ANNIVERSARY DONCASTER BEER FESTIVAL at The Dome, Doncaster Leisure Park, Bawtry Road, Doncaster.

2-4 (Thursday-Saturday): 19TH STOCKPORT BEER & CIDER FESTIVAL, Edgeley Park Football Ground (Stockport County FC & Sale Sharks RC), Hardcastle Road, Stockport.

2-4 (Thursday-Saturday): 30TH WOLVERHAMPTON BEER FESTIVAL, The Wulfrun Hall, Mitre Fold, Wolverhampton.

3-4 (Friday-Saturday): 11TH RARE BREEDS BEER FESTIVAL, Rare Breeds Centre. Woodchurch. Kent.

3-5 (Friday-Sunday): ST IVES BEER FESTIVAL, Concert Hall, Street-an-Pol, St Ives. Cornwall.

7-11 (Tuesday-Saturday): THURROCK BEER FESTIVAL at Thurrock Civic Hall, Blackshots Lane, Grays, Essex.

8-11 (Wednesday-Saturday): 13TH CATFORD BEER FESTIVAL, Broadway Theatre, Catford, London, SE6.

15-18 (Wednesday-Saturday): 16TH BEER ON BROADWAY FESTIVAL, Town

Hall, Ealing, London, W5.
16-18 (Thursday-Saturday): SCOTTISH TRADITIONAL BEER FESTIVAL, The

Assembly Rooms, George Street, Edinburgh 16-18 (Thursday-Saturday): 9TH SOUTHAMPTON BEER FESTIVAL, Guildhall, West Marlands Road, Southampton.

24-25 (Friday-Saturday): 6TH KINGSTON BEER FESTIVAL, Surrey County Staff Club, Penrhyn Road, Kingston upon Thames.

24-25 (Friday-Saturday): 9TH SOUTHDOWNS BEER & CIDER FESTIVAL, Corn & Hop Exchange, Lewes Town Hall, Lewes, East Sussex.

24-26 (Friday-Sunday): BEER ON THE WYE - 1ST HEREFORD BEER & CIDER FESTIVAL, Hereford Rowing Club, Hereford.

25 (Saturday): 2ND FINCH FOUNDRY MIDSUMMER FESTIVAL, Sticklepath, Devon.

JULY

1-2 (Friday-Saturday): PLYMOUTH BEER FESTIVAL, The Plymouth Pavilions Main Arena, Millbay Road, Plymouth.

2 (Saturday): 7TH DEVIZES BEER FESTIVAL, The Wharf, Devizes, Wiltshire. 6-10 (Wednesday-Sunday): 28TH DERBY BEER FESTIVAL, Assembly Rooms, Market Place, Derby.

8-9 (Friday-Saturday): SALISBURY SUMMERFEST 2005, Castle Street Social Club, Scots Lane, Salisbury City Centre.
8-10 (Friday-Sunday): WOODCOTE FESTIVAL OF ALES, Off A4047,

8-10 (Friday-Sunday): WOODCOTE FESTIVAL OF ALES, Off A4047. Woodcote, Oxfordshire.

9 (Saturday): 2ND HADDENHAM BEER FESTIVAL, Youth Centre, Woodways, Haddenham, Bucks, HP17 8DS

15-16 (Friday-Saturday): BROMSGROVE BEER FESTIVAL, Bromsgrove Rugby Football Club, Aston Fields, Bromsgrove.

15-17 (Friday-Sunday): BOXMOOR BEER FESTIVAL, Chaulden Lane, Camelot Rugby Club, Boxmoor, Hemel Hempstead, Hertfordshire, HP1 2BS.
15-17 (Friday-Sunday): BEER TENT AT FESTIVAL AT THE EDGE, Stokes Barn, Much Wenlock, Shropshire.

19-23 (Tuesday-Saturday): CHELMSFORD BEER FESTIVAL, Anglia Polytechnic University Sports Hall, Park Road, Chelmsford.

 $21\mbox{-}23$ (Thursday-Saturday): 31ST KENT BEER FESTIVAL in the Barn at Merton Farm, Merton Lane, Canterbury.

29-31 (Friday-Sunday): 29TH COTSWOLD BEER FESTIVAL, Postlip Hall, nr Winchcombe, Gloucestershire.

AUGUST

2-6 (Tuesday-Saturday),
GREAT BRITISH BEER
FESTIVAL, London Olympia.
Opening times & prices:
Tuesday 5-10.30pm, £7
(CAMRA members £5);
Wednesday-Friday noon10.30pm, £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 are 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.

OCTOBER

28 – 29 (Friday-Saturday): 12TH AYLESBURY BEER FESTIVAL, Eskdale Road Community Centre, Stoke Mandeville

Our annual beer festival held in conjunction with the 'Friends of Florence Nightingale House' raising money for the Aylesbury Hospice. Full details will appear in our next issue.







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Email: info@thefoxofibstonehotel.co.uk

Web Site: www.thefoxofibstonehotel.co.uk

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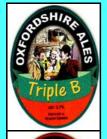
Escape for the weekend.

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

Lunchtime Special throughout June & July: £7.95 for 2 courses.

Lunch served from 12.00pm until 2.30pm. Dinner from 7.00pm until 9.30pm

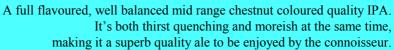
OXFORDSHIRE ALES



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.

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