

Issue 38



Campaign for Real Ale

Aylesbury Vale & Wycombe Branch

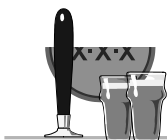
Swan Supping

FREE

OCT/NOV 2003



BEER FESTIVAL CELEBRATES 10 YEARS



Halloween this year sees the tenth **Aylesbury Vale Beer Festival** to be held in conjunction with the **Friends of Florence Nightingale House**.

Once again, it is being held at the Stoke Mandeville Community Centre, Eskdale Road, very close to Stoke Mandeville Station on the Chiltern Line and the route of the 323 bus between Aylesbury and High Wycombe.

The festival times are 5:30pm to 11pm on Friday 31st October and all day (11am – 11pm) on Saturday November 1st.

There will be thirty real ales available, plus traditional cider and perry and prices will start at £1-80 per pint.

Among the beers we hope to have available will be a lot of Halloween special beers from a lot of small brewers plus a lot of old favourites and the **CAMRA Beer of the Year** which is **Harviestoun Bitter & Twisted** plus as many others of the winners from the **Great British Beer Festival** that we can get hold of.

Vale Brewery are planning to prepare a beer especially for the festival so it will be a good festival for 'tickers' as well as all those who are just after a good time!

In addition to a great range of beer, there will be hot and cold food available as well as soft drinks for the drivers.

As it is the tenth anniversary, there are special commemorative glasses available

both for drinking and for taking home. These glasses are in both pint and half pint sizes.

The festival will be officially opened on the Friday night by Aylesbury Town Mayor, Councillor Ray Ghent.

Tickets cost £3 in advance (£4 on the door) and each ticket includes £2 of beer tokens. Please remember that the beer festival is for over 18's only!

Tickets are on sale at the Aylesbury Tourist Information Offices, Aylesbury and Wendover Hospice shops, or directly from the Friends' Office (01296 429975) where you can obtain further information or pay by credit card.

It may still be possible to sponsor a barrel of beer at the festival! Please contact Sue Cato on 01296 429975 for full details of the sponsorship package available.

Cedric & Elaine welcome you to The Carpenters Arms, Marlow The Locals' Local!

**GREENE KING
IPA AND
ABBOT ALE
AVAILABLE**



**GUEST ALES
FROM
THE GREENE
KING RANGE**

Home Made Sandwiches available
Pub Games, Real Fire, Patio, Bar Billiards

New Projector Installed – Come and watch Sky Sports on our Big Screen

Pub Company of the Year – 3rd Year Running

15 Spittal Street, Marlow, Bucks. Telephone: 01628 473649

No Strangers here, only Friends you have yet to meet



The free newsletter for the discerning drinkers of Aylesbury Vale and Wycombe



ASKETT

The **Black Horse** has presumably been sold as there is now a large sign outside saying that it is to become (another!) Indian restaurant. Much as we all love a curry, to lose two pubs in the same area is too many (the **Crown**, Little Kimble, became the Kimble Tandoori in 2000). The previous landlord parked his Rolls outside registered DNE 1T (done it - gettit!) and this now permanently resides outside the **Wagon & Horses** in Stone.

ASTON CLINTON

We have just learned that Jan and John Andrews will be leaving the **Oak** in February after having been there for nine years. They will be missed and not just for their very popular beer festivals! They are planning to buy a place in Wales with its own restaurant, letting rooms etc. We wish them well for the future.

AYLESBURY

There was a fire at **Big Hand Mo's** in September which occurred at the rear of this fizz-only pub. It's now all boarded up and there is a police sign requesting information about

possible arson. Maybe the owners will take the opportunity to build a decent pub on this prominent site. An unlikely outcome, we feel, and the rumour is that it will become a Burger King. Does Aylesbury really need any more fast-food outlets?

The **Charter** now serves no real ale.

Local newspapers have reported that a new couple have taken over the **Steeplechase** in Taylor Rd, Southcourt, after a period of closure which we mentioned last issue.

BEACONSFIELD

Chas Broadbridge, who wrote articles about the loss of the **Old Hare** and plans for the **Greyhound** in our last two issues has sent us some more encouraging news. Following protests from regulars, the owners of the **Greyhound**, **Eldridge Pope**, have decided not to change the name of the pub to **Easy Street**, nor to turn it into an American style diner. A spokesman from the pub group has stated that the **Greyhound** will remain a traditional pub.

The fight to prevent the **Old Hare** becoming a pizza restaurant is still going on, but is looking a lost cause.

The main hope now is that the fabric of the pub will remain after the conversion, so that a future change of use back to a pub would be easy to do.

BIERTON

Mick Mock, a many times **Good Beer Guide** landlord from his time at the **Rising Sun**, Haddenham, is now managing **Bob's Barn**.

BOLTER END

We have heard that there is a new landlord at the **Peacock**.

BOURNE END

The refurbished **Garibaldi**, Hedsor Road, offers **Adnams Bitter** (3.7) and **Abbot Ale** (5.0), with its bright and airy décor.

BURROUGHS GROVE

Rebellion brewery tap, the **Three Horseshoes**, sourced six of their moreish brews for consumption recently. Joining all year beers **IPA** (3.7), **Smuggler** (4.1) and **Mutiny** (4.5) was seasonal ale **Blonde** (4.3), monthly special **Red Herring** (4.3) and a very tasty **Rebellion Mild** (3.5), when frequented on August Bank holiday weekend. Since the

introduction of food together with its large car park and secluded beer garden, the pub has flourished enormously.

CHINNOR

The **Red Lion**, run since October last year by Ian and Mary Whayman, is now serving four real ales, one of which is a guest ale changed every week. They have recently joined a specialist real ale supplier who will supply real ale from a range of smaller breweries. They have also built a new decking terrace in the car park with lights and heating for outdoor drinkers.

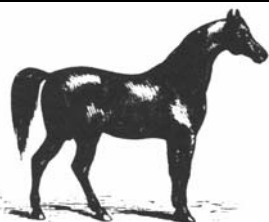
GREAT KIMBLE

The management at the **Bernard Arms** is now under Christian from the **Chequers**, Weston Turville.

HIGH WYCOMBE

New local brewery, the **Loddon** brewery, paraded their **Ferryman's Gold** (4.4) and **Bamboozled** (4.8) at the **Falcon** (*Wetherspoons*) in early September.

(Continued on page 15)



The White Horse

Hedgerley Village, Bucks

01753 643225

SEVEN REAL ALES

Hosts: Dot & Family

Quick Service & Civility,

Good Company

Garden & Car Parking Facilities

A FAMILY RUN FREE HOUSE



Vale Brewery of Haddenham
offer CAMRA Award Winning Local Ales
traditionally brewed from only the finest
ingredients, available in polypins and party packs.
To order telephone 01844 290008

Price list (incl. VAT)	ABV	Fir.	Polypin	2 gal
Notley Ale	3.3%	73.00	42.50	22.50
Black Swan Dark Mild	3.3%	74.00	43.50	23.00
Vale Best Bitter	3.7%	74.50	43.50	23.25
Wychert Ale	3.9%	75.00	44.50	23.50
Edgar's Golden Ale	4.3%	77.00	46.50	24.50
Black Beauty Porter	4.3%	78.00	47.50	25.00
Vale Special	4.5%	79.00	48.00	25.50
Grumpling Premium	4.6%	79.00	49.50	25.50

Bottle Conditioned Beers

Black Swan Dark Mild	3.3%	500ml
Wychert Ale	3.9%	500ml
Edgar's Golden Ale	4.3%	500ml
Black Beauty Porter	4.3%	500ml
Grumpling Premium	4.6%	500ml
Hadda's Head Banger	5.0%	500ml

Buy a
mixed case
(12 bottles)
for £20

REGIONAL PUB OF THE YEAR

After two months of visits to the shortlisted pubs, members of the Central Southern region of **CAMRA** have chosen the **Bell** at Waltham St. Lawrence as their **Pub of the Year (POTY)** for 2003.

The voting was very close except for the **Bell** which was a clear winner, with no less than five branches voting it top. So, many congratulations to Glenn and all his staff at

the pub which is a lovely country free house, dating back to the 14th-century and standing close to the village church.

The pub consists of a series of inter-linked rooms; a small no-smoking snug to the left of the main entrance corridor, a room to the rear (used mainly for eating) and a main bar area which leads to a small lounge with an open fire.



The pub serves five real ales including their own *Waltham St. Lawrence No.1 Brew* (brewed by **West Berkshire** brewery).

Meals are served every lunchtime and evening except for Sunday evening.

This excellent pub scored highly in all categories we judge the individual pubs on (beer quality, atmosphere, sympathy with **CAMRA** aims, clientele mix, service and welcome and good value).

The joint runners up for the competition were the **White Horse**, Hedgerley and the **Kings Arms**, Tring.

The rest of the pubs shortlisted by the individual branches of the Central Southern region were the **Morris Clown**, Bampton, the **Rose & Crown**, Charlbury, **Pot Kiln**, Frilsham, **Stag & Huntsman**, Hambleden (the choice of the *Aylesbury Vale & Wycombe Branch*), **White Hart**, Sherington, **Prince of Wales**, Shrivenham, and the **Broad Street Tavern**, Wokingham.

Many thanks have to go to all the volunteers from the local **CAMRA** branches who took part in the Regional POTY judging (an arduous task which meant going to a lot of pubs!) to make the competition a success again this year.

ESTD 1851



Dayla

Total Refreshment

The Leading Independent Supplier Of
Cask Conditioned Ales








COOPER'S CHOICE OF GUEST BEERS MONTHLY

TEL:01296 420261

BEER
FESTIVALS
ARE OUR
SPECIALITY

BELGIAN TOWNS AND GOOD BARS



The first half of our two week holiday of which this article is about, was a visit to some culturally rich towns and some classic beer drinking dens. **Antwerpen** and **Brugge** (Bruges), **Ypres** and **Poperinge** in **Flanders**.

Armed with Tim Webb's guide to drinking in Belgium and Holland we started in Antwerpen. Home to a large cathedral, which was a church prior to 1559, the square around called the Handschoenmarkt and the adjacent square called the Grote Markt were full of bars and restaurants.

Ignoring the potential tourist traps we headed for the **Paters Vaetje** (pictured above) only 20 feet from the cathedral with two floors and a beer list of over 100 beers (well, it says it above the pub logo anyway). The weather was warm so we sat out in the small drinking

area and perusing the beer list we tried (between us – please split all the beers mentioned in this article, I couldn't drink this amount on my own! Nice thought though!) **De koninck** from the local brewery, a lovely malty beer served from a glass called a bolleke. Although 6.5% ABV it was 'dangerously drinkable' and a good thirst quencher! From that first beer it was all downhill from then on, a **Dikke Mathilde** from the **Strubbe** brewery, **Oerbier** from the **De Dolle** brewers and a **Flierefluiter** (there's a cattery of the same name in Devon, so it must mean something) by the Fisser NV brewery.

Our next bar was '**Den Engel**' at the corner of the Grote Markt. This has been a recommended bar and certainly the surroundings were picturesque but to me it looked like any other tourist bar and the beer list was poor. We were asked to pay on receiving our beers which to me wasn't a problem but at the time we thought, 'Oh all right we'll go then!'. We tried two beers, **Gordon's Highland Scotch** ale served in its thistle shaped glass and **Gordon's Finest Gold**.

I had neglected to say that I'd been to **Antwerpen** before and our next bar I could just about remember from eight years ago or so. **De Groote Witte Arend (the great White Eagle)** is a courtyard pub a few streets south of the cathedral, busy but without the 'tourist haunt' feel. We tried draught **Maradsous 8** from the **Moortgat** brewery and my cousin tried the **Passendale**, also from the same brewery which we thought was lacking in taste.

Our evening meal was from a restaurant which clearly couldn't cope with the numbers of people – one of the touristy areas around the cathedral. I reckon we spent approaching two hours there – a big mistake, but we drank **De Koninck**, **Brugse Witbeer** and the classic **Duvel** from the Moortgat brewery.

Jono & Abby welcome you to

THE OLD MOAT HOUSE

BROUGHTON CROSSING

Tel: 01296 485228

**Traditional Pub with
40 seat restaurant,
Function Room and
Family sized Garden**



**Weddings, Parties &
functions catered for
Home Cooked Lunch
& Evening Meals daily**

Christmas Menu now available

**Special menus
BOOK NOW!**

Large parties catered for!

New Year's Eve Special with MR SOULMAN live!

Tickets @ £15 each are available now!

Coming Soon: 30 Seater Sun Deck overlooking garden and open views

The Old Moat House is

**My Kinda
PUB**

**A group of country style pubs run
by Peter & Annette Webster**

**Try also: Chandos, Weston Turville; Fox & Hounds, Whittlebury, Queen's Head, Chackmore
and the Lion, Waddesdon**

FOLLOW THE ELEVENTH COMMANDMENT!

Our last bar was **De Vagrant**, a Jenever bar – 220 Jenevers in fact. A Jenever is a white spirit that is made from Juniper berries and herbs and spices (called botanicals, which give it its particular taste, e.g. cinnamon and coriander). Some of the extra flavourings were gorgeous, Cockneys distillery – Banaan jenever, Amaretto jenever, Massy's oudejenever and even a chocolate one whose name escapes me were amongst those that we tried. Unfortunately we also tried some regular beers which was a big mistake – the following morning's hangover was testament to that.

Sunday was an interesting day meteorologically, a two hour thunderstorm which started at breakfast left us marooned in our hotel room with nothing to do but floss our teeth and do loads of sit-ups (well, me actually). After a brief sight-seeing tour, we headed to **T'Waagstuk**, a traditional wooden/brick bar with a courtyard just outside the main tourist drag. Recommended in the guide this place was a paradise, an extensive beer list meant we spent most of our afternoon here – watching all the visitors getting drenched by dodgy guttering during another thunderstorm! We drank **Achel Dubble**; the newest of the monastery breweries, **De koninck**, **Maringe Parfiat Kriek** (a sour cherry flavoured beer) and **Zeppelin**, brewed by the **De Proefbrouwerij** in Ghent – a dark spicy beer.

Our evening meal was spent at the **Van Gogh**, right next the **Oude Arsenaal**, recommended but closed hence the switch of bars. Beers imbibed were **Corsendonk Pater** and **Agnus**, abbey ales with a lot of character. After our meal and on the recommendation of the locals, (not in any guide I might add) we went to **De Kat**, basically a corner boozier, pleasant nonetheless with lots of mirrors and windows and even more pleasant after some **Westmalle Dubbel**, a classic dark trappist beer.

Another blast from the past was the **Het Elf Gebod** (the 11th Commandment – eat and drink heartily), festooned with religious paraphernalia (pictured on page 7) perhaps due to its proximity to the cathedral – we remembered this from several years back. A decent beer list, among the beers we tried was **Charles Quint**, named after the Emperor Charles V, it's served in a 3-eared (handled) Olen Mug and tastes divine, not bad at 9% ABV and **Kwak**, served in a yard of ale type glass held by some wooden scaffolding

Finally we headed back to the **Paters Vaetje**, this time on the second floor about 11pm. A good session ensued starting with **De Dolle Arabier**, a yeasty 8% brew, **Deugniet**, **Piraat**, **Ciney Special**, **Vlaskop** and **Poperings Hommelbier**. A club nearby advertised British 80's music, so we spent the next few hours there, beer not top of the agenda, remembering our youth!

The following day we made for **Bruges** (Brugge in Flemish as it is a Flemish town). A pretty town with lots of history although nothing really spectacular to see (sounds a bit like heresy to me!). It was my third visit but my first at visiting those classic bars and I'm not talking about the touristy bits. The first was **De Garre**, VERY difficult to find it was just off the main square, a small alleyway – blink and you'll miss it. So close to the tourist side of Brugge yet not catering for the tourists. Everything was in Flemish and food was in the form of snacks, which you had with your beer. A drinking institution, we tried **Celis** Wheat beer on draught, possibly one of the tastiest wheat beers I have ever drunk and **Vondel**, a Flemish dark yeasty beer, We said we would be back, but we didn't and we have regretted it ever since.

In the early evening we headed to **Ovene**, a bar on the outskirts of the town centre. A large modern but dedicated beer bar – the wall posters

*Salute a
National Hero
with*

WOODFORDE'S
NORFOLK ALES

ESTD 1851

Cask Ale Specialists

WOODFORDE'S
NORFOLK ALES

**FREE MEMBERSHIP TO
THE WOODFORDE'S CLUB**

The Woodforde's Club was launched last year as part of our 21st birthday celebrations.

Membership is FREE and benefits include a personalised membership card, regular newsletters keeping you up to date with the company, its pubs, and most importantly, its beers. Members will also benefit from exclusive offers and promotions throughout the year.

Send your completed form to:
Broadland Brewery, Woodbastwick, Norwich, NR13 6SW

membership application form

title: _____ name: _____

address: _____

_____ post code: _____

tel: _____

e-mail: _____

SSUP-48/5/03

Woodforde's Norfolk Ales,
Broadland Brewery, Woodbastwick,
Norwich, NR13 6SW
tel: 01603 720353 - fax: 01603 721806
info@woodfordes.co.uk - www.woodfordes.co.uk

Support your local brewers!

MORE BELGIAN DELIGHTS

were proof of that, we imbibed **Moeder Overste** and **Leute Bokbier**. The latter was interesting in that it was an oval glass (hence it could not support itself) on a wooden supporting base – not too dissimilar to the Kwak glass supported by its wooden scaffold.

We ate at the hotel as we were offered a free beer – half a litre of Leffe, couldn't turn that down. The hotel was basically a youth hostel as all the other hotels in Brugge were very expensive – no en suite toilet facilities much to my chagrin, still I live a sheltered life sometimes! The next bar was **Zonder**, stairs took you down below the street to something that almost resembled a cave, well light levels were negligible – all candles. The brick and wood décor with dried hops from the ceiling gave it a very atmospheric feeling and the bar owner even came from Beaconsfield! We ran through the extensive beer list and drank **T'smisje Double** with a pleasant dry finish, **Klooster Van Viven**, a new beer, couldn't see it in any guide, **T'smisje Wostyrite** and **Tripel Karmeliet** – lovely beer that you can get in Safeways!

Our last bar was maybe the best bar on the holiday, the **Brugs Beertje**. Found down a side street this two bar local had an extensive beer list. Yet again more beers we were not familiar with – **Roonan Ename Dubble**, **Hanssens Artisanal Kriek**, **Pater Lieven Blond** and **Troubadour** from Ghent brewery **Brouwerij de Musketiers**.

The following day, after some heavy sightseeing we made our way to the **Kuppe**, a modern roomy bar with a supposed 100 plus beer list, which these days seems to be an advertisement feature – I couldn't count more than 70! I finally got hold of some **Dulle Teve**, my third beer from the **De Dolle** brewery, **Maerlant beer** and **Vilenspiegel** (a red beer with hints of bitterness) were quite unknown, nothing in the guide about them at all.

The first brewery of the holiday was **De Brugse Bierkaai**. Obviously brewing on the premises, this was a long wooden decorative room, but my impressions of the management took a dive when I was told off for putting my bottled water on the table and asking (quite rightly) if we could get a discount on our **CAMRA** cards! They have a website <http://www.debrugsebieerkaai.com> which is worth visiting. We tried three beers, **Die Scone Blonde**, 5.5%, **Special Cuvee** and **Diene Stouterik** which was an interesting beer, a bit flowery, wasn't sure what to make of this. And by the way we did get a discount – depends on who you talk to!

Our attempt to visit the second brewery, **De Halve Maan**, brewer of **Straffe Hendrik** beers floundered when we mistakenly went to the pub opposite, since it too had **Straffe Hendrik** written all over it. We only noticed about 30 minutes later and by then it was closed!! Damn!! Still the **Straffe Hendrik blonde** was nice in 'other' bar.

Ypres was our third town, almost decimated in World War 1, it was painstakingly rebuilt but reminders are everywhere in the form of the cemeteries and the **Menem Gate**, where the last post is sounded 8pm every evening. The drinking and eating areas are all clustered around the town hall and the cathedral. Our first port of call was a non-descript tourist place called **T'Zweerd**, which served a local beer with a dry taste called **Yperman**, 5.5% from the **Leroy** brewery.

Taverne Ganzke and **Café Cyper** on the other side of the square served a decent range of beer, **Tongerlo dubbel Blonde** and in the latter bar, where we eat before witnessing the last post, **Poperings Hommelbier**.

Footy, England v Slovakia was seen at the hotel – the TV was free. Initially we thought about smuggling beer to the room, but when the

MOWCHAK

Finest Bangladeshi & Indian Cuisine
Wycombe Road, Stokenchurch
01494 485005



Separate Bar
with Real Ales

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

ARKELL'S
ESTD 1843
BREWERY

The Perfect Pint



for the discerning drinker

Arkell's Brewery Ltd., Kingsdown, Swindon SN2 7RU
telephone: 01793 823026 web: www.arkells.com

YPRES AND POPERINGE

couple watching left we took over the TV and supped **St Bernadous Prior**. I was still smarting over a group of English people discussing which type of mineral water to drink and one even asking for a beer! (umm which one mate).

Old Bills pub, possibly some English influence here, wasn't in the guide but had a high curiosity value. We weren't disappointed. A good beer range saw us quaffing, **Gordons Highland Scotch**, **Brugse Tripel**, **Westmalle Tripel** and **De Koninck**.

Our day trip was to **Poperinge**, a small town about 6 minutes train ride away. The first bar on the way from the train station was the **Palace Hotel**, a cosy Flemish bar with long wooden corridors. The weather was hot, and inside was a little bit stuffy. The meals were hearty and filling and with a good beer list we started with **Poperings Hommelbier**, 7.5% a classic beer from one of the local breweries, **Moinette Biologique**, which I presume is an organic beer, **Zatte Bie**, a sweet stout and **Duchesse de Bourgogne**.

The town centre looked a little turn-of-the-century to me and two recommended bars (by a certain Mr Nick Holt no less) were very close to each other at the other end. **Café de la Paix** and **Oud Vlaenderen**. I felt very guilty drinking in one and then walking 50 yards to the next one! Oh well, life's full of hard choices!! Beers sampled were **Vondel**, **Bourgogne de Flandres**, **Hommelbier** (as before), **Grottenbier**, the hoppiest beer of the holiday, **Tripel Casteel**, a dark sickly-ish beer, **Hapkin** and **Bush beer** at 12% was dangerously drinkable! (and I did drink it).

The late evening, saw two more bars, **Ter Posterie**, a café with a large courtyard and a downstairs room which I'm ashamed to say I fell asleep in whilst they were serving the food (sorry, it's my

biological makeup, can't be helped). **Peter Lieven Bruin**, **Bornem Dubbel** and **Orde van de Ezel**, 6.5% a wheat beer, golden coloured and heavily spiced were drunk.

The last bar of the (Belgian) holiday, we still had **Brittany** and **Jersey** to look forward to, so it wasn't all tears, was close to the hotel and we sat out in the courtyard in the back. It had an iconoclastic theme according to my notes and the beers were **Bellegems Bruin**, **De Dolle Oerbier**, **Gordons Scotch**, **St Bernadus 12** and some genevers, of which flavours were Chocolate, Walnut and Banana.

And that is a 'brief' summary of the Belgian part of the holiday, needless to say WE DID do some sightseeing, but **Bruges** and **Antwerpen**, were known to us on previous holidays. All I can say to people reading this article is if you like beer PLEASE go to Belgium. The quality and quantity of beer is a revelation, you won't be disappointed!

Simon Allen



Tony, Ian & Lynne welcome you to

The Black Horse, Lacey Green



Tel: 01844 345195

Brakspear's Bitter

Hook Norton Bitter

Adnams Bitter

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 7 – 9,
Friday/Saturday 7 – 9.30

Pub open all day Saturday & Sunday

Please note: The pub is closed Monday Lunchtime

Christmas Menu Available – 5 Courses for £21-50 (Bookings Only)

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

TASTED ON MY TRAVELS



Codsall Station

*The occasional jottings of an
ardent real ale drinker*

As always, *What's Brewing* (the monthly newspaper sent to CAMRA members) is scanned avidly to see if there are any beer festivals within easy reach. Our eyes lit upon an event in early May, the Stourbridge Beer Festival. An easy journey from Aylesbury by Chiltern Rail so Giles du Boulay and I soon decided to pay a visit to this one.

Friday 9th May saw us perched on a seat at Princes Risborough station each clutching a bacon roll and a cup of capuccino awaiting our Clubman train. Ultimately we arrived at Stourbridge Junction, where we had to catch the one coach shuttle service to Stourbridge Town. The train had a lady guard/ticket collector who inspected our tickets with merry quips about the Beer Fest we were bound for (could it have been the handpump T-shirt that gave me away?)

We asked if she could direct us to the Town Hall and she offered to ask at the ticket office for us which she did. The office's incumbent took some time to describe the favoured route then we were away. Of the order of 80 barrels met our gaze. *Arran Dark* gained my favour and then my eye lit on *Caley Deuchars IPA* which had to be tried - it was not found wanting!!

The day progressed with *Cwmbran Golden Shower*, *Frog Island Shoe Maker*, *Hobsons Mild*, *Isle of Skye Red Coullin*, *Moorhouses Black Cat mild*, *O'Hanlon's Port Stout*, *Old Swan Dark Swan* (Ma Pardoes brew brings back memories of our Black Country trips as did the advert in the brochure for the *Waggon and Horses* at Halesowen). The session continued with *Tim Taylor's Best Bitter* and *Wye Valley Dorothy Goodbody's Wholesome Stout* (love those pump clip pictures!). All too soon it was time for the last one and I had determined that it had to be a pint to finish - this was *Sarah Hughes Ruby Mild* - cor! We tottered off for a curry in the town then wended our way home. A really good fest.

In early June, I was off to East Anglia with our Theatre Organ Society. We were based in Norwich and going out to different locations each day. We were in Spalding on the Tuesday and had 1½ hours to spare at lunch time. The Good Book nominated the *Lincoln Arms* and so a friend and I decided to try to find this watering hole - it had turned into a hot day and we were in need of refreshment. We asked a smartly attired gent where we could find Bridge Street. After much cogitation and confusing directions the gent said 'what are you

actually looking for?' I told him. A flash of understanding passed over his face. 'Oh, you mean Fred's place!' and proceeded to give us precise directions.

Minutes later we walked into a super town pub in fine decorative order. Only one beer was on - *Deuchars IPA*!! It was as good as it could be, a worthwhile jaunt.

Our hotel was on the outskirts of Norwich and served no drinkable beer. And so it was that a taxi was hired to take some of us to a selection of the recommended pubs. The first evening, the *Coach and Horses* was favoured with our custom. There I had *CHB Brewery Tap*, *Flint Knappers Mild* and *Dreadnaught*.

The next evening we visited the *Billy Bluelight*. I sampled *Woodfords Wherry*, *Admirals Reserve* and *Norfolk Nog*. The next, and last evening out, saw us cabbing it to the *Fat Cat*, where a fine sight of a great growth of pumps on the bar greeted us. I went for *Tim Taylors Landlord*, *Deuchars IPA* and *Orkney Red McGregor*.

After a short chat, Giles and I felt that we had to do a quality check at *Codsall Station*, the railway station converted by *Holdens* to a super pub. I'd been 'dripping on' to Dave Roe, our Branch Chairman, about the place and finally he reserved a spot in his diary. And so it was that 22nd July saw Dave, Dick Moore, Giles du Boulay and your scribe sat on Haddenham station, courtesy of a lift in Dick's car, awaiting our train. While waiting for our connection at Wolverhampton, Dave and Dick shot off to *Wetherspoons* where they whetted their whistles with *Skinnners Cornish Knocker*.

At Codsall I espied *Holdens Mild* which we have never seen there before. I had to start with that. I remember Dave and Giles tucking into *Golden Glow* and the expressions of joy which flashed across

OLD LUXTERS

Farm Brewery

Est. 1980

CASK & BOTTLE CONDITIONED
REAL ALES from £1.30 per pint

Bitter 4% ABV
Special 4.5% ABV
Dark Roast 5% ABV

Also available in ½ gal carry keg,
36pt polypin and 72pt firkin

Come and taste before you buy!
Monday – Friday 9am – 6pm
Weekends 11am – 6pm

Old Luxters Farm Brewery
Hambleden, Henley-on-Thames, Oxfordshire RG9 6JW
Tel: 01491 638330 Fax: 01491 638645
Email: enquiries@chiltenvalley.co.uk
Web: www.chiltenvalley.co.uk

REAL ALE JOTTINGS

their faces! After a very nice nosh, I went on to the *Bitter*, *Golden Glow* and *Special*. All too soon we had to catch our return train to Wolverhampton where we slipped into the **Great Western**. There I went for some more *Golden Glow* followed by *Bathams Bitter*.

We went off to Brum where we went to our favourite curry house. On the way to the station for our train home we called in to the **Anchor Inn** where I went for some *Archers Oyster Stout*.

In mid August I took a few days' holiday in Porthmadoc, North Wales. The first day was mix of sadness and happiness! Once I had logged into the hotel I wandered along to the **Queens Hotel**. This was the sad part. I had stayed there in years past and had a wonderful time supping the *Burtonwood* beers. The landlord, a **CAMRA** member, had retired and my visit was anything but welcomed. On asking if they kept any cask conditioned ale I was told 'nah mate don't sell, no one wants it no more - try the **Station Bar**, I fink they 'ave some'.

I was going there anyway and I got a totally different reception. I started with *Brains Bitter* - quite acceptable but a little 'tired'. Then I tried *M & B Mild* which was better and I finished on *Bass*. This was a tasty pint.

I wandered off to the Ffestiniog railway station to smell and see some steam locos. On the way back to the hotel I thought I would call in to the **Ship** to see when they started dinner. Unfortunately, the pub does not do meals in the evenings, only lunchtimes, following a change of licensee, but mine host took time to go through the possible alternatives, with directions. He then pulled an immaculate pint of *TT Landlord* for me. It was wonderful!! As I was enjoying this, I was told that if I liked folk music I should return after dinner as a band came in on Sunday evenings. Of course I did and found 'Rundogrun' getting into their stride.



Great Western, Wolverhampton

A wonderful evening of great music. Oh, yes I did have a few more jars of *Landlord*! I also went back each evening! This fine establishment will probably not be in the next *Good Beer Guide* due to the change of landlord but do not let this put you off, it is a good pub. I saw, but did not try, *Old Speckled Hen*, *Greene King IPA*, *Tetley Bitter* and *M & B mild* which were also on handpump.

Incidentally, *Spooner's Bar* on the Ffestiniog station served me a nice pint of *Banks's Ordinary*.

Mike Clemence

*Real Ale &
Real Food*



**Christmas
menu now
available!**



Why not celebrate your wedding, birthday, christening or other special occasion in the delightful surroundings of The **Clifden Arms**. A marquee is available for larger functions. Call us on 01844 339273.

Murray invites you to The Clifden Arms Warminghall.

Take in the atmosphere of a fine English country pub. Our food is as appealing as the setting with a large garden and fun play area for the children.

Enjoy a traditional pub lunch in the bar or choose from our comprehensive menu in the comfort of the restaurant. A children's menu is always available.

At the weekend, why not bring the family and enjoy our traditional Sunday lunch.

Special lunch board every Monday to Thursday (plus Wednesday evening), offering two meals for £6-50

Curry & quiz night every Thursday

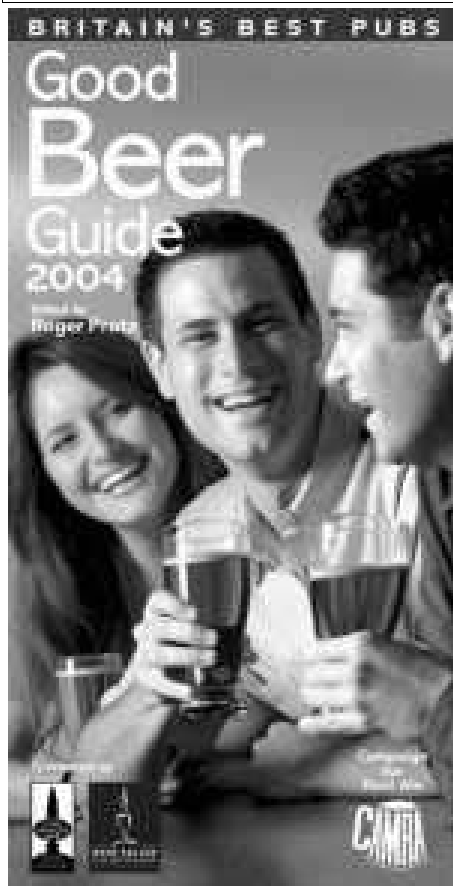
Ever changing range of real ales from four different breweries

Meals served 12 – 2.30pm & 6.30 – 9pm
Monday to Saturday, 12 – 3pm Sunday
(no meals Sunday evening)

Bar open all day Saturday and Sunday

The Clifden Arms

THE BRAND NEW 'GOOD BOOK'



CAMRA has launched the 31st edition of their award-winning *Good Beer Guide*.

The best-selling guide highlights the top 4,500 real ale pubs in Britain and offers a unique directory to every brewery in the country, large or small, with details of all the cask and bottle conditioned beers they brew, together with unique tasting notes.

Each pub entry, surveyed on a regular basis throughout the year by **CAMRA** members, gives a detailed summary of why the pub has been included in the *Good Beer Guide* and highlights information on the pub's facilities for families and the disabled, history, architecture, food, accommodation, local places of interest and, of course, the beer!

The Editor, Roger Protz, said, '**CAMRA** members have spent an enormous amount of time carefully selecting the final 4,500 pub entries and, unlike some other pub guides, there is no charge for entry into the *Good Beer Guide*. These elite pubs are selected by the real pub goer!'

There are also a series of articles from the best beer writers around on such diverse topics as pub food, large pubcos and the way statistics are used to shape the pub trade.

Real ale's share of the beer market is far

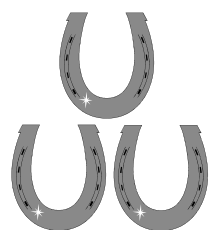
bigger than statistics claim, says marketing expert Martyn Cornell in the guide.

While brewing industry analysts AC Nielsen claim that cask beer represents only 8% of the total beer market at around 2.75 million barrels in 2002, and is declining, many regional brewers report increased demand for their beers.

Martyn Cornell, managing editor of Martin Information, the leading supplier of news and analysis for the leisure industry, says that *Greene King's* volumes of *Abbot Ale* have risen by 20%, with *Old Speckled Hen* up 13%. *Wolverhampton & Dudley* is investing millions in its Burton-on-Trent plant that produces *Marston's Pedigree* and has just launched *Old Empire*, a genuine recreation of a 19th-century *India Pale Ale*.

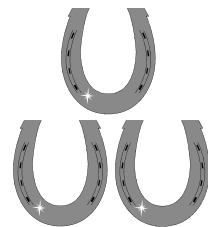
Fullers of West London saw brewing profits rise by 18% in 2003, while *Shepherd Neame* of Faversham, Kent, reports sales of *Spitfire* bitter up by 20%.

The *Good Beer Guide 2004*, edited by Roger Protz is priced at £12.99, although this can be obtained at a discounted price for **CAMRA** members and publicans either through the editor or by attending any of our branch meetings (details on the back page).



REBELLION'S

BREWERY TAP NOW OPEN



THE THREE HORSESHOES

Burroughs Grove Hill, (Old Wycombe Road), Marlow

Rebellion's first pub, ½ mile from the brewery

Now serving our entire range of 5 real ales

Excellent quality beer, wine & food

01628 483109

Good sized garden & car park

A LIQUID LONDON LUNCH

August means the **GBBF** (*Great British Beer Festival*) is here upon us once again, with this year the climate well into the nineties. Time to get some much needed liquid refreshment in the form of REAL ALE.

This year I was accompanied on the Wednesday lunchtime by 'Tony the Postie' and 'Cedric the Landlord' (**Carps**). A 10am rendezvous at the **Carpenters Arms**, Marlow was arranged where welcome bacon butties were consumed, courtesy of the landlady Elaine. A private taxi had been booked in advance as we disembarked for Olympia in sultry summer sunshine.

We arrived at 11.30am, half an hour to kill, so it was into the nearest hand-pumped boozier, the **Hand & Flowers**, adjacent to the **GBBF**, for a couple of swifties. Six or so ales were on parade, of which *St. Modwen's* (4.2) from the **Museum** brewery and *Mole's Moletrap* (3.8) took my fancy and were gratefully imbibed in the sticky heat of the pub. A handy watering hole for Olympia. Must remember to pop in next year.

Once inside the vastly improved air-conditioned holy temple of Olympia, I made my annual pilgrimage to the **Cains** stand for the unique *Dark Mild* (3.2), I start with a pint

of their mild here every year. This was closely followed by some *2008* (5.0), a new brew from the Liverpool brewery.

Meandering around the **GBBF** with 'Tony the Top Ticker' and 'Uncle Ceds', various brewery delights were tried, *Phoenix White Monk* (4.5) from Manchester being one of my favourites. This north-west brewery continues to deliver some superb ales and their brews are the first that I look for at a beer festival.

Carlsberg-Tetley debuted with their stand this year and their *Dark Mild* (3.2) and *Mild* (3.3) were two of their four beers available. The latter I have been seeking for an absolute age. **Scottish Courage** also had a stall there and their *Imperial Stout* (10.0) was on duty at their bar. The first time it has been brewed for ten years and obtainable in halves and pints. We finished our **GBBF** here, I was the only one brave enough to chance a half of this dark beer. Very tasty I thought.

Cedric 'snagged' a bottle of the **Dogfish Head World Wide Stout** (only 23.0!!) for a nightcap or coma, I can't quite remember.

A taxi was commandeered for some pre-laid on sandwiches and beer at the **White Horse** in Aldwych before we were chauffeured back

to South Bucks to round off an enjoyable mid-week beer break in the Metropolis.

Phileas Fogg



The Cock Inn at Wing



Great Food!

Great Restaurant!

**Always a wide range of
Real Ale available!**

*Why not come
and see for yourself?*

**For further details phone
01296 688214**



**ESPRESSO - CAPPUCCINO - FILTER
ANCILLIARIES - MACHINES
SERVICE & REPAIRS**

OCTOBER'S OFFER!

**A FREE GRINDER AND KNOCKOUT DRAWER
WITH EVERY ESPRESSO MACHINE PURCHASED**

01491 613709

**Unit D2, Watlington Industrial Estate
Cuxham Road, Watlington, Oxon OX49 5LU**

THE ONLY PIWO TO DRINK IN GDANSK!

I go to Gdańsk every year and have done for ten years – don't ask me why, it's a long story – but I can tell you it's a great place to visit, not least because of the "local" *piwo* (this being the first word I learned in Polish!).

Just two days before I went on my annual summer jaunt to Poland, I was sitting in the pub on **Codsall Station**, Staffordshire with Dave Roe, Mike Clemence and Dick Moore sipping a gloriously presented, cool and refreshing pint of *Holden's Golden Glow* and thinking it doesn't get much better than this – well actually it doesn't usually in Poland, but it does at least provide a suitable preparation for the golden beers of the Hevelius Brewery. Unfortunately the brewery was recently taken over by Heineken and closed, production being moved to the *Browar Elbag* (about thirty five miles to the southeast). It's the same, sad, old story as here in Britain, but I can say, however, from exhaustive tests conducted over the ten years I've been going to Poland that at least in this case the quality of the "local" beer does not appear to have suffered as a result – but I'll check again next year.

Before we get on to the only *piwo* to drink in Gdańsk, why not work up a thirst with a bit of history? Jan Hevelius was born in Gdańsk in 1611 (then Danzig) – he was the outstanding astronomer of the 17th century but was also accomplished as a draftsman (and by all accounts as a 'draughtsman', see below), a turner, a glass grinder (that's what you do when you are ready for your next pint), a copperplate engraver and he studied the natural sciences and the law. His handbook on astronomy, illustrated with his own copperplate engravings, served very much as the definitive textbook on the subject for over a century after his death in 1687. In 1664 he attained the distinction of being elected a Fellow of the Royal Society in London. On top of all these achievements he found time to invent the pendulum clock, the micrometer screw and the periscope and, wise fellow, he spent many happy hours helping out in his father's brewery, which he inherited, but sold.

There are some 70 breweries in Poland these days, but few so old as the *Browar Hevelius* re-established in 1690 in Gdańsk. The market is dominated by just a handful of lagers, none of which are particularly noteworthy in my view, being similar to any other 5%-6% ABV pale lagers found in Europe.

The three Hevelius beers, however, are a different bag of hops altogether:

(1) *Gdańskie* is a light and refreshing lager with a bitter finish;

(2) *Classic* at 6.8% is a strong lager, beautifully balanced, hoppy and bitter and is the superb accompaniment to a meal in one of the thriving waterfront bistros as you watch the world go by – in fact *Classic* is the only one of the three usually found (served bottled but occasionally and much better draught) in the restaurants and bars in the city; but

(3) *Kaper* ('privateer') at 9.1% is a swashbuckling pirate of beer – it takes no prisoners – a brace of those before walking the plank will banish the cares of the world – a complex, malty amber bock, flowery and

hoppy with spicy and caramel aromas and a very bitter finish.

This is the booty to take home, available from under the counter (yes really) in most shops licensed to sell alcohol in Gdańsk. This is the one and only *piwo* to drink in Gdańsk. This is the one to transport you back to the amber shores of the Baltic Sea as you dream about your next summer holiday over a pint of *Golden Glow* and contemplate the joys of your 'Jolly Rogered' train connections home to Aylesbury.

Giles du Boulay

Ye Olde Dog and Badger



*Henley Road, Medmenham
01491 571362*

*Michael & Isabelle Welcome you to
Ye Olde Dog & Badger*

Do you like a "Good Old Fashioned English Pub" with traditional pub lunches, real ales and a warm welcome?

If the answer is yes, then our pub is for you!!

Enjoy the "Olde Worlde" atmosphere, whilst taking pleasure in a traditional ploughman's lunch and a pint of real ale. Alternatively choose one of our excellent lunchtime bar meals or a special from our "Special's Board".

Simply relax with a pint or a coffee from our espresso bar whilst reading from our daily newspaper and magazine selection.

In the evening, enjoy dinner in our À la Carte restaurant. Our menu features some unique dishes with a good selection of fine wines to match the excellent food.

We are open from 12 noon all day every day and lunches are served Monday to Saturday 12-2:30 pm. On Sunday bring the family and choose from an excellent two course Sunday Lunch served between 12-3:00 pm. Evening meals are available Tuesday to Saturday 7pm – 9:30pm

So come and enjoy the friendly atmosphere. A warm welcome is assured.

Reservations are recommended, to book, call Michael on 01491 571 362

LOCAL BREWERY NEWS

Shepherd's Delight

New brewery, the **Lodden Brewery**, based at Dunsden Green, South Oxfordshire, creation of one time **Brakspear** brewer Chris Hearn, launched its three debut beers at the civilized **Shepherd's Crook** in Crowell. The three brews were available on Tuesday 22nd July on handpump at a tasting session at this country retreat.

On my arrival, the *Kite Mild* (3.2) had 'just come on', so was duly imbibed. This dark brown beer was a flavoursome mild with pleasing burnt overtones to delight the taste buds of the discerning drinker's palate. A low ABV, but tasty mild, one to look out for!

Second to attention, a fine, solid, session bitter, *Hoppit* (3.5). Fellow **Aylesbury Vale and Wycombe CAMRA** members Mr. and Mrs. Gabriel (Wycombe), Mr. Bazin (Stokenchurch), Mr. Evans (Wycombe) and myself took the opportunity to support and enjoy the hospitality of this innovative brewery's produce.

Last and certainly not least was the superb *Ferryman's Gold* (4.4), a fine, golden, palatable brew. All three real ales oozed diverse flavours and went down well with the clientele in the pub.

So, another local brewery's beers to scan for in the branch's alehouses. Three contrasting brews for the variable drinker. Well done and all the best to the **Lodden Brewery** and the **Shepherd's Crook** for staging this acquainting lesson with Chris Hearn's splendid tipples.

The Third Sheppard

Brakspear Beers' return to Oxfordshire

Refresh UK have announced that their **Wychwood** brewery will be extended to include a new brewhouse for **Brakspear** beers using much of the original brewery's equipment.

CAMRA has welcomed moves to bring **Brakspear** beers back to Oxfordshire. Mike Benner, Head of Campaigns and Communications said, 'We're hopeful that the sad story of the loss of the **Brakspear Brewery** in Henley may have a happy ending, at least in part. **Brakspear** is closely associated with Oxfordshire and it is good news that the beers are coming home. We had hoped for a new brewery as close as possible to the original Henley site and a

new brewhouse and tun room at the **Wychwood** brewery in Witney is a good outcome. Most important of all is that **Refresh UK** is bringing the unique **Brakspear** 'double-drop' method of fermentation back to life and this will be essential in getting the beers to taste right.'

Beer Duty Review

The Government has announced a review of the Progressive Beer Duty introduced last year. Under this system, brewers of up to three thousand barrels a year get a 50% cut in duty. Brewers of three to eighteen thousand barrels also get a reduction worth up to £130,000.

However, if you step over the limit, all the duty saving is lost and larger micro brewers and mid-sized regionals say that is unfair. In fact, this is often stated as one of the reasons for the demise of **Brakspears**.

Now Treasury Minister John Healey has announced a review that could see the limit for duty relief being raised to the maximum allowed under the rules of the European Community. This would mean a windfall for those brewers producing up to 122 thousand barrels a year.

Royal Oak Aston Abbots

4 miles north of Aylesbury, off A418



600 year old thatched pub

- ◆ Open fires
- ◆ Three real ales
- ◆ Extensive meals
- ◆ Bed & Breakfast
- ◆ Outside bars catered for
- ◆ Christmas orders now being taken

Hosts: Gary and Teri
Tel: 01296 681262

Vic & Sue Hinde
Welcome you to

The White Swan

10 High Street
Whitchurch
Tel: 01296 641228

Home Made Meals
Sunday Roast Lunches
Special Parties catered for
Large Attractive Beer Garden

2003 and 2004 Good Beer Guides
Fullers Traditional Ales



Useful Addresses

CAMRA HQ:

230 Hatfield Road, St Albans, Herts
AL1 4LW.

Tel: 0845 60 30 20 8

Fax: 01727 867670

E-mail: camra@camra.org.uk

Internet: <http://www.camra.org.uk>

PLANNING DEPARTMENT

*For comments, complaints or
objections about pub alterations or
developments -*

Aylesbury:

AVDC Planning Dept, High St,
Aylesbury, HP20 1UB

Tel: 01296 585406

TRADING STANDARDS

*For complaints about short measure,
price lists, strength lists (ABV), etc.*

Aylesbury:

County Hall, Walton Street, HP20

1UP Tel: 01296 383212

Oxford:

PO Box 618, County Hall, OX1 1DX

Tel: 01865 815000

ADVERTISING STANDARDS

*For complaints about deceptive
advertising-*

Advertising Standards Authority

Brook House, 2-16 Torrington Place

London WC1E 7HN

BOTTED BEER GUIDE

If you only listened to the advertising, you'd think that beer amounted to no more than international lagers and 'smooth' canned bitters. The reality is rather different, however, claims the new *Good Bottled Beer Guide*.

Author Jeff Evans accepts that pasteurised, artificially carbonated beers still dominate the market but points to the remarkable resurgence of real ale in a bottle. 'Over the last decade, small brewers in particular have returned to bottling in a big way, partly in response to the way in which the pub market has been closed off to them by giant pub companies, who prefer to buy discounted beer from big breweries. The small brewers have looked for other outlets and discovered that bottled beer is the answer.'

As the *Good Bottled Beer Guide* reveals, 'real ale in a bottle' can now be found on sale in all sorts of outlets, from corner shops to



country craft centres. Many examples are now sold directly at farmer's markets, alongside the freshest local vegetables and the tastiest hand-made cheeses.

Good Bottled Beer Guide, 4th edition; 256 pages; pocket hardback; cover price £8.99 (discounts for CAMRA members are available).

JOIN CAMRA TODAY

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

Rates are Single £16, Joint £19 (at same address), Student/OAP/Unemployed/Disabled £9, Joint OAP £12 (at same address), Under 26 £9 Date of Birth

Name(s).....

Address

..... Postcode

I/We wish to join the Campaign for Real Ale, and agree to abide by the Rules.

I/We enclose a cheque for £..... Date

Signature



AYL (SWAN SUPPING)



The Red Lion

3 High Street, Chinnor

Tel: 01844 353468

***CAMRA Listed with a choice of four real ales
now serving a new guest ale each Friday***

3rd October – Exmoor Wildcat (4.4%)

10th October – Goff's Merlin (4.3%)

17th October – Rebellion Red (4.7%)

24th October – Brakspears Leaf Fall Brew (5.1%)

31st October – Moorhouse's Pendle Witches Brew (5.1%)

**Home-Cooked Pub Food Available Every Day
Traditional Sunday Roast £6.50 (Booking advised!)**

Local News

(Continued from page 2)

MARLOW

The **Carpenters Arms** guested *Ruddles County* (4.3) of late, to complement their *Greene King IPA* (3.6) and *Abbot Ale* (5.0). Next guest of honour up for grabs is the *Greene King 1799 Special Ale* (4.5).

Town centre pub the **Chequers** offered *Brakspear Hooray Henley* (4.6) as their seasonal brew, alongside the stalwart *Bitter* (3.4) and *Special* (4.3) during August. The beer quality has improved noticeably of late.

The defunct **Crown and Anchor** has advertised as a period property up for sale, priced at £395,000.

Queens Road public house, the **Duke of Cambridge** has retained its three regular brews which includes *Sussex Best* (3.5) from the *Badger* brewery. Thankfully the pub has remained the same with the art of conversation being the winning formula.

The **Hand and Flowers** is still reputedly up for sale at an undisclosed sum.

The new personnel at the **Hare and Hounds**, as reported in *Swan Supping* 37, are Mr. Bryan Evans and his family from North Yorkshire. Bryan is well under way to restoring this pleasant pub back to its former glory, with its freshly home cooked meals in the restaurant or bar. The sole *Brakspear Bitter* (3.4) was sampled and passed with approval.

The **Plough** is reputedly under new management indirectly.

OAKLEY

As we mentioned last issue, there are major changes happening at the **Royal Oak**. It is changing hands on 30th September when *Vale Brewery* becomes the new owner, and the new landlord will be Simon Willets, currently chef at the **Clifden Arms**, Worminghall. The pub will open on Saturday 4th October following four

days of intensive refurbishment. Three real ales will be available (two *Vale Brewery* beers plus one guest), along with a choice of excellent pub food in a warm and welcoming atmosphere.

This will be the first pub run by *Vale Brewery* to be situated in our branch area! Their first two pubs were the **Cuckoos Nest** in Gawcott and the **Carpenters Arms**, Slapton.

PRESTWOOD

There is a new landlord at the **Green Man**.

WADDESdon

Nigel Bradshaw has left the **Bell** to take up a new position as House Manager at the **Five Arrows**.

The **Lion** has been undergoing a major refurbishment, under the management of new licensee Peter Masters. The parking spaces at the front have been replaced by tables, but there is much more parking space through the archway in the large rear car park. The bar layout is basically the same but it has been completely redecorated and there are brand new tables and chairs in the whole of the dining area. The cellar has also been upgraded including cask tilters for the cask ales. *London Pride* is very popular and the other real ale was *Deuchar's IPA* when we last visited.

The **Lion** is now part of the *My Kinda Pub* group.

WEST WYCOMBE

The long time shut **Friend at Hand**, West Wycombe Road, is to have some internal work carried out to the living quarters, after vandals have damaged the bathroom and kitchen areas.

The **Plough** has now opened. A lot of work has been done on the pub, but only the downstairs drinking area has been made available for drinkers.

WOOBURN

The **Old Bell** had *Skinner's Bitter* (3.6), from the *Eccleshall* brewery as their guest beer during August. Two other regular ales are also available.

Branch Contacts

Chairman	David Roe	01296 484551
Treasurer	Tony Gabriel	01494 527884
Secretary	Nick Holt	01296 483554
Bierton	Mick White	01296 428266
Bledlow Ridge	Dave Thompson	01494 481492
High Wycombe	Elvis Evans	01494 511248
Marlow	Alan Sheppard	01628 476367
Stokenchurch	John Bazin	01494 483039
Wendover	John & Tina Wood	01296 625215
Regional Organiser	Post Vacant!	



Beer Festival Diary

OCTOBER

1-4 (Wednesday-Saturday): 26TH BEDFORD BEER FESTIVAL, Corn Exchange, St Paul's Square, Bedford.

2-4 (Thursday-Saturday): HULL BEER FESTIVAL in the Hull City Hall Mortimer Suite.

2-4 (Thursday-Saturday): 29TH SHEFFIELD (STEEL CITY) BEER FESTIVAL, St Phillips Social Club, off Netherthorpe Road, Sheffield 3.

3-4 (Friday-Saturday): 5TH SOLIHULL & DISTRICT BEER FESTIVAL, Solihull British Legion, Union Road, Solihull.

3-4 (Friday-Saturday): 7TH WORTHING BEER FESTIVAL, Richmond Rooms, Stoke Abbott Road, Worthing.

3-5 (Friday-Sunday): 1ST EASTBOURNE BEER FESTIVAL, Winter Gardens, Compton Street, Eastbourne.

8-11 (Wednesday-Saturday): 23RD STOKE BEER FESTIVAL, Kings Hall, Kingsway, Stoke.

9-11 (Thursday-Saturday): 9TH CARMARTHEN BEER FESTIVAL, St Peters Civic Hall, Nott Square, Carmarthen, SA31 1PG.

9-11 (Thursday-Saturday): 10TH CROYDON & SUTTON REAL ALE FESTIVAL, Wallington Hall, Stafford Road, Wallington.

10-11 (Friday-Saturday): 7TH GRAVESEND BEER FESTIVAL, At the Old Gravesendians Association, Fleetway Sports Ground, Bronte View, Parrock Road, Gravesend.

10-11 (Friday-Saturday): WEST CUMBRIA & WESTERN LAKES 1ST WHITEHAVEN FEST, Whitehaven Civic Hall, Whitehaven, Cumbria.

16-18 (Thursday-Saturday): OXFORD CAMRA BEER FESTIVAL, Oxford Town Hall, St Aldates, Oxford.

16-18 (Thu-Sat): 17TH SWINDON BEEREX, The Old Railway Museum, Faringdon Road, Swindon.

16-18 (Thu-Sat): 4TH QUORN OCTOBERFEST, Quorn Village Hall, Leicester Road, Quorn, Nr Loughborough

16-19 (Thursday-Sunday): 27TH NOTTINGHAM CAMRA BEER FESTIVAL, Victoria Leisure Centre, Sneinton, Nottingham.

17-18 (Friday-Saturday): 26TH BATH BEER FESTIVAL, The Pavilion, North Parade Road, Bath.

21-25 (Tuesday-Saturday): 10TH WESTMORLAND BEER FESTIVAL, The Town Hall, Highgate, Kendal, Cumbria.

23-25 (Thursday-Saturday): 9TH BIRKENHEAD BEER FESTIVAL, Pacific Road, Birkenhead.

23-25 (Thursday-Saturday): 13TH WAKEFIELD BEER FESTIVAL at Wakefield College, Margaret Street Campus.

23-25 (Thursday-Saturday): 5TH TWICKENHAM BEER FESTIVAL, York House, Richmond Road, Twickenham.

24-25 (Friday-Saturday): 12TH ALLOA ALE FESTIVAL, Town Hall, Alloa, Clackmannanshire.

24-25 (Friday-Saturday): HUDDERSFIELD OKTOBERFEST BEER FESTIVAL at the Greenhead Hall, Greenhead Road, Huddersfield.

24-25 (Friday-Saturday): HAMPSHIRE DOWNS OVERTON BEER FESTIVAL, St Luke's Village Hall, Winchester Street, Overton, Nr Basingstoke, Hampshire.

24-26 (Friday-Sunday): FALMOUTH BEER FESTIVAL, Princess Pavilion, Melville Road, Falmouth.

31-NOV 1 (Friday-Saturday): 20TH EASTLEIGH BEER FESTIVAL at the Nightingale Centre, Nightingale Avenue.

31-NOV 1 (Friday-Saturday): 5TH POOLE BEER FESTIVAL, St Aldhelms Centre, Poole Road, Branksome, Poole.

31-NOV 1(Friday-Saturday): 9TH WATFORD BEER FESTIVAL, West Herts Sports & Social Club, Park Avenue, Watford, WD18 7HP.

NOVEMBER

6-8 (Thursday-Saturday): 17TH GREAT GRAMPIAN BEER FESTIVAL, McClymont Halls, 43a Holburn Street, Aberdeen.

7-8 (Friday-Saturday): 10TH WOKING BEER FESTIVAL, Woking Leisure Centre, Woking Park.

13-15 (Thursday-Saturday): BELFAST FESTIVAL, Ulster Hall, Belfast.

13-15 (Thu-Sat): DIAL X FOR BEER, MILTON KEYNES BEER FESTIVAL, Madcap Theatre, Creed Street, Wolverton, Milton Keynes.

14-15 (Fri-Sat): EREWASH VALLEY, CAMRA 8TH BEER FESTIVAL, Sandiacre Friesland Sports Centre, Nursery Avenue, Sandiacre (close to Junction 25 M1 and on local bus routes R4 and R2).

18-22 (Tuesday-Saturday): 24TH ROCHFORD BEER FESTIVAL, Freight House next to Rochford Railway Station, Rochford, Essex.

27-29 (Thursday-Saturday): THE GREAT WELSH BEER & CIDER FESTIVAL at City Hall, Cardiff.

Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area. Published by the Aylesbury Vale & Wycombe branch of the Campaign for Real Ale and printed by Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmbrough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100

Circulation **3200** copies.

Edited by David Roe

Editorial Address : 16 Jasmine Close, Aylesbury, Bucks HP21 9SH.

Tel/Fax : 01296 484551

E-Mail : DWRSS@aol.com

Advertising rates are :- 1/8 page £16.50, 1/4 page £30, 1/2 page £60, full page £100. Add 10% for front page adverts. 10% discounts for payment in advance. All bookings are taken as run-of-paper.

Copy deadline for next issue, due to be published on 1st December 2003 is 14th November 2003.

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 34p to:

Nick Holt, The Old Star, 163 Aylesbury Road, Birtton, 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.

©Aylesbury Vale & Wycombe CAMRA 2003

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 of the outlet.



Branch Diary

Everybody welcome to all socials and meetings!

OCTOBER

Monday 6th BRANCH MEETING

8:30pm Packhorse, Wendover

Friday 17th LONDON PUB CRAWL

Starts 5:30pm Britannia, 1 Allen Street W8

Full crawl details are given on the website

Wednesday 22nd BRANCH SOCIAL

9:00pm Royal Oak, Aston Abbots

Friday 31st - Saturday 1st 10TH AYLESBURY BEER FESTIVAL

Eskdale Road Community Centre, Stoke Mandeville

Our annual charity beer festival held in conjunction with the 'Friends of Florence Nightingale House'

NOVEMBER

Friday 7th BRANCH DINNER

7:00pm (for 7:30pm) Green Dragon, Haddenham

Following the great success of last year's Branch Dinner, we are giving the opportunity again to all local CAMRA members and their significant others to have a great night out! Please contact the editor (address details are on this page) if you are interested, and please note that numbers are limited!

Use of public transport is strongly advised and Haddenham is well served with trains for the Wycombe end of the branch, whilst there is a late night bus for those in Aylesbury interested in a few beers afterwards.

Tuesday 11th BRANCH MEETING

8:30pm Disraeli Arms, Wycombe Marsh

Tuesday 18th BRANCH SOCIAL

9:00pm Chequers, Wheeler End Common

Tuesday 25th BRANCH SOCIAL

9:00pm Old Ship, Cadmore End

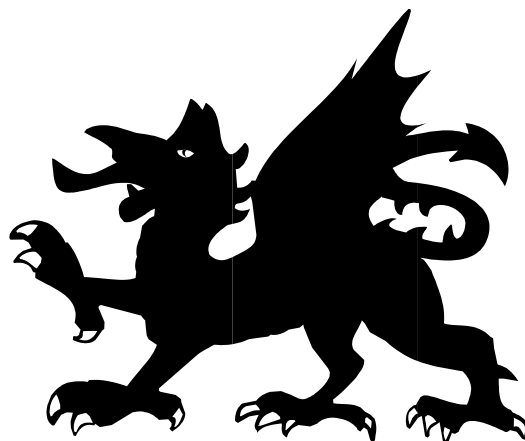
Updates on branch events can be found on our website which can be reached from the main CAMRA site on www.camra.org.uk then looking under Central Southern for Aylesbury Vale & Wycombe

The Green Dragon

8 Churchway, Haddenham

Tel: 01844 291403

Haddenham's Award Winning Village Inn



Every Tuesday and Thursday Night Special

A two Course Meal for just £10.95

Choice from starter and main course or main course and sweet

As well as full Menu being available

December 1st to 24th - Simply Christmas! - 3 Courses for £22-95

Booking recommended!

www.eatatthedragon.co.uk