



WELCOME TO A NEW ERA FOR BRITAIN'S PUBS AND THEIR CUSTOMERS

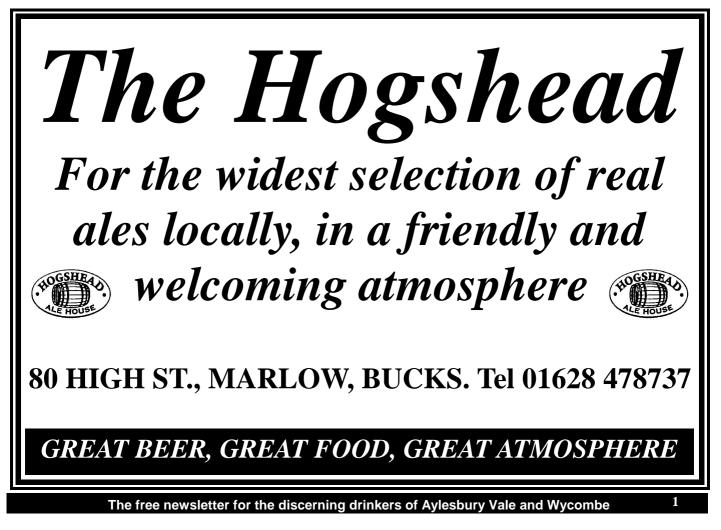
Members of *CAMRA*, have raised a toast to the reform of liquor licensing law announced in the Queen's Speech. British pub goers can look forward to a more flexible approach to opening hours from the summer of 2004.

Mike Benner, Head of Campaigns and Communications said, "After years of campaigning we can finally look forward to longer opening hours for pubs which will boost tourism and help stamp out binge drinking through a more relaxed and responsible approach to enjoying alcohol."

Recent *CAMRA* research reveals that seven out of ten British adults support longer opening hours for pubs. Mike Benner added, "This will be a popular change with consumers who are tired of restrictions largely based on laws introduced during the First World War which have no place in today's society."

CAMRA has dismissed claims that the new Act may lead to a free for all, with all pubs opening 24 hours a day and unrestricted access for children. Mr. Benner said, "It is natural that people are concerned about a more relaxed approach to licensing after restrictions have been in place for so long, but it is simply not the case that all pubs will be able to open for 24 hours a day. Pubs will have to submit operating plans to the licensing authority and the police and local residents will have a say on the hours the pub will be able to stay open. It is likely that most pubs will just apply for an extra hour or two on Friday and Saturday nights." "It will be up to publicans and the licensing authority to decide on the suitability of premises for children. It is not that case that kids will have access to premises without restriction, but it means that pubs will become more family friendly which will benefit millions of people."

"There were fears that our streets would be invaded by drunks when the law was changed in 1988 to allow pubs to stay open in the afternoon, but these fears proved unfounded as there was no significant increase in alcohol consumption or alcohol related disorder. The same will be true following these changes and we can all look forward to the benefits of a more relaxed approach to enjoying a drink."





Local News



There is a new manager at **Big Hand Mo's,** Following the sudden departure of the previous manageress.

Despite what was said in our last issue, Keith and Greta are still at the **Emperor Inn!** Developments are planned for the New Year which could involve turning the now vacant restaurant area into a venue for discos and live music, plus offering Bed & Breakfast.

After a two month gap, the Hobgoblin is offering food again. It will be available every day from 12-8 (12-3 on Sunday when traditional Sunday roasts will be served).

A new wine bar has opened in Walton Street on the site previously used by a betting shop. Called **Minions**, it plans to offer food, but has no plans to offer real ale.

Yates Wine Lodge is due to reopen in early December following a refit which we hope is to install a bank of handpumps, but we are not betting too much on it!

BIERTON

The **Bell** is open all day Saturday and Sunday as reported in our last issue, but is also open for food 19-9 on Saturdays and 12-6 on Sundays and not the other way round as we reported before (sorry about that!). This month's guest bitter is Otter ale.

BROUGHTON CROSSING

Incorporated in a recent bar refurbishment at the **Old Moat House** was the installation of a third handpump for imminent use. Also a beer festival is planned for next spring or summer – watch this space!

CADMORE END

Philip Butt is the new landlord at the **Old Ship**.

CHINNOR

Ian Whayman is the new landlord at the **Red Lion**.

HAMBLEDEN

The **Stag and Huntsman** continues to prosper, serving *Brakspear Bitter*, *Wadworth 6X* and a weekly changing guest beer from an independent brewery.

HIGH WYCOMBE

The new landlord at the **Rose & Crown**, now owned by the *Healy Pub Group*, is Marc Hoy.

INVINGHOE

At the Rose & Crown, (actually part of Mid Chilterns Branch), the current landlord intends to retire and is offering the pub for sale at £390,000. A group of villagers met on the 11th of November with a view to buying and running this free house. It has been included in the *Good Beer Guide* on several occasions and featured strongly in a recent *Aylesbury Village Pub Competition*.

LACEY GREEN

At the Black Horse, they are now have three real ales available: Brakspears Bitter, Adnams Bitter and Adnams Broadside.

MARLOW

Brakspears' High Street outlet the Chequers has their seasonal beer *Hop Demon* at the handpumps and has remained the same under the Champion beer *Deuchars IPA* has made frequent appearances at the Hogshead in the recent past and will hopefully continue to do so.

new owners.

Graham Pritchard is the new landlord at the Plough, and is offering *Fullers London Pride*, *Brakspear Bitter* and a guest beer. Graham is a 'true Marlowite' also having played for and managed the local football team in the past. All the best at your new venture.

West Street's Red Lion is under renovation at present and will become a wine bar.

MARSH GIBBON

Erle Smith reports that it is all change at the Plough! New brewery, new landlord and a really good new food menu! On a recent visit with his wife and friends he discovered that *Greene King* now supply the beer with *Abbot*, *Ruddles County* and *IPA* all on tap. The new landlord Martin Lewis, clearly happy with his 'New Stable of Ales'

(Continued on page 15)

Tony, Ian & Lynne welcome you to The Black Horse, Lacey Green

Tel: 01844 345195

Brakspear's Bitter

Adnams Bitter & Broadside

Christmas Menu available – Lunchtimes and Evenings



5 Courses for £19-95 (Booking Essential!)



Car Park Friendly Atmosphere Outside Functions Catered For

Check for further details on – www.aylesburyvale.net/risborough/blackhorse

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



2/5105

Swan Supping TWO BRANCH SUCCESSES



The end of October saw the annual Aylesbury Beer Festival, which we run in aid of a local charity, *The Friends of Florence Nightingale House*. Thirty real ales, four ciders and one perry were available for our ninth festival being held once again at the Eskdale Road Community Centre in Stoke Mandeville.

The festival was opened by Aylesbury's Deputy Mayor, Denise Summers, who enjoyed a pint of *Timothy Taylors Dark Mild* that see poured for herself while the pictures were taken for the local papers and while a video was being made about raising money for the *Friends*.

Despite torrential rain on the Friday evening, there was a good turnout, including people who had made special holiday plans just to get to the festival. In the end, over $\pounds3,500$ was raised for the

Friends and planning has already started for next year's festival which will see the tenth anniversary of the event!

After a long absence, we held a Branch Dinner in November. Sixteen people thoroughly enjoyed the evening at the **Green Dragon** in Haddenham, which we had chosen for its growing reputation for good food (it gets two rosettes in the AA dining guide), plus the added bonus of good public transport! A special menu had been prepared by the chef, Paul Berry, which offered a wonderful choice of food which was as delicious as it sounded. Most of us washed it down with the three real ales on offer: *Vale Wychert, Wadworth 6X* and *Greene King Abbot*, although some decided to drink wine.

Our thanks go to Sue and Pete Moffat for their hospitality and we look forward to a future visit!





Vale Brewery of Haddenham offer CAMRA Award Winning Local Ales, made from only the finest malted barley and whole cone hops, in ready to drink party packs. To order phone us on 01844 290008 giving a minimum 24 hours notice for 'bright beer'.

Special Offer 5% off All Beer	Price list (incl. VAT) Notley Ale Black Swan Dark Mild Vale Best Bitter Wychert Ale Hadda's Winter Solstice Edgar's Golden Ale Black Beauty Porter Good King Senseless	ABV 3.3% 3.3% 3.7% 3.9% 4.1% 4.3% 4.3% 5.2%	Firkin 72.00 73.00 73.50 74.00 75.00 76.00 77.00 79.00	Polypin 42.00 43.00 43.50 44.00 45.00 46.00 47.00 49.00	2 gal 22.00 22.50 22.75 23.00 23.50 24.00 24.50 25.00	<u>Special</u> <u>Offer</u> 'Silver Swan' Free T' shirt
Purchases Upon Presentation Of this Voucher	Bottled Beers Black Swan Dark Mild Wychert Ale Edgar's Golden Ale Halcyon Daze Grumpling Premium Ale Hadda's Head Banger Good King Senseless	3.3% 50 3.9% 50 4.3% 50 4.3% 50 4.6% 50 5.0% 50 5.2% 12	00ml 00ml 00ml (00ml	Buy a micase for	£20	worth £5 with every case of Good King Senseless

Swan Supping ON HOLIDAY IN BRITTANY

We went to Brittany for the last two weeks in August and stayed in a Gite: two families working our way through wine at two or three euros a bottle. We were close to the Brest – Nantes canal and the weather was a delight. We cycled along the newly restored tow-paths with scarcely another person in sight. It was truly idyllic and I would warmly recommend it to any softy cyclists. There was only one thing missing of course: a quiet lock-side pub with a decent cool pint and freshly prepared lunch. You know how the beer drinking goes in France:

"Deux bieres s'il vous plait."

"Seize cents soixant-quatre ou Kronenbourg?"

This does not quite cut it for the average Brit, so imagine our surprise when, after one particularly arduous bike ride, we sought refuge in a café and saw a real hand pump. The handle was labelled, "*Coreff*'. This surprise turned to real pleasure and anticipation when, in response to my request, "Une biere s'il vous plait", I received the immortal words,

"Un paint ou un 'alf?"

And, lo and behold, there they were: imperial pint and half-pint glasses. The glasses were even marked and had ample room for a foaming head. Unfortunately the enthusiastic barman did not quite have the skill required to fill the glass up to the line, but the beer was cool and refreshing and extremely welcome. It was a nice amber beer called *La Coreff Ambree*.

Later that evening we were back in the gite doing the usual double blind wine tasting with the bottles of Chateau Colostomy. Just before the point when we both went blind my friend found a publicity leaflet for La Coreff brewery in Morlaix, Northern Brittany. It was about an hour's drive away and had guided tours every day at 2.00 p.m. It took very little effort to persuade our wives that Morlaix is a fine example of an unspoilt 16th century market town with many interesting and chic shops, which it would be a crime for them to miss.

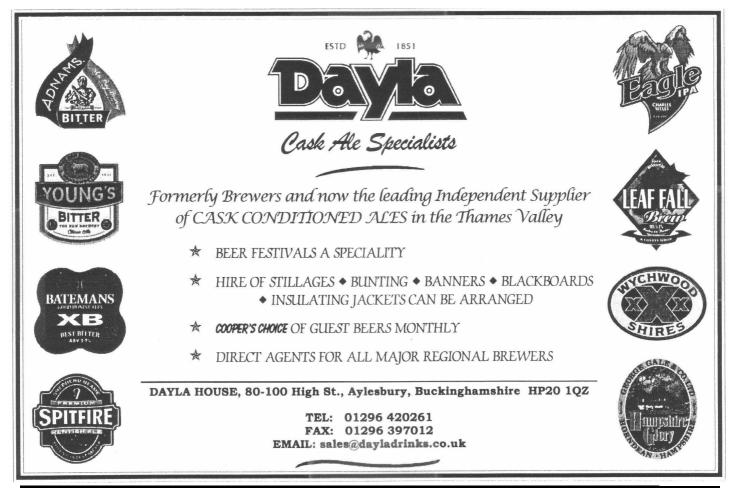
Well the next day we went to Morlaix, only to discover that in fact it is a fine example of an unspoilt 16th century market town with many interesting and chic shops, and it was a crime that they missed them. But they did get a really interesting tour of the Brasserie des Deux Rivieres! It turns out that this small brewery that employs about 15 people in total brews four beers, all of which were nice and refreshing. A young French chap gave us nine English folk, a Belgian couple and a French couple an interesting guided tour in French. He described the brewing process and the beers they made. It tested my French to the limit to provide the simultaneous interpretation. Luckily I did not have to explain in Flemish for the Belgians.

In the spirit of cultural exchange I give you below the brewery's own descriptions of their beers.

La Coreff Ambrée: référence historique, elle est la plus ancienne des bières bretonnes contemporaines et est brassée depuis 1985. Elle a remporté le 1er prix au concours national de bières de Saint-Nicolas de Port

COREFF Bienvenue sur le site de la bière de Morlaix.

(*Continued on page 5*)



Please mention Swan Supping when you visit any of our advertisers

Swan Supping UN PAINT OU UN 'ALF



(Continued from page 4)

en 1999 ainsi qu'en Outre-Manche en 1993 et 1994. Disponible en bouteille de 33 et 50 cl ainsi qu'en fûts de 22 litres avec pression traditionnelle.

La Coreff Brune: bière dense dans la grande tradition des porters. Disponible en bouteille de 33 et 50 cl.

La Coreff Stout: bière brune onctueuse et crémeuse, elle est brassée depuis 1999. Cette bière étant poussée à l'azote, elle n'est disponible que dans les bars. This was my friend's favourite, though I tried to explain how much nicer it would be without the 'help' of the nitrogen.

La Coreff Blonde: la petite dernière, rafraîchissante et bien équilibrée. Disponible en bouteille de 33 et 50cl. This was my favourite; a real quaffing light coloured ale.

You can get more information at their web site: http://www.coreff.com/. The tour was very informative and we fell into a discussion about what a cool brewery trip it would be from England. At first I thought it would be rather expensive, but then I thought about those wacky people at Ryanair or Buzz and decided to price up the trip for four people.

How about this:

Step One: Get to Stansted on 11 November

Step Two: Fly to Dinard for \pounds 7.49 each on Ryanair (that's right – I checked), or fly to Brest on Buzz for \pounds 19.35 (apologies if the prices have changed since this was written)

Step Three: Rent a cheap car and share cost



Step Four: Find cheap hotel and stay night

Step Five: Go to Morlaix, do brewery trip and avoid the many interesting and chic shops.

Step Six: Find cheap hotel and stay night

Step Seven: Fly back to Stansted in time to clear the palate with a pint or two of *Greene King Abbot*.

With a little bit of forward planning this could be a really entertaining trip and you

could even include a tasting of some of the Breton ciders and those galettes and crepes. The more traditional creperies seem to sell **Coreff** beers alongside the Breton ciders.

Enjoy!

Neil Adams



<u>**Proprietors**</u> Michael P Bridges & Isabelle V C Blangarin

Ye Olde Dog & Badger is under new Ownership!

We welcome you to Ye Olde Dog & Badger and trust you will enjoy a meal from one our new menus or just a drink by the open fire!

These are just a few of the exciting changes taking place during the next few weeks!

- Guest Beers
- Delicious New Restaurant Menu & Guest Wines
- Favourite Dish Request with Table Booking available
- Party Bookings Welcome
- Christmas Party Menu Available Now
- Business Lunch Special
- Brand New Bar Food Menu
- ➤ Table Service in the Bar
- Designated Driver Scheme

A warm welcome is assured; we look forward to meeting new customers and thank our regular customers for their continuing business!

After 3 years at Ye Olde Dog & Badger, Gary & Aileen have decided to move on, please join us in wishing them the very best of luck in their new venture!

Michael & Isabelle

Ye Olde Dog & Badger, Henley Road, Medmenham, Nr Marlow, Buckinghamshire SL7 2HE Telephone 01491 571362 Mobile 07785 311 502

Support your local brewers

Swan Supping NORTHERN PUB RAMBLINGS

On Saturday 13^{th} July, I and a friend took part in the annual **Real Ale Trail**. This event in its 6^{th} year is organised by **York CAMRA branch** and takes in pubs on or near railway stations, which basically means lots of drinking and very little walking – a good idea but I would prefer to work up a thirst between each pub!

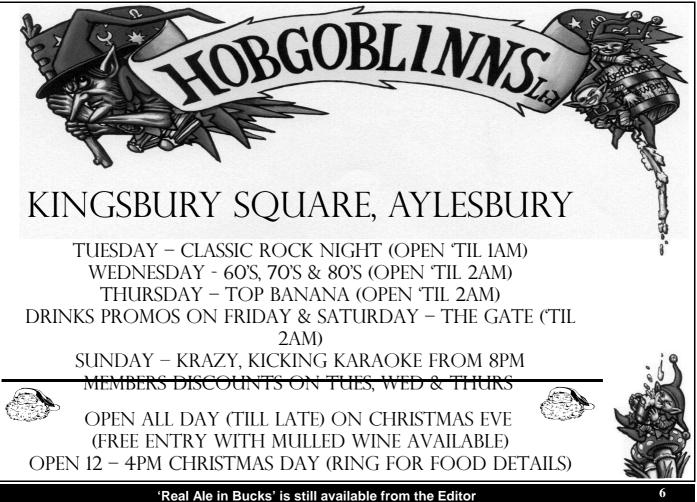
The official meeting time was 11am in **York railway station** and a small group gathered just prior to catching the 11.19 Manchester train. ± 15.30 buys you a return ticket to Stalybridge – the last trail pub location. You can spend as long as you want at each pub as you are not restricted to any particular train and as you are usually in the station when your train pulls in you can still have time to sup that last drop of your favourite bitter! (or mild/stout/porter – delete as applicable).



Our first pub was located in the station at **Dewsbury**, a small market town in West Yorkshire with strong links to the industrial Revolution and specialising in fabrics and clothing. The **West Riding Licensed Refreshment Rooms** are located on the platform and if you can get the carriage right a short 10 foot sprint and you can get that round in before the hoards arrive. Split into three rooms, the bar is situated in the middle – six handpumps featuring a range of northern beers including *Timothy Taylor's Landlord* and *Black Sheep Bitter*. The remaining brews are from the nearby Anglo-Dutch brewery, of which this pub is its main outlet.

A few minutes down the line we came to **Huddersfield**, a university town with lots of nice Victorian buildings, which I glimpsed looking through one of the windows of the **Head of Steam**. This is large pub with two bars and a range of about six beers. We stopped here (along with about 20 or so people) for lunch, prices of which were at least £1.50 cheaper than down south. I made the mistake of eating too much – potato wedge starter followed by steak and kidney pie with chips and mushy peas whilst simultaneously trying to neck a pint of this Irish stout whose Gaelic name escapes me. As we had another train to catch shortly, I got stomach cramps and the ride to next pub was not at all pleasant!

Off the York – Stalybridge line at Huddersfield we travelled to a lovely village called **Marsden** in the Colne valley. Surrounded by hills, this was where the Huddersfield Narrow Canal emerges – the longest and highest canal tunnel in the country. Even more importantly this town was also the site of **the Riverhead Brewery Tap**, opening in 1995 all seven of the regular beers are named after reservoirs on the moors above Marsden and the strength of the beers increases with the height of each named reservoir. The beer range

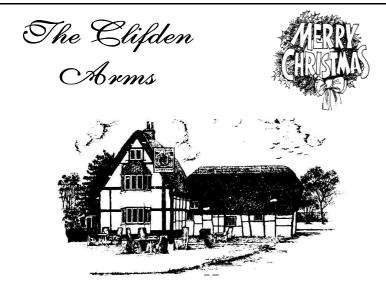


PUBBING BY TRAIN



consisted of four bitters, a stout, a porter and a mild. On a personal note I tried the mild and a bitter (half pints as my stomach was still recovering) and then got daring and tried a point of the porter!

Although only about 4pm we decided not to go on to Stalybridge owing to a train strike which limited the number of trains running. We made our way back to Scarborough, a two hour train ride where I had a very good kip – better than doing it in the pub! I felt refreshed and ready to spend the remaining evening touring Scarborough pubs (the *CAMRA* AGM still fresh on my mind) – which we indeed did! Next year, strikes permitting, we'll hit that Stalybridge pub but that's another year and another article. *Simon Allen*



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.

The Full Moon

Hare Lane, Little Kingshill



Licensees, Alan & Pam Sandell, welcome you to a pub with good food, good beer & good company.

An English country pub, set in the Buckinghamshire countryside, full of character and offering a fine selection of real ales,
 Adnams Bitter and Broadside, plus two Guest Beers that change weekly as well as Young's Bitter served straight from the barrel, lagers and wines, a food area and a real fire.

An extensive range of home cooked dishes is available every day for lunch or dinner, including home-made soups, main courses, snacks, vegetarian and sweets at reasonable prices.

SENIOR CITIZEN LUNCH – EVERY WEDNESDAY

Phone 01494 862397

www.thefullmoon.fsbusiness.co.uk

Barbara & Tony invite you to The Clifden Arms Worminghall.

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 the price of one.

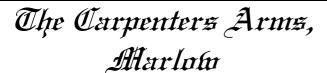
Curry night every Thursday

Real ales on tap including weekly guests

Meals served 12 - 2.30 pm & 6.30 - 9.30 pm Monday to Friday, 12 - 3.30 pm & 5.30 - 9.30 pm Saturday and 12 - 3 pm Sunday (closed Sunday evening)

ilden Arms he

Remember to 'Ask if it's Cask'!!



The only proper boozer left in town!



Home Made Sandwiches available Pub Games, Real Fire, Patio

15 Spittal Street, Marlow, Bucks Telephone : 01628 473649



Fine Ales from Greene King



The Phite 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

NATIONAL NEWS

JOHN GROGAN MP WINS AWARD FOR LICENSING CAMPAIGN

CAMRA have awarded John Grogan, MP for Selby, with a special brass plaque in honour of his tireless campaigning to reform England and Wales's antiquated licensing laws at a recent Parliamentary Reception.

Mr Grogan's campaigning played a major part in the new licensing bill, announced in the Queens Speech, that confirmed the government's plans to make the biggest changes to licensing laws since 1918.

Claire Short, the Secretary of State for International Development and over 100 MP's attended the reception at the House of Commons to applaud John Grogan for his licensing campaigning and to discuss other beer issues, such as full pints, with representatives from *CAMRA*.

John Grogan, Chairman of the Parliamentary Beer Group's Licensing Panel said 'I am delighted to have received this award from *CAMRA*. I have been campaigning for licensing reform since I was elected an MP in 1997 and after all the hard work from different groups we can now look forward to adults being treated like adults and enjoying a pint at a time that suits them.'

Bob Jones, from *CAMRA*'s National Executive said 'The parliamentary reception was a great success with over 100 MP's attending. This function plays a very important role in *CAMRA*'s campaigning as it gives us a chance to speak to the decision makers on beer and pub issues.'

Mr Jones continued 'John Grogan has done an enormous amount of



All CAMRA members can get discounts on all CAMRA books

NATIONAL NEWS

work on getting the new licensing bill included in this year's Queen's Speech and we were delighted to present him with a special award for his campaigning.'

CAMRA LAUNCHES CAMPAIGN TO SAVE HERTFORD'S BIGGEST BREWERY

The future of brewing at the **McMullen** brewery in Hertford may still be uncertain but that did not stop the presence of their beers at the St Albans Beer Festival. Their dray was at the Festival entrance at the Alban Arena to show that they are still brewing, as they have done since 1827.

Some 6,000 visitors to the festival were be asked to wear lapel stickers and sign postcards to support *CAMRA*'s efforts to keep brewing at the **McMullen** brewery following an announcement earlier this year that the company's activities are being 'reviewed'.

The St Albans Beer Festival, now in its seventh year, was opened by the Mayor of St Albans on Thursday 26th September and afterwards the brewery dray paraded around the City centre to show the flag for **McMullen** brewery and the many other independent breweries who continue to brew fine, traditional real ale.

Festival organiser Phil Defriez said '**McMullens** has been part of the Hertfordshire brewing scene for generations. It would be a very sad day if it they were to stop brewing.'

PUBS WEEK 2003

National Pubs Week 2003 will run from 22nd February-1st March 2003. See next issue for details.

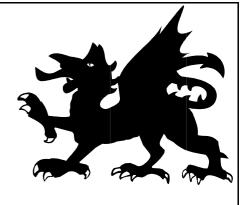


The Green Dragon

8 Churchway, Haddenham

Tel: 01844 291403

Haddenham's Award Winning Village Inn



Seasons Greetings to All our Customers

Bookings being taken for Christmas and New Year (Christmas Eve is SOLD OUT!!)

Simply Dinner: Tuesday/Thursday Evenings – Back January 2003

Booking recommended! www.eatatthedragon.co.uk

Swan Supping TASTED ON MY TRAVELS

The occasional jottings of an ardent real ale drinker

This really starts with a week's holiday which I had in June this year. It was a coach trip which I helped to organise for the Theatre Organ Society which I help to run. The ultimate destination was to be South Queensferry, situated very near the Forth railway and road bridges.

We had arranged a day in Edinburgh, with an organ concert in the morning and free time for the rest of the day. And so it was that my friend and I decided to be trippers for once and went on a bus trip around the town. That finished, we had time for a cup of tea(!) and a bun and then went to where the bus was to collect those of our party who wanted to go back to the hotel. The folks were safely put aboard and another friend joined us. Off we went for some dinner. I knew that my favourite Edinburgh pub, **The Guildford Arms**, did not do evening meals so we stepped out along Rose Street in search of one that did.

This street is rather long and I could sense mutterings of unhappiness from my friends. The **Kenilworth** hove into sight and I steered us in. There greeting us was an array of handpumps, but one in particular attracted my attention. It proudly bore a *Deuchars IPA* clip. I duly ordered up the ale and it was WONDERFUL! The food here was also very good. Once we had eaten and reordered and consumed, I dragged our companions out into the town again, this time bound for West Register Street and my favourite Edinburgh pub.

We turned the corner from Princes Street, and strode towards the establishment. Imagine my chagrin when we found the place in darkness and the front door secured by the largest padlock I've ever seen! It was undergoing refurbishment 'though peering through the window I could see the twelve handpumps still in place. So having time to kill and also a mighty thirst we wandered back to the **Kenilworth** for some more medicine. I kept hearing about this for the rest of the week!

The next day we stopped in Callender and as we came into the town to park the bus I espied the **Waverly Hotel** so we repaired there for lunch. We took a *Brains SA* followed by a *Harvestoun Bitter and Twisted*. The latter was our favourite but unfortunately the beers were served too cold.

That evening the party members were left to arrange their own meals and I had made up my mind where I was going. I'd seen that the **Ferry Tap** in South Queensferry village featured in the Good Book. Our bus driver offered to take those of us who wished to the village and so it was that a party of us were to be seen walking determinedly along the High Street. On going into the bar there a sight of sights greeted us - handpumps labelled *Orkney Dark Island* and *Deuchars IPA*. I thought that all my birthdays and Christmases had come at once!! The *ODI* was superb, I noted it in my book as 11 out of 10! The beer drinkers went for the *Caley* but on the second round some tried and liked the *ODI*, including an American couple who were with us. The food was good also!

The next day we stopped for lunch in Keswick where my friend and I had *Jennings Cumberland Ale* followed by *Crag Rat*. Both were very tasty. A good holiday!

At the beginning of October some friends and I stayed near Pickering, this was to enjoy the North Yorks. Moors Railway's Gala Weekend.

(Continued on page 11)





Why not write to your local MP to support licensing reform?

FURTHER TASTINGS

(Continued from page 10)

As you would suspect, being out in the fresh air and taking exercise was very thirst provoking so over the weekend we tasted, in Pickering, *Black Sheep Bitter* at the **Black Swan**, *Goldfield Best Bitter* and *Cropton Yorkshire Moors* at the **White Swan**, *Camerons Strongarm* at the pub near the level crossing at Grosmont, and in Whitby at the **Duke of York**, *Black Sheep bitter*.

As I mentioned, I've had a life long interest in theatre organs and our Society has a WurliTzer organ which we have installed in the Leisure Centre at Woking. It so happens that a Beer Fest is held there every November and this was the first year I was free. So it was that a young friend and I journeyed out to Woking. She is studying at Imperial College and had never been to a beer fest. There were of the order of 70 beers together with ciders and continental beers. All of the beers which we tried were in excellent condition. We tried B&TBlack Dragon Mild, Caley Deuchars and Golden Promise, Church End Stout Coffin, H&H Kimberly Mild, Harvestoun Shiehallion and Old Cottage Halcyon Daze. I did have my eye on Sarah Hughes Ruby Mild to finish but the other customers beat me to it!! Of course, the WurliTzer was played from time to time with a final Last Night of The Proms sing a long to close a magnificent festival. My young friend, who was perfectly vertical at the end, pronounced it "really cool"!

Mike Clemence

ean of a state of the state of

AT YOUR SERVICE FOR COFFEE MACHINES, FRESHLY ROASTED COFFEE & ANCILLIARIES

01491 613709

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



Est. 20 years

For brighter/cleaner premises Call the 'A team' Seven Days a Week

Mobile 07989135408 / Fax 01296 437643

Royal Oak Aston Abbots

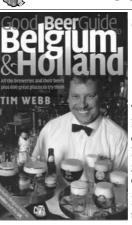
4 miles north of Aylesbury, off A418



600 year old thatched pub

- Open fires
- Three real ales
- Extensive meals
- Bed & Breakfast

Hosts: Gary and Teri Tel: 01296 681262







Good Beer Guide to Belgium and Holland

by Tim Webb

This is a brilliant book and no serious beer lover should consider visiting the Benelux countries without it. Published in November, this the fourth edition of the guide and contains an amazing amount of detail.

If you haven't tried Belgium beers before, this book will really make you want to get started. Unlike beer in England, the

majority of Belgian beer is in bottled form and very few are less than 5% abv and some can be a staggering 11% or more. So these are beers for sipping rather than quaffing, quality rather than quantity.

Tim Webb's book encompasses explanations of beer styles, lists of all the breweries in both countries, recommended bars and cafés, and basic tourist advice on travel, accommodation and food.

There is such a huge diversity of beer styles: ales, lambics, Trappist, abbey, wheat beers, browns and many more. Some of these such as Hoegaarden wheat beer, Chimay Trappist ale and Duvel blond are available in most English supermarkets along with a few framboise (raspberry) and kriek (cherry) flavoured lambics. Just trying some of these beers would be a good place to start before even crossing the Channel. Although Chimay has enjoyed a good reputation for many years, it is interesting to note that the author now considers that

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

All our meat is supplied by Godden Butchers: (Current Beef Breed is Limousin!!)

Only a few lunchtimes & evenings available before Christmas – SO BOOK NOW! New Years Eve – Three Course Meal or Ticket only (Please ring for details!) Charity Event Night – 20th January!

The Old Moat House is



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

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

A CAMRA membership form can always be found in *Swan Supping*



Book Review

Chimay, of all the Belgian Trappist breweries, has dropped its standards the furthest (due to the expansion in production). In the 1992 book the 7% Rouge was described as a "subtly special dark dubbel....difficult to fault". The latest edition describes it as " ruddy brown beer with too little body and rather caustic bitterness".

All the beer descriptions show the alcoholic strength, a brief indication of taste and a quality rating: five stars for "one of the world's great beers" down to one star for "a beer with problems".

The bars do not carry star ratings but the descriptions are very informative and you should have no difficulty in deciding the best places to visit. There are also warnings of possible pitfalls, for example: The 'Pub' in Bruges "advertises a hundred beers because it has forty-six but sells them in different sized glasses at tourist prices and relies on the fact that tourists do not count".

From a personal point of view I have mainly concentrated on the Belgium part of the book and have not yet studied the Dutch part to any extent. As for the Grand Duchy of Luxembourg, there are only three pages, so the message is probably "forget it"!

For a factual book it contains plenty of humour and there are some very pithy comments. The text is also broken up with potted biographies of famous Belgians, a few line drawings and maps.

ISBN 1-85249-174-4. Published by **CAMRA Books**, 352pp paperback, published price £11.99.

VEYTRAIN

SAVON

Price for CAMRA members £9.99

Nick Holt

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

2002 & 2003 Good Beer Guides Fullers Traditional Ales



The PRICE-BUSTERS

OCTOBER/ NOVEMBER SPECIAL L.V.OFFERS

		1st week October only
20ozGS Nonics & Tulips	£17.50 +vat case 48	£16.00 only
20oozGS Tulip Nucleated	£20.00 +vat case 48	£18.00 +vat
10oz GS Slim Jims	£16.00 +vat case 48	£14.00 +vat
Savoie Wine lined 125or175	£21.00 +vat case 48	£19.00 +vat

Full range of ARCOROC & ARTIS Glassware plus optics & measures at down to earth prices

CHURCHILL, STEELITE & ROYAL DOULTON HOTELWARE SPECIALISTS

STAR 20 Ice-maker £600.00 +vat 2 year full warranty

S35 Glasswasher £700.00 +vat 2 year full warranty Leasing or Credit terms available- Fully licensed Special Showroom only offers constantly changing.. Come & see the latest in Catering ideas

11 Farmbrough Close Stocklake Park Stocklake Aylesbury Bucks HP20 1DQ

NONIC

hotelware

TINE

CHURCHiLL

Tel: 01296 489946

Fax: 01296 489947

Why not join us at one of the CAMRA socials? See the list on back page

Showroom Price

Swan Supping STATION TO STATION

After reading a couple of memoirs from past issues of the *Swan Supping*, by a certain gent from Wendover going by the title of Mike Clemence, I was keen to tag along on his next real ale expedition, especially the Codsall station excursion.

On a late September morning I rendezvoused with Mr. Clemence and his friend Giles at Princes Risborough train station, destination 'Brum' to change for Wolverhampton via New Street station. Codsall being a stop or two further on in Staffordshire.

We were due to arrive at Codsall at 12.09pm, but with connecting onto overdue trains, we arrived at 11.20am, great but our destination pub doesn't open its doors until 11.30am! On seeing three ale starved individuals chewing the paint off of the railway timetable woodwork, we were thankfully admitted early and duly pulled three pints by 11.24am. Not many pubs would grant you that hospitality – well done the lads behind the bar.

Now I have to say that the first pint of beer on a day out is usually the best and most remembered, but the pint of **Holdens** *Black Country Bitter* (3.9% ABV) purchased here was totally superb and one of the most perfect pints of ale that I have ever encountered. And I have encountered a few down the years, allegedly! Crystal clear, amber in colour and fantastic to the taste. This masterpiece was closely followed by *Golden Glow* (4.3% ABV) and stablemate *Harvest Gold* (4.7% ABV), further unblemished delights from the local **Holdens** brewery.

This ex-railway ticket office and waiting room building stands right on Codsall station platform and has rightly won various awards for its conversion and quality of its beer. The luncheon consumed was good, the décor obviously on a railway theme, the atmosphere therapeutic, and the real ale 'top banana'.

Holdens Special (5.1% ABV) was also available along with a guest beer, on our visit **Exmoor** *Fox* (4.2% ABV). The *Special* was tried along with another offering of the *Black Country Bitter*, before we bid our farewells to board a train back to Wolverhampton. This Codsall 'couleur de rose' real ale tavern is well worth a visit and shall be getting my undivided attention once more very soon.

The Great Western sited below Wolverhampton station is in itself another 'must attend pub'. Full of railway memorabilia, it serves beers sourced from local breweries **Bathams** and **Holdens**. The *Black Country Mild* (3.7% ABV) from **Holdens** was savoured to complete the full set, but the **Bathams** *Best* (4.3% ABV) took top honour here. It was glorious! Home-filled baps mopped up some of the liquid treats as we set our sights on Birmingham.

Back at New Street station we targeted the local *Wetherspoons* Briar Rose where a couple of guest ales were imbibed, them being **Hydes** *Autumn Goldings* (4.5% ABV) and *Wonkey Donkey* (4.5% ABV) from the **York** brewery. *Wetherspoons* love them or not, serve well kept ales at low prices as was the case here. The *Wonkey Donkey* signalled a need for a curry and thereafter a southbound train back to Bucks.

All in all, an enjoyable day spent in the Midlands with some excellent bitter on parade. I shall be nagging Uncle Mike for another real ale quest in the not so distant future.

The Marlow Donkey



Local News

(Continued from page 2) said real ale trade had more than a long refurbishment. doubled in less than two weeks.

MEDMENHAM

the Olde Dog and Badger in late and Youngs Ordinary. November. After three years at the pub, Gary and Aileen have decided to leave and Michael Bridges has The Lion on the Green is now the Old taken over.

OUAINTON

November was a sad month as we said goodbye to Mick Rolley as he left the White Hart. He and Wendy are There is a new landlord at the Greene retiring from the pub trade, but Mick King pub, the Two Brewers. said that if a quarter of the people who came to his leaving do had The new tenant for the Rising Sun is supported the pub on a regular basis, Paul Campion, who already runs the his plans on retiring would have been Birdcage and Jimmy Figgs. deferred. We hope to see him around the area as he will be living locally and hopes to continue driving a busload of The refurbishment at the Black Lion happy drinkers to our beer festival is now complete and a Thai restaurant every year. To paraphrase his slogan, has taken over the main lounge. Real which appeared in adverts from our ale, Fullers London Pride and Adnams fourth issue - 'Nice landlord, shame Bitter, is still served in the bar side of about the retirement!'

We hope to have further details about the future of the pub in our next issue.

SLAPTON

For comments, complaints or

AVDC Planning Dept, High St,

Aylesbury, HP20 1UB

developments -

Avlesbury:

Vale Brewery, has reopened following

STOKENCHURCH

The real ales at the Mowchak have A new landlord is due to take over at changed! They are now Adnams Bitter

TETSWORTH

Red Lion following its recent sale and refurbishment. The new landlord is Stuart Richards.

THAME

WELL END

the pub.

WEST WYCOMBE

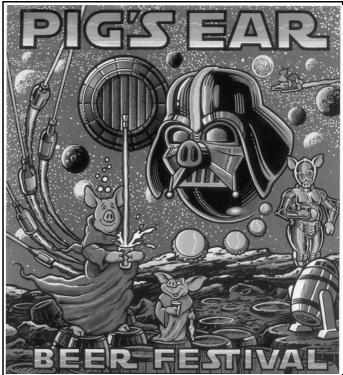
We have heard that the Plough is to become a wine bar owned by Philip Todd of the George & Dragon and The Carpenters Arms, which is run by local retired farmer Kent Murray.

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)					
Useful Addresses					
CAMRA HQ:	Tel: 01296 585406				
230 Hatfield Road, St Albans, Herts	TRADING STANDARDS				
AL1 4LW.	For complaints about short measure,				
Tel: 0845 60 30 20 8	price lists, strength lists (ABV), etc.				
Fax: 01727 867670	Aylesbury:				
E-mail: camra@camra.org.uk	County Hall, Walton Street, HP20				
Internet: http://www.camra.org.uk	1UP Tel: 01296 383212				
	Oxford:				
PLANNING DEPARTMENT	PO Box 618, County Hall, OX1 1DX				

PO Box 618, County Hall, OX1 1DX Tel: 01865 815000 objections about pub alterations or

ADVERTISING STANDARDS For complaints about deceptive advertising-Advertising Standards Authority

Beer Festival Diary



December

3-7 (Tue-Sat): 21ST PIGS EAR BEER FESTIVAL, The Old Town Hall, Stratford, London, E15 (on Stratford Broadway, near to tube, BR, buses). Open 4-11pm Tuesday then all day 11am-11pm rest of week. Admission Tuesday-Thursday after 4pm £2, Friday after 3pm £3, Saturday £2 all day. All other times admission free. Members Wednesday/Thursday after 4pm and Friday after 3pm £1, all other times FREE. Free crèche Saturday noon-5pm. In excess of 100 draught ales from breweries from across the country, and of course the usual 'specials' brewed specially for the festival! Bottle Conditioned Ales, Foreign Beers and of course Ciders and Perries. 'HAPPY 21ST BIRTHDAY PIGS EAR'! Saturday night will be party night! Come and help us celebrate! STAFF ALWAYS WELCOME! Please contact Roy Jenner, 4 Ashdown House, Charnwood St, London, E5 8SL. Tel: 020 7502 0984. Any other information, contact Mrs Robyn Parr-Ferris, 2 Tudor Court, London, E17 8ET. Tel: 07966 513243 or email robyn@pigsear.org.uk website www.pigsear.org.uk

5-7 (Thu-Sat): HARWICH AND DOVERCOURT WINTER ALE FESTIVAL, Kingsway Hall, Dovercourt

6-7 (Fri-Sat): WEST CUMBRIA AND WESTERN LAKES 4TH COCKERMOUTH BEER FESTIVAL, Kirkgate Centre, Kirkgate, Cockermouth, Cumbria

January 2003

9-11 (Thu-Sat): CAMBRIDGE WINTER ALE FESTIVAL, Anglia Polytechnic University, off East Road, Cambridge. Open Thursday 5-1030pm, Friday 11-3pm & 5-1030pm, Saturday 11-430pm & 6-1030pm. Evening entrance £2. Thursday evening free for CAMRA members. Friday & Saturday by ticket only but with £2 refund to CAMRA members on the door. Tickets from Paul Ainsworth, 9 Willingham Rd, Over, Cambridge, CB4 5PD. State sessions required and enclose cheque payable to Cambridge CAMRA. NB Tickets not required for daytime sessions. 45-50 beers on offer with emphasis on seasonal ales and winter warmers but plenty of 'session' beers too. Food available up until 9pm. Contact Paul Ainsworth on 01223 718141(w) or 01954 203230(h).

11 (Sat): 14TH EXETER FESTIVAL OF WINTER ALES. The Coaver Club, Matford Lane, Exeter, Devon, (rear of County Hall).

10th Aylesbury Beer Festival – Friday 31st October & Saturday 1st November 2003

15

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 *Computer Press (Oxford) Limited, Harrow Road Cowley, Oxford OX4 6NP Tel: 01865 747464*

Circulation **3200** copies.

Edited by David RoeEditorial Address : 16 Jasmine Close, Aylesbury, Bucks HP21 9SH.Tel/Fax : 01296 484551E-Mail : DWRSS@aol.com

Advertising rates are :- 1/16 page £6, 1/8 page £15, 1/4 page £27.50, 1/2 page £55, full page £90. 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 February 2003 is 14th January 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 33p 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.

©Aylesbury Vale & Wycombe CAMRA 2002.

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!

DECEMBER

Wednesday 4th WYCOMBE WALKABOUT
Start at Falcon 8:30pm
Friday 13th AYLESBURY PUB CRAWL & CURRY
Start Hogshead 7:30pm, followed by Market Tavern, Firkin,
Hobgoblin, Emperor, Rockwood, Kings Head, Queens Head and Ship

JANUARY 2003

Monday 6th BRANCH MEETING 8:30pm Rose & Crown, High Wycombe Monday 13th CHINNOR SOCIAL 9:00pm Red Lion, Chinnor Monday 20th DOWNLEY COMMON SOCIAL 9:00pm Le de Spencer Arms, Downley Common Friday 31st WENDOVER PUB CRAWL Start at Packhorse 7:30pm

FEBRUARY 2003

Monday 3rd BRANCH AGM 8:00pm Red Lion, Haddenham (in the Lion's Den) All members welcome, past, present and future! Buffet, bottle raffle and newsletter distribution

OCTOBER 2003

Friday 31st – Saturday 1st 10TH AYLESBURY BEER FESTIVAL Eskdale Road Community Centre, Stoke Mandeville Mark your diaries as soon as you get them for our annual charity beer festival held in conjunction with the 'Friends of Florence Nightingale House'



A Date For Your Diary Tuesday 25th February 2003

LVNH ANNUAL CHANGE OF KEYS LUNCHEON & CEREMONY

Tickets: £40 (inclusive of wine & tastings) Royal National Hotel

Bedford Way, off Russell Square, London WC1

For further details please contact Dixie Wardley or Gary Gough LVNH Denham Garden Village, Denham Green Lane Denham Green, Uxbridge Middx, UB9 5LB Tel: 01895 832567 Fax: 01895 834568 Email: enquiries@lvnh.co.uk