

FREE

Swan Supping

Issue 110

Oct/Nov 2015



★★★★ Country Inn

THE OLD BELL



CAMPAIGN
FOR
REAL ALE

**Remarkable
Mural at the Old
Bell, Wooburn
Green!**

**See Local News
on page 7**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

www.swansupping.org.uk

Circulation 6000



**Brewery shop open
Saturday mornings 9.30-12.30**

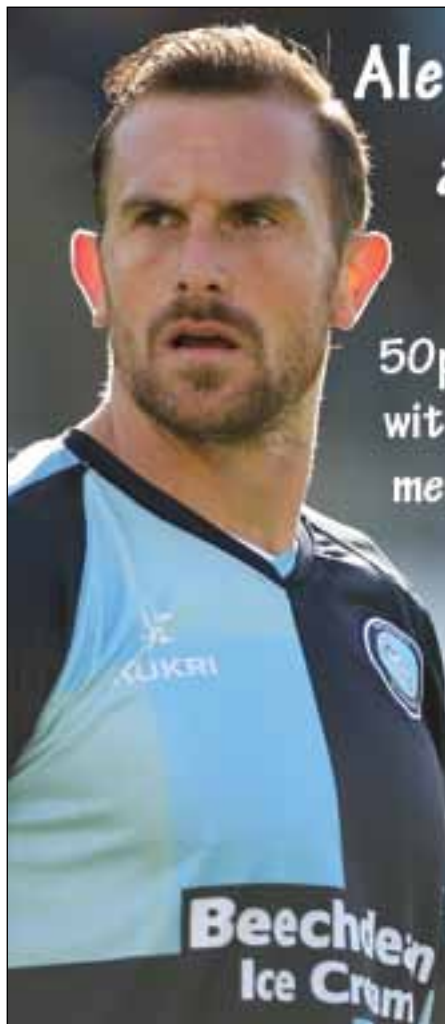
Take home fresh beer available in
2 litre bottles and 5 litre mini-casks.

Also pre-order beer in 36
and 72 pint casks.

Love beer? Come and join our new
Beer Club (for details see website).

Follow us - twitter: @xtbrew
& Facebook: XTBrewing

XT Brewery, Notley Farm, Long Crendon, Bucks.
HP18 9ER 01844 208 310
www.xtbrewing.com



**Ale festivals
at Adams
Park!**

50p off every pint
with your CAMRA
membership card

Every home
matchday
at Wycombe
Wanderers

See wwfc.com
for T&Cs

THE WHIP INN

WWW.THEWHIPINN.CO.UK



OPEN ALL DAY EVERY DAY

The 300 bus from Aylesbury & Wycombe
stops at the pub

**SIX EVER CHANGING REAL ALES FROM
AROUND THE UK**

TWO FARMHOUSE CIDERS

**HOMEMADE PUB GRUB LUNCHTIMES
AND EVENINGS**

SUNDAYS LUNCH ONLY

**RECOMMENDED BY ALL GOOD BEER
GUIDES**

WHIP INN FOR A PINT

Pink Road, Lacey Green, Bucks HP27 0PG Tel: 01844 344060

NEWS FROM THE EDITOR



You know that summer is over when the train timetables are altered to take account of leaves on the line and all the pubs seem to be advertising their menus for Christmas. However, good things happen at this time of year as we have the publication of the new *Good Beer Guide* (see the *National CAMRA* news below) and we can look forward to our beer festival at the end of October.

Aylesbury Beer Festival

The *22nd Aylesbury Beer Festival* will be held on Friday 23rd and Saturday 24th of

October at the Bucks County Council Sports & Social Club, where we will, once again, be raising money for the Florence Nightingale Hospice Charity.

Tickets are £5 in advance via FNHC shops, the Furniture Showroom, Chamberlain Road, Aylesbury, Aylesbury Tourist Information office, and the charity office on Walton Street, Aylesbury. Alternatively, you can buy a ticket at the event for £6 on-the-door.

The festival, raising money for local hospice care services provided by Florence Nightingale Hospice, will be officially be opened by David



Lidington MP and Deputy Town Mayor of Aylesbury, Barbara Russel.

Not only will you be able to tease your taste buds with delicious local ales, beers and ciders at just £3 a pint (and non-alcoholic beverages), there will also be hot and cold food available over the weekend, as well as Morris dancing on Saturday afternoon and LIVE music on Saturday night, so it's sure to be an exciting action packed weekend. The venue is easily accessible with car parking and is also on a number of local bus routes.

Sad Loss

On a sad note to finish, as we went to press last issue I heard of the sad death of Rhys Jones at the tender age of 64. Although that name will be unknown to all but diehard members of the local branch, he was a staunch campaigner especially for cider and perry and whenever he got up to speak at the National A.G.M. (which he was fond of doing) everyone paid attention as he was always well worth listening to.

I first met Rhys when I was working in the Manchester area during the eighties. He was then chairman of the Stockport and South Manchester branch and he made this itinerant *CAMRA* member very welcome. I got to know him over the next few years as I joined in on many a social, brewery trip and pub crawl. After one crawl, we all headed to a curry house and while we were waiting for the food to arrive, he stood up and treated all the customers to a rendition of 'The Brewery Tap's a supermarket now' whether they wanted it or not. A great character that will be sadly missed and never replaced!

Thanks once again to all the people who have given their free time to contribute to the production and distribution of *Swan Supping* and to Colin for the cartoon.

Cheers and I hope to see you at our beer festival!

David W. Roe - *Swan Supping* Editor (editor@swansupping.org.uk)



NATIONAL CAMRA NEWS

Brewery boom hat trick as British brewing grows by 10% for third consecutive year

The number of breweries in the UK has increased by over 10% for the third consecutive year bringing a huge increase in the choice and availability of cask beer to drinkers across the UK.

The statistics, released to mark the launch of *CAMRA's Good Beer Guide 2016* show that 204 new breweries have opened in the past 12 months, taking the total number to 1,424 – the highest it's been since the 1930s and 40s.

Editor Roger Protz says: 'The great British beer revolution rolls on and appears to be unstoppable. More and more new breweries have been launched to keep up with the demand for full-bodied, full-flavoured beers. Britain now has more breweries per head than any other country and the range of beers on offer is the best in the world, ranging from the palest golden ale to the darkest, pitch-black stout.'

With well over 11,000 different real ales, that's an average of around 8 per brewery, now being brewed in the UK the choice for drinkers has never been better. Gone are the days when a brewery made just one or two different beers, as brewers expand their repertoires to include porters, stouts, IPAs, fruit beers, or even beers aged in wine and whisky casks.

Brewers are also creating British versions of famous Belgian styles such as saison, strong brown ales and sour beers that use wild yeasts rather than cultivated brewers' yeasts.

The great success story of the moment is IPA (India Pale Ale). Long before the first golden lagers were produced in central Europe in the middle of the 19th century, British brewers developed a pale beer for export to 'the Raj'

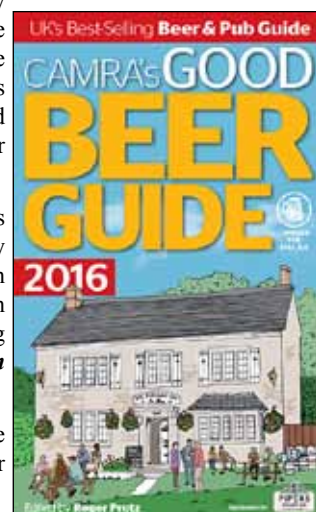
in India. Now it's back with a bang and scores of brewers are producing their interpretations of IPA, including the American style that bursts with fruity hops.

As real ale continues to outperform the rest of the beer market, one in six pints of beer sold in a pub is now cask ale, with 634 million pints consumed a year while kegged ales – such as *John Smith's* and *Tetley's* – are in decline.

While the brewing bug has struck across the UK, it is London that is leading the way and reclaiming its place at the centre of British brewing: 'London is the most remarkable success story. Today there are 74 breweries operating in the capital, compared to 54 a year ago. There are so many packed into areas such as Bermondsey and Hackney that weekend 'brewery crawls' have become a popular part of the London drinking scene'.

But it's not just London brewing that's thriving, says Protz 'London is closely followed by Greater Manchester, which has 19 new breweries, including four in Stockport and arguably the most amazing new brewery name, *Zymurgorium in Irlam*.'

The *Good Beer Guide 2016* is available from camra.org.uk/shop, via Amazon, or in all good bookshops.



'A BEER OF OUTSTANDING NATURAL BEAUTY'

This year both the Chilterns Area of Outstanding Natural Beauty and the Chiltern Society are celebrating 50 glorious years of helping to protect the tranquil landscape of the beautiful Chiltern Hills.

Chiltern Brewery were delighted to be approached by both organisations jointly and invited to brew a special draught ale to commemorate these landmark anniversaries. The resulting beer, **Chiltern Double Fifty**, named by Larry Griffiths, a member of the public in a free naming competition, is an autumn dark amber ale 4.2% vol with complex and rich smooth roast malt and citrus aromas.

It was being launched in style in the Gatehouse Chamber at Chiltern's brewery's tap, the **King's Head** in Aylesbury, on Tuesday 22nd September to highlight the important roles the Chilterns AONB and the Chiltern Society have played in shaping and preserving the landscape of our region.

Chiltern Double Fifty will be widely available in pubs across the local region as well as the brewery shop at Terrick and 5p from every pint sold will be donated to the societies.

'It's definitely *Double Fifty* not out' said head brewer Tom Jenkinson. 'We want these fantastic organisations to be around for as long as possible to help protect our wonderful rural landscape. Working and living in the Chiltern Hills is a very important part of the brewery and those who work there. It is this foundational aspect which lends its style and character



to our beers as well as being a huge inspiration for us. It's great as well to be able to give something in return.'

The Chiltern Hills have long been one of one of England's most beautiful landscapes and in 1965 this was officially recognised when 309 square miles of the Chilterns were designated as an Area of Outstanding Natural Beauty.

AONB's belong to the same family as National Parks representing some of the finest landscapes in the UK. The Chilterns Conservation Board is

the public body responsible for promoting and conserving the Chilterns AONB and is delighted to be working with their close partner The Chiltern Society to celebrate the 50th anniversaries of both the AONB and the Society this year.

The Chiltern Society is the only registered charity dedicated to conserving and caring for the Chilterns' unique landscape. It has 7,000 members and 500 volunteers who work tirelessly to maintain and improve the Chilterns for the benefit of all. Over the last 50 years it has contributed 163,000 hours of volunteering, acquired and improved 12 important nature reserves and heritage sites and maintained over 7,000 miles of footpaths and cycle ways.

Chiltern Double Fifty uses Goldings, Fuggles and Cascade hops, Maris Otter malt, Crystal and roast barley for a truly 'special' anniversary brew.

Featured in the photograph above are (left to right) Councillor Ian Reay, Head Brewer Tom Jenkinson, Les Mosco Trustee of the Chiltern Society and Brewery Director George Jenkinson.



THE WHEEL Naphill

A Traditional English Pub Purveyors of Fine Ale

Good Beer Guide: 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015 & 2016



**CASK MARQUE
APPROVED**

Home Cooked Food
Seasonal Specials
Local Produce
Family Friendly
Dog Friendly



Main Road, Naphill, HP14 4QA Tel: 01494 562210

www.thewheelnaphill.com info@thewheelnaphill.com

Real Ale – Real Food – Real Pub



Bronze Award
in Buckinghamshire

BIRD IN HAND FLIES AGAIN

The **Bird in Hand** in Princes Risborough has undergone an extensive refurbishment amid the arrival of a new family at the helm.

Situated on Station Road, the pub has undergone a full renovation by pub owners **Greene King** and new licensees Hannah and Keith Lewis-Hamilton. Both from Princes Risborough, the couple have introduced a new ethos on locally-sourced food and drink, and a focus firmly on family.

Hannah commented: 'Being from Princes Risborough we have always been interested in taking on the **Bird in Hand**, so we are so pleased and proud that this dream has now become a reality. As a mum I am really keen to make sure the pub is family-friendly so everyone feels comfortable here. We have brightened the whole place up and it looks fantastic; worlds away from how it was before.'

The **Bird in Hand** is known locally for its large garden which has been newly landscaped as part of the refurbishment. Inside has been completely redecorated and a new bar added. Historical pictures of the town have been hung on the walls and all the furnishings replaced. Outside a new hummingbird themed logo has been introduced to the pub's signage.

Prior to the arrival of their young daughter, Hannah worked in finance. Keith has a long history working in pubs and will manage the kitchen. Hannah is the daughter of the late Peter Lewis, one of the organisers of



the Kop Hill Climb. The **Bird in Hand** will be Hannah and Keith's first business and they are both excited to be running a pub they hope will be central to the community.

Hannah said: 'We love being at the heart of our community and supporting local businesses just makes sense. We have some fantastic brewers, butchers, bakers and more, right on our doorstep, and we are proud to serve their produce. The new menu at the **Bird in Hand** is full of homemade, classic pub dishes made with local ingredients.'

As part of the refit, an increased capacity for cask ales has been added to the bar and the pub

will now serve six real ales, including three from local microbreweries such as **Chiltern Brewery**, **Tring Brewery** and **Malt The Brewery**. The pub will also source much of its food from local suppliers, such as its meat from K&B family butchers.

Clive Chesser, business unit director for **Greene King Pub Partners**, said: 'Hannah and Keith have spent almost all their lives in Princes Risborough so they know and understand the area, and are prepared to put their heart and soul into running the **Bird in Hand**. Thanks to the refurbishment the pub looks outstanding and with so many fantastic real ales now on the bar, it is a pub that everyone in the area can be proud to call their local.'

Prepared from a press release from the pub.

TRING



From the Anglo-Saxon Tredunga or Trehangr meaning tree or a slope where trees grow. An award winning brewery whose monthly specials for 2015 take their names from local woodlands.

TRY AND BUY AT OUR
BREWERY SHOP

 TringBrewery  TringBrewery
www.tringbrewery.co.uk 01442 890721





LOCAL NEWS



AYLESBURY

Both the **Bell** and the **White Hart** will be taking part in the World's Biggest Real-Ale Festival run by **Wetherspoons** from Friday 16th of October to Sunday 1st of November. A great time for **CAMRA** members to use some of their 50p tokens.

The beers on offer at the **Bricklayers Arms** are **Fullers London Pride** and **ESB** with an guest ale, currently **Fullers Front Row**, with **Wells Bombardier** and **St Austell Proper Job** expected soon.

The **Kingsbury** offers **Sharps Doom Bar** and **Black Sheep Bitter** plus a guest beer (Deuchars IPA when last visited) at £2.05 per pint.

Helen Hasted has signed up for another five years at the **Queens Head** which is part of the **Punch** empire. **Sharps Doom Bar** and **Westons Old Rosie** are the drinks of choice.

At the **White Swan**, which reopened at the end of July under director Kyle Michael and managers Neil Pickles and Mark Moreton, the refurbishment has made the pub look lighter and larger and the aim is to appeal to a wide range of ages. Both Neil and Mark have a long history of working in pubs in the area and they are offering two beers, **Theakston Best Bitter** and another, which was **Doom Bar** when visited, although this was a stop-gap before they put on **Drop Kick**, a World Pale Ale from the **Caledonian Brewery**. Always well known for music, the pub will still offer live bands playing a range of styles

including blues and rock.

BOURNE END

The **Black Lion** in Wellend has been sold and the licence transferred from **Punch Taverns** to another company, **New River Retail**.

CADSDEN

The **Plough** at **Cadسدn** has introduced a house ale, **Cadسدn Ale**. This is a low gravity session beer - the first brews have been 2.8% although the ABV may be increased slightly in future to around 3.2%. At this strength even the pub's most famous regular can down a few pints and go on running the country without risking leaving any more children behind.

GREAT KIMBLE

The **Swan** will be holding an Oktoberfest in the first weekend of the month (2nd to 4th October). There will be live music on Friday night and Sunday and a big-screen showing of England v Australia in the rugby world cup on the Saturday evening. Twelve real ales will be available during the weekend, mainly from local brewers but with a few more far-flung beers to interest the tickers.

HADDENHAM

Rob Cousins (pictured above left) is leaving the **Rising Sun** after having been at the pub for five years, ten months. While he has been at the pub it has featured in the **Good Beer Guide** for five years. His last working day is the 25th October and he is due to hand the keys over on Monday 26th. A leaving party will take place on Saturday 17th of October and all are welcome from 8.30pm.

Regulars, such as those to be found in Compost Corner, will sorely miss Rob's banter and choice of music. His gravity only method of dispensing his ale has ensured the very highest consistent quality. We wish him all the best as he returns to his roots in the Slough area.

HIGH WYCOMBE

The photograph top right shows the **Antelope** following its face-lift. Two ales are on offer there, **Fullers London Pride** is regularly available plus one guest beer which was **Rebellion IPA** on the day of the visit.

Look out for the **Wetherspoons** beer festival (see Aylesbury entry) at both the **Falcon** and the **William Robert Loosley** from mid October to the start of November.



We have a new brewery! Mike Fisher is an experienced home-brewer living in High Wycombe and plans to have his beers available commercially before long in selected pubs in the local area. We wish him much success and look forward to sampling his brews in the near future. The **Bootlegger** and **Sausage Tree** have shown great interest so may be the first pubs in High Wycombe to showcase beers from **Fisher's Brewing Company**. There are three core beers and all are bottle-conditioned :- Black Harvest Smoked Porter 4.7% ABV; Farm Hand Saison 5.6%; Field Marshal Pale Ale 7.1%. Cask beers are not contemplated for the foreseeable future. Contact :- **Fisher's Brewing Co.**, 45 Wyatt Close HP13 5YX. More info at :- www.facebook.com/fishersbrew

The **Half Moon** is under new management. Hopefully we will have more details available for our next issue.

The Blues and Beer Festival at the **Wycombe Swan** is on Sunday 1st of November from 2pm to 11pm. Tickets are £6 in advance or £8 on the door.

In our April/May issue (107) we featured a beer festival at **Wycombe Wanderers**. Now these are held every home matchday at Adams Park and card-carrying **CAMRA** members can take advantage of an offer of 50p off each pint! Yet another reason to cheer the Chairboys to the top of the league.

MARLOW

Once again the **Royal British Legion** has won the **Regional Club of the Year** award and will represent the Central Southern area of **CAMRA** in the national competition. Nick Boley, Regional Director for the Central Southern branches, awarded the certificate on Saturday 5th of September at the Regional Meeting held at the club.

PRINCES RISBOROUGH

An amazing six handpumps have been installed at the **Bird in Hand** following a change of management. The new licensees are Hannah and Keith Lewis-Hamilton, both of whom are from Princes Risborough, The pub has also had an extensive refit by owners, **Greene King**. Three of the six handpumps will serve beer from the **Greene King** portfolio but the remaining three will be dedicated to LocAles - with **Tring**, **Chiltern** and **Malt** represented when the pub relaunched in August. Local suppliers will also be used for the pub's food.

Situated close to the station, the pub has a pleasant beer garden, which has also been landscaped. The pub has been given a face-lift outside with new bird-themed signage which, as Hannah (pictured above) has pointed out, prominently features a great tit. There's no truth in the rumour this is part of a



**A
B
C**
Aylesbury Brewery Co.

@aylesburybrewco

01844 239237

www.aylesburybrewhouse.co.uk

visit
our brewery

SHOP

behind the Hop Pole 83 bicestet road Aylesbury





new marketing strategy by **Greene King**.

TETSWORTH

The **Old Red Lion** are having a beer and British sausage Octoberfest Festive. This will run from the Thursday evening (22nd) until Sunday 25th of October. They will have beer from local breweries including the **White Horse Brewery**, plus three British ciders.

THAME

The **Cross Keys** will be holding a beer festival on Saturday 14th of November. Over twenty ales will be available, including beer from **Thame Brewery**, and ten real ciders. We will be holding a social there on the day so come along and say hello.

WOOBURN COMMON

The **Royal Standard** is holding a beer festival over the weekend of Friday

23rd to Sunday 25th of October. Forty real ales and traditional ciders will be available.

WOOBURN GREEN

Our cover for this issue is of a mural painted on the wall at the **Old Bell**. Painted by Dennis Lowe, who has worked in the film industry for many years, including such classics as **Star Wars** and **Alien**. The 65 year old from Yorkshire who lives next to the pub created the painting as an extension to a project featuring family scenes throughout his house.

Landlady, Helen McGarry, was happy for Dennis to provide another reason for people to visit the pub which she took over a year ago and has seen an investment of over £100k turning the **Old Bell** into a four-star AA rated country inn.



ROYAL STANDARD AT WOOBURN COMMON

Wooburn Common Road,
Wooburn Common,
High Wycombe,
Bucks. HP10 0JS
Telephone: 01628 521121
www.theroyalstandard.biz

*Kirsten, Mark and Darren welcome you to the
Royal Standard at Wooburn Common*

*Ten beers, including permanents Summer
Lightning, Tribute and a Dark Star Ale*

Beer Festival
23rd - 25th October
40 Beers and Ciders

For further details check out our website

www.theroyalstandard.biz

Open all day every day

CROSS KEYS

THAME



BEER FEST

14th November

Over 20 ales including our own
& 10 real ciders
free entry

East Street. Thame. 01844 218202



MARLOW ROYAL BRITISH LEGION



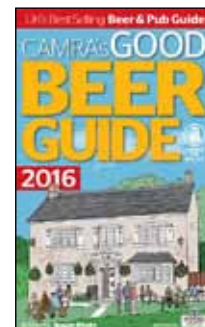
2015 CAMRA Aylesbury Vale & Wycombe Club of the Year

**FOUR REAL ALES
REAL CIDER**

2016 GOOD BEER GUIDE ENTRY

**RINGWOOD BEST BITTER
& GUEST BEERS FROM
THROUGHOUT THE UK**

**Next Beer Festival ~ WINTERFEST 2015
(17th- 20th December)**



The RBL Club (Marlow) Ltd. Station Approach, Marlow SL7 1NT : (01628) 486659 / www.rblmarlow.co.uk

LOCATED 75 METRES FROM BRITISH RAIL TRAIN STATION MARLOW



George & Dragon, Quainton

www.georgeanddragonquainton.co.uk

5 real ales. Good Beer Guide listed

Food served all sessions (except Sunday eve or Monday)

Opening hours:

Closed all day Monday. Tuesday-Friday 12 – 2:30, 5 – 11pm

Saturday 12 – 11pm, Sunday 12 – 3, 6 – 10:30pm

Number 16 bus stops outside

*Harvest Auction
Friday 16th October 2015
at 8.30pm*

*Bonfire Night
on the village green
Saturday 7th November
6.30pm*

Christmas Menu available.



**The Green, Quainton, Bucks. HP22 4AR
Tel: (01296) 655436**



**For the hire
of barrel stillage,
cooling, taps,
bars and more!**

Our equipment is ideal for
beer volumes from 2 x 9
gallon barrels to multiples of
12 x 9 gallon barrels with all
pipes, wiring and chiller(s)
hidden behind the stillage.

We can provide everything
you will need to serve the
beer perfectly and are
based near Bicester close
to the M40.

For more details call

John on **07770 938300**

or visit www.beerfestivalequipment.co.uk



WELCOME TO CHILTERN 'BREW-NIVERSITY'

Employee awarded top diploma and two University Graduates join the brewing team.

Throughout its 35 years the **Chiltern Brewery** has been at the forefront of the revival of classic English ale styles flying the flag for proper, and revived, tasty, British beer. Part of that passionate commitment to brewing involves attracting and training talented new people that the industry desperately needs.

Long time **Chiltern Brewery** employee Dave McGovern has been awarded a highly valued and well respected Diploma in Brewing Qualification from the Institute of Brewing & Distilling, a great and well deserved achievement which both he and Head Brewer Tom Jenkinson are absolutely thrilled about.

Dave, who has been working at the brewery now for ten years, says 'One of my friends worked here part time and I thought that working in a brewery sounded like fun. I went for an interview, got the job and I was right! I love the fact that something you spend all day and week working on and looking after brings so much joy to so many people. It's great going into a pub and thinking 'I made that'.'

Dave decided that he would love a qualification to reflect his commitment to his career in brewing, something which Directors George and Tom Jenkinson firmly encouraged him to do. The course was spilt into three modules and to fit round his work Dave decided to do one module a year.

Module one was to do with the science of Materials and Wort covering the malting of the barley, water, hops and the mashing and boiling process of brewing. The second covered yeast functions, characteristics and metabolism; fermentation, beer processing, spoilage and clarity issues. The third module was on process and packaging technology involving packaging materials, process gases, heat transfer and refrigeration.

But Dave isn't the only 'graduate' at 'Chiltern Brew-niversity'. New recruits Lloyd Ellis and Ben Collard, both from the local area, joined the brewery as apprentices this summer. Both are university graduates and have made a big commitment to a profession that needs a lot of training and hard work. 'It's wonderful to see these young lads make the decision that they want to be brewers and to acquire the age-old skills of brewing that were, at one time, in danger of dying out' says Head Brewer Tom Jenkinson.

"We are an active local business investing in local people for the future and proud of that" says brother and Director George Jenkinson. 'We would encourage all employers to follow this route and to see the pleasure and satisfaction that it brings to everyone involved. Well done Dave.'

From a press release by Chiltern Brewery.



THE CHILTERN BREWERY

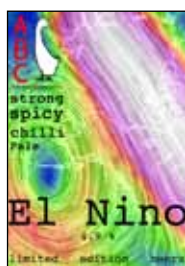
FINE ENGLISH ALES FROM THE CHILTERN HILLS

THE PERFECT PALETTE OF PINTS

www.chilternbrewery.co.uk Twitter. @Chiltern_Brewer

LOCAL BREWERY NEWS

Aylesbury Brewhouse



Chillies contain up to seven times the vitamin C level of an orange and have a range of health benefits, including fighting sinus congestion, aiding digestion and helping to relieve migraines and muscle, joint and nerve pain. They're also a good source of vitamins A and E, beta-carotene, folic acid and potassium... But most importantly, you'll find an abundance of these spicy fellas in **ABC's** brand new limited edition beer, *El Niño*, along with some aromatic American Cascade hops!

Flight 19 was the designation of five Avenger bombers that disappeared over the Bermuda Triangle in 1945. All 14 airmen were lost, and no bodies or wreckage have since been found. **ABC's** *Flight 19* is an American Pale Ale, and can be found on the pumps at the **Hop Pole**, Aylesbury, very soon!



Aylesbury is known for two things; ducks and beer! The original **Aylesbury Brewery Company** stopped brewing in 1937, although the offices and **ABC** brand with the Aylesbury Duck logo continued for many years. First under the ownership of **Ind Coope & Allsopp** and then later **Allied Breweries**, until the offices were closed in 1989. Now, the **Aylesbury Brewhouse Company** have gone nostalgic with *Way Back When*, featuring the original brewery depicted on the pump badge. Keep your eye out for the duck, too!

Chiltern Brewery

Monument Gold Pale Ale (3.8% vol) from **Chiltern** has been awarded a prized British Bottlers' Institute Diploma Award – Class A1 in the Ales, Lagers & Ciders category (up to 3.9% vol).

Founded in 1953, the British Bottlers' Institute has long been a crucial



supporter to the bottling and packaging industry and this year's competition attracted a record number of entrants. 'This bottled beer is a sunshine golden ale based on a limited edition draught produced in our 30th year to help raise funds for the renovation of the nearby Coombe Hill Monument.

The winners will be presented with medals and certificates at the annual BBI dinner being to be held on Thursday 22nd October at the Vintners' Hall, London.

Malt The Brewery

This month sees **Malt The Brewery** celebrate three years of trading. They will be marking the occasion with the arrival of a new annual event, **Maltober** on Sunday 4th October, 12pm-5pm. The brewery will be open for a day of live music acts, real ale and local food on the BBQ.

It's been a great summer for Team Malt. The team was awarded another Gold Star at the Great Taste Awards 2015, this time for their Malt Golden Ale. In August Nick and Dave were delighted to make their first delivery of ale to **CAMRA's Great British Beer Festival** in Olympia. *Malt Summer Daze* went on the pump at the famous festival and was sold out by Thursday with two days of the five day festival still to go. Team Malt went along to enjoy a well earned day out (pictured above) and of course enjoy a few pints of ale!

Finally in June, **Malt The Brewery** was voted Best Micro Brewery in Buckinghamshire in the Food and Drink awards 2015. An accolade awarded to them as a result of a public vote. 'We continue to be delighted with the support we have received from local people. One look at Trip Advisor gives us a great sense of pride in what our small team has achieved,' said Nick Watson the brewery's founder.

Finally the arrival of October means *Malt Harvest Ale* is back on the Tasting Brewery Bar and in your local pub.

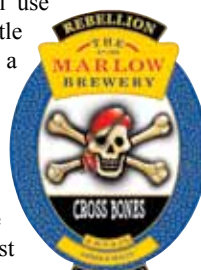


Rebellion Brewery

Blonde has finished for the summer and *Red*, the 4.7% rich and malty autumnal beer is now being brewed until the return of *Roasted Nuts* in November.

October's monthly beer *Old Seadog* offers you an easy drinking pale ale with a pleasant fruity finish. It will use the El Dorado hop which adds subtle characteristics of apricot and peach, a hop we've not brewed with before. The November monthly *Cross Bones* is a very drinkable malty ale with a crisp hop finish.

Open nights at the brewery continue to be very popular, held on the first



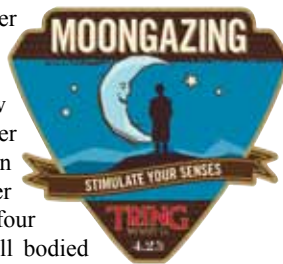
MORE LOCAL BREWERY NEWS

Tuesday of every month, costing £12.50 and starting at 7pm. This includes five pints of beer and the glass as a souvenir.

Tring Brewery

Tring picked up a total of five gold and silver awards at the **SIBA East Region** championships, with **Moongazing** taking silver in the overall champion cask beer category and their new

Pale +Four taking silver in the overall champion bottled/canned beer category. The first of four brews of **Moloko**, a full bodied milk stout is about to leave the fermenter as part of a 380 firkin delivery for the **JD Wetherspoon** OctoberFest.



As we've now slipped into the 'darker' part of the year, their seasonal special has switched to the Mount Hood hopped **Squadron Scramble**.

Vale Brewery

Now we know you all enjoy drinking **Vale's** Monthly Specials, but the Rugby World Cup seems to have all sent you fanatical; first they sold out of their first batches before England beat the Fijians, and now they've had to brew double the amount of **The Good Game** to keep up with demand! Keep an eye out for it on the pumps at your local when you're watching the home nations try to win the Webb Ellis Cup!

However if rugby's not your thing, **Vale** have a new brew to reflect the changing seasons; **GMT** will be an American-style brown beer with heaps of Chinook hops to keep you bitter hopheads happy!

It was a glorious day in the sunshine at **Thame Food Festival** this year - by the end of the day three hundred pints of **Gravitas**, **Wychert**, **Red Kite** and **The Good Game** draught ale had been drunk (they could have taken three casks of **Gravitas** and still would have sold out!) and they went home with just a single case of bottles!

Vale will be out in force at the **CAMRA** beer festivals over the coming weeks, starting with Ascot Racecourse Beer Festival at the start of the month, followed by Oxford, Bedford and Twickenham. However, the big one on this year's calendar is the **Aylesbury Beer Festival!** Want to know which **Vale** beer will be there? Then get yourself along to the festival!

XT Brewery

XT Brewery have been working on a significant building project, and during in the next few weeks the structure will be finished and the internal fit out can begin. The new space will provide more brewing, storage plus a significantly improved tasting room and shop area.

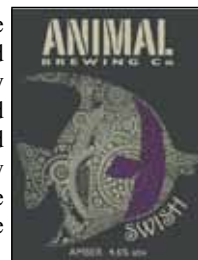
The **Lest We Forget** - Amber Ale 4.2% has been brewed in collaboration with the British Legion to raise funds for the Poppy Appeal. This year the project will be extended across

the country - **XT** and the Legion have been working with a network of other micro-breweries to brew the **Lest We Forget** jointly to the same recipe and hopefully raise more for the appeal this year. **XT** hope to get some of the collaboration brews in for you to compare and contrast.

The **Animals** have been raiding the hop store this month ... with a unique six-hop-red ale: **Animal Swish** 4.6% has a blend of internationally punchy hops from North America and Eastern Europe.



The **Animal K-9** has also made a welcome return to the fold as the brewery took delivery of some more of the limited availability Amarillo hops, and used the opportunity to re-brew this single hop beer to showcase its characteristic flavours once more.



THE BLACK HORSE, LACEY GREEN

Tel: 01844 345195

CHRISTMAS MENU

STARTERS

WARM WHOLE MINI CAMEMBERT

Served with onion chutney and warm crusty bread

SMOKED SALMON MOUSSE

with a soft mustard and dill centre, served with salad

HOG ROAST PORK AND APPLE SAGE PATE

Served with salad, chutney & Melba Toast

TOMATO & BASIL SOUP

Served with a warm crusty baguette

DELUXE PRAWN COCKTAIL

Served on a bed of lettuce with Marie Rose sauce, lemon wedge and brown bread and butter

MAIN MEALS

ROAST TURKEY CROWN

with all the trimmings

BRAISED LAMB SHANK

Lamb shank slow cooked in a red wine and rosemary sauce

BEEF BRISKET STEAK

With a Portobello, mushroom & balsamic jus

PAN FRIED STUFFED BREAST OF GUINEA FOWL

Stuffed with leeks and bacon and served with a red onion & Madeira sauce

COD WRAPPED IN SMOKED SCOTTISH SALMON

with herb butter

STILTON & VEG CRUMBLE (V)

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

DESSERTS

SELECT A LUXURY HOT OR COLD DESSERT FROM OUR SWEET MENU, FOLLOWED BY COFFEE AND MINCE PIES

CHEESEBOARD £5.95 per person extra

Two courses plus coffee and mince pies £21.99

Three courses plus coffee and mince pies £25.99

£5 PER PERSON DEPOSIT - NON REFUNDABLE

OPEN ALL DAY. BOOKINGS ONLY. AVAILABLE FROM NOV. TO JAN.



**FRESH NEW LOOK,
SAME GREAT TASTE!**



CHEERS AND ENJOY!



The Queen's
Head Wing

www.thequeensheadwing.co.uk

01296 688268



- *4 ever-changing, local ales from Vale, Tring, Hopping mad, XT and many more!***
- *Friendly, welcoming atmosphere***
- *Fresh Home-cooked Food served everyday with Daily Specials***
- *Beautiful Beer Garden***
- *Good Beer Guide Entry for 8 years!***



The Hampden Arms

Real Ales, an extensive wine list and Good Food

À la carte, set & snack menus, Sunday roasts & blackboard specials

Beautiful Rural Setting

Large, secure beer garden, car park and on circular pub walk route.

Ideal for weddings, private functions & marquees

Pub open 7 days a week

Food served every day Lunch & Dinner

October 21st Bingo night – eyes down 8pm.

November 1st Firework party in the beer garden from 6pm.

November 18th curry night.

November 21st Karaoke with Birdy!

The Hampden Arms, Great Hampden, Bucks HP16 9RQ (Tel: 01494 488 255)

www.thehampdenarms.co.uk Louise.lucas@outlook.com Free wi-fi available

GRAVEDIGGERS - PART THIRTY-SIX



Late summer at the **Gravediggers**: Mazz surveyed the overgrown garden from a back window of the bar. The grass was over head height and dense thickets of bramble and bushes made entry impenetrable to anyone not possessing a large and powerful tool.

'We should make more of the space here,' Mazz said to James. 'Clear all that undergrowth and we can put benches in the beer garden and even a children's playground.'

'Children!' Old Moses shouted. 'In pubs! What is the world coming to? This place has been going to the dogs since they let women in here.' He turned back to the pub's beer soaked copy of the *Sun*.

'We'll send in a working party of the regulars,' James suggested. 'A free pint of *Septic Fleabite* for every wheelbarrow of vegetation.'

'We'd have no regulars left,' Mazz said. 'They've not exercised their choppers in years. One swipe and that would be the end of them.'

As she finished speaking Old Pete drained his glass and let out a satisfied belch. A cloud of fluorescent purple smoke escaped via his nostrils.

'You know that the latest brew of *Paraquart Pilsner*, our craft lager, is burning a hole in the brewery maturing tank,' James said. 'Literally.'

Mazz was on the same sly wavelength, as always. 'If we could borrow Old Moses's muckspreader, then no vegetable material would have a chance. We'd be able to clear the garden in hours.'

'But the locals have been looking forward to the brew for ages,' James said. 'And what did Dodger Clots say about it in the *Bad Beer Guide*? 'Weaves wispy wafts of winsome weedkiller?'

'We could always recycle,' Mazz suggested.

Once the reassuringly expensive *Paraquart Pilsner* had been matured for a full two days, a cunning plan of action was put into place. The beer was launched with a discount of 5p per pint, bringing it to a very reasonable £17.95 per third-of-a-pint tasting glass. A viral campaign was run on *Natter*, the social media platform of choice for pretentious, beer-sipping hipsters.

Once they'd flocked to the **Gravediggers** to try the craft lager with a 'unique' kick, the hipsters found the gents toilets had been cordoned off as a bio-hazard. Instead they were directed up a flight of rickety stairs to relieve their bursting bladders. Emerging from an attic trapdoor, the desperate drinkers were directed to ledge overlooking the overgrown garden. Told that this was part of a hip art installation that would be entered into the Turnover Prize, they were more than happy to relieve themselves in the open air and spray the recycled *Paraquart Pilsner* over the undergrowth in the pub garden.

The tactic was devastatingly effective – all living organisms were instantly

destroyed as soon as they came into contact with the residual liquid. Unfortunately, the hipsters were too poorly equipped to clear more than a few square yards of vegetation in the wild garden.

As back up, a barrel of *Golden Glyprostate Ale* was laid on for the regulars. A sprinkling system relay was set up and a swathe was hosed from the roof deep into the undergrowth by Old Moses, Old Pete, Old Joe and, especially Young Duwayne.

Once a path had been cleared by the chemical action, a volunteer was sent forth to explore what might lie under the dense canopy of the beer garden brambles.

Old Moses returned, so traumatised to the core by what he'd seen that he required thirty pints of *Crusted Armpit* before he could even start to jabber.

James was more interested in the unusual glowing pink foliage with an aroma of rotting fish that clung

to Old Moses's farm overalls after he'd returned and, taking advantage of Moses's catatonic state, immediately sparged him in the mash tun of the **Gravediggers**' next brew. This was named in honour of the bizarre luminescent leaves: *Peculiar Palaeozoic Pinky*.

'Monsters!' Old Moses kept repeating to himself, once thoroughly desparaged. However, as this was what he habitually uttered most nights in the snug bar after nine o'clock, the regulars initially failed to heed his warning. Nonetheless, Chinese whispers circulated in the village about strange creatures that had been roused behind the pub.

Interest built to such a degree that Mazz decided to halt the wilderness clearance and indulged her entrepreneurial spirit. She charged the growing number of curious customers to enter what she named the *Silurian Shrubbery*. If the intrepid and traumatised explorers returned at all, they brought back lurid tales of strange horned beasts engaged in lewd Bacchanalian acts of eye-popping savagery.

The locals weren't particularly worried: that sounded like an accurate description of the goings-on in the **Gravediggers**' public bar on a Saturday night after the barrel of *Peculiar Palaeozoic Pinky* had been drained. Despite its ability to send the locals' brains into even more far flung galaxies than the **Diggers**' normal brews, another strange effect of *Peculiar Palaeozoic Pinky* was its effect on the locals' complexions. The scabs on Old Moses's chin flaked off for good and the pus-projecting pimples on the tip of Old Joe's nose ceased to ooze, much to the community's consternation.

Word spread like a rash and a line of dermatologically-challenged, teenage, Z-Factor boy-band hopefuls lined up outside the **Diggers**' front door a few days later, desperate to sample the spot-banishing elixir.

Before James could open the door to sell the *Peculiar Palaeozoic Pinky* at even more inflated prices than the hipsters had been prepared to pay, he was deafened by a helicopter's rotors overhead.

The chopper ignited a huge flamethrower. This instantly incinerated all vegetation behind the **Gravediggers** and left the beer garden covered in an ashy residue. The regulars watched open-mouthed as the helicopter landed, whipping the cinders away in its downdraft.

A tanned man in a suit emerged holding a briefcase.

'Hi, I'm Ronald Thump, CEO of FastPharmaUSA Inc., manufacturers of *Zit Storm*, the leading worldwide brand of pimple eliminator. I'd like to donate you a few thousand dollars to equip your newly cleared beer garden with an adventure playground and picnic benches. Say no more about it. We're proud to be your community partner,' he said, posing for photographs as a bunch of men in sunglasses grabbed every glass and cask of *Peculiar Palaeozoic Pinky* from the **Diggers**' premises.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

October

Sunday, 4th OKTOBERFEST SUNDAY LUNCH SOCIAL
1.00pm, Swan, Great Kimble

Wednesday 7th SOCIAL

8.00pm Boot, Soulbury, 8.45pm Swan, Stewkley, 9.30pm Carpenter's Arms, Stewkley

Monday 12th BRANCH MEETING

8.00pm Three Horseshoes, Burroughs Grove.

Thursday 22nd STOKE MANDEVILLE SOCIAL

8.30pm Bell, 9.30pm Bull.

This is within easy walking distance of the venue for our beer festival and it is hoped that as many people as possible will help with the setting up of the festival from 6.00pm onwards, before heading to the pub for a well earned pint!

Friday/Saturday 23rd/24th AYLESBURY BEER FESTIVAL

22nd Vale of Aylesbury Beer Festival, Bucks County Council Sports & Social Club, Lower Road, Aylesbury (volunteers needed, please contact Dave Roe - contact details below).

Thursday 29th PRINCES RISBOROUGH SOCIAL

7.00pm George and Dragon, 7.45pm Bell, 8.30pm Bird in Hand.

November

Sunday 1st SUNDAY LUNCH SOCIAL

12.30pm, Le De Spencer Arms, Downley (30 bus and a walk from High Wycombe, 300 bus and a walk through the woods from Aylesbury direction). Booking ahead advised.

Monday 9th BRANCH MEETING

8.00pm, Hop Pole, Aylesbury

Saturday 14th BEER FESTIVAL SOCIAL

12 noon, Beer and Cider Festival, Cross Keys, Thame.

Tuesday 17th HIGH WYCOMBE SOCIAL

6.30pm Bootlegger, 7.15pm Antelope, 8.00pm Falcon, 8.45pm Hobgoblin

Wednesday 26th REOPENED PUB SOCIAL

8.30pm Russell Arms, Butler's Cross

Saturday 28th KIDDERMINSTER PUB CRAWL

0934 train from High Wycombe (also connections to Princes Risborough/Haddenham and Thame Parkway) arrive Kidderminster 1146. Start drinking: 11.50am Station Inn. Return 1836, arrive High Wycombe 2113. See meetup.com/Facebook/website for details.

Other Festival Dates for the Diary

Friday 16th October - Sunday 1st November, Wetherspoons Festival
Thursday 22nd - Sunday 25th October, Old Red Lion, Tetworth, Octoberfest
Friday 23rd - Sunday 25th October, Royal Standard, Wooburn Common

Further details can be found on our website
www.swansupping.org.uk, facebook and meetup.com

**CATCH UP DURING BRANCH SOCIALS:-
PHONE 0792 215 8971**



Buckinghamshire County Council Trading Standards
County Hall, Aylesbury, Buckinghamshire HP20 1UP
t: 08454 040506 (Consumer Direct for advice)
t: 08453 708090 (for business advice)

Oxfordshire County Council Trading Standards
PO Box 618, County Hall, Oxford, Oxon. OX1 1ND
t: 0845 0510845 f: 01865 783106
e: trading_standards@oxfordshire.gov.uk

DON'T MISS OUT!

Keep up with the latest local pub news, be given beer festival information plus the latest social details, please join our e-mailing list by going to:-

www.swansupping.org.uk/joinin

Swan Supping

Swan Supping is distributed free of charge to pubs in the branch area.

Circulation 6000 copies.

Edited by David Roe

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

Tel : 01296 484551 E-Mail : editor@swansupping.org.uk

Advertising rates are from :- 1/4 page £60, 1/2 page £120, full page £200.

10% discounts for payment in advance. Block bookings for six issues available. We can even create the advert for you at no extra charge! All bookings are taken as run-of-paper. You can now pay for a year of adverts in advance and avoid any possible price increases! Please make all cheques payable to **CAMRA V & W**.

Copy deadline for next issue (due out 27th November) is 13th November 2015.

Subscriptions :- *Swan Supping* is distributed to over 250 pubs and many other locations 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 have to do is send £1.50 for each edition you wish to receive to the Editor at the address above (please make all cheques payable to **CAMRA V & W**) and leave the rest to us! This applies to single copies to UK addresses only. We can mail overseas, but the price will vary depending on the country to which it is to be delivered. Remember that most issues of *Swan Supping* can be downloaded from our website (www.swansupping.org.uk).

©Aylesbury Vale & Wycombe CAMRA 2015

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.

Published by the Aylesbury Vale & Wycombe branch of the *Campaign for Real Ale* and printed by Pelican Print, Unit 14, Aylesbury Vale Industrial Park, Farmborough Close, Aylesbury, Bucks. HP20 1DQ Tel: 01296 422100

PUB QUALITY BEER

...AT HOME

Drink Rebellion cask ale at home, fresh from the brewery shop

- Fresh beer, ready to drink
- 1 litre bottles up to 72 pint barrels
- Membership club with benefits including 10% OFF beer
- Fresh cider
- Local produce
- Over 300 worldwide wines
- Free glass hire



Shop opening hours:
Mon-Sat 8am-7pm

Call 01628 476594

Or visit our website:

www.rebellionbeer.co.uk



@RebellionBeer



RebellionBeerCo



Rebellion Beer Co. Ltd. Bencombe Farm, Marlow Bottom, SL7 3LT

Hidden Treasure Le De Spencers Arms



Coming Up:

Live Music
MEN FROM URANUS
Sat 3rd Oct from 9pm

LIONS CHARITY QUIZ
Weds 28th Oct from 8.30pm

Live Music
THIS, THAT AND THE OTHER
Sat 12th Dec from 9pm

Live Music
FLUKE
Sat 24th Oct from 9pm

Live Music
WARD 4
Sat 21st Nov from 9pm

Carol Concert
**THE WEST WYCOMBE
BRASS BAND**
Thurs 17th Dec from 7.30pm



01494 535317 www.ledespencersarms.co.uk
The Common, Downley, High Wycombe HP13 5YL

A Campaign



of Two Halves

Fair deal
on beer
tax now!
Save
Britain's
Pubs!

Join CAMRA Today

Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____
Postcode _____

Email address _____
Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Email address (if different from main member) _____

	Direct Debit	Non DD
Single Membership (UK & EU)	£24 <input type="checkbox"/>	£26 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£29.50 <input type="checkbox"/>	£31.50 <input type="checkbox"/>

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers
& Beer Drinkers**

**Enjoying Real Ale
& Pubs**

Join CAMRA today – www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:

Campaign for Real Ale Ltd.
230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager _____ Bank or Building Society
Address _____
Postcode _____

Name(s) of Account Holder

Bank or Building Society Account Number Branch Sort Code

Reference

Service User Number **9 2 6 1 2 9**

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____
Name _____ Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s) _____ Date _____

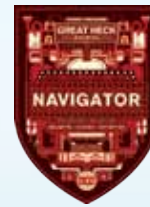
Banks and Building Societies may not accept Direct Debit Instructions for some types of account. **This Guarantee should be detached and retained by the payer.**

The Direct Debit Guarantee



- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

A MONTHLY SELECTION OF GUEST CASK ALES



CASK MARQUE DISTRIBUTOR CHARTER SINCE 2006

WE DO
BEER
FESTIVALS!!

ORDER NOW · 01296 630013 OR VISIT WWW.DAYLADRINKS.CO.UK FOR MORE