

FREE

Swan Supping

Issue 112

Feb/Mar 2016



**CAMPAIGN
FOR
REAL ALE**

**Haddenham
Winterfest
Success!
See Page 4.**

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

www.swansupping.org.uk

Circulation 6000

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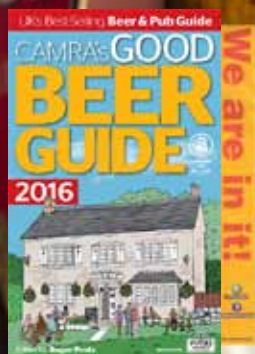
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NEWS FROM THE EDITOR



Happy New Year to everyone! Let's see what 2016 will bring!

Pollination for the Nation

As we try to ignore the cold and the wet of January and look forward to the 'cruellest month' of February, why not consider encouraging your pub to join in our promotion in conjunction with the 'Pollination for the Nation' campaign.

This is a campaign to plant plenty of seeds which can grow into flowers for the bees to pollinate. Without bees there is no pollination, and that would lead to no hops

being produced and therefore no beer!

The concept is for public houses within our branch area to participate in a competition to build and plant pollination friendly areas within their grounds.

Pubs of all types can join in. A large garden is not required as a window box can attract bees as well. There are three prizes of £250 up for grabs and further details can be found on page 5. We will be involved in the judging along with the organiser, Jim Webster of Bees Knees, and we hope to be able to publish lots of lovely pictures of pubs and their displays of flowers during the summer.

Prize-giving will take place in September and the winning pubs will be featured in the October/November issue of *Swan Supping*.

Annual General Meeting

It is time once again for the Annual General Meeting of the *Aylesbury Vale and Wycombe branch of CAMRA*. This will be held at the Kings Head in Aylesbury on Monday 29th of February (we couldn't let a day that appears only once every four years go by unnoticed) starting at 7.30pm.

All local branch members should make the effort to attend the meeting as we set the direction for the local campaigning over coming year. As well as the meeting there will be a buffet and a bottle raffle (please bring bottles

along for the raffle as we try to raise funds), and plenty of time to enjoy the *Chiltern* beers from the bar. I hope to see you there!

Government Guidelines

I couldn't let an editorial go by without mentioning the change in the guidelines for how much alcohol we can safely drink.

The limits have now been equalised between men and women. This appears to have a hint of political correctness about it and I don't understand why the limit for women wasn't raised to the higher limit for men instead of the other way round. It makes just as much sense as how a limit on alcohol can be the same for someone very small and for someone very large. Surely there must be a difference allowing for body mass index etc.

I'll stick to the guidelines which have passed the test of time as laid down by Oscar Wilde: 'Moderation in all things, especially moderation!'

My thanks to all who have contributed to this issue of *Swan Supping* especially Charlie Mackle, without whom there would be lots of white space between the adverts, Colin Stanford for the cartoon, all those who submitted information to the Local News section and Pete Summerskill for providing the cover and the Haddenham festival report.

David Roe, *Swan Supping* Editor

BRANCH AGM
King's Head, Aylesbury
Monday 29th February
7.30pm start
Buffet and Bottle Raffle
ALL local CAMRA members
should try to attend

NATIONAL CAMRA NEWS

Going to the pub is good for your well-being

New research from Oxford University reveals that people who have a 'local' pub are not only significantly happier than those who do not, but also have higher life satisfaction and have more close friends.

The report, written by Professor Robin Dunbar for *CAMRA* outlines that having a strong social network significantly improves both your happiness and your overall health. The more people you know, and the more often you see them, the better you feel and the healthier you are.

Face-to-face meetings are absolutely vital to maintaining friendships, because these are particularly susceptible to decay over time. Given the integral role of pubs in providing a venue to meet people and build up friendships, Professor Dunbar undertook a series of studies which found that:

- People who have a 'local' and those patronising community-type pubs have more close friends on whom they can call for support, and are happier and more trusting of others than those who do not have a local. They also feel more engaged with their wider community
- Those who were casual visitors to the pub, and those in larger pubs, scored themselves as having consumed significantly more alcohol than those drinking in their "local" or smaller community pubs
- A pub is more likely to be seen as someone's 'local' if it is close to where they live or work
- People in city centre bars may be in larger social groups than those in more community-oriented pubs, but they are less engaged with

those with whom they are associating and have significantly shorter conversations

- A limited alcohol intake improves well-being and some (though not all) social skills, just as it has been shown to improve other cognitive abilities and health, but these abilities decline as alcohol intake increases beyond a moderate level

Professor Robin Dunbar, Oxford University, says: 'Friendship and community are probably the two most important factors influencing our health and well-being. Making and maintaining friendships, however, is something that has to be done face-to-face: the digital world is simply no substitute. Given the increasing tendency for our social life to be online rather than face-to-face, having relaxed accessible venues where people can meet old friends and make new ones becomes ever more necessary.'

Tim Page, *CAMRA* Chief Executive, says: 'Whilst we are delighted that such robust research highlights some of the many benefits of visiting a pub, I hardly expect the findings will be a great surprise to *CAMRA* members! Pubs offer a social environment to enjoy a drink with friends in a responsible, supervised community setting.

Nothing is more significant for individuals, the social groupings to which they belong and the country as a whole as our personal and collective well-being. The role of community pubs in ensuring that well-being cannot be overstated. For that reason, we all need to do what we can to ensure that everyone has a 'local' near to where they live or work.'

The report concludes with a series of recommendations to Government, publicans and city planners in order to keep more pubs open and accessible to people across the country.

WINTERFEST SUCCESS

Once again Haddenham's Winterfest was a stunning success with over 1200 people attending. Originally intended to be simply a winter beer festival the Winterfest has morphed into a huge Christmas Party and family event with much more than real ale on offer.

Together with 42 different real ales (and a further eight duplicates of the most popular, on standby) there were a dozen ciders, craft lager, gin, cocktails, Winter Pimms plus wine (both mulled and straight), mulled cider and the ever popular Prosecco!

As always, the organisers tried to cater for all tastes and the ales ranged from beautiful rich, dark smoky stouts through to very pale, citrusy ales more suited to a hot summer's day but still incredibly popular in the depths of winter. Local breweries, old and new, were well represented together with ales from the Midlands, Wales and London.

Ciders of all sorts were available with traditional dry, medium and sweet ciders and perries plus fruit-infused ciders (blackberry and cherry) and even rhubarb and custard and toffee-flavoured ciders!

Craft gins have become very popular and are worlds apart from the 'Mother's Ruin' of old. Mixed with a high quality tonic or orange these are amazingly refreshing and tasty drinks which thoroughly deserved their own bar at the Festival. If you think you don't like gin these are well worth a try next time – you'll be pleasantly surprised.

Entertainment was provided by the Wychert Chorale, who kicked off proceedings with a selection of traditional songs and carols, followed by a number of local bands culminating in a fantastic blues set. And, of course, there were the Haddenham Mummers causing mayhem and performing



their traditional play whenever and wherever they could!

Christmas jumpers were again in abundance and the competition was won by a very cute-looking baby. The prize, a turkey, was arguably bigger than the winner!

The Winterfest is held in a huge marquee providing ample shelter from the elements. Volunteer helpers assisted throughout the preceding week to set up and decorate the venue resulting in a fabulous display of fairy lights, tinsel, glitter and snowmen. The wet weather leading up to the Festival meant a few of the hay bales earmarked for seating had to be sacrificed to cover the quagmire by the entrance – picture the scene from an old film with the villain sinking into a swamp and you aren't far wrong.

Villagers and visitors alike have come to view the Winterfest as a great opportunity for a get-together prior to the Christmas festivities and it well deserves its tag line 'Christmas starts here!'.

See you for the next one on December 11th 2016 if not before, at its even bigger sister event, the Haddenham Summerfest on Saturday July 2nd 2016.

Haddenham Beer Festivals Trust is a charity dedicated to raising money for local good causes (see www.haddenham-beer-festival.co.uk).

The organisers extend their thanks to absolutely everyone involved with putting on their events and for helping make them so successful.

The Trust would also like to thank Haddenham.net for the use of their photos – more can be seen at www.haddenham.net where you can also keep up to date with Haddenham news, events - and beer festivals!

Pete Summerskill





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LOCAL NEWS

ASHENDON

The **Hundred** regularly offers beers from local breweries, such as *Chiltern*, *XT* and *Tring*.

AYLESBURY

On Berryfields, close to Aylesbury Vale Parkway, a **Toby** carvery is planned.

On Sunday 7th of February, starting at 7.30pm, the **Aristocrat** will be taking part in the World's Biggest Pub Quiz as they try to beat the record and at the same time raise money for charity. While you are trying to figure out the answers you can enjoy *Fullers London Pride*, *Olivers Island* and *Bengal Lancer*.

The **Buckinghamshire Yeoman** on Bedgrove, is to be refurbished in February and will reopen as a *Sizzling Pizza and Carvery* in March.

At the **Hop Pole**, the work extending the pub to double its capacity continues and the kitchen will reopen in the coming months - menu to be decided. Following the sterling work done by Mark running the pub over the holiday period the new man in charge is Ian Matthews who has been in the trade for 20 years, mainly with *M&B*, who took over on Monday 25th of January.

The **King's Head** is continuing its special celebration of porters, stouts, dark and old ales into February. The ongoing event features some carefully and lovingly chosen 'special' brews from independent brewers across the country celebrating these wonderful beer styles that are so well suited to



the winter season. Both the **King's Head** online beer menu and their social media channels have details of what is available and when.

The **Old Millwrights Arms** is back doing food as they now provide stone-baked pizzas which can be eaten in the pub or ordered for take-away. While you are waiting or eating you can enjoy beers from the *Greene King* stable (*IPA*, *Hardy & Hanson Rocked Out*, *Belhaven Robert Burns Brown Ale* or *Elgood's CXXX*) or local beers (*Chiltern Foxtrot*, *Haresfoot Plum Porter* and *Leighton Buzzard Black Buzzard*). *CAMRA* members also enjoy a discount on their beers!

The kitchen at the **White Swan** has been completely refurbished and a new food menu is now available. Mark has held the fort while Neil Pickles has been resting on his laurels (whatever part of

his anatomy that may be) having broken a leg, scurrilous rumour has it, as a result of imbibing rather too much of the excellent *Caledonian* and *Theakston* ales regularly on offer at the pub.

BOLTERS END

At the **Peacock**, all signs of the antique shop have been removed and the car park is currently fenced off.

BOURNE END

Chris and Amanda of the **Jolly Cricketers**, Seer Green, have taken over a five year lease at the **Garibaldi**. The **Garibaldi** (pictured) is owned by 35 local residents who purchased the freehold from *Punch Taverns*.

They signed the lease on 2nd December, closed for a short refurbishment and reopened on 7th December.

Cask Marque have visited recently and scored 100% for the ales! They are serving three local ales at the moment from *Chiltern* and *Rebellion* breweries. As soon as trade allows they will offer another couple of ales and they will be having a real ale and cider festival Easter weekend.

Their head chef, Ben Haywood, cooks modern British seasonal food and they offer a bar and an à la carte menu, seven days a week.

BRILL

The **Pheasant**, now serving *Vale's Brill Gold*, *Chiltern Beechwood*, and *Skinner's Pheasant Ale* as their regular beers, will be holding a St George's Day Beer Festival on 23rd April. There will be at least twenty real ales and ciders available, many of which will be local, and more information will be available over the coming weeks on their website: thepheasant.co.uk/news.

DINTON

Currently at the **Seven Stars**. *Rebellion IPA*, *Vale Best* and *Fullers London Pride* are available.

EMMINGTON

The **Inn at Emmington** has *XT 15*, *Fuller's Bengal Lancer*, and *Chiltern 300* on at the moment. Beers pretty much exclusively from *XT*, *Chiltern* or *Rebellion*. The opening hours have changed as it is no longer open lunchtimes during the week. It opens 4pm Monday to Thursday; 3pm Friday and all day Saturday and Sunday.

FAWLEY

A planning application consultation for the **Walnut Tree** in Fawley (closed by *Brakspears* about six years ago) has been received. The plans are to reopen the pub with three letting rooms and build four houses on the rest of the land. Will be interesting to see if it is accepted.

HADDENHAM

Owners of the renowned 'fine dining without the fuss' restaurant, **Bluebella Roos**, have taken over as the new hosts of country pub the **Green Dragon** in picturesque Haddenham. The pub has been closed for almost four months and in recent weeks there has been much speculation as to who would take over this village treasure.

Matt and Kate hope to inject a new lease of life into this delightful pub by creating the highest quality of food served in a relaxed and enjoyable atmosphere for all locals to enjoy.

Celebrating the best of locally sourced produce and changing of the seasons, the **Green Dragon** will also offer a great selection of real ales, carefully selected award winning wines, scrumptious bar snacks and promises to rustle up a mean Sunday roast!

Children and muddy boots are also welcome to this family-run pub as one of its aims is to ensure it's the perfect meeting point for the local community to catch up, relax and create lasting memories in comfortable surroundings close to home.

They are opening Saturday evening 30th of January and the beers on offer are to be *Tring Side Pocket for a Toad*, *Black Sheep Best Bitter* and *Hook Norton Hokey*.

HIGH WYCOMBE

The **Bootlegger** now has *Bootlegger & Fisher's* bottled beers. Three bottle-conditioned beers @ 330ml each brewed so far :- *Boston Earl Grey Pale Ale* 6%, *Cocoa Loco Dry Double Chocolate Porter* 6.1% and *Deez Nutz Peanut Milk Stout* 7.2%.

Management at the **William Robert Loosley** have made it known officially that *Wetherspoon's* have withdrawn the 'Pub for sale' notification. Their grant by Wycombe District Council to allow part of their outside pavement area to be cordoned off for diners and soft drinks enjoyment has been instrumental in their decision.

MARLOW

Trevor and Lisa have run the **Rising Sun** in Hurley, Berkshire, for some years and we now welcome them and their team to Marlow as they have also taken the **Three Horseshoes** on Burrough's Grove Hill. Reopening just before Christmas with beers and bar nibbles their full food menu should be available by the time you read this. Beers remain as before from the *Rebellion* stable with up to five handpumps in use at any one time and complemented with *Old Rosie* cider on pump six.

THAME

The **Rising Sun** continues to have *Brakspear Bitter* as its standard beer with the monthly special, *Wychood Dirty Tackle* being the February selection on pump two and a rotating guest beer on the third pump. Recently this has been occupied by *Hobgoblin Gold*, a tasty, hoppy beer. Quiz night here is on a Tuesday. Also to be enjoyed is the roaring fire to keep Patsy warm! The **Six Bells**, had *London Pride*, *Olivers Island*, *Seafarers* and *Jack Frost* when last visited, all from *Fullers* brewery.

The **James Figg** continues to have as its regular beers, *Mad Goose*, from *Purity*, *Vale Best* and *Doom Bar* whilst the fourth pump had *XT 6* on offer. Across the road at the **Birdcage**, they had *Rebellion IPA* and *Doom Bar*, the latter on special offer, whilst stocks last, at £3 a pint. A bargain?



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At the **Swan**, it was as if **Greene King** had taken over with four of the five pumps having *London Glory*, *IPA*, *Olde Trip* and *Morland's Original*. The odd one out was *Roasted Nuts* from **Rebellion** brewery. This range of beer is probably going to change within the next month. They have started doing lunchtime food from 12.00 to 2.00 with quite a varied menu.

The **Cross Keys** continues to have eight handpumps in use with *XT 4* being the regular beer and there are also eight ciders to choose from, straight from the box. Quiz night here is on Wednesday.

A Thursday quiz can be had at the **Falcon**, where beers from **Hook Norton** are available. On the pumps last time were *Old Hooky*, *Greedy Goose* and *Hook Norton Festive Fifty*, a 5% beer with a cheeky chilli kick.

Don't forget the regular 280 bus service to Thame from Aylesbury with late buses on a Friday and Saturday so you can enjoy your beers and not worry about driving.

TIDDINGTON

At the **Fox & Goat** you can enjoy *Rebellion IPA*, *XT 4* and *Sharp's Doom Bar*. Walking groups visiting the pub now benefit from a couple of new kissing gates recently installed close to the pub along the A418.

WING

Due to local demand the **Queen's Head** is now regularly devoting one of its handpumps to beers from the new microbrewery **Hornes** of Bow Brickhill, near Woburn. Their beers include *Triple Goat Pale Ale* (3.9%), *IPA* (5.0%) and

Porter (4.6%). Also recently tried at the pub and found to be excellent were **Hornes Red Fox** (3.8%) and *Dark Fox* (3.8%).

WINSLOW

The eleventh **Winslow Beer Festival** will be held on Friday 19th and Saturday 20th of March at the Public Hall, Elmfields Gate, Winslow. MK18 3JA.

There will be three sessions: Friday Evening 7pm - 11pm, Saturday Matinee 1pm - 7pm (hopefully with live RBS Six Nations Rugby being shown) and Saturday Evening 7 - 11pm.

As ever, a varied selection of over 40 beers and ciders this year from around Britain as well as light refreshments.

This is a festival run by the Lions Club of Winslow and run as their major Charity Fund-Raising event for local charities, so come and 'Drink for Charity'! Last year they raised over £9,000! Entrance fee for each session is £5 which includes a commemorative glass and programme. **CAMRA** card carrying members receive a complimentary drink voucher.

Tickets available in advance from 1st March from the **Bell Hotel**, Market Square, Winslow. Ensure you get your tickets early, as venue capacity will restrict numbers.

Details of the beers that will be on offer will be available from 1st March on www.winslowlions.org.uk.

WORMINGHALL

At the **Clifden Arms**, *Doom Bar*, *London Pride*, *Ringwood Boondoggle* with an *XT* offering available too, are all proving popular.

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RETURN OF THE 'RISER'



The **Rising Sun** has always been a constant star in Haddenham, but since its recent refurbishment and now under new management, The **Sun** is shining brighter than ever.

New managers, Liam Kittle and Silvie Kuttlerova, along with their ever excitable Jack Russell, Coco, moved into the village mid November and after a few complications with the refurbishment, opened a new-look **Rising Sun** on 5th December. Though new to Haddenham, Liam and Silvie are not rookies to running pubs. They have recently been in Hemel Hempstead, at a much larger pub but decided to move to the 'quiet' village. Liam, originally from Bournemouth has been in the pub trade for eight years, being trained in cellar management by **Fullers** and **Wadworth** breweries. Silvie is from the Czech Republic and has been in England for eight years, working within all aspects of catering, from Chef to baker to waitress and now pub management.

Although the outside of the **Rising Sun** has not been dramatically changed, new signage, a lick of paint and new lights, the inside is unrecognisable. The pool table and dart boards have been replaced with recommissioned tables

and chairs. The jukebox has made way for relaxing background music, so there are no distractions as you sit in the original Chesterfield wing back chairs next to the newly rediscovered open fire, previously hidden behind fixed seating.

As part of the refurbishment, six new beer engines have been installed, along with a relationship with local brewers, **XT**, located only three miles away. A **Cask Marque** has recently been awarded for the excellent condition of the cask ales.

After a little more work in the kitchen, Liam and Silvie will start to offer a small selection of meals, including sandwiches at lunchtime, and one-pot-dishes in the evening. But for the time being you can always pick up a locally made sausage roll or Scotch egg from Kirsty's Kitchen.

Next on the 'to do' list, and planned before the summer months, is to give the garden a complete overhaul.

With a regular quiz now running every Tuesday from 8pm, and Fizz Fridays, (£12 for a bottle of Prosecco!!) there's something for everyone at the **Rising Sun**, Haddenham.

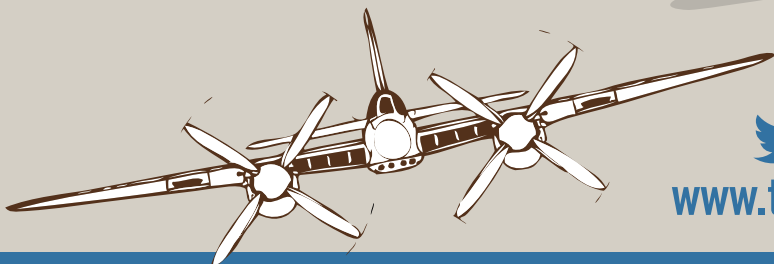


FLYING HIGH

FOR 2016, ALL OUR MONTHLY BEERS ARE NAMED AFTER DE HAVILLAND AIRCRAFT

FOR 2016 WE'VE TEAMED UP WITH THE DE HAVILLAND AIRCRAFT MUSEUM, HELPING RAISE FUNDS FOR THEIR NEW HANGER PROJECT. THIS FACILITY WILL HOUSE SOME OF GREATEST AIRCRAFT OF ALL TIME AND HELP PRESERVE A COLLECTION THAT INCLUDES THE MOSQUITO, TIGER MOTH AND COMET.

HEAD TO THE BREWERY SHOP IN 2016 TO PURCHASE ANY OF THE MONTHLY SPECIALS AND YOU CAN BE IN WITH A CHANCE TO WIN A TOUR OF BOTH THE DE HAVILLAND AIRCRAFT MUSEUM, TRING BREWERY AND A FLIGHT IN A DE HAVILLAND BIPLANE.



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HORNET HUMMINGBIRD DRAGON RAPIDE QUEEN BEE HOUND GYPSY MOTH DRAGONFLY SEA VIXEN VAMPIRE

CAMRA MEMBERS' INVESTMENT CLUB

Have you ever wished that you owned part of a brewery or one of the many pub chains that are now emerging?

Well, now you have the opportunity of turning that dream into a reality. If you are an existing member of **CAMRA** you are eligible to join the **CAMRA Members' Investment Club (CMIC)**.

For a minimum of £5 per month you could start making an investment in the many companies in which the Club owns shares:- these include *Adnams, Black Sheep, Carlsberg, Enterprise Inns, Fullers, Greene King, Joseph Holt, Hop Back, Hydes, Marstons, AB Inbev, McMullens, Mitchells & Butler, Punch Taverns, Shepherd Neame, Thwaites, Wadworths, J D Wetherspoon* and *Youngs*.

The Club operates like a unit trust and members can pay in a fixed or varying sum each month from as little as £5 up to a maximum of £166, by standing order drawn on a UK bank. Payment can also be made quarterly or annually, also by standing order. The amount can be amended at any time and, if necessary, be stopped and your investment cashed in or left to "ride" until contributions are resumed.

At June 2015 the funds of the **CMIC** were in excess of £20m.

All dividends received are reinvested into more shares. Subject to the availability of funds, rights issues are normally taken up to maintain the Club's interest.

By holding a growing share in a particular company, the Club's votes at



**CAMRA
MEMBERS
INVESTMENT
CLUB**

their general meetings could make a difference to either a takeover bid or other hostile actions. Having a voice in the boardrooms of the pub owning groups could help influence their guest beer policies which is becoming increasingly important in the market where the smaller brewers are competing with the giants.

For the benefit of Club members **CMIC** organises tours of breweries in which

it has shares and occasionally in other breweries. These visits often present the opportunity of meeting directors of the company as well as viewing their brewing operations – details are provided in the Newsletter which accompanies the members' quarterly financial statements.

For an information pack on the Club and how to join, send your contact details (including your **CAMRA** Membership No.) to:-

CMIC, 31 Chapel Brow, Leyland, Lancashire, PR25 3NH Tel: 01772 457992, Fax 01772 455528 or E-mail info@CMIC.uk.com.

To keep up to date with Club's activities please visit our web site at www.CMIC.uk.com.

** Note: The value of shares can go down as well as up and all Club investments should be regarded as medium to long term.*

** *The administrators receive no remuneration from brokers in respect of investment business. Their remuneration for the Club's administration is in accordance with the Rules of the Club. The administrators do not make any investment decisions concerning the club - these are made by the Committee who are all members of the Club and who meet at regular intervals.*

Information as at 30.06.2015



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NEW UNITS GUIDELINES

New Units set to make no Difference!

The Department of Health has introduced new alcohol intake guidelines which took effect from 1 January 2016.

Men and women are advised not to consume more than 14 units of alcohol per week compared with the previous advice that men should drink no more than 3-4 units a day and women 2-3 a day.

The key point to remember is that once the new EC (Equal Calculation) rules come into force on 1 April new units ('nuts') will be worth only about a quarter of the value of old units ('outs').

Thus a pint of 4% abv real ale which used to be equivalent to about 2.3 'outs' now becomes only 0.58 'nuts'. Under the old guidelines therefore where men and women should not have exceeded 24.50/17.50 pints a week respectively now the limits have been equalised to the equivalent of 24.15 pints a week ($24.15 \times 0.58 = 14.01$ units) without any sexual discrimination.

This does not of course apply to weasel pee which should not be consumed under any circumstances and the ubiquitous *Shark's Bad Room* will of course be subject to Iain Drunken Smith's hated bedroom tax. Because of the reduction of 0.35 pints for men there will a slight adjustment to beer duty to compensate, and women will be encouraged to drink their extra 6.65 pints of beer a week unless they are pregnant (due to the risk of inflation) in order to bring in more tax revenue.

As the UK government's proposed opt out from the new EC rules has been squashed by Frau Merc after having sat on it for ages there will now have to be a referendum to decide on the matter.

Because the new alcohol intake guidelines took effect from 1 January but the EC adjustments do not come in until 1 April there will a three-month free-for-all where 'outs' and 'nuts' will be combined into 'nut-outs' which will probably be what happens if people drink too much.

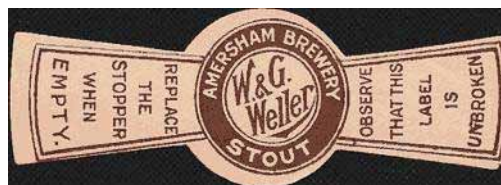
From 1 April also under clause 101 of the new EC rules people will be able to start trading 'nuts' which means for example that teetotallers or pregnant women will be able to trade their 'nuts' allowance with drinkers making loadsamoney in the process. Spouses or civil partners may also swap 'nuts' under the new rules. Under the new guidelines by the way State Pensioners will be allowed to cash in their old units under a specially devised Brussels SP:OUTS scheme

We understand also that the government will soon be announcing a new ununit-linked investment scheme but this can only go ahead if the UK leaves the EC after the referendum. Some doctors have expressed concern that as under another clause of the new rules people will only be allowed to hold on to their additional 'nuts' for a period of one year there might be a tendency for them to drink more at Christmas each year. The labels on bottles of alcoholic drinks and pump clips will in future have to include a warning that the drink contains 'nuts'.

All the new EC rules are of course politically correct and easy to follow. It's ECPC really... or just plain nuts.

Louise Dugalby

REVIVING A BUCKS' BREW



My great great grandfather was a brewer. In his day, our family owned a large brewery, and over a hundred and forty pubs across

Buckinghamshire, Oxfordshire, Berkshire, Hertfordshire and Middlesex. Growing up knowing that story, how I wished I could have inherited even a pub or two, but it was all long gone.

Five generations of the Weller family owned the *Amersham Brewery* in Buckinghamshire. Sadly, the youngest generation of the family decided it wasn't quite 'the thing' to be in beer, overruled the old man, and forced the sale of the brewery. He died the same year. That was 1929.

William Weller, a maltster and brewer from High Wycombe, started the brewery near St. Mary's Church in Amersham some time in the early 1770's, on the site of an earlier illicit brew house. There had been a malt mill on this site as early as 1504. By 1775 he had purchased an additional storehouse and his first two tied house, the *Saracens Head* and the *Old Griffin* at Mop End. From there the business grew rapidly, Passing from father to sons, adding additional pubs, a new Maltings powered by water-wheel, and the brewery at Bury End, they eventually employed half the town's workforce. As happened to many breweries, it was bought out by another, *Benskins* of Watford, to acquire the tied houses - they closed the brewery down. They in turn were bought up by *Ind Coope*, who were bought by *Allied Breweries* and so on.

It is my dream to revive some of their beers, which were so intrinsic to Buckinghamshire life for 150 years. Information on their brews is hard to come by. One of their most popular beers was a strong, dark beer called *Weller's Entire*, and they also produced stout, a bitter ale, a mild, and a brown ale. During the early part of the eighteenth century publicans would mix light beers, ales and strong beers supplied by the breweries, allegedly to reduce the duty paid. After the laws on duty changed, some brewers came up with a combined brew to emulate this blend, called *Entire*, or *Entire-butt*. This was supposedly the precursor to what we now know as Porter. With their long history, the Wellers may well have based their *Entire* on this early style of porter.

With luck and a lot of help, we hope to find out more about the *Weller's* beer styles, and even recipes, and will try to bring these beers back to life.

Many thanks! *Alister Rayner*





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BERMONDSEY BEER HUNDRED YARDS



The arches under elevated railway tracks have proved to be popular spaces for new, small breweries to set up business. And in London there are fortunately enough railway arches to accommodate the explosion of new, small breweries who are looking for premises. The

tracks out of London Bridge station are mostly elevated for several miles as they carry the commuter trains out towards Kent and South-East London and the inner-city neighbourhood of Bermondsey is bisected by the railway. Not surprisingly it's become a popular location for breweries with the number within a mile of London Bridge rapidly approaching double figures, from a figure of zero a few years ago.

With many of the breweries opening tasting rooms or tap rooms at least on a Saturday morning, it hasn't taken long for enterprising beer lovers to apply principles of the great British pub crawl to this concentrated stretch of breweries. In recent years the 'Bermondsey Beer Mile', which has its western end in the shadow of Tower Bridge, has become something of a tourist attraction in itself and the crowds have forced one of the original breweries, *Kernel*, to stop its

on-site tasting altogether.

Fortunately the other breweries still welcome visitors on a Saturday, although less fortunately many of the breweries are dedicated to craft keg and some produce no cask beer at all.

With a Saturday following the New Year's Day bank holiday making a long weekend, we thought this would be an ideal time to see what all the Bermondsey fuss was about and we arranged a branch social on 2nd January. Once the date had been set opening hours of the breweries were checked and, as these became finalised towards the end of the year, one then another and another decided they'd enjoy the long weekend themselves and remain closed on our chosen date.

In the end we could guarantee only one brewery would be open (although we did find another couple of small breweries). This was the *Southwark Brewing Company* towards the Tower Bridge end of the mile.

So with a bit of replanning, we scaled down to something more like a Bermondsey Beer Hundred Yards followed by a pub crawl round some of the excellent pubs in the local area. However, the beers and the welcome for our undeterred band of eight or so were so good at the *Bermondsey Brewing Company* that this would have been almost worth a trip to London in itself. Moreover, they had five cask-conditioned ales – all in excellent shape.

After spending not nearly long enough at the brewery we progressed to a nearby *Wetherspoon*, the *Pommeliers Rest*, to line our stomach for the crawl ahead. This took in some of the cluster of pubs near Tower Bridge, such as the *Dean Swift*, the *Bridge House* and the *Draft House* and a wonderfully unspoiled *Sam Smith's* pub called the *Anchor Tap*.

Then it was on to nearby Borough, although *Simon the Tanner* en route joined the Bermondsey breweries in its unadvertised New Year's closure, to classic pubs such as the *Royal Oak*, Tabard Street, the splendidly preserved *Lord Clyde* and the *Sheaf* underneath the historic Hop Exchange.

The beer was varied and mostly excellent and we staggered back to Marylebone having all probably broken our new government limits for the whole of the rest of the month.

We will return to Bermondsey to do the full beer mile proper later in the year – being sure to avoid bank holiday weekends this time.

Mike Clarke

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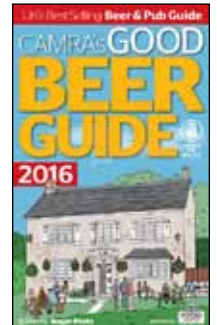
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LOCAL BREWERY NEWS

Aylesbury Brewhouse Company

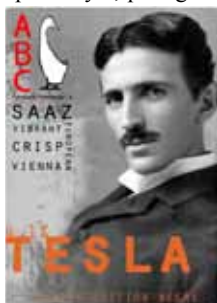
The brewing schedule was interrupted over Christmas by the building works at the rear of the **Hop Pole**. This resulted in a lack of stock in early January, however they are now back in full flow and brewing as fast as they.

Animal Farm was the first, a 3.8% ABV, ultra hoppy pale ale, this was so popular it was all sold within a week!



Currently available are *Kineticism*, 4.4% ABV, a red beer with rye and malt flavours balanced with copious quantities of aroma hops from across the Atlantic.

Tesla 4.1% ABV, is a European style, pale gold beer brewed with Vienna and lager malts softly hopped with Saaz.



In the pipeline and coming soon they will have:-

Kronos, 4.1% ABV. The God of time, Kronos devoured his children as soon as they were born so as not to be overthrown by them. This deep red beer is softly hopped with the classic blend of Fuggles and Goldings.

Down Under, 4.7%ABV. Full of Aussie and Kiwi hops, this beer is packed with tropical flavours. Dry hopped with Galaxy for an intense aroma. Bringing a little bit of Southern sun to brighten our Northern gloom.

Ursa Major, 4.6%ABV. Latin for Great Bear. Ursa Major, the constellation is surrounded by myths and legends of gods, huntsmen, beautiful maidens and divine intervention. This intense dark red, fruity beer will be dry hopped for a big flavour. One to look out for over the Winter months.



Steam Punk IPA, 5.1%ABV. Strong and hoppy, this copper IPA is brim full of American and English hops, blended with the finest pale and crystal malts for a rather pleasing tipple.

Chiltern Brewery

Keep your diary handy! The **Chiltern Brewery** is planning eleven additional seasonal and limited edition draught ales across the year to complement its three existing permanent offerings. Bringing new meaning to the phrase 'fancy a tea or coffee' these will include a refreshing and spicy *Earl Grey IPA* 3.9% vol and a dark mocha *Coffee Porter* 4.1% vol. If you fancy something with that, there will be a claret-red biscuity red rye beer in October too. Before that,



February sees the return of the extremely popular dark amber smooth roast malt *Chiltern Double Fifty* 4.2% vol. This was originally brewed in 2015 to commemorate the joint 50th anniversaries of the Chiltern Society and Chilterns AONB, raising money for both.

The brewery has also been delighted to mark its 2000th 'Gyle' - a specialist brewing term referring to the amount of a beer produced by one brewing. That's quite an achievement over a period of 36 years of making classic English ales. Bottled beers in 2016 will include a traditional and classic but yet-to-be-named bottle-conditioned India Pale Ale, a highly popular beer style beer at the moment. All the bottled ales are sporting their new branding and labels now, so do check them out if you haven't done so.



Speaking of which there are impressive new metal gates at the entrance to the brewery shop in Terrick that are well worth closer inspection (pictured above). Please note there are new opening hours at the brewery shop too concentrating on Thursday, Friday and Saturday trading. Details are on the website www.chilternbrewery.co.uk.

Malt The Brewery

Malt The Brewery kicked off 2016 by brewing the very successful *Malt Starry Nights*. Based on a one-off brew that received runner-up in a **CAMRA Beer of the Festival** competition in Maidenhead, *Malt Starry Nights* has become one of the brewery's fastest sellers. It's a well-balanced, light fruity ale, that's rich Amber in colour and 4.0% ABV. It will be available all year round.



2016 is set to be a great year for **Team Malt** as they enter their 4th year of trading. Jenny Watson, wife of Nick, the brewery's founder, has now joined the team full time after leaving her marketing job in the city. She will be leading the trade sales effort and is looking forward to getting out to see customers.

Rebellion Brewery

The brewery has a new Hop Back, which they started using in late December for *Activist*. It has a much larger capacity than the previous tank and allows them to greatly increase the amount of



late aroma hops that can be used.

This was seen in *Activist* where they used double the amount of Motueka Hops and got fantastic feedback from customers.

Activist, a 4.2% golden and hoppy ale appeared in January and the monthly specials for February and March are *Roundhead* (4.2% copper and floral) and *Lionheart* (4.2% dark and malty).



All the monthly special beers for 2016 will feature 'English Greats'.

Zebedee, their 4.7% straw coloured, clean and fresh ale, is also back and we've been told to expect their 500ml bottled *Roasted Nuts Extra* (5.8%) in March.

Tring Brewery

As we announced last issue, for 2016 **Tring** have teamed up with De Havilland Aircraft Museum, helping to raise new funds for the Museum hangar project through a unique promotion that gives customers the opportunity to win an exclusive tour of **Tring Brewery**, the De Havilland Aircraft Museum and also win a flight in a De Havilland plane. More details can be found on their website. All the monthly specials for 2016 will be named after De Havilland aircraft with the pump clips carrying the museum badge. The beers themselves represent some new developments for the breweries with less traditional ingredients, dry hopping and some specialist malts all making an appearance.



MORE LOCAL BREWERY NEWS

Speaking of dry hopping the brewery has just launched *Drop Bar Pale Ale*. Replacing *Kotuku*, this crisp refreshing 4.0% pale is described as the perfect all year round thirst quencher. Dry hopping means low levels of bitterness but a refined aroma and palate, providing space for the light, biscuity malt base to cut through.

Vale Brewery

Christmas at the brewery shops in Brill and the **Hop Pole** was hectic, with some beers selling out completely. Both shops will be fully restocked by the end of January.

Hornbook, the January special saw unprecedented demand in the run up to Burns night, so much so that the February special *Two Cities* has been released early. *Two Cities*, 4.0% ABV, is a fusion of the finest ingredients from two great nations, creating a well-rounded, soft, light copper beer without compromise. A magical blend of English malts and French hops.

'Mr Watson- come here- I want to see you'. Hello, here's something different for March. To celebrate the invention of the telephone, *First Call* has been brewed. A golden beer at 4.3% ABV, this showcases the timeless flavours of the finest Marris Otter malt with the fresh aromas of Spring hops.

Meanwhile as the Six Nations kicks off, *Lock Prop & Barrel* makes a welcome return. A 3.9% tawny coloured Thames Valley bitter brewed with six different hops. If past sales are anything to go by this won't be around long.

To accompany *Lock Prop & Barrel* is a new brew named *Grand Union*, a heavily hopped, deep copper coloured ale at 3.8% ABV. It's sure to fly across the bar, just as we hope the rugby ball will!!!!

Building work has started on the long awaited extension to the brewery site in Brill. The driveway has been widened, the foundations laid, Steels arriving shortly. The

new building will increase the warehouse by some 70% and will allow *Vale* to further expand and diversify as they look forward to 2016 and their 21st birthday!

XT Brewery

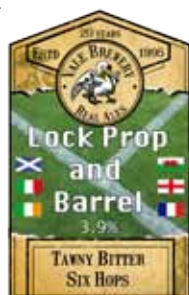
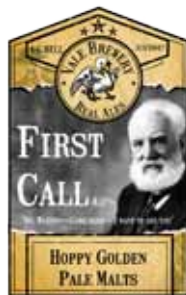
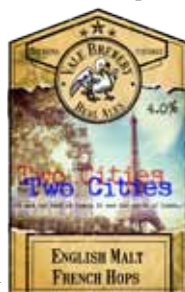
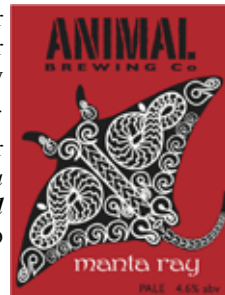
The first phase of the brewery extension was completed ready for Christmas. The new *XT* brewery shop was in full swing during December, the longer opening hours proving popular with drinkers. *XT* are now working on phase two of the building project which will involve commissioning new brewing vessels, improved office space and other new facilities for the sale of fresh beer through the shop.

The first few weeks of January saw the team

restocking beers for cask, bottle and keg after the stores were nearly cleared out in December.

One of the first beers for the new year is *Manta Ray* from the *Animal* range – it's a 4.6% Crisp Pale New World Beer.

Look out for the 2016 special – the all new *XT-Sixteen* – this is a 6% Belgian IPA – packed with Noble European hops, special Belgian red-malts and brewed with a traditional Abbey Style yeast to give a really fruity, punchy Belgian beer.



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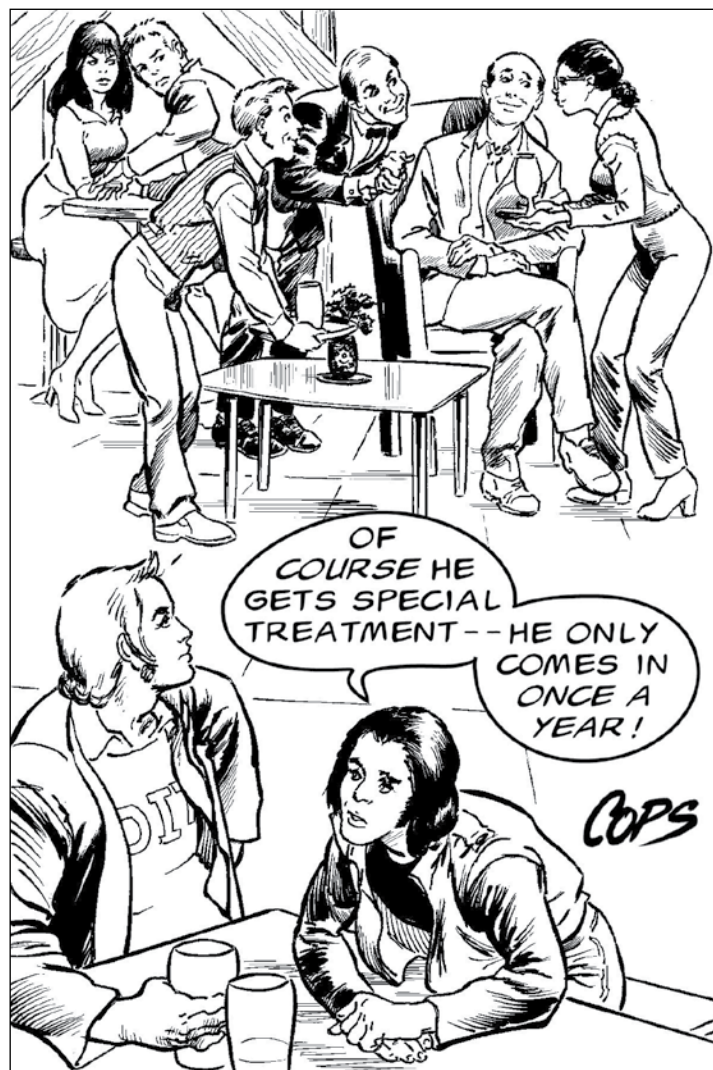
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GRAVEDIGGERS THIRTY-EIGHT

It was a quiet, winter's evening in the **Gravediggers'** public bar. Old Joe had taken his boots off and, nursing a pint of *Septic Fleabite*, happily roasted his bunions by the fire, creating an olfactory exclusion zone of several yards diameter. Only Old Pete and Old Moses were able to withstand the assault on their nostrils – on account of the equally noxious odours emanating from their various unmentionable orifices.

James was looking through a copy of 'Fearsome Fungi', a guide to the most noxious, poisonous and mind-altering wild mushrooms. This was an attempt to identify, with little success, the basket of mushrooms and toadstools that Old Moses had grubbed up in the woods on the hills with the assistance of José, his most favourite pig. The majority of the harvest was impossible to identify via the manual so James decided to hope for the best and toss the whole lot into the mash tun of his latest beer, *Fungi to Try before You Die*.

'Ah, good man, a fellow disciple,' declared an earnest looking man in a waxed jacket as he approached the bar.

'I beg your pardon,' James replied.

'You're a fellow fungus freak,' the man said, pointing at the book. 'A spirit after my own heart – living off the land, nature's goodness and all that. I'll have a pint of your finest ale, providing it's locally brewed using the goodness of the local earth.'

'Oh, yes,' Mazz paused while cleaning a crust of black mould from a stack of dinner plates. 'It's certainly brewed making full use of the local soil.'

'Ah, I'll push the boat out and have a whole pint of your earthiest brew please.'

The man grimaced in a particularly ingratiating way as he sipped his pint of *Campylobacter Porter* and surveyed the filth-encrusted regulars dozing by the fire. 'This pub really is an unspoiled nugget of bucolic charm. I think it would go down a treat with our members. I'm Edmund from the Downton Trust.'

'Oh, the people who've restored Tumbling-Down Towers up the road,' Mazz said.

'Yes. We're doing jolly well. We're on our third BBC costume drama in six months and our range of fridge magnets recently won bronze in the Historic Tat Gift Shop awards.' Edmund took a few sweeping glances around the **Gravediggers**

and scribbled in pencil on a notepad. He then announced: 'We might need to change a few things but I have an irresistible proposition for you.'

A few weeks later the **Gravediggers** had experienced the full Downton Trust makeover.

The lounge bar had been decorated in tasteful tumbledown chic with curated spiders' webs; the depth of dusting of sawdust on the floorboards was precisely that which had most wowed the focus groups.

The design consultants had expertly executed the marketing consultants' brief. They'd filled the bar with mismatched, salvaged furniture that the customers could buy for themselves, starting at the bargain price of £793 for a paint-spattered stool.

Well-heeled members of the Downton Trust flocked to visit the 'genuine' village local on their frequent pilgrimages to Tumbling-Down Towers. An enterprising tech-nerd had even devised an iPhone app to auction off dinner reservations to the highest bidder: table service from one of the charming country serving folk was one of the subtle changes introduced to enhance the traditional pub experience.

'And naturally we have our craft ale, *Affluent Effluent IPA*, at £15 a half of an old English pint. It's brewed with locally trapped sparrows' tongues and stoats' toenails,' Mazz said, leaning over her customers in an ironically careworn Tess of the D'Urberville's milkmaid's outfit.

'Do stoats have toenails?' a woman in a Barbour jacket enquired.

'They does round here, where us locals always say a bit of inter-species genetic mingling counts towards the country fun,' Mazz replied, remembering a line from the customer service script Edmund had made her learn.

'Oh and how do those quaint locals refer to the *Affluent Effluent IPA*?' the woman asked after ordering two halves.

'They say it feels like it's been a part of them...or was very recently,' Mazz replied.

'I almost feel like I'm in my own landlocked episode of *Poldark*,' the woman said to her Range-Rover driving companion.

Old Moses winked at the woman from the bar, having been woken up by Mazz's pressing of a remote-controlled buzzer.

All the locals were banished to the public bar, which remained as squalid and unsuited for civilised viewing as it had always been. However, in return for a ration of *Fit Shaded* the regulars were allowed in a carefully-policed demilitarised zone near the bar – a heavily ventilated area of the pub that allowed the posh punters to mingle with real-live locals under heavily supervised conditions.

Naturally the pub had a one-way system with an entrance and separate exit. Edmund had been careful to set up a sub-branch of the Downton Trust gift shop on the way out. This was doing brisk business selling coaster sets of the happy faces of the locals and glow-in-the-dark jars of the **Diggers' Brewery** yeast with optional Geiger counter.

'It's so wonderful to have such a genuine country experience,' the visitors would say as they tapped

their PINs into the credit card machine.

All went well for a while. The locals performed their newly-invented ancient country rituals in exchange for free beer. But such was the demand for the luxury, rustic pub experience that the Downton Trust had to recruit extra, zero-hours locals at the job centre.

Unfortunately Edmund's vetting procedure proved woefully inadequate. Calamity struck one quiet evening when the genuine locals were crustling their pus-oozing scabs by the fire in the public bar.

It started when, instead of doffing his cap to the high-spending customers in the lounge bar, a zero-hours infiltrator exposed an unmentionable part of his anatomy in their direction.

To prevent the bien-pensants thinking this was part of the entertainment, the bearded insurrectionary climbed on a table to make an impassioned speech. It was none other than Jezzar Corblimey – teetotal crusader.

'We renounce this middle-class appropriation of our shared working class culture,' Jezzar declared. 'The pub should be for the working man—'

'And woman,' shouted a co-conspirator with lank hair, clogs and of admirably indeterminate sex.

'And transgender...and non-gendered...' rang out more mutinous voices.

'Alright, working person,' Jezzar countered.

'What about the unemployed?' shouted yet more undercover radicals. 'And asylum seekers too?'

'Comrades! We will shoplift snowstorms from the **Gravediggers'** gift shop!' Jezzar shouted to resounding cheers.

The well-to-do customers tried discreetly to head for the doors – with Downton Trust staff chasing after them with direct debit forms.

Old Joe, Old Pete and Old Moses had been woken up by the insurrection in the lounge bar and wandered in while Jezzar was in full flow.

'And we will stop the working classes being poisoned by the opiate of alcohol,' Jezzar continued. 'Once they have sobered up they will rise and join us in our self-righteousness and then I will personally open the taps and pour this filthy liquid down the drains. But first you must toast my valiant stance with carrot juice.'

The horrified locals grabbed Jezzar and carried him towards the fermenting vessels. Thinking he'd been borne aloft on the grateful arms of the proletariat Jezzar didn't realise he was about to be dunked in a toxic brew of *Undescended Gonad*. Just before his immersion Edmund approached, holding a copy of 'Fearsome Fungi' and staring at Jezzar's grizzled face.

'Excuse me my dear revolutionary fellow but did you realise you have one of the world's rarest fungi growing in that unkempt beard of yours? According to my sources it might fetch half a million pounds if sprinkled over a warmongering dictator's foie gras and lobster thermidor.'

'Half a million?' Jezzar asked, slapping Edmund on the back. 'Double it, mate, and I'll throw in my dandruff as seasoning.'

'Hey, that's our recipe, cheats!' Mazz called as Jezzar disappeared into the distance closely followed by Edmund throwing a flurry of ten pound notes.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

February

Saturday 6th REGIONAL MEETING

Noon Old Manor, Bracknell.

Monday 8th BRANCH MEETING

8.00pm, Bricklayers' Arms, Aylesbury

Tuesday 16th BOURNE END SOCIAL

8.00pm Spade Oak, 8.30pm Black Lion, 9.00pm Walnut Tree, 9.30pm Garibaldi

Wednesday 24th HADDENHAM SOCIAL

7.00pm Green Dragon 7.30pm Rose and Thistle, 8.15pm King's Head, 9.00pm Rising Sun.

Monday 29th ANNUAL GENERAL MEETING

7.30pm, King's Head, Aylesbury

All local CAMRA members should attend. There will also be a buffet and a bottle raffle (please bring a bottle to be raffled off for branch funds).

March

Saturday 5th 300 BUS CRAWL

Start 11.30am William Robert Loosley, 12.30pm Beaconsfield Arms, 1.15pm Wheel, Naphill, 2.15pm Black Lion, Naphill, 3.15pm Black Horse, Lacey Green, 4.00pm Whip, Lacey Green, 5.30pm Bird in Hand,

Princes Risborough, 6.15pm Whiteleaf Cross and George and Dragon, Princes Risborough, 7.30pm Bull, Stoke Mandeville, 8.00pm Bell, Stoke Mandeville, 8.45pm King's Head, Aylesbury (timings dependent on buses keeping to timetable).

Wednesday 9th SOCIAL

8.30pm Royal Oak, Aston Abbots, 9.00pm Rose and Crown, Wingrave, 9.30pm Bell, Birtton, 10pm Red Lion, Birtton.

Monday 14th BRANCH MEETING

8.00pm Wheel, Naphill

Saturday 19th MARLOW SOCIAL

Noon Three Horseshoes, Burrough's Grove then bus 1.30pm Royal British Legion, 2.30pm Marlow Donkey, 3.15pm Prince of Wales, 4.00pm Two Brewers, then onwards up the High Street.

Tuesday 22nd LOUDWATER SOCIAL

7.30pm Papermill, 8.00pm Dereham's Inn.

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.

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Edited by David Roe

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Copy deadline for next issue (due out 1st April) is 14th March 2016.

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 AV & 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).

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

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

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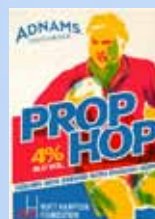
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