

# Issue 83

Apr/May 2011

COVER STORY



Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA Circulation 6000 www.swansupping.org.uk



#### **NEWS FROM THE EDITOR**



#### **COVER STORY**

As we covered in an article last issue, *CAMRA* is celebrating forty years since its formation. As part of the celebrations, the *Aylesbury Vale & Wycombe Branch* held a birthday social at the **Rose & Crown**, Saunderton.

As the cover picture shows, we had a good turnout, but we would have liked a lot more of the 700 or so members of the branch to swell the crowd and enjoy the *Brakspears Bitter* on offer. We have a long association as a branch with the **Rose** 

& Crown as this is where the branch was formed and where meetings used to be held on a Sunday morning at 11am. The early start may well have contributed to the large attendances then as it meant that drinks could be bought earlier than the limited pub opening hours allowed for at the time there has been some progress in the pub trade in the last 40 years!

#### **NEW COMMITTEE**

As I announced last issue, I have stood down as chairman of the branch and would like to take this opportunity to congratulate Alex Wright on his taking over the position. At the AGM in February, we also welcomed two new committee members, Catherine Wright who has taken over as treasurer and Eddie Harmon. All committee members do their work purely for the love of it, but we all seem to enjoy it at the same time. We still need willing help in order to promote traditional beer in traditional pubs.

I have taken over the responsibility for being pubs officer. This is a good fit with being the editor of *Swan Supping* as the compilation of our 'Local News' section depends on getting the most up-to-date information about our local pubs. However, this can't be done entirely by one person, so I'll be relying on local members keeping me informed as to what is happening at their usual watering holes.

Speaking of AGMs, the *National CAMRA Member's Weekend & AGM* takes place in Sheffield, at the Octagon Centre, University of Sheffield, over the weekend of the 15th - 17th of April.

This annual get-together, which is open to all *CAMRA* members, allows them to review what has been happening at branch, regional and national level over the past year and have a say in the forming of policy for the future. It is also a great time for seeing old friends and getting out to enjoy the local pub scene, which in the case of Sheffield, is remarkably good, let alone take advantage of the many brewery trips that are organised. I'll be there, so why not come along and join me.

#### BEER FESTIVAL MANIA

The end of April will be unique as we have two Bank Holiday weekends in succession. To take advantage of this, there are a lot of pubs holding beer festivals, many for the first time.

Although it will be impossible to get to all of them, I'm sure some of us will try to get to as many festivals as possible. Please check the 'Local News' (although there are so many, that it was impossible to list them all) and the adverts in this issue to find a festival near you. There should also be plenty of opportunities to try the number of special beers that have been brewed for the upcoming Royal Wedding.

May, according to *CAMRA*, is the traditional month for drinking mild, although some of us are happy to drink it at any time of year! We aren't blessed with too many pubs in the area that regularly serve this lovely brew, but if you haven't done so before, why not seek it out and give it a try? Just try not to think that about a £1 of what you are paying for your usual nectar is being siphoned off in various taxes and pubs, even those which just a few years ago were vibrant and successful, are closing all the time.

My usual thanks to all our contributors and a special thank-you to Colin Stanford for yet another of his wonderful cartoons. Keep up the good work - we can't produce *Swan Supping* without you!

David Roe Swan Supping Editor

#### **NATIONAL CAMRA NEWS**

#### Budget sees tax on a pint exceed £1 for the first time

CAMRA has hit out at the Government's decision to impose a damaging 7.2% increase in beer duty - taking the average duty and VAT on a pub pint to over £1 for the first time. This is likely to increase the price of a pint of beer in the pub by a massive 10p, which will drive consumers away from pubs and lead them to drink at home or on the streets.

Mike Benner, *CAMRA* Chief Executive, said: 'It is incredible to consider that Britain's beer drinkers are forced to endure the second highest rate of beer tax in Europe, particularly when the Prime Minister promised a 'pub friendly Government' with the pub at the heart of the Big Society. By penalising the vast majority of responsible pub goers, the Government is not getting to the root of the problem, which remains cheap alcohol sold in an irresponsible manner in the off trade.'

The Chancellor also announced plans to halve taxation on beers at or below 2.8% ABV, but this will be coupled with a corresponding further tax increase of 25% on beers at 7.5% ABV and above. *CAMRA* will be calling on the Government to work with the EU and the wider industry to increase the 2.8% threshold for beers eligible for the lower duty rate to 3.5% abv.

**CAMRA** have launched a new photofilm highlighting the plight of British pubs. The pressures on pubs are only going to increase after this new duty rise - threatening the jobs, tax revenue and social benefits of beer. Go to the main **CAMRA** website (www.camra.org.uk) to view it as part of their budget news feature.

#### Pub Bill given unanimous support in Parliament

CAMRA has congratulated Martin Horwood MP after the Tied Public Houses (Code of Practice) Bill was passed with unanimous support in Parliament. The 10 minute rule Bill was introduced after Prime Minister's Questions, and CAMRA is now looking forward to its next reading and full debate on June 10th.

In advance of the successful reading, Martin Horwood MP said:

'Tied licensees are being strangled by high rent and high beer prices, and small businesses are subsequently going bust and pubs are closing. Such losses have a devastating impact on community life, and it's about time tied licensees were given greater flexibility in this difficult economic climate. Pub companies have been dragging their feet over the beer tie issue since a Trade and Industry Committee report in 2004, showing simply that voluntary reform is not working.

'Progress by the large pub companies has been limited so far and the voluntary approach appears to be failing. Whilst companies have introduced new codes of practice these codes are seeking to do as little as possible and do not offer the free of tie options and guest beer rights urged by the Business Select Committee and Government.'

The full wording of the Bill is as follows-

#### **Tied Public Houses (Code of Practice) Bill**

Bill to require the Secretary of State to introduce a statutory code of practice to require certain pub owning companies to provide their tied lessees with a guest beer option and the option to become free of tie accompanied by an open market rent review and for connected purposes.

Jonathan Mail, *CAMRA* Head of Public Affairs, spoke in anticipation of the Bill's next reading. He said:

'Strong cross party support for this potentially groundbreaking Bill shows that *CAMRA*'s beer tie campaigning is having an impact and bringing the issue to the fore.

If large pub companies fail to reform their business practices, *CAMRA* fully endorses Government intervention to ensure large pub company lease conditions are improved for tied publicans, and to ensure the consumer benefits from increased choice, quality and value at the bar'

#### **WINDSOR & ETON BREWERY**



79 years after the closure of Windsor's last brewery, brewing returned to the town last year! The *Windsor and Eton* brewery is within sight of Windsor Castle and they hope that their ales prove to be a great hit for both locals and many of the 17 million visitors who come to Windsor and Eton each year.

When *Burge's Brewery* closed its doors in 1931, it brought to an end a tradition of Windsor brewing that had lasted for well over 300 years. They, however, managed to create a new

brewery from scratch in just seven weeks. On the 1st March 2010, St David's Day, they began installing the brewing vessels and on 23rd April 2010, St George's Day, pubs started selling their *Guardsman Best Bitter*. Since the launch, demand has been amazing, with *Guardsmen* selling out in many pubs and achieving the distinction of being the first beer to sell out at last year's Reading Festival. As there were 600 beers at the festival this was no mean feat.

The shop at the brewery has been a big success with sales of bottles, racked bright beer direct from cask and mini-casks (9 pints) of real ale. The brewery is now also doing tours which involve

full tasting sessions and can be booked direct for the afternoons or evenings. As part of this the brewery has been building up a collection of 'Breweriana', much of which has been donated by customers. At the centre of the display is the brewery model which was originally made in the 1960s for the *Simmonds* brewery in Reading- a beautiful example of craftsmanship!

The brewery has been running a campaign to collect money for their target charity which supports the local garrison of Guards who are currently on a tour in Helmand. Money has been raised over the winter by every pint sold in selected partnership accounts (both the brewery and the pub donating a combined 10p/pint). Other activities are now planned for the Spring to maximise money raised and achieve the brewery's target of £5000 to support the families of affected troops.

The only Royal Wedding Ale brewed in Royal Windsor goes on sale at the start of April. It has been brewed especially for the occasion by *Windsor & Eton Brewery* and will be officially launched at Windsor Farm Shop on 14th April – from where it will be delivered into the town centre by horse-drawn dray. The beer, called *Windsor Knot*, has been brewed from a blend of floor malts and two specially selected hops, Sovereign and Nelson Sauvin, giving it a very distinctive refreshing, fruity tang.

It will be the first Royal Wedding beer brewed in the town at least since King George VI (then

the Duke of York) married Elizabeth (later the Queen Mother) in April 1923. The brew will be available as cask-conditioned beer from pubs and in 330 ml bottles from shops and the brewery itself. 'As the first brewery in the royal borough in 80 years, we felt a duty to mark the occasion with a special beer' said director Will Calvert. 'We've brewed it to be the perfect beer for street parties – not too strong and with a taste that everyone will enjoy.'

This is just the fourth beer produced by the brewery, which has recently installed two more fermenting vessels to keep up with demand. 'We don't do novelty beers' explained Will, 'because to focus on quality we have to restrict our offer to just a few great products. However this is an exceptional beer that supports our goal – to make Windsor famous for its beer once again.'







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#### ASHENDON

The **Gatchangers** is serving *Vale Wychert*, *Sharp's Doom Bar* and *Tring Side Pocket for a Toad*. Apologies to all Ashendonites for making them Ashendenites in previous issues.

#### **AYLESBURY**

The work being done at the Broad Leys is nearing completion. The new toilets, which have been described as 'Funky, Extravagant and Grand', were opened in February and are well worth a visit, whether you need to or not! The extension to the public bar will be opened in April, proving that the pub is equally dedicated to its local drinkers as well as its food trade. This will be an ideal place to try the Royal Wedding beer from Skinners called Kate loves Willy. The Broad Leys is also one of six finalists for the Publican magazine's 'Free House of the Year' award which will be decided in April.

The **Harrow** will be running a mini beer festival over the Royal Wedding weekend along the lines of a 'Best of British' theme. A new regular beer, *Adnams Explorer*, has also been added to their usual range.

Edgar Nieghorn is the new landlord in charge at the **Hop Pole**. He has been in the pub trade for over twenty years, including running pubs for *Fullers* and *Youngs*, as well as running a *CAMRA* 

favourite on the Isle of Wight. As if he didn't have enough to do with starting work in a new pub, Edgar has the pleasure of running the Easter beer festival with thirty beers available in the function room plus cider and perry. There is also a lot of work going on in the function room – watch this space!

The **Kings Head** will be running a beer festival to celebrate St. George's day on Friday 22nd and Saturday 23rd of April. There will be ten real ales plus ciders, and the beers will be chosen with a 1940's theme in mind. A blues band will entertain on the Saturday night.

Planning notices have been pinned up outside the **Queens Head** referring to replacement of signage, internal alterations and refurbishment. Let's hope this means that there is a future for one of the town's best loved pubs.

#### **BLEDLOW RIDGE**

The **Boot** is selling a beer from *Rebellion*, currently *IPA*, *Bank's Best* and *Brakspear Bitter*.

#### **CUBLINGTON**

The **Unicorn** at Cublington achieved *Cask Marque* status in December.

#### DINTON

The Seven Stars has closed yet again! We understand that the rent for this pub was yet again adjusted and, as usual, not in a downward fashion. It really is a terrible pity as the food and ale were of top quality and the tenants hard-working and friendly. There is a notice (plea) pinned to the door from *Punch Taverns* seeking a new landlord (yet another gullible volunteer) to take over the pub which closed its doors in January.

Digital Transfer

#### **GRANBOROUGH**

The **Crown** serves good ale & food with locally sourced ingredients - the landlord bet me (Giles) that if I didn't enjoy his home-made bread-and-butter pudding he'd pay for it - I lost my bet on the first mouthful! The *Marston's EPA* (English Pale Ale) (3.6%) made a great accompaniment to the flavour-some tandoori chicken beforehand. A *Cask Marque* pub well worth a visit with a good daytime/early evening bus service (Buckingham - Aylesbury line 60) right outside.

#### **GREAT KIMBLE**

April promises to be a busy month for the **Swan**, starting with a special Chinese evening on April 6th. The whole of Kimble will be busy on Easter Saturday for the local point-to-point races and the day after the wedding there will be a Royal Honeymoon evening. With St. George's Day falling on the day of the Kimble Races, the **Swan** will be combining the Queen's birthday with a celebration of England's patron saint on the 21st with an exclusive English menu. A commemorative Royal Wedding ale will be available for the latter part of April and early May.

#### **HADDENHAM**

Diary Date: The Haddenham Beer Festivals Trust Summer Festival is on Saturday 2nd July 2011 – plan your summer holidays accordingly – see www.haddenham-beer-festival.co.uk. The **Green Dragon** is reopening under new management at 5pm on 1st April. Steve and Clare from High Wycombe will be running this 'Classic English Pub' on behalf of *Oak Taverns* who

also run the **Rising Sun**, Haddenham, **Cross Keys**, Thame, and the **Hobgoblin** in High Wycombe. Good quality home cooked food sourced locally will be supported by at least three real ales, also with a heavy emphasis on locally sourced products.

The **Kings Head** is serving *Adnam's Bitter*, *Fullers London Pride* and *Sharp's Doom Bar*.

The **Red Lion**'s 'Free-of-Tie Lease' is still for sale – don't miss this opportunity of a lifetime! This local's pub is popular with darts and dominoes teams. Permanent fixtures are *Black Sheep Bitter* and *Adnam's Bitter* supported by one or two guests.

The **Rising Sun** is holding a beer festival over Easter weekend (Thursday 21st through Monday 25th April). The pub is regularly serving three to four beers, all served straight from the barrel. There are usually two *Vale* beers on (recently *Vale Edgars* went in a day and a half) and recent other successes have been *Exmoor Antler* and *Redemption Pale Ale* which was much appreciated by all in 'Compost Corner'.

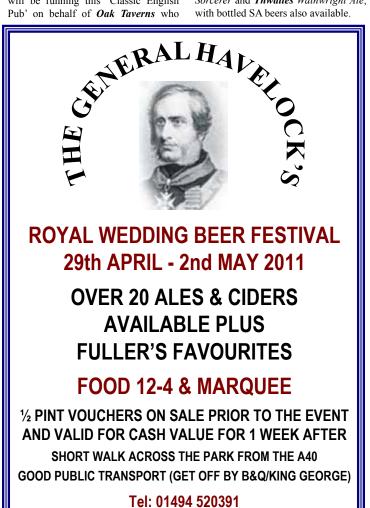
Roger Romyn, who took over the Rose & Thistle in January has now put the pub in the capable hands of Spas and Candace who have just moved over from Cape Town. They promise you will experience great food cooked by 'Adam the chef' and Candace, which can be accompanied by either a specially selected range of South African wines or one of three real ales. Greene King IPA is partnered by the likes of Greene King Sorcerer and Thwaites Wainwright Ale, with bottled SA beers also available.



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#### **Swan Supping**

#### MARLOW

The Marlow Donkey will be holding their annual Spring beer festival from Thursday 28th April until Tuesday 3rd May 2011. There will be a selection of over twenty ales and ciders available. Various other activities will be taking place including live music, bbqs and pork roasts, face painting and a bouncy castle for the children. They will also be holding a Royal Quiz on the Thursday night to celebrate the Royal Wedding.

The **Plough** had closed towards the end of January but we are pleased to say that it reopened under new lease ownership early in March. Gerrard Dickson is now the manager and the real ale is **Rebellion** *IPA* with the possibility of a second beer to be added soon.

#### **MEDMENHAM**

The **Dog and Badger** has had a sign 'Closed until further notice' pinned to the gate since early February and as yet we have no more news as to its future.

On a much more positive note a grand time was had by all who attended the Beer and Curry evening at Danesfield School on Saturday 12th March. Funds raised are helping a school building project and it is planned to repeat the beer festival next year. Local breweries were well represented with goodies from *Rebellion*, *Chiltern*, *Old Luxters*, *Loddon*, and *West Berkshire*.

#### **NAPHILL**

The **Black Lion**, which has been closed for some time, is under new ownership. One of the new owners, Bob Hathaway, has a retail background and is a local who has frequented the pub for many

years. The other two owners are: Martin Marianczak a local builder and Mike Schmidt another local who has been in the brewery trade as a director with *Everards* and worked for *Wethereds* too. The pub is a *Trust Inn* but they expect to offer local ales e.g. *Rebellion IPA* alongside *Courage Best* which has been a regular there for sometime. Their vision is of a traditional pub offering food rather than a pub restaurant where food is the dominant factor. They intend to be open for the Easter weekend.

#### **OUAINTON**

The **Swan and Castle** changed hands in October, with Darren and Jo taking over this *Greene King* owned pub on the 14th (see feature on p.20).

#### **SEER GREEN**

The **Jolly Cricketers** will be having a mini beer festival over the Easter weekend. They will have five local real ales on and are committed to serving a good pint, so it could be worth the trip!

#### **SYDENHAM**

Jerry Pattison and Paula Newton took over the Inn at Emmington in January this year. Jerry is a long-time CAMRA member and has been involved in beer festivals since his university days, nearly twenty years, and recently moved from Ealing where he was a member of the local West Middlesex branch. The Inn is a free house and owned privately and offers beer at £2.90 and £3.00 a pint. They keep Brakspear Bitter, Fullers London Pride and had Chilton Beechwood available when visited. It is intended to ring the changes and are very interested in promoting

local breweries such as *Loddon*, *Vale*, *Rebellion* and *Tring*.

#### THAME

Chinnor Rugby Club serves members and visitors *Vale Wychert* and *Brakspear Bitter* – the original taste of Oxfordshire. Lewis, the club's steward, also serves a very reasonably priced guest ale on Saturdays straight from 'the-barrel-behind-the-bar'.

The **Falcon** is holding a beer festival between 24th April and May 1st. This will feature an additional 8 – 10 beers spread over the week along with their offering of *Hook Norton* beers (at present *Hooky Bitter*, *Old Hooky* and *Hooky First Light* (a light 4.3 beer)). On April 5th at 7.30 they are having a 'meet the brewer' evening - with free tasting – to celebrate *Hook Norton* winning gold, silver and bronze in the recent Brewing Industry International Awards.

Thame Brewery beers (Best, Hoppiness or Mr Splodge) can more often than not be found together at the Cross Keys with Vale Best and an array of four other brews from around the country. Drinkers be aware – the rampant hop has sprung into life.

The James Figg and the Thatch are changing all their beers for the last week of March/first week of April. In the James Figg they will have *Purity UBU*, *Black Sheep Bitter*, possibly *Vale Grumpling* while the Thatch will have *Black Sheep Bitter*, a *Vale* monthly ale called *P* & *Q* and two beers from *Hook Norton*, *Gold* and *Dark*, on gravity.

*Greene King IPA*, *Ruddles Best* and *XX Mild* can be found at the **Two Brewers**,

Vale VPA and Rebellion IPA were on sale at the Bird Cage and Brakspears Bitter and Special were at the Rising Sun. The Six Bells has London Pride, Seafarers, HSB, Bengal Lancer at 5.2 and a brew from the Chiltern Brewery, currently Chiltern Ale at 3.7.

Spitfire, Adnams Bitter and London Pride were on sale at the Swan.

Wenmans has been taken over and there are plans to run it as pub and an Indian restaurant. There are four handpumps, but no pump clips were on display when checked. Opening hours are from 3pm every day.

#### WHEELER END

The **Chequers** will be having a beer festival over the weekend of the Royal Wedding. Approximately twelve beers will be available over the weekend plus a hog roast and live acoustic music on the Bank Holiday Monday.

#### WING

Following a week's closure the **Queens Head** reopened in early January with
completely refurbished toilets (now
with disabled facility) and entrance
lobby. This is part of a programme of
improvements at the pub – the restaurant
was completed last summer and a new
oak bar installed in November.

#### WOOBURN COMMON

The Royal Standard will be holding its fifth beer festival over the Royal Wedding Bank Holiday weekend. Friday 29th April to Monday 2nd May. Over 50 beers and genuine ciders available including *Dark Star*, *Thornbridge*, *Mrs Pardoes* (*Olde Swan*), *Proper Job*, *Pictish* and many more.

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#### **FIVE PUB WALK**



Many so-called pub walks are a bit stingy with the pub side of the deal, emphasising the walk part and perhaps only starting or ending at a hostelry or passing one as a refuelling stop. Not so with this walk – which should appeal to *Swan Supping* readers.

This circular route of a little over five miles takes in five fine pubs, which are reasonably regularly spaced – meaning that you're never more than half an hour's sedate walking from the next pint. Nearly all of the walk is in the Chilterns Area of Outstanding Natural Beauty so beautiful scenery and great views are also guaranteed.

Allowing plenty of drinking time and even a quick bite to eat, the walk can easily be done in four to five hours, making it ideal for a spring weekend afternoon or even an evening's stroll, once the nights lengthen.

There's even no need to worry about driving as it's easily accessible by both bus and train from Aylesbury, High Wycombe and points beyond – something of an advantage with five pubs en route.

As described below, the route starts from the line 300 bus outside the **Bernard Arms** at Great Kimble but, as it's circular, could be started from any of the pubs. Little Kimble station, with an hourly train service, is about a half a mile walk away from the Bernard Arms along the A4010. (There's also a lay-by close with plenty of parking for those who must drive.)

Only basic directions are given below but most of the footpaths are very frequently used and well signposted. However, carrying an Ordnance Survey map, such as Explorer Sheet 181, Chiltern Hills North, would be well advised. The walk starts off on the flat but involves three fairly steep climbs.

It may be worth phoning ahead if you plan on arriving at a pub at an off-peak time, such as late afternoon, but as they're all in splendid walking country most tend to have fairly generous opening hours, especially on weekends in good weather.

Food is available in all the pubs and it's fair to say that one or two of the establishments specialise more in food than beer but all welcome the bona fide drinker as well as diner.

The **Bernard Arms** (pictured left) lies on the top of a hill on the A4010 at Great Kimble. It has gained fame through being close to the back entrance to the Prime Minister's country retreat at Chequers. The pub has mementoes of the visits of previous premiers and visiting foreign statesmen.

The last two Labour Prime Ministers, no friends of the sensible ale drinker, were, unsurprisingly, notable by their absence, but David Cameron is known to visit pubs in his local constituency so you never know – he might be propping up the bar. After all, he went shopping in M&S in Aylesbury in March. The pub usually features three real ales and is popular with walkers and has a large garden with good views out over Aylesbury Vale. It also lies on the route of local trail, the Aylesbury Ring, which forms the first part of the walk.

Turn off the main road by St. Nicholas's church and walk downhill for a hundred yards or so to the newly rebuilt Great Kimble C of E School. Follow the Aylesbury Ring sign and turn right, keeping the school and its playground on your left and passing by a gate and over a stile.

Head slightly to the left and walk downhill through a couple of fields and over two streams and through a gap in a hedge to cross another field with a stile on the opposite side. The Princes Risborough-Aylesbury railway line lies in a cutting beyond the stile. Carefully cross the line and then keep to the left of an arable field with a tall hedge to the side, then go through a gate and down a track to join the B4009. The Aylesbury Ring means this section is all well signposted but we leave the trail here.

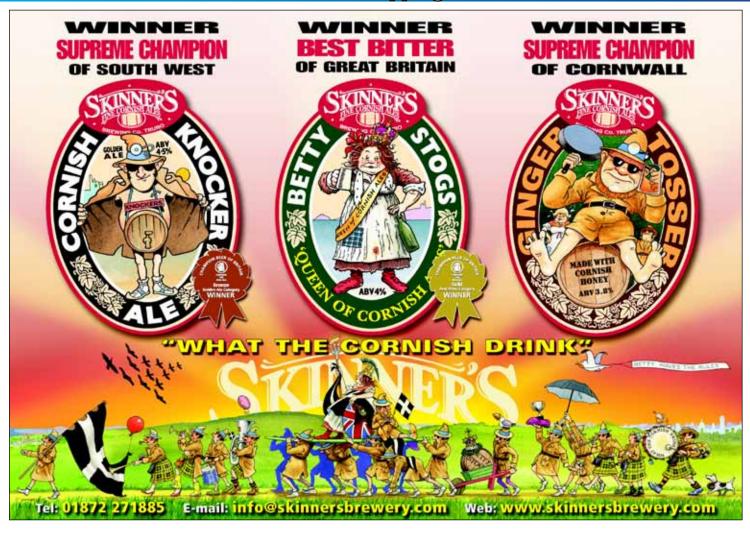
Cross the road and then head left for a couple of hundred yards to arrive at the **Swan**, Great Kimble (pictured below). The pub is a two-roomed free house with a lounge bar to the left as you enter and a tap room to the right. There are tables on the village green outside and also an enclosed garden to the rear. Very well-kept *Adnams Bitter* and *St.Austell Tribute* are always available, with an occasional guest beer. Be warned if you attempt this walk on Easter Saturday due to the Kimble Point-to-Point races, which are held about half a mile down the road from the **Swan** towards Kimblewick. A sizeable proportion of the 15,000 or so spectators that have been known to turn up, particularly if the weather is good, descend on the Swan and attempt to drink it dry. Get there while they're still laying bets on the nags.

From the **Swan** head along south-west along the B4009, Lower Icknield Way – the lower alignment of the ancient Ridgeway path. There's a footpath on the opposite site of the road to the pub. Carry on past all the houses.

After couple of hundred yards climb over a stile next to a metal gate – signposted as both the North Bucks and Midshires Ways. This leads into an enormous field which is normally planted with wheat but, this year, has been sown with oilseed rape. By late April and early May it will probably be a solid block of yellow. The field can be very muddy in winter but was very dry at the end of March and the farmer had cleared a wide strip of crops to clearly indicate the direction of the footpath.

Continued on Page 10







#### **FIVE PUB WALK (CONTINUED)**



Continued from Page 8

At the far side of the field is another pair of stiles bracketing the railway. Cross the line and, following the waymarking, head slightly to the right along the edge of the historic moat at Grange Farm. Cross a stile and, then diverging from the long-distance paths, walk into the field to the right where a footpath can be made out in the grass.

Walk parallel to the railway until another stile. This leads into a paddock which is set out with a few horse-jumps. There's a water jump more or less on the route of the footpath, which allows a fun Red Rum at Aintree impression to be attempted. Head slightly left across the paddock towards the fence at the far side – there's a stile which leads to a grassed path. There are usually horses in this field so try not to disturb them.

On exiting the paddock via the stile, look left to see ancient ridge and furrow earthworks in the field. Follow the grassed path between two fences then continue ahead over a couple more stiles and a field, eventually passing by the side of a house to emerge on to the main road in Askett. Turn left and you reach the **Three Crowns** almost immediately. Regular readers of *Swan Supping* will remember that this pub was closed for well over a year in the fairly recent past so it's reassuring to see that after having been refurbished and reopened, it's doing a thriving trade. One or two cask ales are usually available and there is a pleasant garden with seating outside.

Head down Askett Lane, which is almost opposite the **Three Crowns**, for about a third of mile until you reach a dead end with a footpath signposted to the left. Follow the path as it turns to the right and heads across a couple of small fields, eventually heading diagonally to the left over a small field to reach an opening in a hedge. This leads to an enclosed path that runs between some gardens on the left and industrial buildings on the right.

The path emerges on to Mill Lane in Monks Risborough. There now follows about half a mile of walking on roads, which have the advantage of being less difficult to get lost on. Head left uphill. Hidden behind the trees on the other side of the road, and worth a look, is the thirteenth century church of St. Dunstan. Before reaching the main road, take a right on to Burton Lane, which has a row of pretty cottages that have been used for filming Midsomer Murders.

Turn left at the T-junction at the end of Burton Lane. This leads to the A4010. Bear left for a short distance then cross the main road and turn right up Peter's Lane. There are some playing fields on the corner. Head up the hill, past Monks Risborough C of E School. This road gets steep and the footpath runs out but it's worth it as there's a good view of the Whiteleaf Cross on the hillside ahead and the next pub's not far!

Just after the steepest part of the climb there's a road signposted Whiteleaf on the left. Follow this for about a third of a mile to reach the **Red Lion** on the right hand side. The **Red Lion** (pictured above) is a friendly, multiroomed country inn perched in a pleasant spot on the lower slopes of Whiteleaf Hill that was extended a few years ago. It has a seating area at the front which catches the sun on summer evenings. There are usually three real ales on offer, often from local breweries.

Continue along the road through Whiteleaf from the **Red Lion** for a couple of hundred yards or so until reaching a track to the right signposted with the axe of the Icknield Way, a route which is followed for a short distance up Whiteleaf Hill. The track soon turns into a steep dirt footpath that ascends into woodland. Pass a covered reservoir on the right and continue uphill a couple of hundred yards. On reaching a junction of paths head steeply uphill to the right, waymarked Icknield Way. It's possible to reach the next pub by continuing straight ahead if you're short of time or are too wobbly from the beer to make it to the top of the hill.

The path emerges through a gate at the top of Whiteleaf Hill. It's worth walking to the top of the cross and taking in the panoramic views towards Oxfordshire and, on a good day, the Cotswolds. From here the route joins the Ridgeway, which is very well signposted. Head through another gate opposite the cross and back into the woodland. It's fairly easy to navigate down the steep slopes by following the Ridgeway signs until you exit the woods at the bottom of a valley at Cadsden.

The **Plough** (pictured below) is another recently extended, and very popular, pub that sits in a tranquil, secluded spot. It has extensive outdoor seating at the front and back. Three real ales, usually from the *Greene King* stable, are normally available to slake walkers' thirsts.

Continue along the lane leading to the **Plough** and as soon as it joins Cadsden Road cross over and head through a stile into woodland. Pass through a gate and then bear left to rejoin the Ridgeway, waymarked by acorns, as it ascends the chalk grassland through the Grangelands nature reserve. Cross a bridleway between two gates and continue on the Ridgeway beneath Pulpit Hill Iron Age fort. After climbing a sharp slope and passing through another gate the Ridgeway is crossed by a sunken trackway. Turn left, signposted downhill to Great Kimble. The track widens as it descends. At the bottom of the hill the track emerges on to the A4010 within a few yards of stops for the 300 on either side of the road for the journey back – or you can carry on quenching your thirst, after all the **Bernard Arms** is only a minute or two's walk away.

A local interest footnote concerns the track that descends from the Ridgeway. Bucks County Council recently incurred massive expense by holding two public enquiries in support of its proposal to classify this unsurfaced track into a 'byway open to all traffic', against overwhelming opposition from local residents and conservation bodies.

To the right of the track is land owned by the Chequers estate. Bearing in mind his supposed disdain of bureaucracy, its current tenant, might be interested to know that, at a time that vital public services are being cut, that the council employed a QC to argue the minutiae of whether horse-drawn carts used this track at the time of the Acts of Enclosure, over two hundred years ago.

Perhaps David Cameron is deliberately avoiding showing his face in local pubs when, as the beneficiaries of a change of classification, there are a small number of 4x4 drivers and motorbike riders who assert their human rights to race up and down through this ancient landscape. It's enough to drive one to drink.

\*\*Michael Clarke\*\*



### THE WHIP INN

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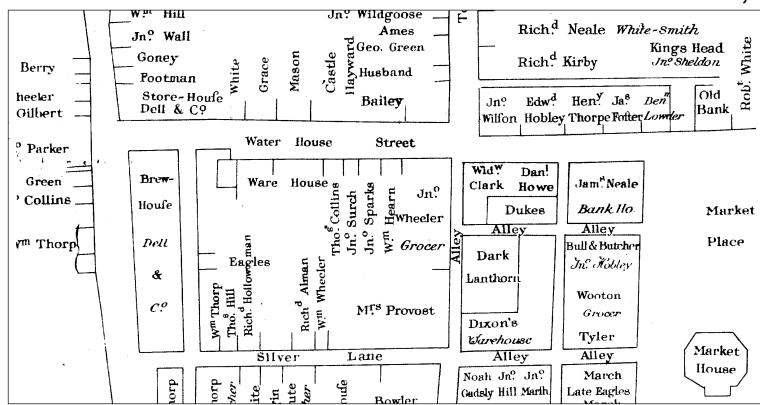
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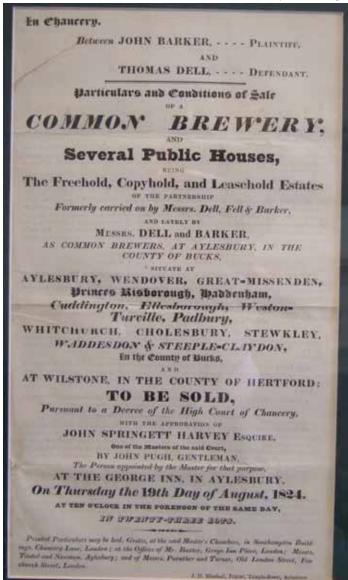
**Rebellion Beer Company** Bencombe Farm Marlow Bottom, SL7 3LT

01628 476594

#### THE DELL BREWERY, A



Extract from a survey of Aylesbury in 1809, showing the 'Brew-house Dell & Co.', at the end of Water House Street.. (courtesy Buckinghamshire County Archives)



'On this site once stood *Dell's Brewery*, suppliers to the town of water and beer...,' as commemorated on a brown plaque, erected by the Aylesbury Society, beside the entrance to Friars Square shopping centre from Bourbon Street

In 1786 a brewing partnership was formed by brothers-in-law Thomas Dell, from a family of maltsters, and a farmer John Barker, with James Fell, a lace dealer. In 1790 the partners took a lease on the Aylesbury 'waterworks and brewhouse' in Water House Street (renamed Bourbon Street in 1814). The business thrived, in healthy competition with *Terry's* brewery at Walton, soon acquiring maltings at Stewkley and in Castle Street, Aylesbury, as well as a number of tied public houses in the vale of Aylesbury.

The partnership was dissolved in 1817 when James Fell sold his share for £8.400 (worth about £500,000 today), and it appears that Dell and Barker formed a new partnership to continue in business, until their deaths in 1821 and 1822 respectively.

I am indebted to Mr. James Couzens of the solicitors, Parrott & Coales in Bourbon Street for drawing my attention to, and also photographing for me, a number of interesting documents, framed for display in one of their meeting rooms, relating to the sale of the 'Common Brewery' in 1824 following a court case on dissolution of the Dell and Barker partnership.

The lease was for a term of  $37\frac{1}{2}$  years from 25 December 1790 (so with less than four years remaining at the time of the sale in August 1824) with an annual rental of £102 10s. and a liability to pay Land Tax of £3 11s  $5\frac{1}{2}$  d. p.a.

The extracts from the Particulars of Sale, below provide a fascinating description of the extent of the business and the brewery equipment then in use (including lead-lined tuns):

#### LOT I:

The Lease, remaining Term of Years, and Interest of the said THOMAS DELL, and JOHN BARKER, of and in the BREWHOUSE, situate in WATERHOUSE-STREET, in the Borough Town of AYLESBURY, in the County of BUCKS, in which MESSRS. DELL, FELL and BARKER and MESSRS. DELL and BARKER, for about 38 years carried on the business of Common Brewers, with the Store-rooms, Malt and Hop Chambers, Store Cellars, and Countinghouse belonging thereto; together with the Engine-House adjoining the Fryeridge Path, about 60 yards from the Brewhouse, by means of which the latter is supplied with water.

#### YLESBURY (1786-1894)

Besides the demand of the Public Houses comprised in the following Lots, an extensive Trade is carried on at this Brewery, in the supply of several other (Free) Public Houses, and of Private Families in Aylesbury and its Vicinity.

The Plant contains a Domed Copper (with Safety Valves complete) capable of boiling 36 barrels of liquor, besides the Copper Pan round the Dome, which contains about 16 Barrels. The Mash-tub with Cast Iron False Bottom, will wet 30 Quarters of malt, and is worked by a Mashing-Machine; and the Underback is of proportional dimensions, with a Copper Wort-Pump attached thereto; a suitable Hop-Back with Wooden False Bottom, and convenient Copper Pipe therefrom to the two Coolers; which are commodiously placed for air, and one of them has a Cast Iron Fan attached to it. Immediately under the Coolers are four Working-Tuns, or Squares, numbered 1. 2. 3. and 4., to which the Beer is conveyed by a Copper Pipe with Cocks. (VIZ.)

Nos. 1. and 2. are lined with Lead and will hold together 76 Barrels; Nos. 3. and 4. not lined with lead and will hold together 90 Barrels.

The Ale Stilling Room is properly fitted up with Stillings to hold from 70 to 90 Barrels. The Small Beer Stilling Room is fitted up with Stillings capable of containing from 20 to 30 Barrels. The Counting House is fitted up with

Desks, Cupboards and other Conveniences. One of the Malt-Chambers contains two rollers for pressing Malt, with Hoppers attached and Regulating Feeder, capable of pressing Eight Quarters of malt per Hour, and with proper Sack Tackling. In another Chamber is a Mill for grinding Beans or which occasionally may be used as a Malt-Mill.

The Horse-Wheel by which all the machinery in and about the Brewhouse is worked, stands in a commodious part of the Premises, and is worked by two Horses.

On the Top of part of the Brewhouse is a Leaden Cistern capable of containing 60 or 90 Barrels, with proper Conveniences for cleansing it, and communicating by Copper Pipes with the Brewing-Copper. This Cistern is supplied from the Mill Brook, by the Horse-Engine at the Fryeridge, from whence the Water is conveyed by means of Cast Iron Pipes to the Brewhouse.

#### LOTS II to XXIII

A number of tenements, shops and leasehold and freehold public houses some dating back to the early 17th century including: the Maidenhead at Cholesbury, the Half Moon at Wilstone, the Crown at Steeple Claydon, the Old White Hart at Padbury, the Bell at Waddesdon, the Bull and Butcher at Stewkley, the Cock at Whitchurch, the Green Dragon at Haddenham, the George Inn at Great Missenden, the Marquis of Granby at "The World's End', Wendover, the Pack Horse at Wendover, the Russell Arms at Butler's Cross, the Crown at Cuddington, the White Hart at Princes Risborough, the Plough at Weston Turville, the White Lion at Castle Street, Aylesbury, the Cock at Kingsbury, Aylesbury, and the White Swan at Walton St., Aylesbury.

The lot particulars set out many details of the buildings and land, names of tenants and other matters too lengthy to reproduce here. If any reader should want those details in relation to particular ones of the above-listed pubs the author would be happy to supply them by e-mail: giles.duboulay@btinternet.com.

The sale however was cancelled when members of the Dell family managed to acquire the business, and so it continued and expanded. In 1863 the Dell family sold the brewery and maltings to the solicitors Joseph and Thomas Parrott (the former being married to one Maria Sarah Dell).

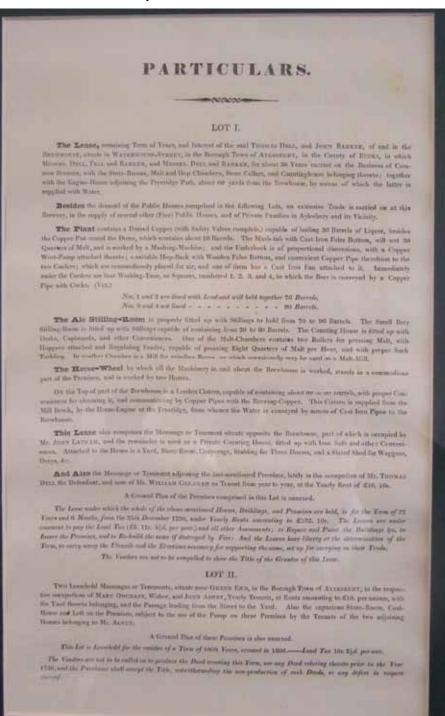
During the second half of the 19th century a number of mergers and acquisitions involving *Terry's Brewery*, J&T Parrott, the Wroughton brewing family (one of whom, William Musgrave Wroughton, was distantly related to the author) culminated in the formation in 1895 of the *Aylesbury Brewing Co., Ltd.* In the previous year the former

**Dell's** brewery, as also noted in the Aylesbury Society's plaque, had been 'demolished to make way for Public Swimming and Private Slipper Baths', presumably supplied with water from the same source as had been the brewery! The Baths in turn were demolished in 1960 when the Friar's Square shopping centre was first developed.

#### Sources:

- Mike Brown, ABC: A Brewers' Compendium. A Directory of Buckinghamshire Brewers, published by the Brewery History Society, 2007 (reviewed in *Swan Supping* No.63 Dec 2007). The book is well worth acquiring by anyone interested in the history of brewing in Bucks see www. breweryhistory.com.
- Hugh Hanley & Julian Hunt, Aylesbury, A Pictorial History, published by Phillimore & Co., Ltd., 1993.
- Hugh Hanley, Aylesbury, A History, published by Phillimore & Co., Ltd., 2009. Both of these excellent books are available from local bookshops. The 1993 title contains a picture of the former *Dell Brewery*, but unfortunately the author has not been able to secure permission to reproduce it here.

Giles du Boulay



#### **LOCAL BREWERY NEWS**



#### Chiltern Brewery

For the upcoming royal wedding, *Chiltern* are brewing two versions of a brand new beer.

I Will is a bottle-conditioned commemorative sparkling ale 375ml and weighs in at 5.8% abv. According to the brewery, 'This salutation is the 'marriage' of two beers to celebrate the joyful occasion of the Royal Wedding on 29th April, 2011. We have specially blended our gold medal-winning Beechwood Bitter with our

renowned Bodger's Barley Wine to create a bottle-conditioned beer that is beautifully balanced, creamy and smooth with a sparkling, champagnestyle finish. As a limited edition launch each bottle is numbered and if kept for any length of time will improve with age.'

The draught version of *I Will* is, by contrast, a very quaffable 3.6% abv. This special ale is made with the finest British hops and malt to create a pale ale which has citrus tones and a smooth, creamy finish. Reminiscent of their 30th anniversary Spring seasonal draught it is perfect for raising a glass to the happy couple.

#### Vale Brewery

April 2011 looks like it will be a busy month, especially with Easter, St George's Day and a Royal Wedding, all at the end of the month. With several Bank Holidays there are many beer festivals planned. So to help you celebrate, *Vale Brewery* has created three special beers.

The first is another of their monthly special beers, P & Q. Named after the old saying 'Mind Your P's and Q's', this is reputed to have derived from a cry heard by many a landlord in a rowdy tavern, 'Mind your Pints and Quarts'. This 4.2% beer is golden in colour with First Gold and Brewers Gold combining to create a subtle citrus hop aroma.

Then we have *St George's V-Ale*. Those with good memories will recall this was first brewed last year. It is 4.6% and a traditional English bitter to celebrate our national day on the 23rd April. The beer is a deep reddish brown in colour.

As for the Royal Wedding on the 29th April, this has caused a dilemma at *Vale Brewery*, since this is in fact the birthday of David Renton, the brewer. So for general consumption they have *Royal Union*, a golden beer brewed with Fuggles, Brewers Gold and Galena hops. This will create a beer with a fruity taste and subtle blackcurrant aroma. However as a one off at the **Hop Pole** in Aylesbury only, they will have a dry hopped version of this called *Not the Royal Wedding Ale – It's David the Brewers Birthday Ale*.

The bottled beers available at the brewery shop in Brill continue to increase. Recent additions have been beers from *Oakham Ales* from Peterborough, *Teignworthy* from Devon and *Warwickshire Brewery*.

For immediate notification of new bottles, new *Vale* beers and up to date information why not become a friend of *Vale Brewery* on Facebook.

To find it, simply search for *Vale Brewery*, and click to become a friend. When they reach 500 friends they will select at random, one lucky individual will be awarded a free mixed case of *Vale* bottle-conditioned beers. Sign up now, it could be you!





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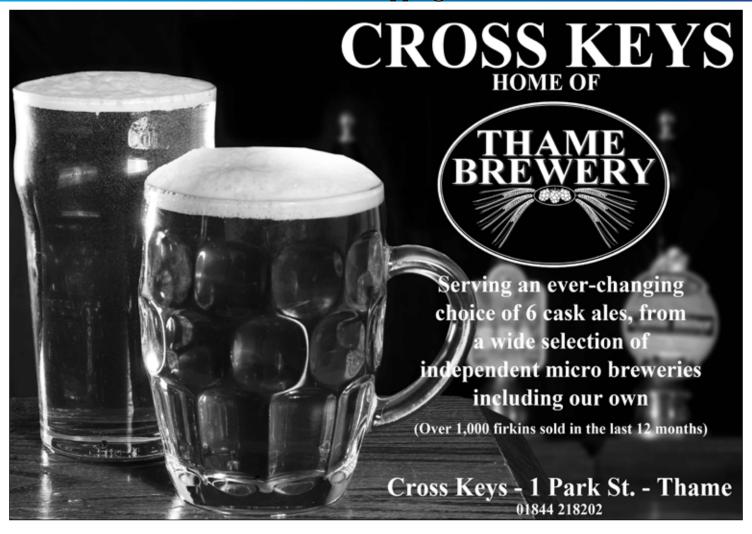
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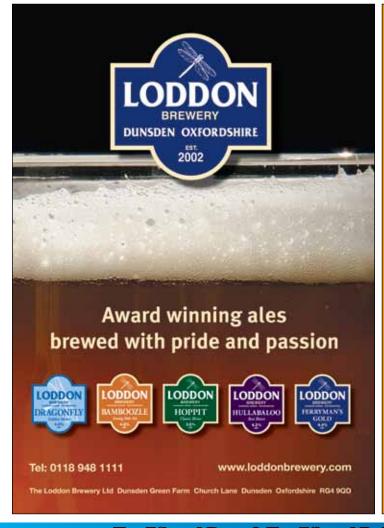
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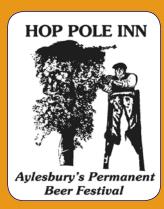
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#### **24 HOURS IN STUTTGART**



Flying out on the 1st March and back on the 2nd, there was just time to sample a few ales and do a very limited amount of sightseeing. Stuttgart is not the most picturesque or scenic of German cities but, as with most of Germany, offers a good selection of beers. It's noted too for its museums — my interest being the Mercedes museum. There is also a Porsche museum that will have to wait until my next visit.

As for beers, on the evening of day one, I visited just two Brauhäuse that were both, fortuitously, within staggering distance of my hotel. Both were accessible by stairways to first floor sites.

Firstly, **Calwer-Eck-Brau** (pictured left) in Calwerstrasse 31 where I sampled two of their organic beers:-

Braumeister at 5.5% according to my Good Beer Guide, but only 5% according to the barman. A Dunkel (dark) Beer and in Germany dark means slightly darker than Helles (light/golden beer). This was my favourite! Extremely pleasant beer and described on the website thus: a bottom-fermented, naturally cloudy beer, fresh from the cave; not filtered or pasteurized and brought directly from the brewery to your table. Excellent!

*Schwarz* (black) beer at 5% that was not a patch to my mind on the *Braumeister*. Still drinkable though and might have been better sampled



before the Braumeister.

Secondly, **Sophie's Brauhaus** (which is pictured above) in Marienstrasse 28 where I again sampled two beers:-

*Hausbrau* at 5% (OG of 12%): a straw coloured beer, sharp but pleasant tasting, bottom fermented and again naturally cloudy. Hoppy and malty.

Schwarzbier at 5% (OG of 12%): better than the previous Schwarzbier and rightly described by them (assuming my translation is accurate) as pure, clear (which is probably not best shown in the picture below) and well balanced with a hoppy bitterness.

Early on day two, I was off bright and early to the Mercedes Museum, with just enough time to do it justice before the afternoon flight home.

The Museum has 160 vehicle exhibits as well as a wealth of automotive accessories and provides an overview of the history of the automobile at Mercedes-Benz. The chronological tour through the Legend rooms takes you from the dawn of automotive history in 1886 through to the present day.

Apart from pristine examples of vehicles over the years, I was impressed by the photographs lining the walls that were accompanied by completely unbiased commentaries of the economic and political circumstances prevailing. This included the Nazi era

Benz and Daimler remained as separate companies until the post World War I era when difficult German economic troubles forced a merger in 1926. The Daimler Company's first Mercedes dates from 1902. The Spanish sounding name was borrowed from the daughter of the firm's principal foreign agent Emil Jellinek. It soon replaced the deceased founder's name on all products.

The next time I get to visit Stuttgart, hopefully there will be more time to sample a larger range of beers and, perhaps, a visit to the Porsche museum.

\*Peter Hoade\*



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#### REAL ALE BIBLE



I was recently invited to attend the launch of 'The Real Ale Bible' at the newly renovated **Bell** in Aston Clinton (formerly the **Duck In**).

It was the first time that I had been in the pub, and I was impressed by its interior, with ample room for drinkers in addition to a large dining area.

I was, I'll admit, rather sceptical when I first heard about 'The Real Ale Bible'. I'd imagined a booklet with pasted brewery press releases sewn together with more regard to producing a cheap booklet, than converting drinkers from uninspiring lagers to a style of drink that is truly British.

Seeing it, I was very pleasantly surprised when I was presented with a copy. The outer cover is hard board, and the whole book has a weighty feel to it. It is obviously to have a prominent position on the bar, and to be browsed through by many people. The pages are weighty, and, flicking through, are mostly descriptions of the various beers served, with a page at the end devoted to the brewing process.

The brewing information is simple, with a well constructed diagram that helps emphasise the small number of high quality natural ingredients that go into a pint. The malting process is explained, with a brief description of how barley is turned into malt. I was very engaged with the style here, but would have liked to see more detail. Hopefully it will interest people sufficiently to do their own further research.

The rest of the 'Bible' is taken up with descriptions of the qualities of the beers, together with high quality pictures of perfect pints. The creators have aimed to promote the quality of real ale, and, this book certainly emphasises that. It is sadly not available in more pubs, though other brewing companies should take note. Along with the **Bell**'s taster platter of three thirds of a pint of your choice, I think that it will certainly provide the curious the incentive to try something new.

\*\*Alex Wright\*\*



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#### THE GRAVEDIGGERS - PART 10

'We're going to have to do something special for the Royal Wedding,' said Mazz, drying glasses behind the bar of the Gravediggers. 'Every other pub in the county's having a beer festival, hog roast, all-night naked Morris-Dancing karaoke or such like. What could *we* do to attract customers from far and wide?'

'Whatever we do it's got to be cheap,' said James, leafing through the newspaper, horror etched on his brow. 'Look at the budget – the government have got it in for pubs – 5p on a pint of beer and that's before the VAT and the brewers' costs – and only a few months after their last rise. The only silver lining is this lower duty rate on weak beers.'

'How weak – anything under six percent would be like water for some of our regulars – I'm thinking of putting an optic of cheap after-shave behind the bar.'

'Two point eight percent,' said James. 'I don't even know of a brewery that makes anything so weak.'

'Shame. Could have been a Royal Wedding selling point there,' said Mazz. 'Come to the Gravediggers and drink all day on the cheapest beer around'

James jumped up and suddenly kissed her on the cheek. 'Mazz, you're a genius.'

'But you said you didn't know any...'

'We'll brew it ourselves – the Gravediggers Special Royal Wedding Ale – new beer, new brewery, really cheap – the tickers will flock from miles around '

'But I don't know anything about brewing. Do you?' Mazz asked.

'No. But it can't be that hard if so many people splash their redundancy cheques on some old tanks in a lock-up garage and manage to churn the stuff out — and the tickers won't care if it tastes like decent beer or something that's been used to clean out Amos's muckspreader.'

'Which no doubt, it will be,' said Mazz.



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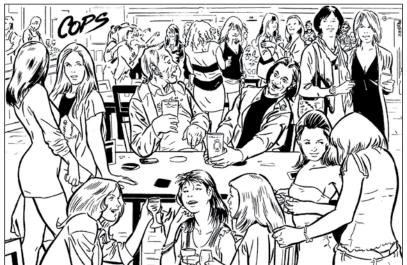
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"This is my favourite pub ... the beer is excellent!"

Very few travellers stayed in the rooms over the pub – at least not those with a properly functioning sense of smell. There were no bookings at all in April for the two rooms that the Gravediggers described as having 'luxury en-suite facilities' – which meant that they had bathrooms with old 'antique stained' metal baths rather than showers. James had done his research, he'd read a couple of old copies of the *CAMRA* magazine *What's Brewing*. These had mentioned a technique called open fermentation, which was done in big slate squares. Those didn't seem too dissimilar to his old baths so he decided to convert his en-suites into a new microbrewery.

It had been difficult to crank the central heating boiler up to the sort of temperature that would get the sugars, or whatever they were, out of the malt. He'd got the hot water tank up to something about 70 Celsius, which had brought a few scolds from the few users of the ladies downstairs, although the gents didn't appear to have noticed. The hot tap in there hadn't been turned on in years.

Brewing all seemed pretty easy – he scraped out the dregs of a few old casks in the yard to use as his yeast culture and he found a few old, fusty hops that had been garlanded around the bar counter for years to add the bitterness to the brew – not too much, though, as this was meant to be a light mild. The spiders' webs and dead beetles that came with the hops would add character.

He was very pleased with his budget brew – it gave off a terrific pong as the yeast foamed on the warm water – but everyone knew breweries stunk didn't they? He could even use Newton's natural laws to his advantage by sticking a hosepipe in the baths and lead it directly to the bar – a different sort of gravity dispense that was sure to impress the tickers.

\*\*\*\*

A few days later James was relieved he'd not turned all the letting rooms over to brewing when something mysteriously disgusting had yet again blocked the drains in the gents. Regulars were directed upstairs to use the facilities in room number one. Climbing the stairs proved a particular challenge for some of the more inebriated clientele and Old Pete had been away from the bar for longer than usual and his warm real ale was cooling down dangerously.

'Anyone seen Old Pete,' shouted Mazz. 'Is he having a fag outside?'

'No, said he was taking a leak upstairs,' said Old Dick. 'Maybe he's fallen asleep – said he was seeing double.'

'James, is your beer in room 11, by any chance?' asked Mazz.

They both shot upstairs to the bathroom brewery. There was a hunched human- shaped hole in the foaming yeast. A pair of muddy boots emerged from the brown water beneath. They pulled out Old Pete's soaking body. Neither James nor Mazz could contemplate mouth-to-mouth resuscitation but Pete eventually gave a loud belch and smiled.

'Thought I was going to die happy there,' said Pete.

'It's going to be a royal job for the tickers to describe the taste of this one in the *Good Beer Guide*,' said James.

Charlie Mackle

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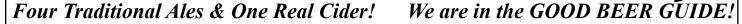
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#### **NEW LOOK FOR THE SWAN & CASTLE**



Darren & Jo Featherstone took over the Swan & Castle in Quainton on October 14th last year.

They report that the pub had become run down and neglected for a number of years, so they had their work cut out! Since moving in they've made some changes, updated the furniture, painted inside and put in a kitchen so the pub now serves food all week. Sundays they do a full roast lunch from 12 until 3.30 which it would be worthwhile to book in advance.

After tidying and clearing the pub gardens, a new fence round the larger garden has been put in and this will now be an additional beer garden meaning the pub has two gardens for

public use. Now we just have to hope that the summer is good enough to make all their efforts worthwhile!

Their range of ales from the Greene King stable, includes up to two guests, and these have become popular locally due to Darren's diligence in caring for them properly.

They put on live music on the last Friday of every month and also hold regular events such as Sunday afternoon music, themed days/evenings and aim to have BBQs in the summer.

A lot is happening over the Easter and May bank holidays! They will be holding their first beer festival from 30th April until the 2nd May and on the first day/evening there will be live music as Rufus Stone and Country Union have confirmed to play. Sunday is BBQ day and on the Monday the pub will be visited by local steam traction engines and have a miniature steam train running! They've also hired a marquee to ensure



the fun can go ahead whatever the weather.

Children and well behaved dogs are very welcome to this family run, friendly, pub located in a beautiful village. Darren & Jo have enjoying building trade up even in this tough economic climate, and the Swan & Castle has gone from being neglected and untidy to a pub we can all be proud of, although there is still much to do!

David Roe (from a press release supplied by the Swan & Castle)





Pínk Road, Lacey Green, Bucks HP27 OPG 01844 344060

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Aylesbury Vale Village Food Pub of the Year 2009/10 Don't Forget! St. George's Day Saturday 23rd Apríl

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#### ROYAL STANDARD

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#### 5th Royal Standard Beer Festival

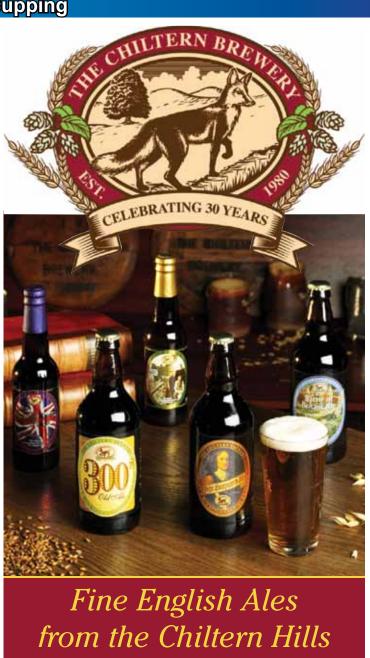
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Tel 01296 613647

#### Branch Diary

Everybody welcome to all socials and meetings!

#### <u>April</u>

Wednesday 6th SOCIAL

8.30pm Chandos Arms, Oakley, 9.15pm Pheasant, Brill,

10.pm Red Lion, Brill

Thursday 14th WING SOCIAL

8.30pm Cock, 9.15pm Queen's Head

Monday 18th BRANCH MEETING

8.30pm White Hart, Aylesbury.

Friday 22nd GOOD FRIDAY HIGH WYCOMBE SOCIAL

12pm (for details see website)

Friday 22nd/Saturday 23rd GOOD FRIDAY/ST.GEORGE'S DAY

Various Beer Festivals. Check ads and local news for details and support your local pubs

Thursday 28th BRANCH SOCIAL

8.30pm Le De Spencer Arms, Downley

Saturday 30th READING BEER FESTIVAL SOCIAL

For details, please check the website

#### May

Thursday 5th EARLY EVENING HIGH WYCOMBE SOCIAL,

6.30pm, Bootlegger's, 8pm Belle Vue.

Friday 6th SOUTHWARK CRAWL

6.00pm Royal Oak, 44 Tabard Street (exit Borough underground station, cross main road, past church), then back to church, turn right along Borough High Street to Wheatsheaf (cellar bar at 24 Southwark Street) then exit left, first left to Market Porter, 9 Stoney Street, then across Borough Market towards Rake, 14 Winchester Walk

Tuesday 10th HADDENHAM CRAWL

Start Rising Sun, 7.30pm, then to remaining four pubs in village.

Friday 13th BEER FESTIVAL SOCIAL

7.00pm Whip Inn, Lacey Green

Monday 16th BRANCH MEETING

7.00pm William Robert Loosely (note early start), High Wycombe

#### Thursday 19th SECOND SOUTHWARK CRAWL

Starts 5.00pm Rake, 14 Winchester Walk (see website for full details)

Wednesday 25th FIVE PUB WALK SOCIAL

Walk the route featured in this issue of Swan Supping! Start 6pm at the Bernard Arms, Great Kimble, then (depending on walking pace) 6.45pm Swan, Great Kimble, 7.45pm Three Crowns, Askett, 8.30pm Red Lion, Whiteleaf, 9.15pm, Plough, Cadsden

#### **June**

#### Saturday 25th BLACK COUNTRY TRIP

Enjoy the best day of the year as we make our annual pilgrimage to one of the finest areas of the country for enjoying beer. Picking up from Aylesbury (9.45am), Princes Risborough, High Wycombe and Stokenchurch and returning before midnight. Full details next issue.

#### October

Friday 28th/Saturday 29th AYLESBURY BEER FESTIVAL

Bucks County Council Sports & Social Club, Lower Road, Aylesbury (opposite the Ambulance Station). Please note - NEW VENUE!

Further details can be found on our website www.swansupping.org.uk

CATCH UP DURING BRANCH SOCIALS:-PHONE 0792 215 8971

#### **DON'T MISS OUT!**

Keep up with the lastest 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 June, is 14th May 2011.

**Subscriptions:-** *Swan Supping* is distributed to over 250 pubs in our area but if you would prefer to receive your copy by post we can mail it to you immediately it is published. All you have to do is send £1 for each edition you wish to receive to the Editor and leave the rest to us! This applies to single copies to UK addresses only.

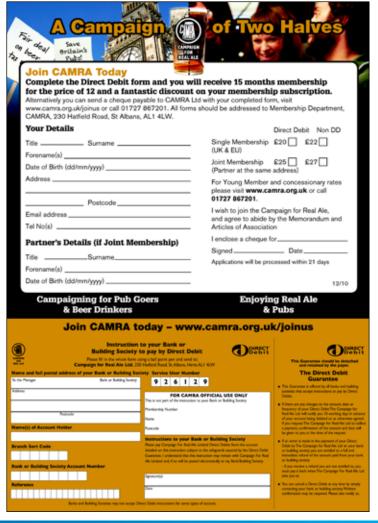
We can mail overseas, but the price will vary depending on the country to which it is to be delivered. Remember that most issues of *Swan Supping* can be downloaded from our website (www.swansupping.org.uk).

#### ©Aylesbury Vale & Wycombe CAMRA 2011

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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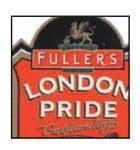


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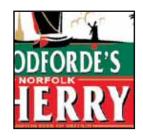










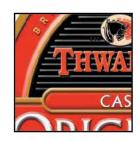














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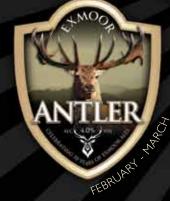




















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