

# Swan Supping

Issue 127

Aug/Sep 2018

**FREE**



**Haddenham  
Summerfest  
Success!  
See Page 9**



**CAMPAIGN  
FOR  
REAL ALE**

**Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA**

**[avw.camra.org.uk](http://avw.camra.org.uk)**

**Circulation 6000**

# THE MARLOW RBL CLUB SUMMERFEST 2018

**FREE  
ENTRY**



**EVERYBODY  
WELCOME**

## **CIRCA 18 REAL ALES & 2 CIDERS** **A GIN FEST FEATURING CIRCA 20 DIFFERENT GINS** **Festival Opening Hours**

Friday 24th August (11.00 – 00.00)      Saturday 25th August (11.00 – 00.00)  
Sunday 26th August (11.00 – 20.00)      BH Monday 27th August (11.00 – 23.00)

### **SUNDAY IS MUSIC & FAMILY DAY**

#### **LEE SMALL**



**on stage**  
**12 noon until 3pm**

#### **Hotdogs & Burgers**



**on stove**  
**2pm until 5pm**

#### **HONEYWELL**



**on stage**  
**4pm until 7pm**

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

**LOCATED 75 METRES FROM BRITISH RAIL TRAIN STATION MARLOW**



**MARLOW**  
**ROYAL BRITISH**  
**LEGION**





## NEWS FROM THE EDITOR



We've actually had a summer this year and I was one of the many thousands enjoying the sunshine at the **Haddenham Summerfest**, pictured on our cover, enjoying seeing England progress to the semi-final of the World Cup by beating Sweden 2-0 on the giant screen that I hope you can make out in the picture. Further details on this very successful festival can be found on page 9.

This year also sees the 25th collaboration between the branch and the Friends of Florence Nightingale House as we prepare for the annual **Vale of Aylesbury Beer Festival** to help raise money for the

Aylesbury Hospice. The festival will take place on Friday 26th and Saturday 27th October at the Sir Henry Floyd Grammar School in Aylesbury. Neil Coxhead of **Hillfire Brewery** has offered to supervise a 'Brew Day' as we create a brand new beer especially for the festival at his brewery. Further details are given on page 4 and you can expect an article and some photographs of the day in our next issue! Other local breweries have also offered special one-off versions of their ales, so there is even more reason to get to the festival than 'Drinking for Charity!'

The summer also saw our 28th coach trip to the Black Country. This was enjoyed by all who came along and we were able to visit two brand new pubs (to us) with their own breweries. We were treated to a tour round the **Ostlers** brewery at the **White Horse** in Harborne, although it didn't take long as there was only space for two of us at a time! Like all the pubs we went to, the beer was great and our thanks go to all the publicans for making us so welcome. Special thanks also go to Motts Coaches for once again putting up with driving round to the seven pubs we visited with such patience! We were also treated this year as the coach had tables and coffee making facilities (as well as the loo which no such trip would be bearable without) - it was the height of luxury! It looks like we will have to do something similar next year as we go for our 29th trip. See future issues of **Swan Supping** for dates and details.

In our last issue we announced the second female to become the National Chairman of **CAMRA** as Jackie Parker took over the mantle. We were

very sad to then hear the news of the passing of the first female to hold the post. Paula Waters, pictured right, became National Chairman in 2003 and she made the front cover of our 35th issue (April/May 2003). She was a member of **CAMRA** for over 35 years and held a huge number of posts both at national and local levels and will be sadly missed. Paula died just short of her sixtieth birthday and we send our condolences to her family and her multitude of friends.



Following a plea from our Chairman, Simon Isted, last issue, we welcome Conrad Evans who has stepped forward to become our Branch secretary, a position that is mandatory for us to exist as a branch. Many thanks to Conrad for answering the call! We still need other volunteers to come forward to help as the fight continues to save the pubs we need to have to drink our beloved real ale in! We have lost another pub recently with the loss of the **Junction** in High Wycombe (see the Local News section) which is part of a worrying trend in the town.

Many thanks to those people who answered my call for help with distributing **Swan Supping** last issue. If they prove to be effective it should improve our distribution, especially in the northern villages of our branch and Tring and its surrounding area.

Unfortunately, it seems that the branch is still dogged by bad luck, as committee member, Chris Harman, was injured recently and will be out of action for a while. We all send her our best wishes and hope that she has a speedy recovery and gets well soon.

My thanks to all who have contributed to this issue of **Swan Supping**, especially Colin Stanford for the cartoon and those who deliver the finished magazine to the pubs, breweries and festivals etc.

**David Roe, Swan Supping Editor**  
editor@avw.camra.org.uk

## NATIONAL CAMRA NEWS



**Cask Marque**, the independent evaluator of beer quality in pubs, is sponsoring **CAMRA's Good Beer Guide 2019**, due to be published on 13 September.

Fully revised and updated each year to feature the very best pubs across

the United Kingdom, the **Good Beer Guide** is completely independent, with every one of its 4,500 pub listings recommended and evaluated by people who know a thing or two about good beer - **CAMRA** volunteers.

**Cask Marque** has supported the **Good Beer Guide** since 1990. Every single listed pub that has been accredited by **Cask Marque** will have the unique **Cask Marque** symbol next to it in the guide - a further endorsement for cask ale drinkers.

The **Good Beer Guide App** is also available to download, allowing users to find thousands of pubs, beers and breweries at their fingertips. The app is available in both Apple stores and Google Play and can be downloaded at <https://gbgapp.camra.org.uk/>

The **Great British Beer Festival (GBBF)** will boast its biggest ever beer range at this summer's festival, taking place from 7-11 August at Olympia London.

Joining well-known favourites such as **Fuller's**, **St. Austell**, **XT**, **Harvey's**, **Titanic** and headline sponsors **Greene King** there will be many new faces on the brewery bars, including **Hook Norton Brewery**.

In addition to the impressive brewery bar line up, bars across the festival will be showcasing an additional 140 beers to give visitors even more options. Many of these will be rotating and limited in quantity to expand the range from the breweries.

There will even be more choice for those who shy away from the traditional brews, with 40 different vegan-friendly beer options and 15 gluten-free beers on tap. For the first time in the festival's 41 year history, there will also be a non-alcoholic beer range, provided by **Braxzz Brewery**.

The **GBBF** will be open to the public from 7-11 August at Olympia London. Tickets can be bought in advance at a discounted price from [www.gbbf.org.uk](http://www.gbbf.org.uk).

## BESPOKE BEER FOR FLORENCE!



The Florence Nightingale Hospice Charity has teamed up with the **Hillfire Brewing Company** to launch a bespoke beer celebrating 25 years of the **Aylesbury Beer Festival** this October.

**Hillfire** owner Neil Coxhead says this new ale will be extra special because it's brewed in partnership with Florence Nightingale Hospice Charity using the Brewery's own hops grown organically in Buckinghamshire.

'We feel honoured to have this exciting and unique opportunity to support the Hospice with this special new beer,' says Neil. 'It will hopefully draw many enthusiasts to this established and popular Festival because they like new beers. Especially as it's going to be made with our own hops. We're

really looking forward to making the brew with Florence and **CAMRA** in September and we're busy formulating the recipe and tending the hops.'

The Festival will take place on Friday 26th and Saturday 27th October, offering real ale fans the chance to try local beers as well as award-winning ales and ciders from further afield, whilst raising vital funds for Florence Nightingale Hospice Charity.

**Swan Supping's** editor David Roe will be selecting the ales to include a range of old favourites and seasonal novelties. Festival-goers can suggest favourites they would like to see at the Festival by commenting in the event on the Charity's Facebook page.

As well as over 35 beers, ciders and perries to taste and judge, a new feature this year is the 'Local Gin Showcase', featuring the surprising number of gins made locally in Buckinghamshire. The Festival also features gourmet sausages courtesy of local butchers in the Sausage Festival on Saturday afternoon,

while caterer Alena Winters' homemade classics will be back on Saturday evening to provide some ballast for the alcohol.

'In honour of our long partnership with **CAMRA**, **CAMRA** Members get a free pint of beer at the Festival,' says Emma Carroll, Community Events Manager at Florence Nightingale Hospice Charity. 'And with over 35 beers to try, it's an unmissable event for any serious ale drinker.'

Prices are just £6 in advance or £8 on the door. To book, and for more information go to [www.fnhospice.org.uk/beer-festival](http://www.fnhospice.org.uk/beer-festival) or call 01296 429975.

**THE CHILTERN BREWERY**

Brewery tours every Saturday and select Fridays

FINE ENGLISH ALES FROM THE CHILTERN HILLS

**We are now open later during the week**  
– swing by after work for your fresh draught beer!

Monday - 10am to 5pm  
Tuesday, Wednesday and Thursday - 10am to 6pm  
Friday - 9am to 7pm Saturday - 9am to 5pm  
Sunday - Closed

Click & Collect or Buy Online  
[www.chilternbrewery.co.uk](http://www.chilternbrewery.co.uk)

f t i y

**ROYAL STANDARD AT WOORBURN COMMON**

Wooburn Common Road,  
Wooburn Common,  
High Wycombe,  
Bucks. HP10 0JS  
Telephone: 01628 521121  
[www.theroyalstandard.biz](http://www.theroyalstandard.biz)

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

**Local CAMRA Pub of the Year!**

*For further details check out our website*  
**[www.theroyalstandard.biz](http://www.theroyalstandard.biz)**  
Open all day every day



## COR-FU! IT AIN'T HALF HOT MUM!

Whilst on an enforced sabbatical from work due to an olecranon bursitis (students elbow), a large swollen elbow in layman's terms, I happened to be on vacation in the picturesque Greek island of Corfu with my 'she that must be obeyed' and managed to finally venture up to the northern reaches of the island to Arillas. Here in this small town is their sole island brewery, the **Corfu Beer Company**. Founded in 2006 by Spiros Kaloudis (now sales manager for the company), established in 2009 brewing their first ales, this brewery has come a long way in both beer volume and beer choice in the last nine years.

**Corfu Beer** is not only the only brewery in North-West Greece producing real ale, but a ten-fold production increase of their beer runs has enabled this brewery to be one of the biggest beer outlets in the whole of Greece. Their bottled beers, especially the *Red Ale Special* (5.0%), an unfiltered and unpasteurised red ale made from caramelised malt and yeast, with a fruity essence aroma, is widely available throughout the island at the plethora of hotels, restaurants, bistros and taverna's bestowed here.

On Saturdays the **Corfu Beer Company** open their doors to a free tour and a glimpse of their brewery set-up and brewing of their varied brews. On the morning that I attended the brewery



was in full production to supplement the summer season with its bottled beer offerings. The brewery tour was conducted by head brewer Mr. Noufris Mastoras, who curated our mixed throng of Europeans around his brewery, culminating at their taproom for a tasting of some of their beery spoils. Alongside their flagship *Red Ale Special*, the brewery brews seven further bottled and keg ales, notably, *Dark Ale Bitter* (a moody, dark 5.0% bitter), *Amorosa Weiss* (a 5.6% wheat beer), *Contessa IPA* (a full bodied 6.2% IPA), *Ionian Epos* (a strong 7.5% golden honey brew), *Royal Ionian Pilsner* (5.0% pilsner), *Ionian Gold* (a 4.6% golden brew) and *1842 Lemon Ginger Beer* (a low gravity 2.0% refreshing drink for all).

While on the tour, Noufris spoke of the 33 brewery workforce employed by the **Corfu Beer Company**, from secretaries to draymen, all of whom live in either Arillas or the neighbouring villages, which proves a vital essence to both the local economy and employment. The brewery also hosts a well-established brew festival in early autumn every year (late September) hosting the breweries beers alongside local live music, food and other local jovialities that they have to offer. Who said about 'Beware Greeks Bearing Gifts!'

*P'landa Sherpa*

The  Wheel  
Naphill

Main Road, Naphill, HP14 4QA

Tel: 01494 562210



Family Friendly • Dog Friendly • Good Beer Guide since 2008 • Real Fires • Excellent smoking area & gardens

“Great locals and great staff for a great atmosphere!”

Award Winning  
Traditional British Pub

“Choose real life or Wheel Life!”

A quirky pub - it's bigger than it looks!  
With 2 bars and a function/dining area.

Excellent homemade food - allergies catered for.



[www.thewheelnaphill.com](http://www.thewheelnaphill.com) [info@thewheelnaphill.com](mailto:info@thewheelnaphill.com)





## LOCAL NEWS

### ASHENDON

Congratulations to landlord/chef of the **Hundred of Ashendon**, Matt Gill, on his marriage to his partner Pia Knight on Friday 3rd August. Customers will, no doubt, be celebrating the event with a few pints of local ales from **XT, Vale, Tring** or **Rebellion** as one or two of them are always available.

### ASKETT

The Stables Bar to the side of the **Three Crowns** continues to feature a rotating ale from a local brewery alongside **Shepherd Neame's Spitfire**. The pub can be reached by a pleasant countryside walk from Princes Risborough and is walking distance from Monks Risborough station and the 300 bus route.

### ASTON CLINTON

The refurbishment at the **Oak** has been completed. This half-timbered **Fullers** pub with thatched roof and large beer garden has been well reviewed for its food.

### ASTON ROWANT

**Aston Rowant Cricket Club** held a beer festival over the weekend of 28th-29th July which featured locAles from **Chiltern, Vale** and **XT** along with a few real ciders. With a great turnout, mainly due to the good weather, the plan is to continue this as an annual event.

### AYLESBURY

An exciting update for the **King's Head** is their continual staging of great events that help to bring life everyday into the historic inn. Following the success of British Sandwich Week in May, where Executive Head Chef Paul Adams produced a different open sandwich everyday to reflect the diversity and brilliance of the British Isles, the **King's Head** are now planning ahead for their Heritage Open Day event on Saturday 8th September where they will be presenting a history of pubs throughout the ages - including opening up some previously unseen rooms! The oak-panelled Dining Room also continues to provide an excellent Roast Lunch every Sunday and be hired for private usage too.

The real highlight in recent weeks at the **Old Millwrights Arms** for this writer was the two pins in quick succession of **Potbelly P.C. Piglet** (9.99% ABV) - outstandingly drinkable. Of their nine

handpumps, at the time of writing, two were devoted to ciders: **Farmer Jim's Copper Top** (7.4%) and **Bad Boy Blackberry and Apple Cider** (4.0%). The **White Horse Single Hop** (Styrian Wolf) (4.3%) was particularly refreshing in the hot weather.

### BLEMLOW

A recent visit to the **Lions of Bledlow** saw the benches on the triangular green out front well-populated due to the clement weather. Great variety beer-wise is continually offered, with the permanent session ale of **Wadworth 6X** joined by four locAles in the form of **Vale Brill Gold, Loddon Hullabaloo, Haresfoot Lock Keeper's Ale** and **Haresfoot's Crafty Hare** offshoot **Hoppiness Is...**

### BROUGHTON

The **Dog House** at Broughton Crossing is once again unnecessarily suffering due to the lack of joined-up thinking whereby Broughton Lane is closed for weeks, at the time of writing this, in order, at last, that traffic lights can be installed at the bridge over the canal. This could easily have been done earlier in the year when the lane was closed for months for the bridge to be repaired following an accident which could probably have been avoided if traffic lights had been installed as soon as the building of the new housing estate commenced leading unsurprisingly to an increase in traffic. Meanwhile a valuable community pub loses business. It's not rocket science.

### CHINNOR

The **Chinnor Community Pavilion** continues to offer the cheapest pint in the village (£3.20) and had the house beer **XT 4** augmented by **Animal Giraffe** on a recent, clement Sunday lunchtime. The patio has been extended and offers a pleasant view of the playing fields - ideal for watching a game of cricket on a lazy Saturday or Sunday afternoon.

The 300-year-old Grade II Listed **Red Lion** continues to offer the best variety of ales in the village over its three handpumps - recent locAles have included **Rebellion's** seasonal **Legend, Loddon Hoppit** and **Loose Cannon Gunner's Gold**. The 8th annual Rebel Lion music and beer festival is scheduled to be held on Sunday 19th August starting at midday. There should be between six to eight beers from **Rebellion** brewery available along with some boxed real ciders.

The annual **Chinnor Beer Festival**



will be held at White's Field (off Mill Lane) on Saturday 25th August, starting at midday and going on until 7pm (or until the beer has gone!) Expect 30+ locAles and 10+ real ciders along with live music and hot food.

### CROWELL

The green out front at the **Shepherd's Crook** (pictured below) was busy with people enjoying a drink in the pleasant weather and four ales were on during a recent drop-in - **Sharp's Doom Bar, Timothy Taylor Landlord, Rebellion IPA** and seasonal **Legend**.

### EMMINGTON

LocAles only at the **Inn at Emmington** during the latest visit here, with **Rebellion IPA, Shotover Prospect** and a very good **Chiltern Cobblestones** along with a real cider in the form of **Lilley's Crazy Goat**. The child-friendly beer garden is now in full bloom and the Aunt Sally pitch is up and running - novices are welcome to have a go at this peculiar Oxfordshire traditional game. It's also a nice spot to sip a beer whilst watching the Red Kites circling overhead.

### FLACKWELL HEATH

We have heard that the **Stag**, which has been shut for about six months, should soon reopen with a new landlord. The pub has been bought by Ei Publican Partnership and is currently closed as maintenance and refurbishment takes place.

### GREAT KIMBLE

The **Swan's** rotating range of LocAles has continued to feature Aylesbury 'nano-brewery' **Hillfire's** beers with both **Lakewood Pale** and **California Gold** happening to be available at the end of July. **Brakspears Bitter** and **Tring Sidepocket for a Toad** can also be found frequently with **Tring's Moongazing** also often spotted. From August the **Swan** will be introducing 'Pizza Saturdays', using the wood-fired pizza oven in the garden.

### HADDENHAM

**Enterprise's Green Dragon** remains firmly closed with minimal signs of activity and no hopeful news.

### HENTON

The **Peacock** was busy with diners in both the bar and restaurant areas on a Sunday afternoon visit, two ales were available: the national **Sharp's Doom Bar** and locAle **Tring Side Pocket for a Toad**.

### HIGH WYCOMBE

Four well-kept real ales were all present and correct at the **Chiltern Tap** (Oxford

Road) in early July. LocAle beers such as **Loddon** and **Malt the Brewery** were on hand-pump during the month of July. The **Junction** has joined the sad list of pubs closing in High Wycombe. This follows the **Beaconsfield Arms**, reported last issue, and the recent losses of the **Half Moon** and the **Nags Head**.

Elaine and Cedric Booles, the landlady and landlord respectively, of the **Rose & Crown** (84 Desborough Road) are due to leave this locals local pub before the start of August. They are relocating to the **Red Lion** in Upper Sundon, Bedfordshire, a temporary manager is believed to be taking over from the Booles in due course. 'Elaine & Ceds' have run the **Rose & Crown** for many years now, keeping it a solid local back-street boozer, and the pub boasted multiple dart teams, two crib teams and even a dominoes team.

A recent visit to the **Three Tuns** (High Street) in July unearthed a World Cup special brew **This is England** (3.8%) from North Yorkshire brewery **Rooster's**. This town centre pub continues to host ales from around the country and long may this prevail.

### KINGSWOOD

Jamie at the **Akeman Inn** serves a mean pint of **Tring Sidepocket for a Toad**.

### LITTLE MARLOW

The **Old Spot Pub Company** has taken over the **Kings Head**, which was previously going to be expanded and turned into a gastropub by celebrity chef Raymond Blanc's **White Brasserie Co**. Plans for the pub were thrown out by Wycombe District Council following opposition from residents and Little Marlow Parish Council, and after an appeal failed, the **White Brasserie Co** pulled out of the deal earlier this year.

It is now planned for the pub to be restored to its former glory, with a proposed reopening at the end of June despite the amount of work required following its closure for eighteen months. More news next issue.

### MARLOW

Public house eatery the **Britannia** (Little Marlow Road) hosted **'They Think It's All Over'** (4.0%) from their **McMullen's** brewery owners in July. Unfortunately the beer like the England football team, soon departed. When asked if that particular ale had run out, the reply was 'It is now!'

On Friday 29th June, the **Chequers** (High Street) held a tap takeover in their Churchill Tap bar, when Henley based brewery **Lovibonds** descended with three of their craft keg brews namely, **Henley Gold** (4.6%), **Load American**







(4.7%) and *Lucky Lager* (4.2%) with several of their bottled beers also available for purchase. Brewer and owner Jeff Rosenmeier and his assistant conducted proceedings amicably, and it was good to see one of the towns' pubs bothering to take up this beery concept for a better choice of imbibing at your local pub.

The future of the closed Marlow landmark the **Cross Keys** (46 Spittal Street) is still unclear. A few unsubstantiated rumours have been doing the rounds, but nothing concrete as yet!

Preparations are underway for the upcoming Summerfest 2018 at the **Marlow RBL Club** (Station Approach) when circa eighteen eclectic real ales and two ciders, plus a Gin Fest will be available for dispatch over the four days from Friday 24th until Bank Holiday Monday 27th August.

Recent real ales have included *Philster's Haseley Gold* (4.1%), *Stardust Little Jester* (3.6%), *White Rock Pushang* (3.8%), *Flying Monk Chocks Away* (4.6%) and *Furnace Tail Chaser* (5.3%).

## OAKLEY

**Punch's Chandos Arms** remains firmly closed although the Aunt Sally team is in the Bicester & District Aunt Sally League.

## OVING

The **Black Boy** serves an excellent pint of *XT 4* and there is usually a choice of a *Chiltern Ale* and another alongside

## PRINCES RISBOROUGH

The **Bird in Hand** continues to offer an extensive range of real ales with local brewers such as *Vale* and *Chiltern* appearing on handpump in addition to interesting beers from further afield, such as those from the **Dorset Brewing Company (DBC)**.

## STONE

The second **Stone Village Sausage & Beer Festival** will take place on Saturday 4th August from 12pm until 6pm with an entry fee of £5. There will be 21 cask beers plus ten ciders and loads of other types of drinks. There will also be South African street food, three live performances, as well as yard of ale,



rodeo and sausage eating competitions.

On a recent visit to the **Rose & Crown** at Stone they had a *Willy's* brew on - *One Eyed Willy* (4.4%), a full bodied golden ale brewed at the **Hillfire Brewery**, plus *Summer Breeze* from **Hanlons**.

## SYDENHAM

Congratulations to Will and Pippa who tied the knot on 23rd June at Le Manoir Aux Quat Saisons in Great Milton. Further congratulations to the **Crown** who defeated neighbours the **Inn at Emmington** in the Tug of War contest at the recent Sydenham Fayre on 2nd June, winning back the cup they lost last year. The **Crown** provided a 'pop-up' bar in the bus shelter on the green (pictured above) with *Rebellion IPA* and *Windsor & Eton Windsor Knot* available, as well as a mini beer festival in the pub garden, featuring twelve ales from local breweries including *Chiltern*, *Loddon*, *Malt*, *Rebellion*, *Tring*, *Vale* and *West Berks* as well as real ciders from *Hitchcox*.

## THAME

With all this sunshine, time to get on the 280 (Oxford - Aylesbury) or the 40 (High Wycombe - Thame via Chinnor) to sample all the pubs of Thame. Every pub either has a garden, big or cosy and if no garden, outside seating to enjoy the ales in the sun or under a sun umbrella.

At the **Cross Keys**, things haven't moved on quite as quickly on the brewing front, but we are assured (oh yeah) that things are now definitely on the move and newly qualified Nick the Brewer with his upgraded brewing

equipment will be brewing at least once a month. To be sure and not be disappointed in not finding a *Thame Brewery* beer when you visit, go to facebook to find out what is happening. If and when the brews do appear, they will probably not stick around for long. There is however, always seven other beers to try out.



## WENDOVER

The end finally came to the **End of the World** as it was demolished in May. A sad end to yet another great pub from the past (pictured below).



## WHEELER END COMMON

The **Chequers Inn** has recently been taken over by Sarah and Mark Shayler, who also run the **Le De Spencers Arms** in Downley. Whilst being open for drinks only the pub has been undergoing a general refresh and refurbishment over the last four weeks.

Sarah and Mark plan to launch a new menu at the pub from the beginning of September. As a **Cask Marque Fullers** pub you can be sure of an excellent selection of ales and fine wines to enjoy on your visit.

## WORMINGHALL

The freehold of the **Clifden Arms** has been sold by **Enterprise** to a consortium of local business people. This is not a community buy-out, but it will remain as a pub. We await further details and news. As well as all this, the landlord, Greg Griffiths, has gained his **Cask Marque** accreditation.

# PUB QUALITY BEER

## ...AT HOME

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

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



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

Call 01628 476594

Or visit our website:

[www.rebellionbeer.co.uk](http://www.rebellionbeer.co.uk)



@RebellionBeer



RebellionBeerCo



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

## A FEW BEERS IN BUCHAREST

On a recent visit to Romania I made the welcoming discovery that the country loves its beer. Despite their substantial wine industry and a predilection for fruit brandies, Romanian beer consumption is the seventh highest per head in Europe – close behind such thirsty countries as Germany and the Czech Republic.

So perhaps I shouldn't have been surprised to see a billboard by the motorway from Otopeni Airport for **Beraria H**, advertising itself as Europe's biggest beer hall. Even better, it transpired that **Beraria H** was within striking distance of my hotel in the north of Bucharest (a district slightly sinisterly referred to as Sector 1).

I happened to have arrived in Bucharest on the day of the Champions League final between Real Madrid and Liverpool. Watching Europe's biggest football match in Europe's biggest beer hall – it had to be done!

I can't vouch for **Beraria H**'s record-breaking claims but the size of the venue was impressive. Its high, open spanned ceiling was reminiscent of a medium sized sporting venue – like an Olympic pool but with the liquid being poured into glasses and then down people's throats rather than be wasted in a swimming baths.

The late May Bucharest temperatures were warming up and the most of the large Saturday night crowd had decided it wasn't the weather for indoor drinking. Fortunately, many screens had been set up outside to show the football in the extensive beer garden.

**Beraria H** is located in the leafiest area of Bucharest on the banks of Lake Herăstrău, not too far from Nicolae Ceausescu's famously opulent mansion, so on non-football nights drinkers probably have a much more mellow evening. There were probably proportionately more Liverpool fans in the beer garden than in a typical pub back home but it was the Real Madrid fans who were celebrating with large glasses of **Ciuc** by the end.

**Ciuc** is a local Romanian beer brand now acquired by **Heineken**, the international giant whose flagship brand was also available at **Beraria H**.

Post-communism, Romania's brewing industry has followed the pattern of the UK where the largest national brewers have been swallowed up by the multinationals. This is despite the country having a proud brewing heritage, the warm summer climate supporting locally grown ingredients. Later in my trip, I spotted hop vines by the roadside in Transylvania – maybe the vines are good for strangling vampires too?

And just like the British market, most of these beers are pale, German-style lagers, although they're probably of a better quality than the industrialised, bland fizz pumped out of the UK's beer factories.

**Ursus**, with its bear trademark, is almost ubiquitous in Romania. It's recently been sold to **Asahi Breweries** of Japan to address EU competition concerns after becoming part of the post-merger portfolio of **Anheuser Busch Inbev**. The usual motley selection of suspects owns other prominent brands like **Bergenbier** (**Molson Coors**) and the aforementioned **Ciuc** (**Heineken**).

As in the UK, a depressingly large quantity of beer is sold cheaply through supermarkets. Discount brands are sold in large two litre plastic bottles, which is rather more honest than the traditional British holiday time custom of supermarkets supposedly offering 'great deals' on multiple cases of 'premium' beers, such as 36 cans of **Stella** or **Fosters** for £20. It amounts to the same thing.

Unlike in the British mass market, the Romanian consumer seems to be developing a taste for a distant cousin of real ale. Unpasteurised beers (nepasteurizată) are widely marketed. They're neither bottle or cask



fermented but, as with some British craft breweries, remnants of the brewing yeasts give an arguably more sophisticated flavour (a practice adopted only by niche brewers in the UK).

I only had a short time to explore Bucharest. Unsurprisingly, the city centre is where most of the beer action is to be found.

Sadly, the legacy of Ceausescu's megalomaniacal and grandiose planning schemes has obliterated historic and traditional drinking venues from certain parts of the city centre. However, the Old Town (or Historic Centre) survived almost untouched and in the last decade its pedestrianised maze of streets has regenerated into a fascinating tourist destination.

It's true that around certain corners lurk enterprises that seem designed to attract the British cheap-beer, stag-weekend market away from the likes of Prague and Krakow. Neon signs advertise table dancing in the sort of gentlemen's clubs in which you'd never actually find a gentleman as member. Inevitably there's also plenty of Irish pubs flogging **Guinness** and anglicised drinking holes where **London Pride** and **Newcastle Brown** freely flow.

Come midnight no-one would set foot in those streets for a quiet pint. But elsewhere in the old town it's infinitely more civilised. There are numerous pavement cafes and bars – and many serve beers (mainly bottled) produced by Bucharest's emerging craft brewers.

In keeping with the Romanian beer-drinking custom the Old Town boasts some famously traditional venues. Once of Bucharest's main tourist destinations is **Caru' cu Bere**, which translates into English as 'the beer wagon' and this was a wagon I was determined to fall off.

But this is no temporary outfit. Dating back to the end of the nineteenth century, **Caru' cu Bere** is the equal of any London gin palace.

The architecture is a homage to beer drinking – being based on Bavarian drinking establishments of the time. The bar area at the rear sits under a stunning stained-glass ceiling with decorated windows behind. Wall-paintings, vaulted arches and plenty of dark wood panelling to add to the neo-Gothic effect (see the picture above).

Traditionally-costumed staff serve platters of traditional Romanian food to the solidly large number of customers who visit 'the beer wagon' for a meal.

Happy to just grab a quick beer rather than eat a meal, I propped myself on a stool at the busy bar and ordered a glass of their house brew, **Caru' cu Bere** (pictured below), one of many different varieties on offer.

I could have stayed the whole afternoon soaking up the opulent surroundings and savouring the clean, light-bodied lager.

Unfortunately, the return trip to Otopeni airport beckoned but not before I lifted my glass and toasted my newly-hatched plan to return as soon as possible to Romania and enjoy the country's rapidly evolving beer scene.

**Charlie Mackle**





## HADDENHAM SUMMERFEST SCORES AGAIN!

The **14th Haddenham Summerfest** took place in glorious sunshine on Saturday 7th July.

Over 3,300 revellers came along to sample 130 barrels of ale from all over the country (pictured below), with a special focus on local brewers. Alongside the ale and 40 ciders, there was a range of craft beers, Pimms, wine and the newly introduced gin bar (which proved very popular).

As well as the fantastic range of drinks on offer, there was a delicious array of street food options available, from the traditional BBQ to wood fired pizzas and curry. Not to mention entertainment for the kids and live music from a rocking selection of local bands playing from open to close.

The festival had some additional entertainment this year with England playing Sweden in the World Cup Quarter Final, for which the organisers had arranged a giant six metre screen so that the footie fans could watch

the match. Around 2,000 people watched England win 2-0 and unlike most outdoor venues we've seen around the country, all tried frantically not to spill a drop of their pints in the excitement that ensued as the photograph on the front cover shows!

All round, it was not only a great day out that was hugely enjoyed by people of all ages, but it helped raise money to support local good causes and organisations.

The festival committee would like to thank everyone who came to drink, dance, eat and cheer, plus of course the sponsors and volunteers without whom, the festival could not happen.

We look forward to seeing everyone at **Winterfest** on the 8th December 2018, and again at the next **Summerfest** on the 6th July 2019.

*Natalie Reed (Photo and our front cover also courtesy of Natalie Reed)*



## Hidden Treasure Le De Spencers Arms



The 'Le De' is a little flint pub, nestling in the woods at the back of Downley Common surrounded by acres of beautiful AONB land with miles of trails. Making it the ideal refreshment stop after hiking or biking. Outside is a large attractive garden with a patio, prettily planted arbour and a safe children's play area. Landlady Sarah serves excellent home-cooked food alongside a great line-up of real ales and wines.

Visit our website for the menu, planned events, local walks and read some of the history of this 250 year old pub. Like us on our Facebook page and catch up with the locals.



01494 535317 [www.ledespencersarms.co.uk](http://www.ledespencersarms.co.uk)  
The Common, Downley, High Wycombe HP13 5YL



# LOCAL BREWERY NEWS

## ABC Brewery



ABC are continuing to produce interesting single batch limited edition beers in cask with the summer's offerings using ingredients from across the globe. As well as the beers we have covered in previous issues, you can also enjoy over this summer: *Electric Sheep* (4.3% Hoppy Amber Ale). It's 50 years since the publication of Philip K. Dicks 'Do Androids dream of Electric Sheep?' They celebrate this great novel with a hoppy amber beer with toasted malt flavours and a fruity hop aroma.

*Double Helix* (3.8% Blonde). Named after possibly the greatest scientific discovery of the 20th century, *Double Helix* is a blonde ale brewed with pilsner malts and fruity German hops. Expect delicate melon and orange aromas and flavours.



## Chiltern Brewery

In September *Chiltern Brewery* will be releasing two limited edition beers - *Kop Hill Ale* and *Copper Beech*. *Kop Hill Ale* is an amber ale with tangerine notes that is brewed to celebrate the ever popular Kop Hill Climb racing event, whilst *Copper Beech* is a smooth, moreish red ale.



*Chiltern Brewery* were extremely proud to pick up a number of awards at the recent *SIBA Midlands Independent Beer Awards*, including a gold medal for *Bodger's Barley Wine*. Head Brewer, Tom Jenkinson, told us that he was 'extremely proud that *Bodger's Barley Wine* has won gold at the recent *SIBA* awards, building on the success of winning three stars at last year's *Great Taste Awards* - *Bodger's* was the only beer to make the top fifty products in the



UK! It is also great to see more awards for our bottled beers, *Chiltern Gold* and *300s Old Ale*'.

## Hillfire Brewery

Hillfire are excited to be brewing a special Anniversary Ale for the 25th Aylesbury Beer festival in association with Florence Nightingale Hospice and the local *CAMRA* branch. Brew day is scheduled for September and the beer will feature their own hops grown locally in Bucks.

Their latest monthly special is *Blonde* (4.3% straw coloured). *Blonde* is lightly hopped to give a crisp refreshing flavour - perfect for summertime! *Hillfire APA* (4.5% amber ale) is now up to version 2.0 and is dry hopped to give a full juicy hop flavour, and their *Special Relationship* pale ale continues to be topical - it is a perfect union of finest Maris Otter malted barley and US and UK hops (and no, it's not a sour one!).



## Malt the Brewery

You thought POTUS stood for President Of The United States....not in Prestwood, just five miles from the Chequers Estate where Theresa May met Donald Trump in July. To coincide with the Presidential visit by Trump, *Malt The Brewery* held Prestwood's Official Trumped Up Session.



It was a great excuse to celebrate their new beer....an all American IPA, named *Trumped Up*.

Founder, Nick Watson said 'We've made our name as a very British Brewer, so *Trumped Up* was a real change of focus for us. We've shaken things up, challenged some traditions and ruffled a few feathers in making this beer, so it seemed apt to call it *Trumped Up*'.

They also say it's full of intense and Citrusy American hops and a hint of orange, lots of flavour and perfect for a Barbecue or to share with friends.



Due to the strength (5.5% ABV) the beer comes with a warning not to operate your twitter account or comb your thick head of hair after consumption!

Whilst Trump himself didn't make an appearance, except for his flying entourage overhead and his extensive motorcade a mile away in Great Missenden....party goers were treated to an American inspired BBQ by Smoke Yard Kitchen, Bluegrass Music by local musicians and an American themed vinyl disco night. There were also lots of 'Trump' themed capers!



Come visit us at the  
**GREAT XT  
TAPROOM**

9.30 - 5.00 MONDAY to TUESDAY  
9.30 - 6.00 WEDNESDAY to THURSDAY  
9.30 - 7.30 FRIDAY  
9.30 - 6.00 SATURDAY

Taste the beers - Tour the brewery  
Buy our fresh & bottled beers



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



# MORE LOCAL BREWERY NEWS

## Rebellion Brewery

**Rebellion's** monthly special for August is *Revolutionary* (4.2%) which is a red and fruity ale with roasted malt character and fruity hop notes. Small additions of roasted and black malts create the deep red hue as well as a depth and complexity. Subtle use of Azacca and Citra hops add a tropical / citrus fruit character. This will be followed in September by *Philosopher* (4.2%) which is described as pale and floral.



**Rebellion's** new external tanks are now installed and in use. The two 75 barrel (21,600 pints) Unitanks (can be used as conditioning or fermenters) are a great addition to the brewery giving them more beer storage and flexibility that will be fantastic during busy periods of the year, like Christmas. They are insulated and designed to live outside in the elements, which is lucky as they are too tall to be inside.

## Tring Brewery

The seasonal ale for August is *Heath Robinson* (4.0%). A blend of grains and malts give this beer its complex biscuity body. The use of Cascade and Chinook late in the boil followed by a generous measure of dry hopping imparts a lingering and resinous bitterness.



This will be followed in September by *Whirlwind* (3.8%). A highly refreshing sunshine blonde beer with a wonderfully fruity palate and lingering late hop aroma. Late in the fermentation, the addition of Amarillo hops layers on even more aroma; notably, orange and apricot.

## Vale Brewery

**Vale Brewery** are offering two more beers for the summer which we haven't covered in the previous issue. These are:



*Bohemia* (3.9% Blonde Pilsner). A pale gold pilsner style ale, with soft malt aroma and flavours of spice and berry fruits.



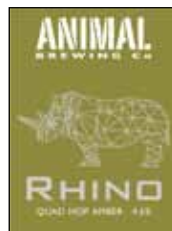
*Tin Pan Alley* (4.1% Copper ale). An old school traditional copper bitter, with a fresh floral aroma, sweet malt, biscuity flavour and a delicate dry finish.

## XT Brewery

The **XT Brewery** bar returns to **GBBF** this year with a selection of ten different beers from some of the brewer's favourite core beers such as the hyper hoppy *Hop Kitty*, low ABV but high in hop power. This has been a real on trend beer for 2018, combining the nation's ever growing love of hops but at a session-able strength; joining these will be some limited edition beers:

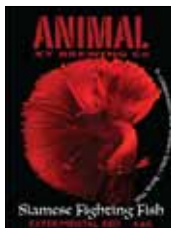
The *Burton IPA* which is a proper old school India Pale Ale – brewed at an authentic strength of 7.1% and aged for five months in full sized wooden

oak barrels, just like in the olden days. It's packed with fresh all English hops and English barley malt. **XT** have worked with an old nineteenth century recipe and brewing techniques to bring this historic beer back to life.



Under their **Animal Brewing Co** brand, the *Animal Rhino* is a quad hop amber ale at 4.6%, filled to the top with Amarillo, Simcoe, Citra and Sorachi Ace hops. Look for big orange, lime, tropical and floral flavours, Blended with six different malts for sweet biscuit and rye flavours with hints of chocolate and toffee. Perfect for people who love hard hitting flavours to knock them over.

Previously **XT** have worked with other breweries, hop growers, innovative chefs and yeast experts on collaboration brews. For this year's **GBBF** they have joined forces with a malting expert to bring you their collaboration red ale, sold under the **Animal** brand as: *Siamese Fighting Fish* (4.6%) – 'Dave the Malt', joined in the brewing process, gave technical help and provided the super trendy new Red-X malt which was paired with another leading edge development – Cryo Hops.



Like a crazy Heston Blumenthal science fiction recipe: Cryogenic separation process preserves all the flavour components by freezing the hop cones with liquid nitrogen.



*Hop Kitty* will be joined by his very naughty cousin, the rough looking one, with bigger muscles: it's the feral *Evil Kitty* at 7.2%. From the same recipe gene pool, but with a bit of a DNA tweak.

Check out these beers on the **XT** bar at stand B14 all week at Olympia.



Our beers for 2018 are themed around the heroic wartime achievements of the **Bletchley Park** codebreakers and are brewed as part of a fundraising campaign in support of **Bletchley Park** and **The National Museum of Computing**.

### CODEBREAKER (4.0 % ABV) January

Plenty of oats. Clean, fresh and light-amber colour. El Dorado hops give a flavour of stone-fruit and an aroma of pears.

### LORENZ (4.3% ABV) February

Extra pale. Slower fermentation brings out the distinctive tangerine flavour of Mandarin Bavaria hops.

### TUNNY (3.9% ABV) March

Generous portions of wheat in the grist. Cascade hops for a full and fruity aroma.

### ABACUS (4.1% ABV) April

Galaxy hops. Passion fruit and peach aromas. Spicy rye malt base.

### ENIGMA (3.8% ABV) May

Endeavour and Jester hops with aromatic malt bestow a unique colour and deep flavour.

### COLOSSUS (4.2% ABV) June

Citra, Citra and then more Citra. Intense tropical-fruit and grapefruit flavours.

### WRENS (4.1% ABV) July

Extra pale malt base with Mosaic, Citra and Simcoe hops. Tropical, and citrus flavours.

### HEATH ROBINSON (4.0% ABV) August

Complex biscuity body. Cascade and Chinook impart a lingering and resinous bitterness.

### WHIRLWIND (3.8% ABV) September

Amarillo for a sunshine blonde beer with a fruity palate and lingering late hop aroma.

### WITCH (4.2% ABV) October

Northern Brewer hops. Notes of pine and grass on the nose and lingering bitterness.

### CIPHER (3.9% ABV) November

Rye malt and US hops form the backbone of this copper ale. Pleasantly balanced bitterness.

### SECRET SANTA (4.0% ABV) December

A medley of malts and a generous dose of Bramling Cross hops. A perfect all-day-er.

**VISIT OUR BREWERY SHOP**

BEER • MERCHANDISE • GIFT VOUCHERS • PICKLES & PRESERVES • MEMBERSHIPS • LIMITED EDITION BREWS

### OPENING TIMES

Monday & Tuesday 11.00 - 5.00  
Wednesday & Thursday 08.00 - 6.00  
Friday 08.00 - 7.30  
Saturday 09.00 - 5.00



**TRING**  
BREWERY Co.

DUNSLEY FARM, TRING HP23 6HA  
[www.tringbrewery.co.uk](http://www.tringbrewery.co.uk)

Suppliers of award winning ales to trade and retail since 1992

01442  
890721



# THE KING'S HEAD

EST 1455

CHILTERN BREWERY

The Chiltern Brewery's historic courtyard inn at  
The King's Head, Aylesbury



Fine English Real Ales & Craft Keg Beers from our Brewery  
Guest Craft Beers, Ciders & Stouts  
Fine Wines from the Rothschild Estate

**NEW**

**LUNCH SERVED DAILY**  
Evening food on Wednesdays, Thursdays,  
Fridays & Saturdays

The King's Head, Market Square, Aylesbury, HP20 2RW  
01296 718812 [www.kingsheadaylesbury.co.uk](http://www.kingsheadaylesbury.co.uk)

[@kings\\_head](https://twitter.com/kings_head) [/kingsheadaylesbury](https://facebook.com/kingsheadaylesbury) [kingsheadaylesbury](https://instagram.com/kingsheadaylesbury)



## The CROSS KEYS THAME

**CAMRA**  
winners of Central  
Southern region.

Large range of traditional  
ales and ciders on offer.

Open fire.  
Dog friendly.  
Monthly comedy night.

Check out our Facebook page  
for up to date details.

Tel: 01844 218202  
[www.crosskeysthame.co.uk](http://www.crosskeysthame.co.uk)

P. Risborough (A4129)  
Community Hospital



# THE CASKITEERS - PART ONE

Passing the seventh craft beer bar on a wander down Shackney High Street, Harry turned to Jacob.

‘Fancy a dark, unfiltered, north-west Oregon hopped IPA, mate?’ Harry asked Jacob.

‘Not ‘arf, mate,’ Jacob replied. He occasionally made unsuccessful attempts to adopt the local dialect. Harry looked puzzled so Jacob reverted to cut-glass Received Pronunciation. ‘And a smashed avocado on toast to soak it all up.’

‘Right-ho,’ Harry said. ‘We can go crazy. We’re not at boarding school now – sadly more’s the pity.’

Harry and Jacob were posh. They were so posh it was said their families didn’t even know how to spell the word ‘work’. Their money was so ancient it would have taken a platoon of metal detectorists to even locate, let alone count.

Nevertheless, their wealth had conferred powers of subterfuge upon them, although limited in extent. Walking down the street in the inner-London neighbourhood of Shackney in their red trousers and lumberjack shirts they may have been mistaken for just averagely over-privileged twenty-somethings with ridiculously bushy beards. Until, that is, they opened their mouths. It wasn’t a case of a plummy voice, more an accent as fruity as a whole greengrocer’s stall.

Inside the bar Harry and Jacob sat at an old-fashioned, rickety school desk covered in fake artisan paint splatters while an old-style light bulb with a glowing, curly filament hung over their reflective foreheads.

‘What a bargain. Only fifteen of those Cockney quids for a third of a pint,’ Jacob said.

‘And it’s *almost* drinkable,’ Harry enthused, taking a delicate sip of the tremendously heavily hopped beer. ‘And look at how busy the bar is! There are even some of those strange creatures called women.’

The bar, called Eaten Trifles, was heaving with countless shiny-faced bearded hipsters, also in red trousers accompanied by their girlfriends. All tried to copy the local artists of Shackney but in an unconvincing way with over-tasteful and discreet tattoos plus facial piercings made of recycled metal.

‘You know, if I ever actually needed to work...’ Jacob began.

‘Steady on old chap with that W word,’ Harry spluttered into his beer.

‘Hypothetically speaking, old bean,’ Jacob reassured him. ‘Put it another way. Next time father asks me what to do with the next few hundred grand pocket-money he gives me as a tax-dodge then I’d jolly well like him to buy me my very own microbrewery,’ Jacob ruminated. He dared to take another sip of his overpowering IPA and screwed his face up in the expression of pained disgust that he usually reserved for people who had to buy their own furniture.

‘You mean buy one of those microbreweries – like in the railway arches in Bermondsey?’ Harry asked.

‘I was thinking more that I could persuade father to jolly-well buy the whole railway – if he’s got an odd hedge-fund in an off-shore tax haven he can spare – which, of course, he does, he has squillions of them,’ Jacob continued.

‘That would be such an epic jape, Jakes, old mucker.’ Harry inhaled the hop aroma from his third of a pint and momentarily lost consciousness. ‘The upper middle-classes flock to those microbreweries every weekend – with all that artisan street-food and the farmers’ markets too. Opening our own microbrewery would make us so popular. We’d have a stream of all our Eton chums popping through the doors – just like when we were back at Oxford.’

‘Not just popular. It might even make us cool!’ Jacob declared with evangelical zeal.

The two bumped fists in an excruciatingly self-conscious way.

‘The only problem is that if we set up our own microbrewery and opened the tap room at weekends then wouldn’t – ahem – undesirables wander in?’

Harry said.

‘What? The *ordinary* drinker?’ Jacob whispered.

‘We can hardly put a sign on the door declaring ‘Admittance Only If Your Family Home Has More Than Ten Bathrooms’.’ Harry furrowed his brow.

‘Can’t we?’ Jacob asked.

‘We’ll have to think about this,’ Harry suggested.

The two sat in silence for a while. After several minutes one of them managed to generate a thought.

‘How do you fancy a triple-chocolate, raspberry wheat beer aged under a disused wallpaper factory in Preston North-End in seventeenth century absinthie casks?’ Jacob asked.

‘Super. What number beer is that?’ Harry said, pointing at the line of fifty identical taps protruding from the brick wall behind the bar.

‘Oh, I haven’t even looked. I surmised that if I slipped them a couple of thousand Cockney squids then the proles might brew one for us for the next time we come in,’ Jacob replied.

He headed for the bar, hoping that the experience wouldn’t expose the embarrassing flaw in his expensive education. He could recite Aristotle’s shopping list or expostulate on German philosophy so much that he was informally declared chairman of Eton’s Kant society (at least that’s what he thought it was called). However, he’d never really made the effort with numbers. Not that it was a problem. Why would someone so rich ever need to count? He just had to ask for what he wanted in his moneyed tones and he’d invariably get it.

But in this craft beer bar the orders had to be made from a numbered blackboard. To Jacob it looked like Egyptian hieroglyphics, with which he was far more comfortable.

‘Whadd’a ye want?’ The short-haired barmaid wore a ring through her nose and had CRAFT IPA tattooed on her knuckles.

‘Erm, the two ducks, please.’ Jacob asked.

‘We donnae have a ‘two ducks’,’ she said. ‘And ask for it by the number like all the other folk.’

‘Those two squiggly lines there. They look like two ducks,’ Jacob clarified.

‘Ach, twenty-two!’ she said, dispensing beer number 22, a macchiato-infused craft sour lambic experimental beer. ‘How much have ye had?’

‘A couple of sips of IPA,’ Jacob said. ‘Actually, listen here, serving wench. You’re a common person – you may be able to help us overcome a predicament.’ He explained the conundrum that he and Harry had been dwelling over

‘Ye wannae know how to stop the scumbags drinking yous microbrewery’s beer?’ the barmaid said. ‘Easy. Put up the price. That’s what our Scottish government’s doing. Why do ye think I moved down to England to brew my stonkingly strong ale.’

‘You’re a brewer?’ Jacob exclaimed, interest piqued.

‘Aye. When I find myself some wee derelict part of London wi’ a crime rate that’s approachin’ Glasgae’s,’ she replied. ‘The name’s Ruthie. As in Ruthie’s Ruthless Ales.’

Finally, Jacob’s brain began put two and two together, although not quite efficiently enough to work out an answer.

‘Ruthie, are you looking for an injection of venture capital?’ he asked.

‘I donnae ‘bout that – folks where I come from like injections of something else,’ she replied.

‘When you bring our thirds of a pint over I’d like to introduce you to my business partner, Harry,’ he said, rubbing his hands in satisfaction.

Harry was still staring at the wooden desk trying to have a thought when Jacob snapped him out of his futile attempts at concentration. ‘Black, pine resin-flavoured IPAs all round. Our craft beer microbrewery is in business!’

*Charlie Mackle*

## Branch Diary

*Everybody welcome to all socials and meetings!*

### August

**Saturday 4th STONE VILLAGE SAUSAGE AND BEER FESTIVAL**  
1.00pm Stone Recreation Ground, Oxford Road

**Thursday 9th GREAT BRITISH BEER FESTIVAL SOCIAL**

Olympia, London. Come and join the branch as we enjoy the festival. As it is so large and so easy to miss people, in the crowds, we suggest meeting up at the XT Brewery stand, on the hour, every hour, from 7.00pm to 10.00pm.

**Saturday 25th BEER FESTIVAL SOCIAL**

12 noon, Royal British legion, Marlow

### September

**Monday 3rd BRANCH MEETING**

7.30pm, Swan, Great Kimble

**Saturday 8th AUNT SALLY MATCH AND BEER FESTIVAL**

12 noon, Mason's Arms, Headington

Hopefully the weather will be kinder to us this year!

**Thursday 19th SOCIAL**

7.30pm, Old Millwrights Arms, Aylesbury

**Saturday 22nd BUS ROUTE 40 CRAWL**

Meet Cross Keys, Thame 12 noon

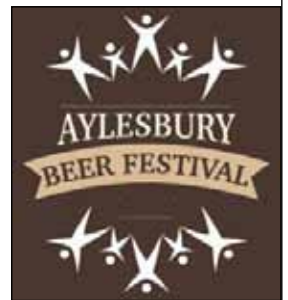
### October

**Friday 26th/Saturday 27th VALE OF AYLESBURY FESTIVAL**

For the 25th year we are holding a beer festival to raise money for the Florence Nightingale Hospice Charity. It will be held at the Sir Henry Floyd Grammar School, Oxford Road, Aylesbury HP21 8PE.

As part of the celebrations marking 25 years a special beer will be brewed especially for the festival by the Hillfire Brewery and we have been promised special beers from two of our other magnificent local breweries!

We will be looking to local CAMRA members to volunteer to help set up the festival and serve at the event, plus help with the taking down of the barrels on the Saturday night. It's great fun and many hands make light work!



Further details can be found on our website

[www.avw.camra.org.uk](http://www.avw.camra.org.uk) and facebook

**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](mailto: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.avw.camra.org.uk](http://www.avw.camra.org.uk)

## Swan Supping

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

Circulation **6000** copies.

Edited by David Roe

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

Tel : 01296 484551 E-Mail : [editor@avw.camra.org.uk](mailto:editor@avw.camra.org.uk)

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

10% discounts for payment in advance. Block bookings for six issues available.

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

Copy deadline for next issue (due out 28th September) is 10th September 2018.

**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 all issues of *Swan Supping* can be downloaded from our website ([avw.camra.org.uk](http://avw.camra.org.uk)).

### ©Aylesbury Vale & Wycombe CAMRA 2018

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

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

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

## Over 35 real ales to try

including a bespoke ale by Hillfire Brewing created for Florence Nightingale Hospice Charity

**Friday 26th October &  
Saturday 27th October**

**at Sir Henry Floyd Grammar  
School, HP21 7QY**

**Book online at:  
[fnhospice.org.uk/beerfestival](http://fnhospice.org.uk/beerfestival)**



Registered Charity No. 1119499

Keeping it real with



Aylesbury Premier Building Services Ltd



# Join up, join in, join the campaign



**CAMPAIGN  
FOR  
REAL ALE**

From  
as little as  
**£25<sup>+</sup>**

a year. That's less  
than a pint a  
month!

Protect the traditions of great British pubs and everything that goes with them by joining today at [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus), or call **01727 798440**.\* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details:

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

..... Postcode .....

Email address .....

Daytime Tel .....

## Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

## Direct Debit

## Non DD

Single Membership £25 ☐ £27 ☐

Joint Membership £30 ☐ £32 ☐

(Partner at the same address)

For concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 798440**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed .....

Date .....

Applications will be processed within 21 days.



**CAMPAIGN  
FOR  
REAL ALE**

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

Please fill in the whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd. 230 Hatfield Road St. Albans, Herts AL1 4LW

### Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

### Name(s) of Account Holder

### Bank or Building Society Account Number

.....

### Branch Sort Code

.....

### Reference

.....

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

### Service User Number

9 2 6 1 2 9

### FOR CAMRA OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

### Instructions to your Bank or Building Society

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

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

## The Direct Debit Guarantee

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

\*Price of single membership when paying by Direct Debit. \*Calls from landlines charged at local rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

EVERY MONTH WE FEATURE 36 DIFFERENT  
CASK ALES FROM AROUND THE UK



IN 2017 WE FEATURED OVER 400 CASK ALES FROM OVER 130 DIFFERENT BREWERIES

## SOME OF OUR ALL YEAR ROUND CASK ALES



CALL US NOW ON 01296 630013 OR VISIT [WWW.DAYLADRINKS.CO.UK](http://WWW.DAYLADRINKS.CO.UK)