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IF BEER'S NOT THE ANSWER, YOU'VE ASKED THE WRONG QUESTION

CEDAR

# **NEWS FROM THE EDITOR**



We enter a busy couple of months, not only for the country, but also for local *CAMRA*.

Congratulations go to our Chairman, Carl Griffin, for becoming the Regional Director for the Southern Central Region of *CAMRA*. This will mean that he cannot continue as Branch Chairman, so an election has to be held to fill the post. This will take place at the *Extraordinary General Meeting* at the planned Branch Meeting to be held at the *Bricklayers Arms* in Aylesbury on Monday 18th of July. All branch members of *CAMRA* should attend as this is a vital decision for the future direction of the branch.

The *Revitalisation Project* was launched by one of the founders of *CAMRA*, Michael Hardman at the recent Members Weekend & AGM held in Liverpool. We have included details from the man himself (see below) and urge all *CAMRA* members to get involved and try to attend one of the many meetings around the country to make their feelings and ideas known as we try to determine whom we represent now, and who should we represent in the future to help secure the best outcome for the brewing industry and the pub trade.

Many people's thoughts in June and early July will be centered on the fates of the Home Countries in the UEFA Euro 2016 Championships. Even if you support one of the other teams, we all hope for success for England as this breeds success in the pub trade. Also on the topic of Europe, don't forget to vote in the EU Referendum in June!

# Black Country Trip

Bookings are still being taken for our annual excursion to the Black Country. This is our 26th trip which will take place on Saturday 9th of July and the cost will be £31. The coach will pick up and set down in Aylesbury, Princes

Risborough, High Wycombe and Stokenchurch. and we will be visiting lots of old favourites, such as the Bull & Bladder in Brierley Hill, the Beacon Hotel in Sedgley, and the Old Swan Netherton (pictured above).



This is the best day of the year, so make sure you don't miss out. Get in touch with me (contact details on page 22) to ensure your place on the bus as space is limited and seats are going fast!

# In Conclusion

This issue is tinged with a fair amount of sadness as we mourn the loss of two *CAMRA* members. Tim Dawe (see page 4) who was a committee member during the 80s and 90s, and Richard Bignell who was well-known in the southern part of the branch. As a tribute to Richard we are printing a crossword (see page 16) compiled by him and offering a prize (kindly donated by *Rebellion Brewery*) for the person submitting the best entry (or randomly selected from all completed entries).

My thanks to all who have contributed to this issue of *Swan Supping* either by way of writing articles, sending pub news and pictures. Special thanks to John Wood for the cover photograph, Colin Stanford for the cartoon, and those hardy souls who deliver the finished magazine to the pubs, breweries and festivals etc.

David Roe, Swan Supping Editor

# **NATIONAL CAMRA NEWS**

**CAMRA's Revitalisation Project** has got off to a great start and is now moving into its second stage, with the steering committee seeking additional members with specific professional skills and experience to help it shape proposals about the organisation's future.

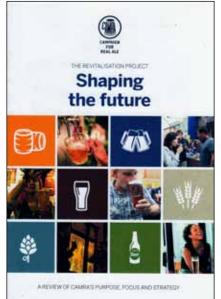
More than 24,000 members have responded to the first stage of the project which was a survey and hundreds more have made their views known at the first 10 of more than 50 consultation meetings taking place across the country.

The project has also generated wider interest with more than 4,000 people downloading the Shaping the Future consultation paper and over a thousand non-members completing a survey online to express their thoughts.

Having launched the consultation process, the steering committee is moving on to its second and most important task - analysing the mass of data and opinion *CAMRA* members have provided and will continue to provide over the next four months. We still have to process and analyse 5,000 paper returns, as well as the data and qualitative information gathered at the consultation meetings.

In order to ensure the steering committee is as representative as possible, both demographically and in terms of experience, we're now inviting members to nominate themselves, or others who they feel would be able to contribute to the process.

Once the committee has been boosted with this experience and knowledge, we'll begin the complex process of distilling all the information we've gathered into a series of proposals for *CAMRA's* future direction. As you'd expect, those options will not be based on a single point of data, the result of one vote or one consultation meeting.



The results from the first consultation show that *CAMRA* members hold a wide variety of opinions, and make it clear that the steering committee will need to take many different factors into account when developing its recommendations. We need to make sure that any proposals we present do not ignore the opinions expressed by sizeable minorities within the organisation.

Any proposals we make will be fed through a testing process which will involve further surveys of members. The committee will also be seeking views of external stakeholders, including politicians, pub and brewery owners and beer writers, to ensure we're getting as wide a view of *CAMRA* as possible.

The **Revitalisation Project** is based on the principle that the members have the final decision and the committee's proposals will be presented to the National Executive and then put to members during the AGM and Members' Weekend in

Bournemouth in 2017.

It's not too late to have your say. While we're starting to collate data from the initial survey, we'll leave it open until we design further surveys to test options. The process is ongoing and it's still essential that we hear from members to help us to understand our findings so far and refine our proposals.

It's essential that members who haven't already attended consultation meetings make their views known. Visit www.revitalisation.camra.org.uk/get-involved/ for details of your closest meeting.

Michael Hardman (Chairman of the Revitalisation Project and one of the founders of CAMRA).

# A SAD LOSS



At every *CAMRA Members Weekend & AGM* the Chairman announces the annual obituary tributes. The very sad news this year was to learn from Colin Valentine that Tim Dawe had died.

Tim had been a prominent member of the *Aylesbury Vale & Wycombe Branch* during the 1980s and 1990s and, as was usual for him, had made a lot of friends in the area.

Tim was always a ball of energy and willing to help out in any way he could. This was despite having only one arm, having lost his right one in a motorcycle accident in his early twenties. He always seemed to do everything to ignore what would be a debilitating injury for most people, including getting his PADI qualification for Scuba diving!

Tim lived in a flat in Bedgrove and was a regular at the **Buckinghamshire Yeoman**, boosting their real ales sales, not only by himself, but by making

lots of friends there who regularly went to the pub just to enjoy his company. As his birthday was in December, he also suggested a pub crawl and that crawl is still held every year in the run-up to Christmas.

When Tim's job with British Gas moved him away from the branch to Rugby, via North Sussex, he always kept in touch and we often saw him at the *Great British Beer Festival*.

On hearing the news of his death, I contacted his latest branch, which was Rugby, to get the full details of what had happened. I was informed that a memorial service was to be held at St. Andrews church on that coming Thursday, so I represented the branch at the sad occasion.

Many moving tributes were read out including one from Tim's fellow branch member, Kevin Quealy. Kevin was kind enough to send me the text of his tribute and I'd like to borrow a couple of stories from it.

Besides real ale, one of Tim's other passions was walking. Not long after moving to Rugby, having planned a route for himself along canals and road verges, Tim walked from Rugby to Crick and back, to sample the delights of the pubs in said village. Now, whether as a result of sampling one too many, or just bad luck, no one knows, but on the way home, Tim stumbled by the verge and tumbled into the ditch by the side of the road, dislocating his good shoulder in the process. Unable to climb out, he lay there for some considerable time, until by sheer luck; a passing car spotted him and took him to hospital.

Now a dislocated shoulder would be incapacitating for any of us, but when it's your only shoulder, it clearly has severe consequences. Undaunted by this however, Tim fully recovered and was soon back out walking, this time with a few friends.

One of Tim's other passions was art and he recounted a story of a visit to an art gallery in Oxford with a friend. On approaching the lady at the entrance gate, he asked if there was a discount for disabled people. He was delighted to find that there was, and he received £2 off the entry fee. His delight was then soured, as the lady explained that his friend could come in for free as his carer. He was thoroughly 'miffed' by this.

After the service finished, we all adjourned to the nearby **Seven Stars** for drinks and a buffet. This had been a favourite pub of Tim's and only a couple of years earlier Tim had, as Branch Chairman, presented the pub with the *Pub of the Year Award*. It had also featured many times in *Inn Touch*, the branch magazine which Tim had edited for many years. This turned into a very enjoyable afternoon, one which would have appealed very much to Tim!

We have very few pictures of him, as he tended to be on the other side of the camera. One that he didn't take is the picture of a branch meeting at the **Rose & Crown**, Saunderton, in 1994 (see above). Tim is the one at the front in the colourful jumper seated between Elvis Evans and Nick Holt.

The photo of Tim below shows him on a Settle - Carlisle Steam Rail Trip in July 2014 (kindly supplied by Kevin Quealy).

Tim was born on 14th of December 1959 and died on the 12th of March 2016 after having being diagnosed with pancreatic cancer late in 2015.

Our condolences go to his family and his many friends across the country.

A truly sad loss!

David Roe









# MARLOW ROYAL BRITISH LEGION



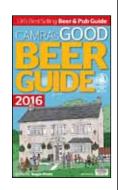
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# **LOCAL NEWS**

### ASTON ABBOTS

The **Royal Oak** currently has two ales, *Fullers London Pride* and *XT 4* on handpump. There is now a new summer menu to tempt and events coming up are a Quiz night on 19th June at 7.30pm and a 1940s themed garden party on Saturday 25th June from 3pm. The pub is now a freehouse since Gary and Teri, tenants for the last 20 years, bought the pub from *Oxford Inns* last year. They also own the **Dog House** at Broughton Crossing.

#### ASTON CLINTON

Aston Clinton Beer Festival will take place at Aston Clinton School on Friday 29th July (5pm – 11pm), Saturday 30th July (12 noon to 11pm) and Sunday 31st July (12 noon – 6pm).

There will be 60 cask beers, 12 real ciders and two perries.

Over the last four years Aston Clinton Charity Beer Festival has raised over £40,000 for local good causes. The Pace Centre and Medical Detection Dogs will be amongst the beneficiaries from this years festival, with others to be announced.

Half of the cask beer is from breweries within a 20 mile radius of Aston Clinton. A number of the local brewers represented are relatively new to the scene, so it may be the first time that people in the area get to try beer from breweries like *Hornes*, *Watling Street* and *Paradigm*.

They have secured the only cask that will leave *Leighton Buzzard Brewery* of an as yet unnamed, strong beer; brewed with some smoked malt and hopped with English hop varieties. The remainder of the gyle will be aged in Islay malt casks and bottled for sale directly from the brewery.

They will also be serving two casks of *Red Squirrel Brewing*'s new *European IPA* at the same time. One will be fined in the usual way to provide a bright, clear beer. The other cask will be unfined. They are looking forward to seeing if the customers can identify any differences in flavour between the two beers.

They have also been talking to *Paradigm Brewery* in Sarratt about an exciting and extremely unusual watercress beer which they hope will be ready in time for the festival. Peppery, dry notes from the judicious use of watercress late in the boil will make for a subtle, but different flavour.

The other half of the beer list is sourced from some of the best traditional and contemporary brewers across the UK; such as *Arbor*, *Adnams*, *Kelham Island*, *Thornbridge*, *Roosters*, *Williams Bros*, *Oakham* and many more.

For the first time at their festival, they hope to be presenting two gluten-free cask beers from *Nene Valley Brewery*.

They are also thinking of running tutored tasting sessions during the festival, so if you would be interested in taking part in one of these, please contact them by email accfdave@gmail.com for further details

# **AYLESBURY**

Work on the extension of the bar to allow viewing the brewery in action at the **Hop Pole** has been completed and the kitchen is now open to serve steaks and burgers etc. New signage outside proclaims the pub as a 'Brew-Pub and Grill' and the extensive beer range remains the same, both at the bar and the brewery shop. Food is available every day except Mondays.

The **Tap & Barrel** has now been closed for over two months and we have no further information about its future.

# BOLTER END

The Bucks Free Press announced in April that the **Peacock** ex-pub was sold at auction with the freehold reserve of £390,000 exceeded by £121,000 but no details disclosed as to the buyer nor future use of the building.

#### **BRILL**

Brill Club was reconstituted and rebuilt more than ten years ago and pride themselves on offering Vale Brewery ales and can claim to be the nearest outlet to the brewery. This year over the August Bank Holiday they will host the 13th Brill Beer Festival. Non-members are welcome to join them for a pint on one of the many walks around the village looking across the Aylesbury Vale from their lofty position.

### **CHILTON**

The management of the **Poachers Pocket** has taken on the **Launton Club** near Bicester and renamed it the **Harrison**, It always holds three real ales. The **Poachers Pocket** serves **Sharps Doom Bar**, plus one other such as **Betty Stoggs**, or **Portobello**. There are plans afoot to run a chinese takeaway.

### **CUBLINGTON**

The **Unicorn** has a Euro Election themed Menu Challenge in the runup to Brexit with a choice of the best of British or European dishes. Ales available when visited were **Cottage** Conquest 3.9%, **Fullers** London Pride 4.1% and **XT4** 3.8%.

# **GRANBOROUGH**

A party of twenty three Chelsea Pensioners visited the **Crown** for a lunch on the 19th May. So impressed were they with the meal and service that they insisted on being photographed



with chefs Ben (left) and Adam. Four of the party had fought in WW11 including John Humphries (pictured) who fought at Arnhem, was twice captured and twice escaped and became a member of the SAS.

Available when visited were *Chiltern Bitter, Thwaites Original, Vale IPA* and *Wainwrights Golden Ale.* Events coming up include a trip to Royal Ascot Race Day on Saturday 18th June – tickets £35 and Jazz Night which is held on the last Friday of each month.

# **GREAT HAMPDEN**

Louise and Constantine Lucas, who run the **Hampden Arms**, wanted to wish many thanks to all those who came to the quiz at the pub on May 15th in aid of the MPS Society which raised £110 for this wonderful charity on their awareness day.

# **HADDENHAM**

**Haddenham Summerfest** will take place at Haddenham Community Junior School, Woodways, Haddenham HP17 8DS on Saturday July 2nd.

At the **Green Dragon**, Simon is forever looking for something just that little bit different and has come up with some great ales recently. These have included **Black Sheep** Golden Sheep and a very tasty **Clouded Minds** Hazel Nutter.

The **Rising Sun** has a constantly changing selection of great ales from *XT*, *Animal* and oddities that have to be tried from almost anywhere, Never a duff pint here served by Liam and Sylvie. The garden is being sorted by Geordie and Mitch and should be ready by mid June.

### HARDWICK

Regular ale **Youngs** Bitter is now accompanied by three guests at the **Bell**. When visited these were **Chiltern** Columbian Coffee Porter 4.1%, **Haresfoot** Sundial 3.8% and **Animal** Ladybird 4.6% - which was replaced

during the visit by *Animal Quack*, also 4.6% and in fine form. Events coming up include a Quiz Night on Wednesday 22nd June and a French themed evening on Saturday 25th June.

# **HIGH WYCOMBE**

The **Bell** in Frogmoor reopened recently after having been closed for several weeks. The beers on offer are *Fullers London Pride* and *ESB* to accompany the Thai food on offer.

**Red Squirrel** are expecting to be opening their new bar in Church Street sometime in July. The outside boarding has been removed from the premises, work has started inside and there is a notice in the window advertising for staff.

# KINGSTON BLOUNT

We understand that the *Brakspear* owned **Cherry Tree** is up for sale. A good job the local Parish Council got it listed as an *Asset of Community Value*!

# **KNOTTY GREEN**

The Red Lion has been put up for sale. Fortunately, the branch has placed an *Asset of Community Value* status on the pub which enables the local community to raise a bid in order to purchase the pub. The pub has connections with Enid Blyton and was the first pub to be awarded the Pubs Matter award, last year, by the Pubs Minister. It is also the only pub in Knotty Green and villagers will have a long walk to the nearest alternative pub should it remain closed.

#### LITTLE HASELEY

Over the border in Oxfordshire, *Philsters Ales at Beehive Brewery*, have been producing low volumes of traditional ales re-crafted.

Following on the success of *Haseley Gold*, *Haseley Rising*, *BOOSH*, Darkside and *Glass Blower*; *Philsters* have a limited edition 4.2% brew to celebrate the 50th anniversary of England's 1966 World Cup Victory and to support Roy's Boys in Euro 2016.

66-50: Five English and German malts. Hopped with loads of Cascade for the trademark *Philsters* bitterness and Mandarin Bavaria to make it interesting. Dry hopped in the cask for extra time with more Mandarin Bavaria for a crisp, dry, citrus, winning finish.

*66-50* will be available throughout Euro 2016 at the **Plough**, Great Haseley.



# LOUDWATER

On the first of July 2007 the smoking ban came into force in England. So the licensees Graham and Maggie of the **Derehams Inn** held their first *Fag'N'Firkin Beer Festival*, named this as on the Friday you could smoke in the pub but on the Saturday you couldn't.

This year will be the tenth year of this festival which will take place on the evening of Friday the 1st of July until Sunday 3rd July With a range of twenty ales, five real ciders, homemade burgers, pork baps, hotdogs will be available and Maggie's legendary goat curry on Friday and Saturday evening with roast dinners available on the Sunday. Live music Friday and Saturday evening. Well worth a visit!

# LUDGERSHALL

The **Bull & Butcher** serves *Brakspears Bitter* and *Hook Norton Hooky*. The new management team, featured last issue, is looking at serving even more local *Locales* such as *Vale* or *XT*.

# MAIDENHEAD

This year's Maidenhead Beer & Cider Festival run by the Slough, Windsor & Maidenhead branch of CAMRA will take place from Thursday 28th to Saturday 30th of July.

# **MARLOW**

After ten years at the **Duke of Cambridge** John and Tracy Hudson will be leaving during the next few weeks and retiring to France. We wish them all the very best for their future and also look forward to meeting the incoming licensees at the **Duke**.

The **Three Horseshoes** on Burroughs Grove Hill reopened on 20th May after three weeks closure for extensive refurbishment (see page 17). The opening hours are 12pm - 11pm Monday - Saturday, 12pm - 6pm Sunday. The six handpumps offer four *Rebellion* beers, *Old Rosie* cider, with a guest beer on the sixth pump. The guest beer for June will be *Side Pocket for a Toad* from *Tring Brewery*.

Marlow Football Club holds its inaugural beer festival on Friday 3rd and Saturday 4th June at its home ground in Oak Tree Road. Opening hours are 4pm - 10pm on the Friday and 12pm - 10pm on the Saturday. There will be around 30 beers and ciders.

Regulars at Marlow Jazz Club have the added attraction of the range of real ales available at the Royal British Legion hall, their headquarters for the last eight years. Ales from the local Rebellion Brewery and from the Ringwood Brewery appear to be the most popular with the jazz fans. The Club will celebrate 40 years of live jazz presentations (at 11 different venues) on Tuesday June 21st with a special gig starring top saxophonists Art Themen and Karen Sharp.

# NORTH MARSTON

The **Pilgrim** now has two varying ales on handpump plus a weekend guest, all of which are usually local. Available at last visit were *Chiltern Beechwood* and *XT4* plus imminent guest *XT3*. A craft

ale is also offered on Keykeg; no contact with gas. *Millwhites Super Eight*, a rotating cider option, now occupies the fourth pump.

Live music on Friday 1st July will be provided by Michael George Moore on piano with various rock covers. Sunday barbecues will be held subject to good weather and there is a Quiz Night on the last Tuesday of each month and an Open Mike on the third Tuesday. The pub was recently voted **Best Community Pub** in the AVDC competition.

#### **OVING**

Three normally local ales are now on handpump at the **Black Boy**; most recent were **Leighton Buzzard** Borrowers Bitter, **Tring** Queen Bee and **XT4**. I had the last pint of the **Animal** Rhino which preceded the **XT4** – excellent. Also imminent are **Marstons** EPA and **Leighton Buzzard** Restoration.

### PENN STREET

Mid Chilterns CAMRA inform us that following the death of Hit Or Miss landlady Mary Macken this year's Penn Street Beer Festival has been cancelled.

# **POUNDON**

Resplendent in a recent exterior redecoration the **Sow and Pigs** now also has attractive new signage featuring the local breed Oxford Sandy and Black. The signs (pictured above) have been nominated for an award by the Sign Society.

Since buying the freehold from *Marstons* last year after five years as tenants, Ali and Will have progressively redecorated the pub inside and out. Now as a free house they now have an ever changing weekly guest alongside the ever popular *Brakspear Bitter*, currently *Vale Wychert*.

The annual *Classic Car Show* will take place this year on the 28th August, Bank Holiday Sunday.

# PRINCES RISBOROUGH

The **Bell** was refurbished in April, opening just in time for our social. The pool table appears to have been a casualty of the refit. Two real ales are usually available, although on our visit the choice was of one: *Wychwood Hobgoblin*.

The old **Black Prince** (aka the **Poppyseed** and the **Zest Indian Restaurant**) has been demolished - see page 9.

# **QUAINTON**

The range of five ales at the George and Dragon continues with a local theme. On the last visit there was Animal Rhino, Chiltern Nut Brown Mild, St Austell Proper Job, Vale Best IPA and XT10 Stout. Up next are Animal Quack, Animal Snail and St Austell Tribute. Coming soon on Saturday 9th July is a Beer Festival from noon to 11pm. In the meantime there is a Bingo Night on Sunday 12th June

# SOULBURY

Three ales are kept on handpump at the **Boot**, currently *Greene King IPA 3.6%*, *Sharps Doom Bar* 4% and *Black Sheep Holy Grail 4%*. Also on handpump is *Westons old Rosie Cider* at 7.3%. A

Quiz Night is held on the last Tuesday of the month at 7.30pm.

#### **STEWKLEY**

The *Punch* owned Carpenters Arms has been closed since the end of April. This follows the sudden departure of the existing tenant who was running the Lassan Indian restaurant from the saloon side of the pub for the last five years. Hopefully it will be refurbished to open as a pub again in the very near future.

The Swan has currently three ales, Youngs Bitter, Sharps Doom Bar and Timothy Taylor Landlord. There are several events planned for the coming summer months. First is an all-day celebration with tea and cakes for the Queens 90th birthday on Saturday 11th June. For Father's Day on Sunday 19th June there will be a free glass of wine for Dads with each meal. All European matches will be shown on a big screen throughout the tournament. Live music will be provided by 'We are Giants' on Saturday 25th June. The big event of the summer however will be the Swanfest music festival in aid of Alzheimer's Research UK to be held on Saturday 27th and Sunday 28th August. Ten bands will play at the event which will cater for all and include a hog roast and bouncy castle. More details will follow in the next issue as a lot more is planned for this event.

# **THAME**

Paul Campion has moved on from the **Birdcage** and *Enterprise Inns* have taken the lease back. It seems that it will be run by a new *Enterprise* pub group called the *Bermondsey Pub Company*. The pub is currently closed and undergoing a major internal refurbishment. More news next issue.

# **TWYFORD**

A possible *Beer and Sausage festival* is in the planning stage for later in the summer at the **Crown.** The ever changing ale served by gravity is currently *Cottage Princess Beia* 4%. Recent favourites have included *Gales Redwood* 4% and two from *Caledonian; Edinburgh Castle* 4% and *Flying Scotsman* 3.5%.

# WENDOVER

A small festival was held over the Spring Bank holiday weekend 30th April to 2nd May by the new Landlord who took over the **King & Queen** in February 2016. Pete Donne was previously a director of Rouge Records so the weekend had a Country & Western theme (in line with Wendover Celebrates, a local carnival that took place on Sunday 1st). There were ten beers in a marquee (plus three on in the pub) and six real ciders.

Of the festival beers, four were from localish breweries (*Rebellion*, *Tring*, *Vale* and *White Horse*) whilst six came from further afield (*Box Steam*, *Castle Rock*, *Great Heck*, *Pennine* and *Tiny Rebel* - the latter's *Cwtch* being the champion beer at the *GBBF* at Olympia last year). With a token system in operation the beer worked out at a very reasonable £3.33 per pint, all served in excellent condition.

All in all a very pleasant way to spend



a couple of hours during a Saturday lunchtime and certainly worth noting if they hold a further beer festival in future.

# WHITCHURCH

Events at the **White Swan** include Whitchurch Morris Men on Tuesday 14th June, Superhero night on 18th June and Paintballing on July 4th.

Plans for the third annual *Whitstock Music Festival* are well under way. The three-day event takes place from Friday 29th to Sunday 31st July. As well as a selection of beers there will be up to eight ciders to please the audiences for the eight live bands appearing on the professional stage being provided for the weekend. Barbecues and a full bar menu will help things along and there will also be a Cornhole Tournament.

#### WING

The Queens Head continues to keep at least one ale from the *Wells/Youngs* portfolio and three ever changing guests predominantly from local breweries like *Hornes, Tring* and *Vale*. There is currently a special offer on bottled *craft* ales at £3 each.

# WINGRAVE

The Rose and Crown now has two varying guests alongside its regular Sharps Doom Bar. Recently on offer were Malt Starry Nights, 4% and Saffron Dawn till Dusk, 3.8%. (Saffron Walden Brewery, and in fine form when sampled). Up and coming are Tring Queen Bee, 4%, Vale The Good Game, 4.1% and two from White Park Brewery; Cranfield Best, 4.2% and Oast House, 4.8%. For the summer months there will also be a cider on handpump.

Live music from covers band 'Mist' will be provided on Saturday 18th June and 'Sparks' Jazz band will play on the 23rd of June. Whitchurch Morris Men will dance on the 28th June and there is also a ukulele band every third Wednesday of each month and an Open Mike on the last Tuesday.



# **BLACK LION TAMED?**



The freehold of the **Black Lion** (pictured above) in Bourne End was quietly sold by New River Retail Ltd to a local property development company on the 5th May. Fortunately, the pub was sold with the current lease intact and this vibrant little local very much remains open for business and is continuing to serve the local community as it has done for years.

This historic pub (pictured right in the 1930s (courtesy Bourne End Residents Association)) with its homely inglenook fireplace, dates back to at least 1753 in its current form. However, a pub is thought to have existed on the site from a much earlier date.

The Cask Marque approved pub offers four well-kept real ales as well as a real cider. Two pumps offer a constantly changing selection of ale from the many local breweries such as Rebellion, XT, Tring and Vale whilst regular ales Brakspears, Black Sheep or Doom Bar are also on offer. Wellpriced and very tasty food is available every day except Monday and the delicious and exceptionally good value Sunday lunches have earned a loyal following. The Black Lion has been awarded a food hygiene rating of 5 stars. The choice of wines is impressive for a small pub as Mark the landlord has a long history in the wine trade and is exceptionally knowledgeable.

Whilst the long term future of the pub is most unclear it is most certainly business as usual at the Black Lion. Both local residents and CAMRA members are urged to continue to patronise one of the last remaining traditional pubs in the area. If you have never tried it before, why not give this dog-friendly pub a go after walking along the nearby beautiful Thames Path or Spade Oak Riverside and Nature Reserve?

It can be found in the Well End part of Bourne End, on the Marlow Road which leads to Little Marlow, and its opening times are 12-11 Monday to Thursday, 12-Midnight Friday and Saturday and 12-11 on Sunday.





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



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# **BLACK PRINCE FINALLY LAID TO REST!**

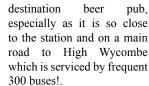


Our cover story this issue features the former **Black Prince** in Princes Risborough (at 88 Wycombe Road) which has now been completely demolished.

In our award-winning local guide from the 90s, *Real Ale in Bucks*, the **Black Prince** was described as a small urban hotel with an imposing frontage serving *Courage Best* and *Directors*.

It ceased to be a pub in about 2010 when it became a Thai restaurant called **Poppyseed**. By Aug 2011 it was back to the **Black Prince Bar & Indian** before becoming **Zest Indian Restaurant** in May 2013. By July 2013 it was closed and boarded up. A planning application for residential use was recorded as being refused in Sept 2014 but obviously a further application must have been approved.

The writing was on the wall for the **Black Prince** after the council refused it an ACV. Shame as it's the sort of building that could have become a



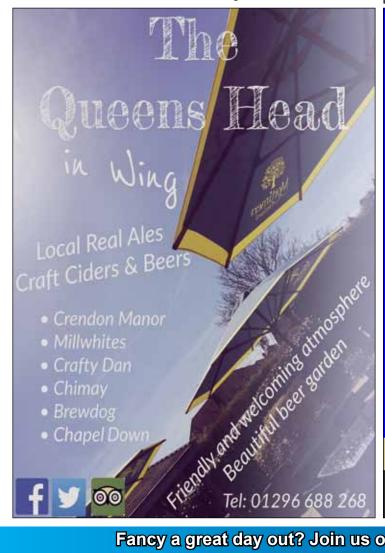
The three photographs, pictured in the classic 'Going, Going, Gone' sequence, date back from 2008, 2014 and the last picture of scorched earth with bulldozer was taken on a recent branch social to Princes Risborough.

# David Roe

Photos: Mike Clarke, John Wood (who also did our cover photo) and David Roe.









# **GREAT BRITISH BEER FESTIVAL**

This summer the *Great British Beer Festival* (*GBBF*) will once again return to London's magnificent Olympia exhibition centre.

Ideally placed in the centre of London, and easily accessible by public transport, it is the perfect setting for the UK's biggest beer festival. During the festival's duration Olympia will host over 55,000 thirsty drinkers across two halls; the larger, and aptly named, 'Olympia Grand' - and the slightly smaller, but equally impressive, 'Olympia National'.

Each hall will have a number of bars serving real ale from hundreds of breweries of all shapes and sizes across the UK, as well as brewery bars where you can try both well-known brews and limited edition beers from some of the UK's biggest and best real ale brewers.

As well as that there'll be some fantastic international draught and bottled beers from the likes of Belgium, Germany, the Czech Republic, and the always hugely popular American Cask bar.

Both halls will also have expanded seating areas in 2016, plus some fantastic food and merchandise stalls hand-picked for the festival.

# Festival Opening Times

Tuesday 9th August: 12noon - 5pm (Trade Session); 5pm - 10.00pm\*

Wednesday 10th August: 12noon - 10.00pm\* Thursday 11th August: 12noon - 10.00pm\* Friday 12th August: 12noon - 10.00pm\* Saturday 13th August: 11am - 6.30pm\*



\*Last admission times.

For tickets in advance go to the website http://gbbf.org.uk/tickets.

# Being a volunteer at GBBF

The form for volunteering (no experience needed) for this years *GBBF* is available online and it's easy and quick.

There are many jobs which you can volunteer for from bars (obviously) to games, foyer which includes selling guides, selling tickets, checking tickets, or you may find selling glasses is for you. Volunteers find something they enjoy and in my case it's the foyer and return every year.

You can also volunteer for set up and take down. The festival is open from Tuesday 9th of August until Saturday 13th August.

You need to be a *CAMRA* member to volunteer but it's fun as you get to meet people from all over the country and abroad. Accommodation is available if required along with transport back to accommodation when the festival is open.

If you think you might want to volunteer, do so even if it's only for one session. Like me you may become hooked.

You will meet a lot of different people some of whom will become friends; give it a try it's fun. Just because you volunteer for this event doesn't mean you will be cajoled into getting more involved or to become more active within *CAMRA*. I had been volunteering for four or five years before I became a more active member and then it was my decision; no one forced me to do anything I didn't want to do.

Simon Isted



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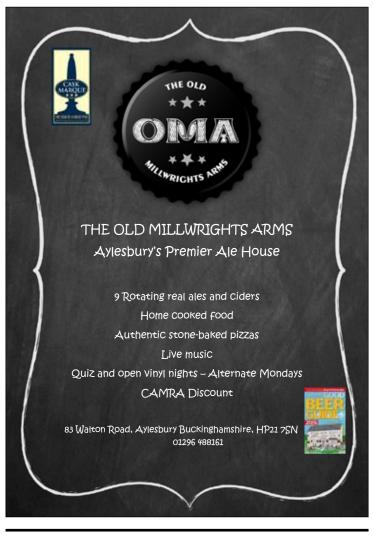
# BRANCH E.G.M.



# New Branch Chairman to be appointed

On Saturday 21st May the current Branch Chairman, Carl Griffin, was voted in as Central Southern Regional Director, pictured above next to Nik Antona of the National Executive, taking charge of his first meeting at the Barn in Milton Keynes. His new role means that he now has responsibility for CAMRA activities in Berkshire, Buckinghamshire and Oxfordshire. This involves a lot of responsibility and with it, a lot of work. This means that he will be unable to devote the time that his current role as Branch Chairman deserves. It also brings with it, an element of conflict of interest as he will be responsible for activities such as Regional Awards. He has chosen to step down from his role as Branch Chairman but will continue to lead the branch until a new Chairman is appointed.

It is the branch's intention to change our Monthly Branch Meeting for July into an EGM so that members may elect their new chairman. The meeting will be held on Monday 18th July at 8.00pm in the Bricklayers Arms in Aylesbury. All branch members are welcome to attend and vote. If you are interested in standing as Branch Chairman, please signal your intention by email to chairman@swansupping.org.uk





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Saturday 30th July 12-2pm UKIETOONS 3-4pm THE WHITE **SWAN BAND** 4-6pm CRAIG LIVE

6-8pm THE GROOVE **GENERATIONS** 

9-10:30pm LOST MINUITE

Sunday 31st July 3-5pm MEMPHIS 6-9pm ED CUSICK

# A BEERY EUROPEAN JAUNT (WITH



Italy, Austria and France don't rank as overly beery destinations in my book, but as is the norm, good bars, beers and breweries can pop out unexpectedly at you. With my friend Antony we took our annual two week holiday to these three countries (and a little piece of Liechtenstein), researching the history and their culture. We both love wine and that's what we expected to drink most of, but the odd brewery and bar would be sought out.

Our flight out of blighty took us to **Verona** in northern Italy; a rather pretty city - famous for its Roman amphitheatre, the Roman gates, a certain Shakespeare play and its Romanesque architecture. The airport is a few miles south of the town so we took a bus to our hotel. Our hotel was the budget Ibis some four km south of the town centre; budget being the operative word as our room only had one plug socket to share between our vast array of battery sucking devices. We rationed charges accordingly.

Rather conveniently, Verona's only brew pub; the Terzo Grado Brew Pub & Restaurant was one mile to the north on the way to the town. And rather inconveniently it was closed, due to what looked liked some sort of refurbishment. We took public transport into town being somewhat a little dejected. We were hungry and found our first eatery – a rather elegant Pizzeria. Well I had a pizza of course and we chose a red from the nice wine list. We noticed however birra artisanal on the drinks menu and in particular those from the brewery 32 Via Delle Birrai, near Treviso. The cheapest wine was around 20 Euros, and this beer was expensive at 14 Euro; but then it came in a 750 ml bottle, was bottle-conditioned and 7.3% ABV. Our Atra as befits its Latin name was a dull black, and rather flavoursome. I've seen it described as a Belgian-style ale. We found this in our first eating/drinking venue of the holiday, so somewhat promising notwithstanding closed breweries.

We came across plenty of nondescript lagers on our travels, but what I did enjoy was the odd stein or two i.e. a litre of beer purely for quaffing. The main square in the old town with plenty of bars was the **Piazza Delle Erbe**, the former town Forum in Roman times; its perimeter comprising the town hall, the Lambertini tower, the fountain in the centre, and some lovely looking buildings. The common beer was by German brewer **Thurn und Taxis**, a quaffing lager and 9 Euros for a litre; a little pricey but prices of everything are elevated here. We tried a restaurant that seemed to hint at a beer selection called **Tigella Bella** in Sottoriva street by the river. The beer range in bottles was good; we tried the **Castello brewery Doppio Malto** from Udine near the Slovenian border. The other brewery featured was **Amacord** from Rimini, 750ml of their 7.5% beer was 11.50 Euros. I'm sure wine got a look in here too!

After three nights in Verona we took the train to Bolzano, where we checked into our pre-booked youth hostel. Hotels were very expensive here, and the novelty was we each had our own room rather than sharing, albeit with a shared balcony.

Bolzano, the capital of South Tyrol. Italy was awarded the South Tyrol after the First World War and was subject to intensive Italianisation in order to outnumber the German speakers. After the Second World War the German minority were given more autonomy and these rights have been preserved in rather open fashion here. For beer this was the highlight of the holiday; the names say it all - Hopfen & Co, Batzenhausl and Forsterbrau. Being in Italy, Hopfen was a bit of a shock - fraus in Bavarian style dress, smiling and the greeting 'Gruss Gott'; very Bavarian indeed. A rather German welcome. This was also our first cable-car trip – the Funivia Renon, which took us over a number of hills and some incredible scenery, including the Earth Pyramids, an erosional feature consisting a tall pink-like 'spires' with the occasional boulder sitting on the top. Our first port of call was the Hopfen & Co brewery, a mini-Bavaria (pictured left), a German enclave within the town itself. The fraus, prints on the wall, the beer - Helles, Weizen and a Dunkel, and the food, 'Tyrolean platter' were so aptly German. Just yards away was Forster Brau, which was brewed some miles away and very much like a restaurant but with a small room for drinkers. The Helles was rather boring but the 6.5% purple tinged Maibock much better. Batzen Brau was slightly on the outskirts of the centre and also worth a visit for the Dunkel, Weisse and Hell; the large courtyard was the base of our afternoon's drinking. We also had time to visit our first Irish bar, the **Pogue Mahones**, very spit and sawdust and very uniquely not Italian or German! We bypassed the Guinness and went for the Paulaner Weissbier.

We then took the train north to Innsbruck, Austria. Probably the best of the settings with peaks of up to 7000ft close by, and subsequently another cablecar ride ensued. Comprising of a funicular to begin with and then a two-stage cable-car journey with a rather stiff ascent to the Hafelekarspitze at 7,657 feet. The best view of the holiday by far, awesome view of the valley (pictured right) and tiny Innsbruck down there somewhere - we were that high. There were plenty of bars to keep us occupied but no real beer emporiums to rave about. No wines to rave about. Beers and brewers we encountered were Mohrenbrau Pils, Kaiser Doppelmalz, Gosser Stiftsbrau and Augustiner. The sole brewery was Theresienbrau, a large pub with an upper level and was located on the edge of the tourist bits. Something must have got lost in translation as we didn't realise it was a brewery - how embarrassing; and we only found out as we were about to leave. Another pub on our list was Krahvogel – we never went in but drank in the seating area on the pavement. We were 'solving' our Rubik's cubes and were promptly told by the waitress to stop as it was against pub policy for 'games' to be played. We finished our beers and left promptly, not in the best of moods.

Our next stop was Bregenz in Austria, a pretty town on the shores of lake Constance. Notable for a zeppelin flying overhead (for the tourists probably) and a festival comprising of mobile bars and fast food on the shores of the lake. I wasn't overly excited by the beer selection so we had a bottle of cava at



# WINE AND THE ODD LEMONCELLO)

20 Euros, well, live a little eh? Yet another cable-car trip beckoned and we were rewarded by views of the lake and the distant shoreline. After a few minutes walk and lots of photos later, the rain moved in and by then we were descending as our views became thick fog - our wettest afternoon of the holiday. As it turned out, although this was the least interesting place in terms of good bars, we found one that was actually interesting - Uwe's Bierbar verv spit and sawdust, with some good indie music (the bar lady's ipod) and with an eclectic



though was a revelation and its German links where very evident in its beer culture; truly worth another visit.

range of beer (mostly bottled) advertising itself on the chalk board. Aventinus Dobblebock was one amongst the German beers dominating the board. We had a good session here and heard some great music. Probably the most boring place for beers but maybe this was the best restaurant? We came across our first Mexican – *Viva Cantina*, a very large eatery split into dining sections and found by the shores of the lake; we thought it appropriate to try their Margaritas. I felt there was a reasonable amount of Tequila to make it a good one. The last night we stumbled on a little family run eatery specialising in pizza, cheap(er) Prosecco and Lemoncello – a lovely end to the evening.

Our final stop of the holiday was Dijon, home to the Ducal Palace and the Church of Notre Dame, and I believe the town has something to do with mustard. Our hotel close to the train station, the Kyraid, had a sister hotel across the road with a swimming pool albeit a small one, the pool being somewhat of a novelty on this trip and a good alternative to all the walking we did. This place was a big improvement on Bregenz and we found numerous recommended watering holes to visit. Le Brighton bar had a good range of bottled ales comprising La Rouget de Lisle Montebeliarde, a strong pale lager, and Ventre Jaune, a blonde from the same brewer. The weather was conducive to sitting outside in the cafes and plying ourselves with as much French beer as we could. The best place was discovered by accident as we sat eating in a small square off rue monge. Les Bertholm was closed at the time but we came back that evening – and the following evening. This is a beer emporium consisting of a large range of draft and bottled beers. The stone decor consisted of arches, small rooms and wooden beam - almost a throwback to several centuries ago. It was a pleasure to be in. One of our first beers was 8 Ball stout, which actually turned out to be from the Lost Coast **Brewery** in California – and so the pub's international intentions were very evident. Another beer was Triporteur from Hell, a dark ale from the B.O.M **Brewery** in Belgium. We had a lot more than that of course.

We took the train back to Paris and from there the Eurostar to St Pancras. Our holiday wasn't a beer festival – in some places there was rather a dearth of good beers and the really good bars we tended to stumble across. Bolzano



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# I LEFT MY BEANIE ON THE BERMONDSEY BEER MILE

Craft beer? It's all about hipsters with jam jar bottom glasses and plaited beards sipping sixths of a pint of beer that's so strong and sticky it could be used to superglue together broken vases, right?

We decided to investigate by making a Saturday afternoon visit to the Bermondsey Beer Mile – what's probably the biggest concentration of 'craft breweries' in the country – all clustered under the railway arches as the tracks out of London Bridge are borne above the nondescript and sprawling London suburb.

We did try an earlier foray into this off the beaten track south-eastern part of London in January, only to find that hipster brewers seem to take a leisurely Christmas and New Year break and all but a couple of the growing number of breweries had shut up shop for an extended holiday.

We reconvened on the sunny Saturday before the May Day bank holiday. The warm and dry weather was a definite advantage as we spent most of our beer drinking time outside the breweries, which, thankfully, were all open this time round.



Starting at the southern end of the Beer Mile our first destination was *Four Pure Brewery*, in a location which is best described as a long way from nowhere. Almost a mile's walk through never-ending housing estates from Bermondsey tube

station, it's based in the sort of light industrial estate you occasionally have to visit to pick up parcels from dodgy delivery firms.

The only clue to confirm you're heading the right way is a sign on a wall of a nearby unit that requests people not to urinate against it. Barely adequate toilet facilities would be a recurring theme on the Beer Mile.

Four Pure Brewery was actually a very welcoming, spacious and well equipped brewery – and quiet when we arrived around eleven in the morning. Like all but one of the breweries on the Mile, it was keg-only. This meant there were twenty Four Pure beers from which to choose, due to the longer shelf-life achieved by kegging the beer (usually by filtering and chilling – but views on the definition of craft beer could take up a whole issue of Swan Supping – suffice to say the beers don't undergo secondary fermentation in the cask in the way that CAMRA defines real ale).

The twenty beers included a wide range of styles – from pilsner type lagers, through odd unfiltered pale beers and American red ales to dark stouts. Not even the most hardened drinker amongst us would be



able to get through twenty pints at the first brewery so it was handy that *Four Pure* served 'paddles' of six thirds of a pint. Like everything craft beer related, these weren't cheap but at least I got to taste almost a third of *Four Pure*'s range.

Onwards to the next stop, trying our best to appear as if we weren't from Lancashire opponents Oldham to the Millwall fans who were congregating outside the local pubs and, strangely, not sampling the craft ales available on the New Den's doorstep.

It was all railway arch breweries from now on – *Partizan* was a smaller set-up than *Four Pure* – with fewer but still pleasant beers to sample. There was an informal outdoor drinking area at the side of the road opposite the brewery – nice in the sun but outside drinking would probably be rather bleak in the winter.

A few railway arches along from Partizan we spotted other drinkers and

discovered that a beer wholesaler, the **EeBria Taproom**, had joined in the Beer Mile merriment and opened up to sell some of the beers that it handled. This was our first encounter with the zany world of some craft breweries.

Most of the beers were from *Mad Hatter* brewery of Liverpool and dispensed from a machine that looked like it had been salvaged from an ice-cream van. While there were some relatively conventional beers on offer, such as *Penny Lane Pale Ale*, others tended towards the bizarre – like *Treacle Tart* and the bright pink *Rhubarb and Custard*. These were more drinkable than they sounded (or looked) but don't hold your breath to order them at the next *Great British Beer Festival*.

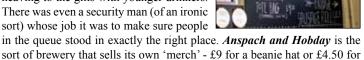
We headed further towards London (it's not too difficult to orientate yourself in these parts, just look up and you'll see the Shard) and a fleeting visit to *Kernel* – the brewery that started off the whole Bermondsey cluster. A victim of its own success, *Kernel* no longer opens its tap-room on Saturdays but we arrived just as they were packing up from an impromptu 'tasting event'.

A short way along the arches from *Kernel* we experienced our first taste of Beer Mile madness at *Brew By Numbers*. The place was rammed – and mainly with the young, hip types (including many beer-guzzling young women) that *CAMRA's* marketing department would love to plaster over *GBBF* promotional material. There were queues everywhere – for the two Portaloos that served as toilets and stretching out of the door towards the

On eventually reaching the front of the queue, customers were required to pay a £3.50 deposit for the *Brew By Numbers* special glass, which looked like a miniature fruit bowl. This brewery seems to be doing something right with its marketing – maybe they should bottle it?

On the other side of the railway was *Anspach and Hobday*, another brewery heaving to the gills with younger drinkers. There was even a security man (of an ironic sort) whose job it was to make sure people

a tote-bag to take away your craft beer anyone?



Close to *Anspach and Hobday* was Druid Street market, a trendy street food and drink pop-up, where more craft beer was being enthusiastically consumed – believed to be provided by nearby home-brewing facilitator, *UBREW*. The local residents didn't seem so enthused – signs protesting against the market decorated the housing estate opposite. Perhaps they have the same problems as *Four Pure*'s neighbours from urinating hipsters.

A short walk from *Anspach and Hobday* and closest to London was *Southwark Brewing Company*. This was the only brewery to be open on our visit in January and the only one that had real ale on offer – reviewed in the February/March edition of *Swan Supping*. Not only could we get inside this brewery without queuing but the large seating area inside meant we could rest our feet. I didn't spot any beanie hats for sale at *Southwark Brewing Company* – their set-up is much more like that of many other traditional real ale start-up breweries.

Sampling all the craft beer on offer from the breweries makes the Bermondsey Beer Mile almost a field trip for the *CAMRA* Revitalisation project. While I did sample a few that probably go in the brewers' 'experiments we're not going to try again' category, I can't remember drinking a bad or off beer – and I must have tried at least a dozen. However, I didn't experience the 'wow factor' of a perfectly conditioned, fresh, well-brewed real ale – although the less than perfect way real ale is served in many pubs means that particular pleasure is less frequent than it ought to be.

Unlike a few others taking up the craft banner, the Bermondsey Beer Mile beers are as far removed from mass-market lagers as the Old Kent Road is from Mayfair – and perhaps some pubs serving less than optimally conditioned real ale could learn a thing or two from their popularity?

Mike Clarke.



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Be sure not to miss our annual Beer and Cheese Festival, from Friday 1st July until Sunday 3rd July. When you can savour the great combination of carefully selected great British ales and farmhouse cheeses. Visit to our website and Facebook page for details.



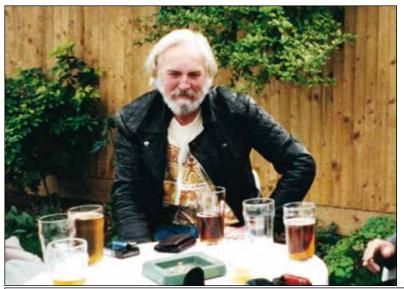






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# THE PASSING OF RICK THE BOATMAN



It is always sad to include an obituary in *Swan Supping*, it is even sadder to have two!

Besides the one for Tim Dawe, we also mourn the loss of *CAMRA* member Richard Bignell. He was well-known in the southern part of the *Aylesbury Vale & Wycombe Branch* area as a regular drinker in the pubs in High Wycombe and Marlow.

As he lived on a 60ft narrow boat moored on the River Thames near Marlow, we are unsure whether he was party to a particular *CAMRA* Branch. He used to live in High Wycombe before he was divorced from his wife Robbie, who still lives in High Wycombe with their son Chris and they are regulars at the **Belle Vue**.

Because of his boat habitat he was known locally as 'Rick the Boatman' and was matey with *CAMRA* regulars Ralph and Elvis, as well as being an occasional visitor at *Marlow Royal British Legion* and therefore well-known to Alan Sheppard. He was often to be found having a beer or two in both Wycombe *Wetherspoons*, the *Falcon* and

the William Robert Loosley (Billy Bob's).

He had an affinity with John Williamson (Noj) for cryptic crosswords and it was his daily delight to solve the puzzle in the Times so much so that he compiled a crossword and begged Noj's indulgence with scrutinising its clues as up to the Times standard.

Upon learning that we had published, some years ago, Noj's crossword in *Swan Supping* (Issue 29 April/May 2002) he asked if we'd be willing to print his crossword in a forthcoming issue. He knew it is not beer-based but it is a fine crossword and forms a fitting tribute. At his funeral Robbie and Chris told Ralph that the acceptance of what had become his final wish will be most appreciated and they would want to have it framed.

We offered a prize of five *Vale Brewery* bottled-conditioned beers in 2002 which was won by Max Ingram of Quainton. This time, *Rebellion Brewery* have kindly offered a box of four bottles plus a glass (pictured below). The winner will be selected randomly from the best solutions received by the editor (contact details on page 22) before the cut-off date of Friday 8th of July. Photocopies of the crossword will be accepted to save you from cutting up your *Swan Supping*!

Rick died from a heart attack in **Billy Bobs** on 15th March. His funeral took place at Chilterns Crematorium, Amersham, on Wednesday, 6th of April and our condolences go to all his family and friends.



### belgrano

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### ACROSS

- Periodical I take primarily in bit by bit, with authority (13)
- Find a beautiful young woman at almost any speed (5)
- Person to receive clothing found in a river (9)
- Not in a room I hear, but very distant (5.5)
- 12. Determination twisted grass (4)
- Include a doctor visiting Eastern people
   (7)
- 16. Radioactive element in live remains (7)

Mum thanks doctor coming round over

- killer (7)
  19. First of all, a Commanding Officer left
- your troops enlisting an assistant (7)
  20. Bird I follow to shrub (4)
- 21. Not well, powerful before, a plant (10)
- 24. Simply see over stage worker (9)
- With the news in Europe I get dissatisfaction (5)
- Sarah returned extremely hot with Marian touring, from Indian State (13)

# DOWN

- Care about substance showing willpower? (4,4,6)
- Scope of worker's association journal read up (5)
- 3. Dirty dozen crash playfully (10)
- 4. Old enough for? (7)
- Race? Unaffiliated group reported about right (7)
- 6. The French alien in court, list (4)
- The day after, this now, or the day before (9)
- Overcome DNA allowance? Find a post-war young people's movement (4,10)
- A saint round kind people makes a collection (10)
- Spooner's birds and fish in serial data
   (9)
- 18. No layer of first in list (7)
- 19. Valuable "keys" heard in chemicals (7)
- 22. A nail lost in Hawaiian porch (5)
- 23. Lay into a party (4)

# THREE HORSESHOES REOPENS

The **Three Horseshoes**, Burroughs Grove Hill, Marlow, has reopened following a major refurbishment costing over £100k.

The new landlord at this *Enterprise Inns* pub is Trevor Hunt who knew the pub traded well and was confident that it could attract even more custom if it had a bit of spruce up and the menus were refreshed.

The refurbishment has included new toilets, lighting and décor giving the pub a fresh new feel. He has also updated the exterior, signage, bar and soft furnishings – while keeping some of the old features and character the locals know and love.

Trevor has introduced a new food menu, inspired by his menu at his other pub, the **Rising Sun** in Hurley, which has proved hugely popular there.



The focus is on quality British food, and includes popular dishes such as the sizzling steaks and premium burgers. Old favourites such as ham & eggs and chicken will also feature.

The pub offers an extensive range of five local real ales, four from the nearby *Rebellion Brewery*, a strong wine list, alongside the usual selection of draught lagers and ciders which includes *Westons Old Rosie* on handpull.

The **Three Horseshoes** reopened on Friday 20th May. Further details can be obtained by contacting the pub on 01628 483109.

Look out for a future branch social at the pub and come along and see for yourself.

David Roe





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

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

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





# LOCAL BREWERY NEWS

# Aylesbury Brewhouse Co

Aylesbury Brewhouse Co had great success at this years Reading Beer Festival picking up two awards for the intensely 3.7% dark red hoppy beer Daylight Moon. ABC picked up second in the below 4.2% category and second overall beer of the festival.

Up and coming limited edition craft beers include *Hughes* a 4.6% pale ale using the English hop Pilot and American Cascade for a lovely summery beer celebrating the aeronautical genius of Howard Hughes.



The Germans know how to do beers and make fresh crisp beers that are perfect refreshment on hot summer days. They are brewing a pilsner style beer using German lager malts and the aromatic Germanic hop Polaris giving this beer 4.4% its name, *Polaris*.

1979 saw the partial nuclear meltdown of reactor number 2 at the *Three Mile Island* Nuclear Generating Station in the USA. As a reminder of one of the worst nuclear disasters and of what mankind has recklessly done *ABC* are putting together a deep golden beer fantastically hopped with the powerful 4.7% citrus American hops Cascade, Citra, Centennial and Chinook.

Something a bit different and a bit darker, *Red*, a vibrant 4.9% single hopped beer with lashings of Citra and high colour crystal malts for something surprisingly thirst quenching.



Au 79, a golden 4.8% pale ale using the finest Maris

Otter and Munich malts for a smooth rich malt flavour under a full complement of aromatic citrus hops.

There are always more beers in the pipeline at *ABC* so keep an eye out for up and coming limited edition craft beers from Aylesbury's brewpub the **Hop Pole**.

# Chiltern Brewery



As we announced last issue, *Chiltern Double Fifty* raised £700 for the Chiltern Society and Chilterns AONB. The cheque presentation pictured above shows, from left to right, Tom Jenkinson, Victoria Blane Head of Marketing and Membership at the Chiltern Society and Claire Forrest, Information and Interpretation

Officer for the Chilterns Conservation Board.

The *Glorious 90th* (7.1%) was launched to celebrate the Queen's 90th year. 400 numbered bottles of this three-year aged vintage sparkling brew were released and may still be available.

Cobblestones Summer Ale (3.5%) will be available in June. This seasonal beer is crisp rich and refreshingly fruity, with just a hint of bitterness and subtle flavours of blackcurrant. It uses Challenger and Bramling Cross hop varieties for a lighter pale ale that is perfectly suited to the early summer evenings.

Limited edition draught summer ale *Chiltern Gold* (3.9%) is on tap throughout July and August. A golden honeyed ale packed with summer flavours and hopped with the rare UK grown Cascade, its biscuity malt notes produce citrus and grapefruit aromas. It matches well with barbecued meat and fish, and



salads and is, the brewery believe, the perfect barbecue beer.

# Loddon Brewery

Loddon Brewery Beer Club was launched recently and for £50 a year, members get: Two social evenings a year at the brewery for them and one guest — with BBQ and all the beer you can manage! 10% discount in the Loddon Brewery shop, a Beer Club polo-shirt, a Loddon Brewery glass and a monthly newsletter with exclusive member offers. Sign up now at the brewery, by phoning 01189 481111 or email sales@loddonbrewery.com.

**Loddon Brewery** have unveiled two specials for June - including a fantastic new brew to celebrate HRH Queen Elizabeth's 90th Birthday.

Four Score & Ten (4.1%) - brewed exclusively for the big day - is a gorgeously golden ale with a hint of honey, offering perfect balance to the sharpness of brewers gold hops to make a hugely refreshing summer beer.

Also available is the extremely popular June special Summer Snowflake (4.1%). Deliciously golden and generously hopped for a fruity and spicy taste, Summer Snowflake has delighted customers for more than seven years and is already proving as popular as ever.

# Malt the Brewery

*Malt the Brewery*'s annual charity for 2016/17 is the Royal Brompton & Harefield Hospitals Charity. These leading hospitals have been very important in the lives of so many local people.

As part of their annual focus on this charity, Team Malt has entered the Grand Canal Challenge on the 26th June. They'll be cycling 26 miles from the Royal Brompton Hospital to Harefield Hospital along the Grand Union Canal.





**Malt** Cloudy Wheat Beer is available again. Made with fresh orange and lime zest, it's a fantastically refreshing pint!

# Rebellion Brewery

Loads of very happy customers now that *Blonde* is back. A very popular start to its season.

Festival season has kicked off. For the second year they'll be selling *Rebellion* beers at Henley Regatta from (29th June - 3rd July). They'll also be at the ever popular Rock Bottom festival in Marlow Bottom on Saturday 25 June.

The brand new 50-barrel mash tun mentioned in the last edition is now in, after some intricate forklifting they got the tank in position and ready for it to be plumbed in.

The new liquor tank (pictured above) is also in. The 18,000 litre tank may not look pretty but it's vital for the new larger brewhouse.

Next in the plan is the addition of a further 9000 litres of hot liquor capacity and a new control system to complete the Brewhouse phase of the redevelopment. Then we move on to phase 4 of the project, which is the maturation and bright beer tank room and packaging.

# Tring Brewery

Now some of you are going to dismiss this beer based on ABV alone, but we'd urge you to be a bit more open minded. There are folks out there who 'only drink dark beers' or 'only drink a beer over 4.2%'. In the wonderful world of beers

that's akin to saying I'll only drive cars with a X in the name. *Tring*'ve worked very hard to develop this table style beer to be packed with flavour. There's an incredible variety of malts and hops in here, plus more dry hopping for added growl. Go on, give *Hound* at 3.3%

ABV a go. You might just be very surprised.

A well-crafted table beer. Bob Dorough once said three is the magic number and this beer takes that literally. It has three formidable malts that give great body and three potent hops, of which Citra, is used for dry hopping. This beer is bursting with tropical fruits so don't be fooled by its low strength, it has flavour aplenty.

# Vale Brewery

Reading Beer Festival 2016 has given Vale Brewery another win with Gravitas, winning

# MORE LOCAL BREWERY NEWS



Gold in its category at this years awards.

Meanwhile, the building work at the brewery continues apace, and also a brand new brewery shop at the **George** in Winslow will be opening imminently.

Beers in the pipeline and coming soon include *High* 

Flyer which is a 4.0% Red American ale. A big bold hoppy beer to celebrate a bold pioneering English aviatrix, Amy Johnson. The first female pilot to fly half way around the world.......... in a biplane!

Regularly listed as one of the greatest rock drummers in the world ever, Keith Moon, lived life to the max. To celebrate 'Moon the Loon's birthday month, *Vale* have created *Moon*. This 4.1% pilsner style beer uses Propino malt and the best hops from central Europe.

From his gallery of characters in then Goons to Inspector Clouseau, Peter Sellers is one of our best loved comedy actors, and recognised as something of a genius. *Strange Love*, a 4.3% copper all English beer, celebrates Sellers at his best. 'Learn to stop worrying, and love the beer'.

# XT Brewery

XT Brewery has been expanding brewing capacity with the introduction of several new vessels: some built of modern stainless steel and some in very traditional oak. The brewery has purchased several large oak casks for the development of specialist barrel-aged beers. These casks have been crafted by the master cooper - Alistair Simms especially for the brewery. He dropped into the brewery in April to see how the beers were developing and to deliver his latest creations. Virtually brewing royalty, Alistair is now the only master cooper left in England. Joining the oak casks are several shiny new stainless steel tanks installed to expand capacity and enable more specialty Animal beers to be brewed. The tanks give greater flexibility for the brewers to make more complex recipes and age the beers longer before shipping.

*XT* have been working on two new collaboration beers:

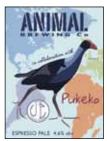
Donkey 4.8% WitBier is an Anglo/Italian WitBier – is made with the innovative Italian brewery **BBBirra** – based on the Bosaland farm in Sardinia they make artisanal beers using locally sourced ingredients. Their head

ANIMAL INTERPOLATION Donkey brewer Carl joined the team at XT and brought several of the speciality ingredients for the Wit beer. The pale cloudy wheat beer has a spiced edge and hints of orange from Sardinian orange peel. The beer

is named for the 15 donkeys Carl has on his farm and who eat all his spent brewers grains.

Pukeko 4.6% Espresso Pale Ale. Joining forces with premium coffee micro-roastery in the historic Jericho neighbourhood of Oxford – Jericho Coffee Traders and aided by the

extensive coffee know-how of James and Lizzie, XT have created a coffee infused pale ale: Animal Pukeko named for their little delivery truck and New Zealand heritage. A unique flavour hit of coffee and topped off with a dash of New Zealand hops.







CHILTERN BREWERY

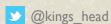
The Chiltern Brewery's historic courtyard inn at The King's Head, Aylesbury

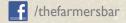


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# **GRAVEDIGGERS - PART FORTY**



In the previous instalment of the **Gravediggers**, the broken toilet in the public bar was causing distress to the well-heeled customers in the lounge bar. Their enjoyment of their *Maggoty Carcass* gin and tonics were being disturbed by foul-mouthed, foul-smelling locals visiting the facilities on the Other Side. Genteel customers Sir John Boons and retired General A. Fig led the outcry and were lobbying for a customer referendum on permanently sealing the door that interconnected between the two bars. There was only one problem – as Mazz reminded Sir John – there were more of the smellies in the public bar than there were posh customers in the lounge.

'Fear not,' Sir John said. 'All we need to do is hold our noses and engage in a little subtle persuasion.' He gestured to Old Moses as he gingerly entered the lounge bar. 'Come here, let me buy you a drink my good man. How does a pint of *Toxic Sludge* tickle your fancy?'

'Oh, kind sir, you ask Mrs Old Moses, a nice few pints of *Toxic Sludge* more than tickles my – what did you call it?'

'Never mind.' Sir John held his nose as he ordered a pint of the steaming purple liquid from Mazz.

'Daddykins, is that a sassy new cocktail?' Sir John's daughter Lucinda asked on returning from powdering her nose in the Ladies. Immediately she caught the pungent whiff that combined the worst of the sulphurous aroma of the bubbling beer and whatever had been rotting in Old Moses's long johns. Lucinda let out a whimper and ran into the garden to catch her breath.

Old Moses knocked back the pint of *Toxic Sludge*, emitting a thunderous and foul-smelling belch in appreciation. Sir John grimaced but felt emboldened in pushing ahead with his cunning plan.

'What would you say if there was more free beer where that came from?' Sir John unsuccessfully tried a matey wink at Old Moses but looked more like the furious blinking of one of his upper-class friends who'd dropped his monocle on the floor

after a few too many *Maggoty Carcass* G&Ts. 'All you have to do is read this manifesto to your fellow barbaric Neanderthals on the other side.'

Old Moses paused, unsure to ask whether he'd been paid a compliment or to point out that his reading ability only stretched as far as looking at the pictures in *The Sun*. His switch of concentration from bladder to brain had disastrous consequences as Lucinda ventured back into the bar and her high heels slipped on a trickle of something warm and wet pooling on the flagstones.

\*\*\*\*

Old Joe, Old Pete and Old Moses leant across the bar carefully listening to Mazz reading from the Closed Campaign's manifesto.

'Let's face facts – the artisanal class is different from the wealth-creating entrepreneurs – their requirements are more basic. When Britain was great, in the Dark Ages, the peasant class lived in filth in unheated barns with their farm animals while the lords of the manor dwelt in manor houses with flat-screen TVs and Wi-Fi so they could indulge their love of culture through watching web-casts that Shakespeare beamed directly from his Globe in Stratford-Upon-Avon,' Mazz read from the booklet.

The three locals nodded while sipping pints of *Undescended Gonad*.

Mazz continued reading: 'We remember England's founding fathers' words at Runnymede as they were typed up into the Domesday Book, creating the United Kingdom's constitution which declares that all men are created equal, except some are much less equal than others, especially foreigners and the working classes, who are some way below Irish Wolfhounds. As Queen Victoria said, let them eat cakes and ale but keep them away from our chamber pots.'

'Bit less of the cakes, I have to watch my weight,' Old Joe said, holding his wobbling stomach.

'This is absolute garbage,' Mazz said, disgusted. 'It's a casually cobbled together collection of

ludicrous historical misrepresentations designed to give a pseudo-intellectual, faux-respectability to this farrago of prejudice. And it's all designed to deny you your right to relieve yourselves in a properly democratic way.'

'And what do you know about it? You're a barmaid, you're hardly better than us scumbags. Whereas Sir John – he plays *golf*,' Old Pete declared proudly.

'I beg your pardon. I have a Master's degree in the Political Discourse of European Mime,' Mazz protested, acting out her indignation in a series of fierce but silent tableaux.

'Ah, you're part of the conspiracy too!' Old Moses said. 'Sir John warned me not to talk to people like you – you're too clever by half – or by nine-tenths in our case.'

'I'm proud of this country's great tradition and I'm even more proud that we have generous gentlemen like Sir John who's promised me a pint of

Deadly Lethal Ammonium Nitrate Head Exploder every Friday if I vote Closed,' Old Joe shouted.

'Sorry, the order's been cancelled,' James said overhearing the discussion from behind the bar.

'Surely not, Sir John's a man of his word,' Old Joe protested. 'You mean I'm going to have to pay for this *Undescended Gonad*?'

'The referendum went ahead at 6am this morning,' James said.

'But the pub was shut and we were all comatose from too much *Thermonuclear Weasel*,' Old Pete protested.

'The lounge bar all arranged postal votes.' James grabbed fistfuls of papers from a black ballot box behind the bar. 'Closed won by five thousand votes to zero.'

'I've never seen more than twenty of them in there at a time,' Mazz said.

'The lounge bar crowd registered their families, servants, farm animals and the odd tadpole from the village pond on the electoral roll. It was all about turnout.'

Young Duwayne arrived in the bar with a toolbox. 'Right, let's get this door sealed up for good. I've been promised a pint of *Toxic Sludge* if I get it done before Sir John leaves the clubhouse.'

'Judas!' Old Joe ran to the doorway to make a human barricade. 'This isn't democracy. No one warned us about the consequences. What's going to happen to all the pints of *Old Nitrate Run-Off* when I've finished with it?'

'You could try to negotiate a trade deal,' James suggested. 'I heard whispers there'd be visas on sale for entry into the lounge bar under the new points-based system.'

'And how much is a visa?' Old Joe said, legs crossed in discomfort.

A plummy voice shouted from the lounge bar: 'The price of a double *Maggoty Carcass* gin and tonic, my good man. Bottoms up!'

Charlie Mackle

# Branch Diary

# Everybody welcome to all socials and meetings!

#### <u>June</u>

#### Friday/Saturday 3rd/4th MARLOW BEER FESTIVAL

12 noon (the local branch will be assisting with running the bar at the festival and are seeking volunteers to serve – contact chairman@swansupping.co.uk)

# Monday 6th BRANCH MEETING

8.00pm Rising Sun, Haddenham.

# Tuesday 14th BEACONSFIELD SOCIAL

6.45pm Swan, 7.15pm Saracen's Head, 8.00pm Tree House, 8.30pm White Hart, 9.30pm Beech Tree.

# Friday 24th SOCIAL

7.30pm Three Horseshoes, Bennet End, 8.15pm Crown, Radnage, 9.00pm, Royal British Legion, Radnage.

#### <u>July</u>

#### Friday 1st BEER FESTIVAL SOCIAL

Fag and Firkin Beer Festival, 7.30pm, Derehams Inn, Loudwater.

# Saturday 2nd HADDENHAM BEER FESTIVAL

Starts 12 Noon, Haddenham Community Junior School, Woodways, HP17 8DS

### Saturday 9th ANNUAL BLACK COUNTRY TRIP

Join in on the best day of the year! Please email the editor (editor@swansupping. org.uk) to book yourself in. Coach costs £31 per person and spaces are going fast! Pickups (and drop-offs) in Aylesbury, Risborough, Wycombe and Stokenchurch.

# Monday 18th EXTRAORDINARY BRANCH MEETING

8.00pm Bricklayers Arms, Aylesbury.



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e: trading.standards@oxfordshire.gov.uk

# Sunday 24th SUNDAY LUNCH SOCIAL

12.30pm Hampden Arms, Great Hampden, then on to the Pink and Lily, Parslow's Hillock. Weather permitting, we may organise a country walk to the pub starting from the 300 bus route in Lacey Green, a distance of a couple of miles. Details will be made available by email or on social media or the branch website closer to the time.

#### Thursday 28th PRESTWOOD SOCIAL

8.00pm Chequers Tree, 8.45pm Green Man, 9.30pm Polecat.

#### August

#### Tuesday 9th - Saturday 13th GBBF

Great British Beer Festival, Olympia, London.

#### Thursday 11th GBBF BRANCH SOCIAL

5.00pm Great British Beer Festival, Olympia, London.

#### October

#### Friday 28th & Saturday 29th BEER FESTIVAL

23rd Vale of Aylesbury Beer Festival, Bucks County Council Sports & Social Club, Lower Road, Aylesbury

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

CATCH UP DURING BRANCH SOCIALS:-PHONE 0792 215 8971



# **DON'T MISS OUT!**

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

www.swansupping.org.uk/joinin

# **Swan Supping**

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Copy deadline for next issue (due out 29h July) is 14th July 2016.

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

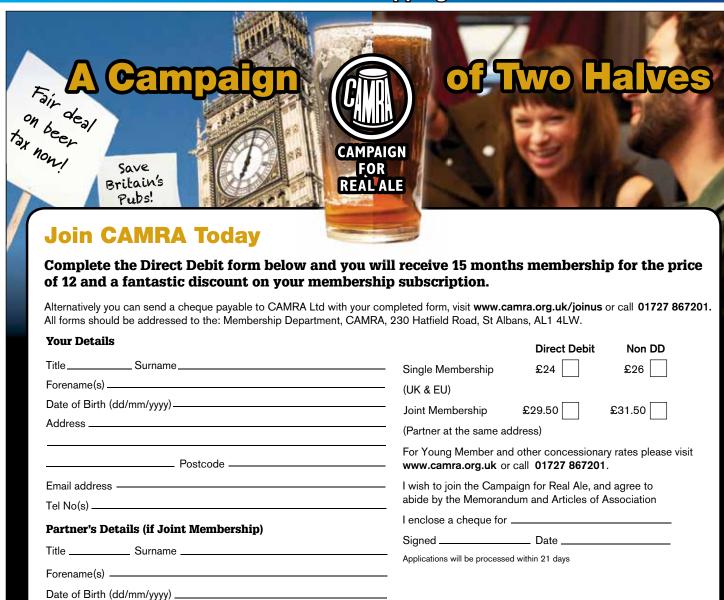
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Acceptance of an advertisement in *Swan Supping* by a pub or its availability there does not guarantee *CAMRA* approval.

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