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NEWS FROM THE EDITOR



The story 'Last Orders' in our previous issue caused a 'Twitter Storm' in social media as there were complaints about both sexism and how the male character was merely the standard caricature of a *CAMRA* member. A full apology by our Chairman for any offence the feature may have caused appears on the right.

As I am not part of the 'Twitterati' this storm raged in the ether all around me until I was warned, by email, that it was going on by the staff at St. Albans. As Editor of the magazine, I felt that I should have been the first person to be contacted with the

complaints. In fact, only one person had the courtesy to contact me directly. This was Brendon Hall, social-media manager for the *Stockport and South Manchester branch of CAMRA*, a branch of the Campaign which I know very well from my having worked in the Manchester area for many years in the 1980s. I must apologise now to Brendon for not having replied to his email as by that stage the controversy had moved well above my pay grade!

Most complaints were about the depiction of the woman in the piece and the general perception that the story had been written by a man and this erroneous impression continued despite our statements to the contrary. Everyone concerned with the story is sorry for any offence it may have caused and we will be more mindful in future how people might react to what we have included in *Swan Supping*.

Moving on! Since our last issue, we held our 25th Black Country trip on Saturday 20th of June. A great day out, as usual, going to pubs we have visited many times over the years, plus a few new ones (including a brand new brew-pub). However, we had our first accident as Sam Parsons, tripped over at the **Beacon Hotel**, Sedgley, and cracked his head very hard on the concrete outside. An ambulance was called as we weren't prepared to take any chances, especially with a head injury. He had to be taken to hospital to be checked out and no praise is too high for our Chairman, Carl Griffin, who volunteered to stay with Sam and get him back home the following day. Rest assured, Sam is ok as he was showing us all his scars at the recent Haddenham Beer festival (see the article on page 13).

An Apology from the Chairman

Dear All.

I wish to apologise for the publishing of the story 'Last Orders' on page 17 of Issue 108 (June/July) of *Swan Supping* which drew numerous complaints on social media. On reviewing it, I came to the conclusion that the content and illustration were not in line with *CAMRA* principles of inclusiveness and did nothing to further the aims of *CAMRA*. I felt that the story, although written by a woman, could be seen as belittling to women. This is all the more disappointing given that women are responsible for a real surge in membership and volunteering within *CAMRA*. It is also a specific aim of this branch and *CAMRA* as a whole to attract more women to our cause. I would like to reassure readers that features of this type will not appear in *Swan Supping* again.

Carl Griffin, Chairman

Drinking for charity has been a constant theme over the last few weeks. Haddenham raised £40,000 for local causes, and the *Rebellion Brewery* raised an incredible £58,000 for Scannappeal at its bi-annual open weekend in early July. This beat the 2013 weekend's total of £52,000, making the total money raised for the charity to over £192,000!

On the subject of beer festivals, the biggest of the lot takes place at Olympia when the Great British Beer festival is held from Tuesday 11th through to Saturday 15th of August. Further details below.

As usual, my thanks go to all the people who have contributed to *Swan Supping* without whom it would not exist. Many thanks also to all our advertisers and to Colin Stanford for the cartoon. The **Gravediggers** is back again this issue as Charlie Mackle regains the story-telling spot, let's hope without anyone taking offence.

Cheers and I hope to see you at either Olympia or at our beer festival on Friday 24th and Saturday 25th of October at the Bucks County Council Sports & Social Club, where we will, once again, be raising money for the Florence Nightingale Hospice Charity.

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

NATIONAL CAMRA NEWS



The *Great British Beer Festival* (*GBBF*) 2015, organised by *CAMRA*, will be held from Tuesday 11th through to Saturday 15th August at Olympia London. As Olympia is well served by public transport, including its own station (Kensington Olympia), there is no reason to drink and drive, so everyone can go and enjoy themselves.

The festival offers you the chance to discover your perfect pint, as you explore over 900 real ales, ciders, perries and international beers. The UK's biggest beer festival will feature over 350 British breweries across 27 different

bars as well as fantastic entertainment, food and traditional pub games all under one roof in the heart of London.

The festival is made possible thanks to the contributions of over 1,000 volunteer staff, all members of *CAMRA*, who fulfil a variety of roles at the event.

A new and improved Souvenir Festival Guide will be available to *CAMRA* members' to purchase on the door and throughout the venue for just £1 (non-member price £2).

Tickets available now

Tickets for the festival are now on sale with a variety of special offers and packages available via www.gbbf.org.uk/tickets.

Season Tickets

Price: £22 (non-member price £26)

Single Day Tickets

Price: £8 in advance/£10 on the door.

The festival public sessions are:
Tuesday 11th August: 5pm - 10.30pm*
Wednesday 12th, Thursday 13th, Friday
14th: 12noon - 10.30pm*

Saturday 15th August: 11am - 6.30pm*

*Last admission times.



AYLESBURY VALE & WYCOMBE CAMRA BRANCH PU



Branch Pub of the Year

In late March the **Royal Standard**, Wooburn Common, fended off stiff competition from five other shortlisted branch pubs, following a large amount of votes cast, to win the coveted *Branch Pub of the Year* competition. Pubs were shortlisted for being the six pubs with the greatest average beer scores entered by members on whatpub.com. It is perhaps fitting that the **Royal Standard** won this award as it was the pub with the greatest average beer score within the branch, consistently scoring over four out of five. This is no mean feat as there are 245 pubs serving real ale in the branch area.

The pub holds several excellent beer festivals every year which features some very interesting beers from near and far. Ten real ales are always on offer with half of them being served by gravity. These are joined by a large number of real ciders. The food offerings come highly recommended also.

The awarding of the certificate demonstrated how well appreciated Mark and Tara's efforts are as a good few dozen regulars turned up especially to support the occasion. As can be seen in the photo, one regular even decorated a cake commemorating the achievement.

The **Royal Standard** subsequently was entered into the **Regional Pub of the Year** competition against nine pubs from Berkshire, Buckinghamshire and Oxfordshire. Unfortunately the **Royal Standard** did not win this award but we hope, with continued effort, they can in the future.

Branch Club of the Year

The **Royal British Legion** in Marlow has won our *Branch Club of the Year* for the second year running. Last year it won *Regional Club of the Year* and was entered into the *National Club of the Year* final. Again, this year, it is through to the *Regional Club of the Year* final and we are expecting to hear the result of this competition over the next couple of weeks. Fingers crossed they can win that and enter the National competition again.

The club allows *CAMRA* members to enter on production of a *CAMRA* membership card, however if you are going to visit regularly I would suggest that you should become an member. It always offers six real ales



with offerings from Derbyshire regularly appearing on the bar. Three beer festivals are held each year with the ales on offer being particularly rare in this area which often attracts beer tickers from far and wide.

The certificate was awarding during the club's Mayday Bank Holiday beer festival. Alan Sheppard (left of photo) was on hand to accept the certificate. He, along with John Wilkinson, are responsible for the club's recent success in being firmly planted on the real ale map. Last year the club won the Ian Hamilton Cup awarded to Royal British Legion club showing the most progressive record for comradeship and good management.

Regional Cider Pub of the Year Runner-Up

In the last edition of *Swan Supping* it was reported that the **Cross Keys** in Thame won our first *Branch Cider Pub of the Year* award. This meant it went forward to compete against the winners from other branches within Berkshire, Buckinghamshire and Oxfordshire. The branch are pleased to announce that they won the Runner-up award with only the **Rising Sun** in Berkhamsted beating them.

Anybody who knows the history of the **Cross Keys** will appreciate how Peter and Trudi (both in the photo) have transformed the pub from the worst in Thame to one of the branch's most loved pubs. This award adds to the two *Branch Pub of the Year* awards they have won over the last few years.



The pub offers between 10-13 real ciders alongside eight real ales. The garage to the rear of the pub contains the *Thame Brewery* which often has a brew featured on the pump including the very popular *Mr Splodge's Mild*. A visit to the pub is must for anyone travelling back from Oxford and quite regularly makes me detour from my planned route when passing anywhere near to Thame.

B AWARDS FOR 2015

Summer Pub of the Year

The inaugural **Seasonal Pub of the Year** award has been awarded to the **Stag & Huntsman** in Hambleden. To be shortlisted for the **Summer Pub of the Year** award, the pub must serve good real ale and offer a great summer experience. The **Stag & Huntsman** qualifies on both of these fronts and was nominated for its great suntrap beer garden to the rear of the pub.

The pub is nestled in the picturesque Hambleden Valley, the backdrop for many famous movies. It is popular with walking groups as well as those enjoying the tranquillity of the village. The food on offer comes highly recommended. The ale on offer includes two from *Rebellion Brewery*, *Doom Bar* and a guest ale.

It is the branch's intention to run a *Winter Pub of the Year* competition later this year. Obviously we will be looking at pubs which are welcoming in the cold winter months and we will welcome any nominations from *Swan Supping* readers.

Carl Griffin



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Sunday 30th ~ CAPITAL CITY/Eddie Wheeler (FREE)

Monday 31st ~ Cribbage/Darts (open tournament/starts 3pm)
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LOCAL NEWS

Aston Clinton Beer Festival will be held on 31st July - 2nd August at Aston Clinton School. As well as the beer there will be music and comedy. The event is very family friendly and admission is free. See http://www.astonclintonbeerfestival.co.uk/ for further details.

ASTON CLINTON

The **Oak** will be holding their Oakfest MK5 Beer Festival over the weekend of 29th/30th/31st of August.

AYLESBURY

The new General Managers at the Old Millwrights Arms are Chris and Danny who took over on Sunday 19th of July. There will be regular changes to the beers provided on the nine handpumps although it is intended to keep three pemanent beers: Greene King IPA, Old Speckled Head and Haresfoot Lock Keeper's. Also available when visited were Vale Brill Gold, Haresfoot Conqueror's, Belhaven St. Andrews, Olde Trip and traditional cider in the form of Millwhites Apples & Pears. There is now a brand new food menu which is available seven days a week up until 10pm. Alongside the homemade traditional pub fare, steaks and fish will be served (all locally sourced).

The **Tap & Barrel** (formerly the **Grapes**) reopened on Thursday 16th of July. Four handpumps were in use when visited offering *Greene King IPA*, *Old Golden Hen*, *Sharps Doom Bar* and *Chiltern Gold*. Craft beers feature heavily as there are 39 different types available in bottled form. Food is now available - Aylesbury's mayor officially opened the kitchen recently.

As we went to press, the **White Swan** was due to reopen on Friday 31st of July (our publication date)! Neil Pickles (ex **Kings Head**) is to be co-manager of the revamped pub and we understand there will be three real ales on offer. Further news next issue.

BOLTER END

Question: when is an antiques shop not an antiques shop. Answer: when it's legally an Asset of Community Value pub that hasn't been approved for change of use. This is the case with the **Peacock**, which has been listed as an Asset of Community Value since 27th April and, under the law of the land,

is protected from any other usage - not even restaurant or retail. So we were very surprised to see the building being advertised as a place to buy antiques rather than ale as recently as the end of July - complete with the ultimate insult to injury of a chair being nailed to the old pub sign. We await Wycombe District Council's speedy response with the anticipation of being able to down a pint in there sooner rather than later when the pub is restored to its rightful status.

BRILL

Brill Beer Festival will be held on the August Bank Holiday on the Saturday 29th - Sunday 30th. The event will be held at Brill Cricket Ground. Saturday will have plenty of live entertainment whilst Sunday will be more of a family fun day and there will also be a classic car gathering. Admission is free. See http://brillbeerfestival.co.uk/ for further details.

At the **Pheasant**, *Wells Bombardier*, *Skinners A Very Pleasant Pheasant* and *Vale Brill Gold* were on when visited recently.

At the **Pointer**, new General Manager, James Rogers and new bar manager Christian, are ringing a few subtle changes at this real ale eatery. *XT Pointer* is a fixture, supported by two other Locales. In September the pub will be featuring a Great British Menu.

CHINNOR

Chinnor Beer Festival will be held on Saturday 29th August at White's Field, Mill Lane. Live music as well as a large selection of mainly local ales.

CUBLINGTON

The freehold of the **Unicorn** is for sale at around £825k.

DINTON

A beer festival is being held at the **Seven Stars** on Saturday 22nd August from 12 noon to 6pm. The aim is to raise money to clean the War Memorial in the Churchyard. There will be a selection of real ales including some local ones and there will be Morris Dancers and some music.

DOWNLEY

Le De Spencers Arms had a very successful Cheese and Beer Festival over weekend of 3-5 July. Favourite ales were:- Kelburn Red Smiddy, Oakham Black Hole Porter, Pheasantry Dancing Dragonfly and Skinners Cornish



Knocker. The favourite ciders were **Abrahalls** Lilly the Pink and **Lilleys Cider Barn** Merry Monkey Scrumpy.

GREAT HAMPDEN

The beer festival held at the **Hampden Arms** over the summer solstice weekend was great fun and well attended particularly on Fathers Day when they enjoyed great music from the Wedge and a bbq. As per normal business would have been better if they had not been beaten again by the great British weather but they will be back with the 4th annual beer festival in 2016!

HADDENHAM

July 4th saw the 11th Haddenham Summerfest which raised over £40,000 for local charities and a full report appears on page 13. The date for the Winterfest is 12th December 2015.

HAMBLEDEN

Our first **Summer Pub of the Year**, the **Stag & Huntsman**, will be holding their next beer festival over the weekend of September 5th and 6th.

HIGH WYCOMBE

The Wycombe branch of Waterstone's bookshops has started a book club with a difference -- combining two of life's great pleasures it meets in the **Bootlegger**. The latest meeting, discussing Go Set A Watchman, the surprise new Harper Lee novel, was due to be held as Swan Supping went to press but the intention is to hold meetings on a monthly basis. Follow their twitter account @waterstoneswyc for details of more bibulous literary events.

The William Robert Loosley looks likely to be sold by *Wetherspoons*. There has been quite a bit of interest in the property from a mixture of pub companies. Ultimately, the pub has not

being doing as well as *Wetherspoons* had hoped especially as it lacks an outside area, although one has been applied for.

LACEY GREEN

The **Black Horse** is holding another beer festival! It's on Saturday 22nd and Sunday 23rd August with *Vale* and *ABC* beers, as well as other quality beers from around England. There will also be cider for those that enjoy alcoholic apple juice!

MARLOW

Marlow Royal British Legion are holding their Summerfest 2015 from Friday 28th to Bank Holiday Monday 31st August. Twenty real ales plus two ciders will be available plus live music and other events.

The *Rebellion Brewery* Open Weekend (pictured above and on our cover) was, yet again, a great success and this year raised an incredible £58,000 for Scannappeal beating the 2013 weekend's total of £52,000. That takes the total money raised for the charity to over £192,000! 5500 people over the weekend visited the brewery, all donating generously for beer, bbq and great live music.

Rebellion provided all of the beer for free and staff could donate their wages to the cause. With volunteers, friends and family members helping there were 75 staff working over the weekend. Big thanks have to also go to all the staff of Scannappeal who helped, Noel and the crew from Bucks New University for supplying the music kit and manning it all weekend for free, and thanks to the five bands for their fantastic performances and effort who also gave their time for free. They were Chiltern Concert Band, Honey Ryder, Straight Eight, Reeve and Soundforce.





MARSH GIBBON

Marsh Gibbon Beer Festival will be held in the village hall on Friday 11th - Saturday 12th of September. As well as the beer there will be a BBQ, Hog Roast, Live Music and Family Fun. The event begins on Friday evening and at 1pm on Saturday.

The **Plough** changed hands on the 22nd June when business partners Adam, Ben and Chris acquired the free of tie lease. They are developing a strategy to lend wider appeal to village residents.

The pub is already open again at lunchtimes from noon and home cooked and locally sourced food is available Tuesday to Sunday. (Closed Monday) Two ales are currently available on hand pump but it is hoped to increase that number as demand requires. *Black Sheep Bitter* was the guest when visited and regular future guests are expected from the *XT/Animal* range and other local breweries. Opening hours for the bar are: 12 - 12 Tue to Thu, 12 - 1 am Fri + Sat and 12 to 11 pm Sun.

A tearoom/café is planned within the pub which will open daily from 9am for hot and cold drinks and snacks. There will be a children's play area in the substantial back garden and future music events and beer festivals are also on the list.

For more information contact Adam, Ben or Chris on 01869 278759 or email PloughMarshGibbon@gmail.com

MEDMENHAM

Following a complete refurbishment and extension, the **Dog & Badger** reopened on Wednesday 29th July after a lengthy period of closure. The pub will serve a mixture of local ale supplied by *Rebellion Brewery* and a national brand. The pub is roughly divided into three areas with one designated for dining, another as the snug and finally a light and airy bar area. Upstairs are rooms that can be hired for private functions. A lot of effort has been put into elaborate decoration which tastefully suits the heritage of this ancient pub.

OAKLEY

At the **Chandos Arms**, Piers and Sandra regularly serve **Sharp's** Doom Bar, **Fullers** London Pride and another one chosen by pub regulars such as

Black Sheep Bitter, Hobgoblin Gold or Greene King IPA.

OVING

The lease is up for sale at the **Black Boy**. Current lessees Lisa and Ian will
continue to run their other pub, the **Crown** at Gawcott

POUNDON

The Sow and Pigs is now a free house. Existing tenants Ali Gurney and Will Harbour bought the freehold from *Brakspear* at the end of March having run the pub since October 2009. In addition to the regular *Brakspear Bitter* on hand pump there is now an ever changing guest ale at weekends. Recent successes include *Vale Red Kite, Wild Weather Ales Big Muddy* 3.8% – a chestnut bitter from *Silchester Brewery* – and *Joblings Swinging Gibbet* 4.1% - from the *Jarrow Tyneside Brewery*.

The popular annual Classic Car Day will be held at the pub on Sunday 30th August from 12 noon complete with barbeque.

QUAINTON

Events at the **George & Dragon** this summer continue with a Classic Car and Bike Show on Sunday 16th August from 2pm to 6pm. There will be a Bingo Night on 23rd August at 7.30pm and a Quiz Night on Sunday 30th also at 7.30pm. The annual Traction Engines on the green event (held in conjunction with Bucks Railway Centre) will take place on Saturday 26th September.

Five ales are regularly dispensed here – last weeks' range was – *Hook Norton* Old Hookey, *Malt Missenden Pale*, *Vale Best Bitter*, *West Berkshire Yaffle* and *XT15* - Perfick.

SPEEN

The **Old Plow** (recently closed) is being advertised as a detached brick & flint period former restaurant, with granted planning permission to change to residential use. A change from what we reported last issue!

STEWKLEY

Recently having achieved Community Asset status the **Swan** has changed hands for the fourth time in less than a year. New landlord is Stewkley village resident Dan Smith (see the article on page 12 for more information).

TIDDINGTON

At the Fox & Goat, Katherine and Doug Sheard have been in partnership since March with local farmer-owners the Shrimpton family from Great Hasely. XT 4 and Sharp's Doom Bar are always available, with another Locale, such as Animal Dachshund recently on offer, on the third hand pump.

THAME

The Cross Keys, as well as being renowned for its selection of real ales, is now being recognised for its selection of ciders, coming second in the *Regional Cider Pub Of The Year*. At the moment there are eight ciders, with five being local (*Radnage*, *Long Crendon* and three from *Hitchcock*).

The James Figg, continues to have four ales on, the latest being XT 13, Mad Goose Purity, Vale Best and Doom Bar.

TWYFORD

The Crown is planning a Sausage & Beer festival in October, the date yet to be confirmed. See next issue or contact Joan at the Crown for details. When visited the guest ale was Skinnners Helligan Honey, on gravity dispense and in perfect condition as usual.

WHITCHURCH

On 8th August eight either brave or foolhardy volunteers from the **White Swan** – including landlady Ros Bangs - are taking part in a Sky Dive event

for local charities. In the evening of the Bucks County Show on Thursday 27th August there will be a Farmers Appreciation Night including rock music from Ed Cusick. Live music will also feature over the August bank holiday.

The monthly Corn Hole competitions in the garden of the pub are rapidly growing in popularity as the sport takes hold in this country. Recent events at the White Swan have seen over forty competitors and fifty or more supporters and spectators. It is hoped to form a national Corn Hole association with the pub playing a major role together with equipment suppliers Norfolk Boards.

White Horse Wayland Smithy was guest ale alongside Gales Seafarer and Fullers London Pride when last visited.

WHEELER END

Having taken over the Chequers Inn in January, Sandy and Graeme are organising various summer events, including a beer festival over the August Bank Holiday weekend (29th to 31st). Complementing their existing range of *Fullers* ales they will be offering up to six guest real ales and two ciders. BBQ, music and games throughout the weekend.

WORMINGHALL

Jack, Front of House at the **Clifden Arms**, and Chris Norris Manager (and chef), are pleased with how busy the pub is keeping them. Three hand pumps serve *XT* 2, 4 or 8 on one, with *Fullers London Pride* and *Sharp's Doom Bar* on the other two

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The first Buzzrail Ale Trail held at the Leighton Buzzard Railway was so successful that we needed to get extra beer and run an extra train to take the passengers home, despite running the last train with five coaches. All three bars along the railway had a successful day generating hundreds of pounds towards the railway's new station building – the Museum Gateway Project which is now in progress.

Planning for the beer festival was complicated by the railway's lack of covered accommodation to place the beer in while it settled and the desire to offer as wide a variety of beer as possible. We settled on using pins from nearly every brewery within 20 miles of the railway – (22 beers plus two ciders in total). The South Beds CAMRA team provided help and information about the best mix of beers based on their experience running other festivals. We then just needed posters, flyers, banners, glasses, tables and chairs, a marquee... and the beer stillage.

The day started early emptying the engines and coaches from the shed at Page's Park, followed by building the beer stillage, collecting the beer from its overnight storage in the Leighton Buzzard Brewery, setting up and tapping the beer casks and laying out the shed for customers rather than engines (see the photo below)! This was all completed in time for the bar to open at 11:30. My esteemed CAMRA beer expert, Andy Camroux, and I had left Pages Park two minutes before the train departed and had to race it to the Stonehenge and set up and label the beer before the passengers arrived - success, just!

The **Stonehenge** bar had queues on to the platform as each train arrived, plus a welcome visit from both the Mayor and the Chairman of Central Beds Council. Meanwhile the Buzzrail Café team were busy selling food in three venues and the Clay Pipe's customers were sitting admiring the trains stopping at the temporary station. The photo above shows PC Allan dropping passengers at the Clay Pipe.

We had great support from the Clay Pipe, all the breweries – particularly Leighton Buzzard and Tring, the Stables Theatre who loaned us more tables and particularly all of the volunteers from the railway and CAMRA



for which we were very grateful. They all told me they enjoyed the day so hopefully I can persuade them to come back next year! In the meantime two

of them are opening a new micropub in Leighton Buzzard, so look out for the Bald Buzzard soon.

Altogether we sold over 900 pints and over 300 people visited the festival. We had lots of great feedback, including the tweet 'Fabulous day @ buzzrail Beer Train yesterday. Local ales and steam train ride. What's not to love...



Photos: Mervyn Leah & Tim Parsons.



B QUALITY

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RECENT BRANCH OUTINGS

Where does the time go? Our annual **Black Country** trip this year was our 25th! Our first trip took place on Saturday 21st January 1984. It was organised by Peter Morris and Richard Lancaster (both of whom are sadly missed) and is more remembered for the journey home through the snow than the pubs! It was an evening trip and we had five pubs to be visited (two of which we revisited on the latest trip - **Vine**, Brierley Hill, and the **Olde Swan**, Netherton).



As we have done before, actually since 1998, we broke the long journey to the Black Country by making the two-mile detour off the M42 to go to the **Coach & Horses**, Weatheroak. A favourite stop as they generally have ten beers to go with a full range of tasty quickly served food.

To start the Black Country part of the expedition, we went to the **Waggon** & Horses, Halesowen, with its fantastic range of beer who had named a special *Church End Brewery* beer in honour of our 25th trip (see above).

We then rang the changes with a trip to two new pubs: **Graham's Place** (with its own brewery) and the **Unicorn**, both in Wollaston followed by a brewery tap (**Batham's**), the **Vine** (**Bull & Bladder**) in Brierley Hill, as no Black Country trip would be complete without a visit there.



The Olde Swan (Ma Pardoes) in Netherton, home of the Olde Swan Brewery (left) was next, followed by a quick detour to a pub we hadn't visited since 2000, the Rising Sun in Tipton. We then finished at the everpopular Beacon Hotel for the Sedgley Surprise and their wonderful Dark Ruby Mild.

David Roe

At the start of July we organised a social with a difference - including a walking trip - and were rewarded with a healthy turnout of members. We walked from Princes Risborough to Cadsden, taking advantage of the long, midsummer evening (despite the walk being through prime Midsomer Murders country everyone returned alive). These energetic souls began at the Whiteleaf Cross and then headed through the cornfields towards the ancient Upper Icknield Way, upon which sits the **Red Lion** at Whiteleaf. This was a fine hostelry to stop for a pint (or more for some) of real ale - the **Brakspears** was rather good - and we were joined by a few other members who'd arrived by car.

From the **Red Lion** we took a footpath through the lower slopes of Whiteleaf Hill, which turned out to be rather steeper than our intrepid guide remembered. No matter we only lost one participants in the wilds of the woods -- who took a short cut through the golf course but then had to scramble over a ditch and under a barbed wire fence. Perfectly understandable, there was a pint waiting for him at the **Plough!**

So pleasant weather, a bracing but not too strenuous walk and a final pint in the lovely setting of the **Plough**, Cadsden - a pub now notorious for mislaid prime-ministerial offspring - and only a ten minute walk to the 300 bus route. It's a shame the nights are now closing in.

Mike Clarke





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Swan Supping



PART THIRTY-FIVE

It was a typical afternoon in the **Gravediggers**' public bar. Mazz topped up the glasswasher with extra sulphuric acid to remove the crusts of

Septic Fleabite and Undescended Gonad from the regulars' glasses.

Old Pete dozed in the corner while Old Joe and Old Moses placed bets on which of the cockroaches crossing the floor would drown first in the rancid puddle that spilled out of the Gents.

This tranquil scene was shattered when Old Mick burst through the door holding the lead of his slavering dog, Rabies, in one hand and clutching a luminescent mushroom in the other.

'Behold!' Old Mick yelled. 'The root has fruited!'

Old Pete, Old Joe and Old Moses stared, transfixed, at Old Mick.

'You don't mean...' Old Pete gabbled.

'That for the first time in...' Old Joe stuttered.

'Eighty years?' Old Moses added. 'Since I was sat on my old man's knee drinkin' boys' bitter?'

'That's why I've brought it into the **Gravediggers**,' Old Mick said. 'So you can check it out, Moses. You're the only living person to have seen the real thing – but from what my old grandmother told me as she stirred her cauldron while I was on her knee – it's the only luminous fungus ever to be found in those there woods. Rabies here sniffed it out when she was disembowelling a red squirrel.'

'What is it?' Mazz asked, perplexed. 'To me it just looks like a phallic mushroom that, er, glows.'

'It's the root of Roger Emgoodly,' Old Joe said, slurping back his pint in amazement 'Only said to fruit in the depths of the wild, old forest once every hundred years or so.'

'Wow, maybe we can advertise it on our website and encourage a few mycologists to stay here to investigate.'

'We don't want them sort round here!' Old Joe snapped. 'Anyhows, we want to keep it all for ourselves.'

Old Joe swiped away the spiders' webs from a long-neglected shelf over the fireplace and grabbed a dusty, hardback volume. He leafed through to the relevant chapter and read: 'You see, legend has it that the root springs from the place where gallant and fecund knight Roger Emgoodly finally collapsed to his death after his exhausting campaign.'

'Ooh, was he on the Crusades?' Mazz asked

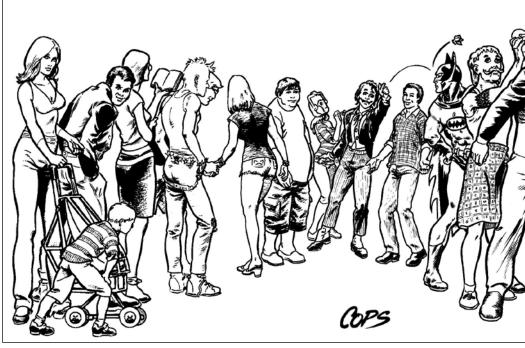
'Kind of - in his own way,' Old Joe replied.

He turned the book towards Mazz and showed her the reproduction of the ancient engraving of Roger holding his trusty weapon.

'Good grief!' Mazz said, putting her hands to her face.

'And it's rumoured that the root of Roger Emgoodly has mystical powers...'
Old Joe continued.

'What? Tell me,' Mazz said.



'To restore lost youth,' Old Moses said with a wry look on his face. 'Now, us being democratic sorts of folks, what's the best way to share this magic fungus around the village?'

A fortnight later, James was about to proudly pull the first pint of *Roger EmGoodly's Youthful Ale* through the **Gravediggers'** hand pumps. Old Mick's trusty hound, Rabies, had sniffed out clump after clump of fluorescent fungus as it flourished in the once in a lifetime eruption. It had been harvested by moonlight in conditions of the utmost secrecy. The extraordinary delicacy was tossed into the mash tun during the James' brew and added whole into the conditioning tanks, where it imbued the maturing ale with an ethereal glow.

In honour of his find, Old Mick was given the first tasting of the one-off brew. On seeing the purple vapour rising from the surface of the pint, he appeared to 'accidentally' spill the first third of his pint. It splashed into the steel bowl by the bar which was occasionally used by customers' dogs but more often for horizontal drinking by incapacitated locals.

Rabies eagerly lapped up the beer in the dog bowl and immediately began to display some remarkable changes. Her bared fangs disappeared, her tail started wagging playfully and she gambolled in the bar like a puppy rather than her normal savage self.

Seeing it had rejuvenated rather than killed his dog, Old Mick downed the rest of his pint in one.

'Reassuringly disgusting,' he said, slamming his empty glass on the bar and then smiling. 'But it's made me feel as if I'm ten years younger.'

The other regulars watched in astonishment as the wrinkles disappeared from his weather-beaten face and hairs suddenly grew back on his balding head.

'In fact, it feels so good, I'll have another.'

'Not before I've had mine,' Old Pete said, banging on the bar with his fist. 'Three pints please, Mazz.'

The other locals rushed to the bar to place their orders of *Roger EmGoodly's Youthful Ale*, forming an unusually orderly queue.

Over the following few sessions, after an unfortunate incident with a leaky nappy when Old Pete had regressed to a baby, the regulars learnt to calibrate their intake of this beery elixir of youth. For most, each pint removed the effects of ten years of world weary hard-drinking and after five or six rounds they'd be restored to the prime of their teens or twenties. And fortunately, the anti-ageing effects of the ale wore off along with its alcoholic effects by the next morning.

The restoration of the regulars' youth wasn't an unalloyed pleasure for the ambience of the **Gravediggers**'. Drunken arguments transformed from bad-tempered mutterings into bare-knuckled fist-fights and the traditional bragging to alluring village girls about who had the biggest muck-spreader became disturbingly physical. Not that the presence of women in the public bar was particularly welcome, with the regulars regressing into even more



antediluvian attitudes than they normally exhibited: 'Reminds me of the good old days when the only women in pubs were behind the bar and they never drank pints.'

The locals' relapse into fifty-year old attitudes meant they were even more tolerant of disgusting, poorly-kept beer. This was a relief for James as he happily adulterated the Diggers' brews with ever-more foul ingredients, stretching out the secret ingredient. Despite, or perhaps because, of the revolting taste of Roger EmGoodly's Youthful Ale, word spread locally. There was a permanent queue at the bar – with those most in need of the ale's effects at the front.

Soon news spread on the beer tickers' grapevine and the long queue for the beer was sprinkled with ale lovers eagerly tapping virtual ticks into smartphone apps. One ticker lured into the Diggers was Tarquin, the microbrewer from the pub in the posh village over the hills, who was attempting to glean hints about the source of the secret ingredients.

Unfortunately, the beer caused Tarquin regressed to the no-mates sneak he'd been at prep school and, having no success in discovering James's mysterious recipe, he posted a cryptic message on social networking site, Natter, questioning the legality of the sudden number of remarkably youthful drinkers revelling in the Gravediggers.

Within minutes a convoy of police cars with blue flashing lights screeched up outside the *Diggers*. A plain clothes policeman burst through the door.

'It's alright, officer,' James pleaded. 'They're all actually old age pensioners - really.

'We're well aware of that, Sonny. We've been tipped off by GCHQ who've been monitoring these tickers' social media comments with interest,' the policeman replied, smashing Tarquin over the head with a previously hidden truncheon.

A group of ten well-groomed, middle-aged men, wearing formal dinner suits filed into the pub, accompanied by more plain clothes police officers.

'We have some VIPs who'd like to sample some of this youth-restoring ale. Give 'em a couple on the house and you might see a little saving in your beer duty,' the policeman continued as the men seated themselves around a large oak table.

'I don't believe it,' Mazz said. 'Isn't that George Poshborne...and Norris Widhair and, even, David Camerwrong?'

After a strange ritual involving Latin incantations and concealed daggers, the men were served by their minders. Each downed three pints in Roger EmGoodly's Youthful Ale in one gulp. Their straight-laced demeanour suddenly vanished, replaced by red-cheeked, shiny-faced hedonism. Norris Wild-Hair leapt off the table and lunged for the light-shade, swinging from the electrical cord. Poshborne overturned the table and smashed a chair over Camerwrong's head, who, in turn, grabbed a chair leg and beat Norris's swinging bare backside.

'Oh no, it's a reunion of the Snobbington Club!' Mazz said. 'And worse!

They've turned back into their student selves!'

The rest of the group threw beer around the pub, shouted and sang songs even filthier and more offensive than Old Pete had ever imagined. Within ten minutes the furniture was in splinters. Revellers climbed up the walls and curtains. Others crawled around the bar floor, writhing in stale ale, vomit and worse.

When the bar had been thoroughly trashed, George Poshborne staggered over to the bar, holding a wad of twenty pound notes. 'Now, look here you lower-middle class chap, this has been the best Snobbington Club reunion in years. Just like old days up at Oxford again. You'll find this small change more than covers your trouble. Oh, and we'll take all your remaining supplies of that remarkable beer to drink during our cabinet meetings.'

James counted the cash happily - twentythousand pounds. For the Gravediggers this was no different to a typical, lively Saturday night's carousing and the regulars had been itching to join in. Within minutes Norris and Old Pete were drunkenly singing rugby songs and Camerwrong and Old Moses were wrestling in a beer puddle.

When all were comatose the plain clothes officers carried the politicians to their limousines and requisitioned all remaining barrels of Roger EmGoodly's Youthful Ale in a police van.

As the convoy was about to set off back to Whitehall, Mazz remembered to check the pub for items the VIPs may have left behind. She ran to the door and shouted: 'Mr Camerwrong, I think you may have forgotten something.'

Charlie Mackle

The Gravediggers' Arms by Charlie Mackle can be found as an ebook for Kindle on www.amazon.co.uk for less than the price of a Wetherspoon's pint. Profits will be contributed towards *CAMRA* funds.



CHANGES AT THE SWAN, STEWKLEY



The last year has been somewhat unsettled at the **Swan**. There have been four changes in management since last September all lasting no more than three months for reasons best known by owners **Enterprise Inns**

However, new hope and much enthusiasm have arrived with new landlord Dan Smith (pictured left with managers Tommy Parker and Sam Mardlin, his two children

Florence and Freddie and their older cousin Molly), who took over on 11th June. Though new to the **Swan** and the pub trade Dan has lived in Stewkley with his family for some years. Originally from Leighton Buzzard, Dan attended Aylesbury Grammar prior to studying history at university. He learnt to speak Italian at college in Parma, Italy, a country which he has travelled extensively. These travels included a wine tour, similar to the Oz Clarke/James May tours on TV. The Italian way of family life impressed him greatly and has influenced his ideas for the future, including the pub. He has a business importing wine direct from the numerous Italian vineyards and has exported them to countries such as China and the USA.

Well aware that as this is his first pub, Dan readily accepts that he has a steep learning curve in front of him but is up for the challenge and putting all his entrepreneurial experience into the task. Nobody who has spoken to him can doubt his determination to succeed. His enthusiasm is obvious and he is keen to heed all suggestions and criticisms to achieve his aims. This ethos is also evident in the rest of the staff at the pub.

Dan wants the **Swan** to engage more with all village residents, all age groups, drinkers, non-alcohol drinkers, diners, cyclists, ramblers, musicians and all. He wants the pub to be seen as an 'extension of peoples own living room'. A programme of improvement and renovation is already under way with redecoration inside and out and new toilets are planned.

Already the pub now opens at 9am Mon, Wed, Fri (11am Tue & Thu) for coffee and cakes, with a loyalty card giving a free coffee after six visits. The bar is open from noon every day. Two regular ales, currently *Courage Best* and *Sharps Doom Bar*; will be accompanied by two guests which will be chosen hopefully by popular request to give a variable range of beer styles and strengths. Dan hopes to use his knowledge of Italian wines to provide a unique variety at competitive prices. Meals and bar snacks are available at most sessions in both the restaurant and bar areas.

Staff wise, as well as behind the scenes business partner Adam Parish, there is bar manager Tommy Parker, events manageress Sam Mardlyn, sister in law Sarah Smith in charge of the restaurant, Daisy Axtel - Powell in charge of baking and managing the tea room and Darren Smith the chef. The current all-important bar staff are: Bryony, Lois, Rachel, Luca and Will.

Future plans, some already started, include Friday Barbeques and Saturday Pizzas on the Lawn, both on summer evenings. There will be Jazz Nights as well as the existing Folk Music Nights and fund raising events for St

Michaels School.

Daisy will be running
a Great Stewkley
Bake Off competition
with guest judges
each month.

Music and Beer Festivals will also be held in the large rear garden as soon as feasible. An Italian menu will be added to the choice of food at a later date. For more information call 01525 240285

Mick White





HADDENHAM SUMMERFEST



July 4th saw the 11th Haddenham Summer Beer Festival, now known as Summerfest, held in the grounds of the Community Junior School.

It's not without reason the Festival claims to be the biggest one-day festival in the country and this year was a record breaker in all aspects with well over 4000 people attending on a beautiful sunny day to enjoy the food and drink along with all day music.

With a great line up of nine local bands ranging from Country, through Funk to Rock there was plenty to entertain everyone. Even children were catered for with a secure play area and bouncy castle. And there was a wide selection of food offerings from Pizza and Welsh Rarebit to shredded beef, pork, curry, fish & chips, ice cream and loads more.

Anyone who has run a beer festival will know what a juggling act it is to get a good number and variety of ales without under or over ordering. As Haddenham Beer Festivals have a reputation for selling out, no matter how much is on offer, we devised a cunning plan to have reserve ales on standby, ready to go if needed and without resorting to bright beer. But did it work? Read on...

We opened at 11am with 102 firkins up and 24 on standby. By 1pm the first one had gone and by 5:30pm the stillage looked like a bomb had hit it with empty casks strewn all over the place. And we still had $3\frac{1}{2}$ hours to go!

Time to open the reserves.

The original plan was to tap a few at a time but by the time the fourth was tapped the first had run out! Plan B – tap them all!

Well, needless to say, once again, we were drunk dry – but we did manage to last until closing at 9pm, as the last band finished their set.

Of course, Summerfest is not just a beer festival and ale was not the only thing on offer. The sourcing team worked hard to provide a great selection of ciders (proper and fizzy), Premium lagers, Pimms, Gin Cocktails, Wine and Prosecco as well as soft drinks and non-alcoholic beers and ciders. Something for everyone I think you'll agree.

The best fact of all is that £40,000 was raised for charity. Haddenham Beer Festivals Trust is a charity which raises money for local societies, organisations and individuals. With this amount the Trust has now raised and distributed well over £200,000.

If you came to Summerfest, thank you, and we hope you enjoyed your day. If you didn't come and we've whetted your appetite then next year's Summerfest is on 2nd July 2016 – and it will be even better!

In the meantime, why not come along to the Winterfest on 12th December 2015? It's guaranteed to get you in the Christmas mood. Keep an eye on the website www.haddenham-beer-festival.co.uk.

Pete Sumerskill (Photos: Paul Wilkinson Photography)



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. Inside has low ceilings, rustic beams and an open fire. Landlady Sarah serves excellent home-cooked food alongside a great line-up of real ales and wines.

You will find our menu, the latest events, and local walks on the website and Facebook page. After all you wouldn't want to miss a Le De beer festival!









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

LOCAL BREWERY NEWS

Aylesbury Brewhouse

Head Brewer, Haydon Overton, has been rightly taking the plaudits for *ABC*'s most successful beer in its 3½ year history. The limited edition red IPA *Punk Is Dead* has been turning heads (and tastebuds) all over Buckinghamshire and beyond, using a potent mix of Simcoe & Chinook hops at 4.8%, along with an evocative pump badge. Long live the corporations, *Punk is Dead*.



With *ABC* brewing weekly you'll be finding new beers in the Brewery Shop behind the Hop Pole every week! The newest beer to get your hands on is *Gates Of Valhalla*, an uber hoppy golden beer at 5.0%, inspired by the drinking hall of Odin, a widely attested god in Norse mythology.

In Greek mythology, Agamemnon was the king of Argos and was called *King of Men*. He waged war on the city of Troy with the demigod Achilles, and this golden, rich floral citrus beer at 4.1% is fit for any king among us.

Next on the brewing schedule is Paragon, a 4.2% model of excellence,

brewed to surpass all other brews of its kind. English hops and Maris Otter pale malt create a classic English golden bitter that will put all others in their place - second best to the paragon of brewing.

The Mercury 7 were the first astronauts selected by NASA in 1959. Putting their lives at risk, they piloted the first manned spaceflights from 1961 - 1963, paving the way for space travel as we know it. *Mercury* 7 brewed here on Earth will be a tribute to those Americans' skill and bravery - massively





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www.maltthebrewery.co.uk

hopped, big flavours, and a blast of bitterness, using the finest American Mosaic and Simcoe hops, along with pale and crystal malts, to create the greatest of American IPAs with a distinct bitter malt finish to a delicious hop-driven beer.

Carrying on the atmospheric theme is *Jet Stream*, to be found first at the **Black Horse**, Lacey Green Beer Festival on 22nd and 23rd August! And

about the beer style, you ask? Well, the only way to find out is to get yourselves down to the festival!

'The important thing is not to stop questioning. *Curiosity* has its own reason for existing.' - *Albert Einstein*

And finally... Jack is back! After months of deliberation, we can finally break the self imposed injunction and tell you that *Calico Jack* will be making his *Port Royal Return*! The winner of Milton Keynes Beer Festival 2013 is back, and is another chance for you to get your hands on the

sought after, critically acclaimed rich Caribbean coconut stout.



Chiltern Brewery



Chiltern Brewery has launched fresh bright new labels right across the entire range of its bottled beers, following the success of its newly branded draught beer pump clips in 2013. Beer descriptions are to the fore on these labels reinforcing the qualities and strengths of the ales.

John Hampden's Golden Harvest Ale 4.8% vol has won the 'Best Bottled IPA' category at this year's Farm Produce Awards organized by top magazine title, Great British Food.

Golden amber in colour and floral on the nose, *John Hampden's* is brewed in the style of a classic harvest ale with premium quality Maris Otter malt and the aromatic fruitiness of only a single famous English hop, Fuggles, for balance.

Tring Brewery

There's lots of new beers coming out of the brewery. The August monthly

special *Ravensdell* 4.1% blends rye crystal and dark crystal malts with zesty First Gold hops. This will be followed in September by *Cobblershill*, a beer whose flavour profile will no doubt be defined by the amazing hop variety, Sorachi Ace. And on the subject of hops, there's a new big hitter from *Tring* in the form of *Pale* + *Four*. This American west coast style pale features an impressive quartet of hops, American Citra, Simcoe and Amarillo plus Australian Galaxy. Once fermented the beer is then dry hopped with more Citra. A robust malt base that includes



MORE LOCAL BREWERY NEWS



Munich, Cara and Rye ensures there's a lot going on in this 4.6% beauty that will take it's rightful place in the breweries cask and bottle range.

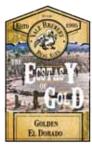
On top of all this the brewery have also been ensuring a number of local events, Chilfest, the Tring Festival and Tring Carnival all had adequate supplies of beer to lubricate the thousands of attendees. The latter event saw the creation of a one off bottled brew called *Seven Hundred*. Celebrating the 700th anniversary of Tring being awarded its market town charter

status by Edward II. This 4.2% bottle conditioned is built on a base of all English ingredients. Five different malts that yield rich, roasted notes balanced by classic Fuggles. Available from the brewery shop. Once it's gone....it's gone.

Vale Brewery

Anyone who drank *Gravitas* or *Bullitt* (or both!) at this year's *Haddenham Beer Festival* helped to get through seven casks of each beer! By far the two most popular beers on the day, the UK's largest one day beer festival got through over 120 casks of real ale this year! We look forward to seeing

you next year to help drink even more!!



And following on from the roaring success of last month's *Bullitt*, the brewery have perfected the recipe for the perfect summer bitter. American El Dorado hops have been utilised for their tropical citrus flavours to create *Ecstasy Of Gold (cue Spaghetti Western music...!)*. At 4.0%, this is the beer you'll be wanting to sup a few of in the sunshine.

You'll be seeing *Vale Brewery* beer at *CAMRA's Great British Beer Festival* in London Olympia again this year - everyone's favourite golden session ale *Brill Gold*

The Good Game

LIGHT COPPER

ALL ENGLISH HOPS

will be on offer at the bar, along with more upstairs for the hard working festival staff at the Volunteers' Bar! Go and support your local brewery and make it your first pint of the festival!

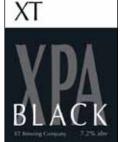
September brings the start of the *Rugby World Cup* 2015. 20 teams. 13 venues. 48 games. 1 beer: *The Good Game*. Using all English hops, this copper beer at 4.1% is best enjoyed down the pub, cheering on the colours of your team. Worthy of winning the Webb Ellis Cup, using hops from Herefordshire, Worcestershire, and Kent to produce a clean, easy drinking bitter. Publicans and Brewery Shop customers can now pre-order their beer ready for when England kick off the tournament against the Fijians on Friday 18th September!

Bottle news now, and we're sure that if you haven't noticed yet, you soon will - Marks & Spencer are now stocking *Vale Brewery's SIBA* award winning bottles of *Gravitas* and *Red Kite* in their food hall outlets, across the UK! Another leap forward for the Brill brewery, follwing on from the sucess of *Gravitas* at this year's Reading Beer Festival and bottles of *Red Kite* being taken on the new Britannia Cruise Ship.

Vale will also be out in force at this year's Brill Beer Festival over the August Bank Holiday weekend - the best beer from around the UK, and Brill(!), will be on offer, alongside more unusual ciders, a classic and sports car show, and plenty of entertainment to keep the family happy while you sink a few!

XT Brewery

Ground breaking changes at **XT** this month – building work starts to double the size of the brewery and adding a new tasting room for trying beers from the **XT** and **Animal Brewing** ranges. The extra space will also allow for the installation of new vessels to extend the craft-keg beer range, to develop more aged soured beers and oak barrel conditioning of stronger stouts and porters.



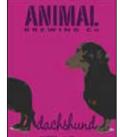
The *XT* summer beer *14* is a Crazy Hazy Wheat Saison beer – following the style of the farmhouse beers of Wallonia. The wheat malt and saison yeast give a haze to the beer and add a refreshingly funky fruity flavour.

A bigger, beefier Wheat Beer at 6% is lined up for later in the summer, and joined by a brace of new black IPAs... Panther: lurking in the dark at 3.2%

and the blinding XPA-Black at 7.2%

The *Animals* have been messing about down on the farm with a range of single variety beers –

specialising on a particular malt or hop. The most recent additions by the ale critters have been: *Dachshund* – this is a crystal rye amber beer using



specialist rye malts from Germany and a single hop variety: Admiral hops from Herefordshire. *Platypus* – is a crisp pale ale brewed to showcase the wonderful Galaxy Hops from Australia.

The next club night for members to drink beers from the range and to try club exclusive *Baby Animal* proto-brews will be Thursday 3rd September.

ANIMAL AN

The next Open Day at the brewery will be the Oxtoberfest on Saturday October 3rd – music, food, beer and fun for all the family.



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Bingo Night Sunday 23rd August at 7.30pm

Quiz Night

Sunday 30th August at 7.30pm

Traction Engines EventSaturday 26th September



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NEW BOOK ON OXFORD PUBS



Have you heard about the Oxford pub with a witch's broomstick plastered up behind a wall? The inn where Shakespeare used to stay, and may have fathered an illegitimate child with the landlady? The pub with a ceiling painted to resemble the Sistine Chapel in Rome? The inn which was a sixteenth century brothel, or the pub where the rock group Supergrass made their debut?

These are just a few of the stories recounted in *Oxford Pubs*, a new title to be published in August 2015 by Amberley Books. Written by local journalist and author Dave Richardson

(pictured below), editor of *CAMRA*'s *Oxford Drinker* magazine, it delves into the history of over forty of the oldest and most interesting of Oxford's pubs, all but a few of which you can still visit today to soak up the atmosphere.

Oxford Pubs will appeal to anyone with a thirst for knowledge and history, both ancient and modern, and is packed with contemporary and archive photographs. It deserves a place on the bookshelf of anyone who loves Oxford, and will act as a trusty companion on your travels around the city in search of a drink or two in good company and interesting surroundings.

Oxford Pubs will be published in August and will be available from

bookshops, Amberley Publishing, and also direct from the author – signed on request, for £14.99 including postage and packing. Contact coronation@ aol.com or send cheque made out to D. Richardson to 42 Kennington Road, Oxford, OX1 5PB.



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LOCAL CAMRA CAMPAIGN UPDATES

Asset of Community Value listing

The *Aylesbury Vale & Wycombe Branch of CAMRA* has been very proactive at listing our cherished branch pubs as Assets of Community Vale so that the local population has a say when change of use planning permission is applied for or if the pub is put up for sale.

Pubs unfortunately are subject to permitted development rights which allows them to be changed to religious establishments, offices, restaurants, betting shops, veterinary practices and many more business types without the need for planning permission. Once a pub is listed as an asset of community value this right these permitted development rights are removed and the owner has to apply for full planning permission.

We were at the forefront of this campaign having published an ACV form in our April/May issue in 2014 and so far the branch has 67 listed pubs and clubs spread evenly across the branch area. This is good proportion of our 270+ pubs and clubs. We still have a further 25 nominations that are still in the nomination process. Many other pubs also have forms filled ready to submitted but we are awaiting land registry details from *CAMRA* in St. Albans to complete the process.

We have received a lot of enthusiastic support from members of the public who have put forward suggestions as to whom we should nominate and from pub tenants who now feel more secure at their pub.

The message is clear to predatory development companies that *Aylesbury Vale & Wycombe CAMRA* area's pubs are not going to be easy pickings anymore. Hopefully our local council's (Aylesbury Vale, Wycombe, Chiltern, South Oxfordshire and South Bucks) will now back the local populace and pubs by implementing local planning policy that removes permitted development rights for pubs, as implemented by Cambridge City Council, and ensures that Public House viability tests are conducted before any permission to change planning use is given.



Whatpub.com Pub database

I am pleased to announce that the branch now have all our area's pubs with full details on whatpub.com. This means that the opening hours, pub description, websites, what ales are served are all completely listed on the site. It is through this site that you can search for the nearest pub to a specific location and is invaluable if you find yourself wanting a beer in an unfamiliar part of the country.

Through this site you can also score your beer which is used to shortlist which pubs are going to be included in the *Good Beer Guide*. It is now the branch's job to ensure that this database is kept up to date. We invite anyone to inform us of any incorrect information and would encourage landlords to check all the details regarding their pub.

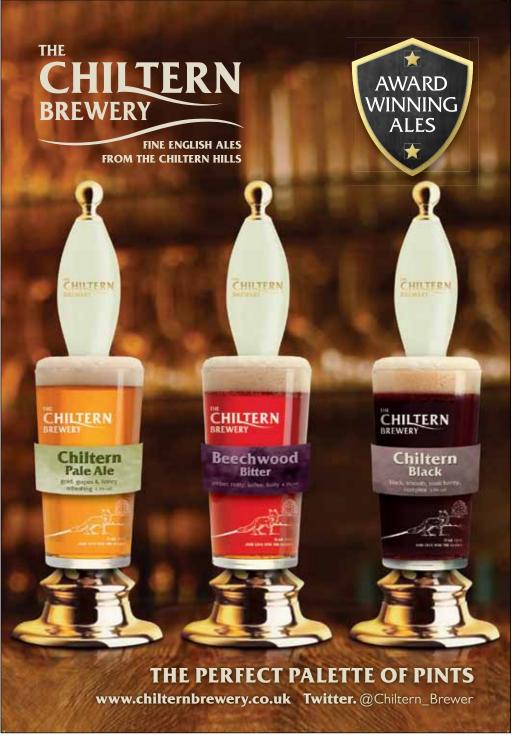


Locale

Locale is scheme to accredit pubs that serve Real Ale from a brewery within 30 miles. The pub must constantly serve a Locale for it to qualify for the award. The branch is in the process of printing out certificate for pubs to display and you should start seeing them over the next few weeks.

The aim of this campaign is to support local breweries, keep money in the local economy and to help the environment by reducing your beer miles. Please inform us if you feel your local pub should be accredited.

Carl Griffin (Branch Chairman)



Branch Diary

Everybody welcome to all socials and meetings!

August

Sunday 2nd LONDON PUB CRAWL

Meet 12 noon, Metropolitan Bar, Baker Street Station (see meetup.com/Facebook for full itinerary).

Thursday 6th HIGH WYCOMBE CRAWL

6.30pm William Robert Loosely, 8.00pm Falcon, 9.00pm Hobgoblin

Thursday 13th GREAT BRITISH BEER FESTIVAL SOCIAL

6.00pm Olympia, London (call social phone for location within Olympia).

Wednesday 19th SOCIAL

8.00pm Crown, Cuddington, 8.45pm Bell, Chearsley; 9.30pm Eight Bells, Long Crendon

Tuesday 25th SOCIAL

8.30pm Boot, Bledlow Ridge, 9.30pm George and Dragon, West Wycombe

September

Wednesday 2nd SOCIAL

8.00pm Dog and Badger, Medmenham, 9.00pm Stag and Huntsman, Hambleden (Branch Summer Pub of the Year)

Saturday 5th REGIONAL MEETING

12 noon, Royal British Legion, Marlow.

Saturday 5th INTER-BRANCH AUNT SALLY SOCIAL

12 noon, Mason's Arms, Headington Quarry, Oxford.



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

Thursday 10th AYLESBURY EARLY EVENING SOCIAL

6.30pm Old Millwrights Arms, 7.45pm Tap and Barrel, 8.30pm King's Head.

Tuesday 15th BRANCH MEETING

8.00pm Cross Keys, Thame.

Tuesday 22nd HAZLEMERE SOCIAL

8.00pm Mayflower, 8.45pm Queen's Head, 9.30pm Three Horseshoes.

Wednesday 30th ASTON CLINTON SOCIAL

8.00pm Partridge, 8.45pm Bell, 9.30pm Oak

October

Friday 23rd & Saturday 24th BEER FESTIVAL

22nd Vale of Aylesbury Beer Festival, Bucks County Council Sports & Social Club, Lower Road, Aylesbury

Other Dates for the Diary

Tuesday 11th – Saturday 15th August, Great British Beer Festival, Olympia Saturday 22nd - Sunday 23rd August, Black Horse, Lacey Green - Beer Festival Saturday 29th - Monday 31st August, Beer Festival Madness

Festivals in Brill and Chinnor plus the Oak, Aston Clinton, Eight Bells, Long Crendon, Marlow British Legion, Chequers, Wheeler End, plus many others!

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 30th September) is 14th September 2015.

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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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Brewery shop open Saturday mornings 9.30-12.30

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Sunday 23rd August cream tea in the garden 3.30-5pm. £5 to include cup of tea and scone with clotted cream & strawberry jam.

August Bank Holiday weekend - pub open all day over the 3 days.

Sunday 30th August BBQ from 5pm + live music from local band Lost Minute.

The Hampden Arms, Great Hampden, Bucks HP16 9RQ (Tel: 01494 488 255) www.thehampdenarms.co.uk Louise.lucas@outlook.com Free wi-fi available



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