

**FREE**

# Swan Supping

Issue 115

Aug/Sep 2016



**CAMPAIGN  
FOR  
REAL ALE**

**Harry Enfield  
joins Team Malt  
on the Grand  
Canal Challenge!  
See Page 4.**

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

**[www.swansupping.org.uk](http://www.swansupping.org.uk)**

**Circulation 6000**

# SUMMERFEST

## BEER & MUSIC FESTIVAL

# 16

*Circa 20 eclectic real ales  
& 2 real ciders*

### OPENING HOURS:

**Thursday 25<sup>th</sup> August 19.00~23.00 (Opening night for ale supping)**

**Friday 26<sup>th</sup> August 11.00~23.00 (Live music from EDDIE WHEELER)**

**Saturday 27<sup>th</sup> August 11.00~23.00 (NEW FOUNDATIONS tribute band)**

**Sunday 28<sup>th</sup> August 11.00~20.00 (Live music from BAND OF GOLD)**

**BH Monday 29<sup>th</sup> August 11.00~23.00 (Open cribbage tournament)**

## ALL WELCOME & FREE ENTRY



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## NEWS FROM THE EDITOR



After the past two months it is difficult to decide where to start my editorial.

There is a Chinese curse about 'living in interesting times' and June and July certainly fit into that category!

For better or for worse we have decided to vote ourselves out of the European Union in the Referendum held on Thursday 23rd of June. This came as a major shock to a lot of people who were convinced that we would vote 'Remain' and resulted in the resignation of the Prime Minister, David Cameron.

He, of course, has now been replaced with the United Kingdom's second female Prime

Minister, Teresa May, who represents Maidenhead from the neighbouring branch which also includes Slough and Windsor.



The **Old Swan Uppers** (sounds familiar for some reason) in Cookham has been pictured in local newspapers offering *Come What May*, a beer specially brewed for the pub. Perhaps we will find other breweries offering similar ales, including **Vale** who have already done something similar for the **Maidenhead Conservative Club** when they produced *It's May Time* many years ago.

There has also been a change of leadership at the head of the **Aylesbury Vale & Wycombe Branch of CAMRA**.

Carl Griffin has moved on from being our Branch Chairman to become Regional Director for the Central Southern region of **CAMRA** and has been replaced by Simon Isted (full details on page 5). My congratulations to them both on their promotions.

The less said about the football this summer the better, except to say how well Wales, Northern Ireland and Ireland performed. It also seems that my application for the England manager's job got lost in the post. Come on, I couldn't have done any worse! At least I understand it is supposed to be a team game and not a group of individuals running around on the same pitch together.

The best part of the time the football was on was the Saturday before the final when 24 happy drinkers headed to the Black Country on our 26th tour of some of the best pubs in the country. A whole lot of them can be seen in the picture below (courtesy of Simon Isted) enjoying a leisurely beer in the **Waggon & Horses** in Halesowen which has been tastefully refurbished following its takeover by **Black Country Ales**. Don't worry if you couldn't make the trip - we will do it all over again next year! See future issues of **Swan Supping** for the dates and details for next year's trip.

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 **Malt the Brewery** for the cover photograph featuring their sterling efforts raising money for a very worthy charity, 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

### *New alcohol guidelines 'among the most restrictive in the world'*

Following a debate at the end of June by MPs on the new alcohol guidelines in Westminster Hall, **CAMRA's** National Chairman, Colin Valentine, commented: "MPs are right to recognise the importance of credible public health advice on drinking alcohol.

'**CAMRA** supports the need for alcohol health guidelines, but the new guidelines are among the most restrictive in the world and are insufficiently supported by evidence.'

The Chief Medical Officers of England, Wales, Scotland and Northern Ireland have reduced the recommended limit of alcohol to 14 units for men and women spread over three or more days per week, and have stated that there is no safe level of alcohol.

Colin went on to say: 'MPs in yesterday's debate were right to express their concerns about the new guidelines; and to highlight that there are decades of research showing that low to moderate alcohol consumption can bring health benefits to many, such as reducing the risk of heart disease.

'Furthermore, a research report from Oxford University, 'Friends on Tap', found that those who had visited a local pub on a regular basis were happier, healthier and felt more integrated in their communities than those who did not.'

### *Cask Marque to sponsor the 2017 Good Beer Guide*

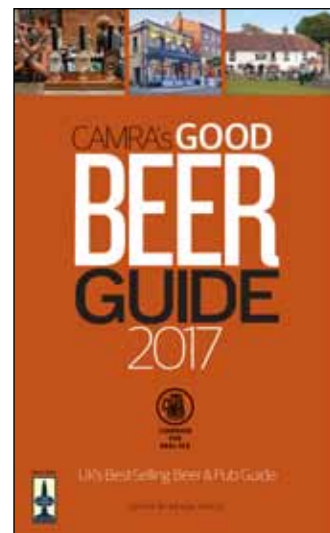
Beer quality assessor **Cask Marque** is sponsoring the 2017 **Good Beer Guide**. The 44th edition of the **Guide** will be published in September and will list the best 4,500 pubs in the country chosen by its 180,000-plus membership.

The book also lists the growing number of breweries which continues to hit record levels.

**Cask Marque's** Director, Paul Nunny, said: 'The **Good Beer Guide** is dedicated to rewarding pubs for their excellent quality beer, their customer service and the overall atmosphere and benefits that each establishment brings to the consumer. As a leading pursuer of excellence in the cask ale industry, **Cask Marque** is delighted to once again be teaming up with **CAMRA** to support this publication which is essential reading for so many pub-goers.'

**Good Beer Guide** editor Roger Protz added: '**Cask Marque** has been striving for years to ensure Britain's pubs meet the highest standards of beer quality and this has been an integral factor in rewarding so many **Cask Marque**-accredited pubs with an entry into the **Guide**.

'**Cask Marque's** support of the **Guide** also illustrates that it remains vital reading matter for those seeking to find the perfect pint in their local area or in a place they may be visiting.'



## MALT'S GRAND DAY OUT ON THE GRAND UNION CANAL



On Sunday 26th June **Team Malt** took part in the 'Grand Canal Challenge'. This inaugural event was a 26.5 mile run, walk or cycle from the Royal Brompton Hospital to the **Old Orchard** in Harefield, to raise money for the Royal Brompton and Harefield Hospitals Charity.

Started by the legendary Harry 'loads a money' Enfield (pictured left), **Malt The Brewery** entered a team of 15 cyclists and raised a magnificent £6,491!! 'We are just astounded at the generosity of local people' said Nick Watson Founder of **Malt The Brewery** and

challenge participant. 'We set a target of £2000, so to raise over £6000 for such a good cause feels great. It's clear that these hospitals are very important and have positively touched the lives of many of us.'

The team was made up of four staff members and eleven brewery club members, known as 'Maltsters'. Together they galvanized local people behind the cause. Through a mixture of donations, bake sales, sweepstakes and sponsorship the team exceeded all expectations! 'I'm delighted with **Team Malt**'s participation in the event, not just because they put in the biggest team, but their fundraising has been amazing too' said Ashley Westpfel, Head of Fundraising, Royal Brompton & Harefield Hospitals Charity.

The event was an obvious choice for **Malt The Brewery**. 'We have lots of cyclists visiting the brewery at the weekend' said Jenny Watson, Co-

Founder, 'plus the challenge involved four ale tasting stations along the canal route and a beer festival at the end. So one of the aims for **Team Malt** was staying on their bikes and out of the canal!' Only one participant did fall in, but they went on to finish first!

After 26.5 miles the finishing line was at the **Old Orchard**, in Harefield with a winners barbecue and beer festival. 'Real ale tastes even better when you've worked hard for it' said Nick, pictured with fellow team members.

Dan Redfern, Landlord at the **Old Orchard** and the man behind the idea for the event said 'It was great having **Team Malt** take part, their involvement and enthusiasm was wonderful, and they clearly had a lot of fun!'

146 people took part in the event and together raised over £30,000 for the charity.

**TEAM MALT** (pictured below) Participant names: Nick Watson, Dave Yorston, Chris Webb, Frank Daugherty, Sunil Parekh, Steve Markham, Graham Auld, Jason Lamont, Graham Gray, Rob Jaycocks, Phill Wood, Keith Patton, Peter Hoade and Colin Hunt.

Peter Hoade (**CAMRA Brewery Liaison Officer** for **Malt**) added:

'It was my great pleasure to be one of the 'Magnificent 15' cycling members of **Malt the Brewery**'s team in this challenge. With money still coming in well after the day itself, **Malt** have raised in excess of £6000, to place it in the top 1% of contributors to Just Giving in the month of June.

For the ale enthusiasts, three breweries provided samples of their wares at checkpoints along the route; **Malt** first, followed by **Tring** and **Oakham**. All great breweries whose wider selection of ales were on offer at the beer festival later at the **Old Orchard**.

As the oldest member of the Malt team, it was probably inevitable that I would 'come off' the bike accidentally on route, as I had on a practice run before. A few bruises and one wet foot from dipping it in the canal on recovery! Unfortunately at the great BBQ and Beer Festival at the **Old Orchard**, as the only member who had to drive home after the mini bus back to **Malt**, I was unable to enjoy as extensive imbibing as the rest of the team. However, I thoroughly enjoyed the banter and songs, from the merry crew on the way back to **Malt**. It's a pity though that I didn't record any of the proceedings; some red faces to match the red noses would no doubt have resulted! Well done **Malt**.



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## NEW BRANCH CHAIRMAN!

As of the Extraordinary General Meeting held at the **Bricklayers Arms** in Aylesbury on Monday 18th of July, I am the new Branch Chairman of *Aylesbury Vale and Wycombe CAMRA*

I'm the one with the glasses in the picture shown shaking hands with the outgoing Chairman, Carl Griffin who has stepped up to be made Regional Director for the Central Southern region of **CAMRA**, and as such has had to stand down as our Branch Chairman. My congratulations to him on his appointment to this very important position. Also my thanks for his hard work on getting so many pubs listed as Assets of Community Value (ACV) making our branch the one with the highest number of ACVs in the country.

I have been a member of **CAMRA** for 13 years and have been a member of the committee for well over a year. I also have been volunteering to work at the **Great British Beer Festival** for the past seven years, and you will probably find me in my usual position selling tickets in the foyer if you come along to the festival this August (details elsewhere in the magazine).

I was born in Woking, Surrey, a good few years ago and moved to Marlow then on to Wycombe for work. During my working life I have served on



various committees and have consequently attended lots of meetings.

I'll be pleased to meet you at any of our socials listed in the Social Diary of this and every issue. Please make yourself known to us there will be no pressure on you to take part in anything you don't want to do. **CAMRA** members are welcome to attend committee meetings no pressure on you to join the committee but new ideas are welcome. Any suggestions (not rude) will be welcome by email to [chairman@swansupping.org.uk](mailto:chairman@swansupping.org.uk).

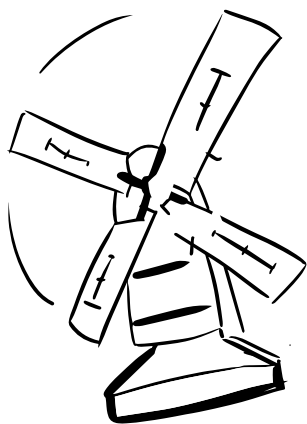
Finally I must emphasise that we want you to please make yourself known to us. We don't bite, well I don't.

I also hope to have a comment in each issue of *Swan Supping* if I can think of anything to say.

New members are also welcome, so please join us using the form in this and every issue or by going to the **CAMRA** website. You can be as active as you wish or not even if you just send the odd email to your MP at the request from St Albans. Whatever you do, please keep enjoying your real ale and traditional cider, and above all, keep supporting your local pub, it wouldn't be the same without them.

*Simon Isted, Branch Chairman.*

# Brill Beer Festival



**27th - 28th August**  
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Part of the 2016  
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## LOCAL NEWS

### ASHENDON

The *Hundred of Ashendon IPA* is the regular ale from *Vale* with a second ale (and sometime a third) selected from various local breweries including *Rebellion Blonde*, *Tring Brewery Side Pocket*, *XT4* and *XT1* (a blonde) and *Chiltern Gold* at the **Hundred of Ashendon**. Camilla and Ellie always provide a warm welcome leaving landlord Matt to run the kitchen. The front forecourt of the pub has recently been refurbished and the garden is looking resplendent. This pub is hidden away in a narrow lane but certainly worth finding.

### AYLESBURY

The scaffolding outside the **Bricklayers Arms**, which was erected to enable the outside of the pub to be painted, is due to be removed in early August.

If you like the **King's Head** you should still have time to vote for them as 'Best Pub of the Year' in the Buckinghamshire and Berkshire Life Magazine Food & Drink Awards 2016. Voting closes at the end of August. Do look at their innovative beer menu too which is constantly updated and features a range of carefully selected guest ales and ciders and craft beers in addition to those of the *Chiltern Brewery*. Early evening Barbecue Fridays in the beautiful cobbled courtyard are back for the summer too (weather dependent of course).

**Minions Bar** has reopened but no real



ale is available.

The **Old Millwrights Arms** will be holding a 'Meet the Brewer' evening with *Paradigm Brewery* on Thursday 25th of August starting at 8pm. Among the beers available should be the *Watercress Ale* featured on page 12. Due to suggestions from a certain proofreading *CAMRA* member, the **OMA** tried the very rare, for this area, *XX Mild* from *Greene King* and it has proved very popular and may continue to be available in the future.

### BLEDLOW

The **Lions at Bledlow** continue to have a good range of beers on their five hand pumps. The latest offerings were *Side Pocket for a Toad* from *Tring Brewery*, *Duchess Best* from *Cottage* at 4.2, *Wadworths 6X*, *XT4* and *Restoration Ale* from *Leighton Buzzard*. A good pub to visit especially on a Sunday when you can sit outside the front of the pub and see steam trains going past – or if you are out the back, you will hear them.

### BOURNE END

The Friends of the **Black Lion** Community group successfully applied for the **Black Lion** (which we featured in our last issue) to be listed as an *ACV*.

### BRILL

Brill is holding a beer festival over the weekend of the 27th and 28th of August, starting at noon and going on until late. Over 40 real ales and ciders will be on offer plus live entertainment, food and a Sunday Fun Day.

The **Pheasant** is for the immediate future sticking with tried and tested *Pleasant Pheasant*, *Vale Brill Gold* and *Chiltern Beechwood*.

### CHINNOR

Now in its eighth year, the **Chinnor Summer Beer Festival** brings the whole village together for a wonderful afternoon of top quality local English ales and ciders, great food and awesome live music. Entry is free and this year's festival takes place from midday to around 7 p.m. on Saturday 27th August at White's Field on Mill Lane in Chinnor. Over the years, *Chinnor Beer Festival* has distributed more than £26,000 to youth organisations and young people. Local schools, school associations, sports clubs, scouts and guides groups and youth clubs, as well as aspiring local youth athletes and musicians, and young people undertaking volunteer projects have all benefited.

### DINTON

Following the success of the inaugural beer festival held last year, the second annual **Dinton Beer Festival** will be held in the gardens of the **Seven Stars** in Dinton on Saturday 20th August from 12 noon to 6 pm. There will be a selection of real ales, ciders and a Pimms Tent, with live music and Morris Dancing. Any money raised will go towards refurbishment of the Children's

Playground. Dinton is on the 280 bus route.

### DOWNLEY

The **Le De Spencers Arms** held a beer and cheese festival (pictured above) over the weekend of 1st to 3rd of July. Another excellent occasion at the **Le De** with ten ales on offer and cheeses too from Les Root. Our local rep. sampled three of the ales: *Titanic Plum Porter*, *Black Sheep Riggwelter* and *Blue Monkey Brewery's 99 Red Baboons*. The latter posed the question 'was it a porter or was it a mild'. Whatever, it was a fine ale, as were the other two.

### GREAT HAMPDEN

The **Hampden Arms** beer festival held on 18th/19th of June (pictured below) had a very sensible selection of just six ales for their second beer festival. Two were sampled by our *CAMRA* representative attending – *Banks and Taylor Born Free* and *Nethergate Growler*. Both were enjoyed in fine condition.

### HADDENHAM

The **Green Dragon** offer *Hook Norton Hooky*, with *Loose Cannon Abingdon Bridge* for a few weeks, *Tring Side Pocket for a Toad* next. Simon is great for experimenting and finds some lovely ales. The pub recently made over £600 for St Mary's school when they held a family fun Sunday in the garden.

At the **Kings Head**, *Sharps Doom Bar*, and *Brakspear Bitter* are on during the week with a guest such as *Rebellion IPA* or *Vale Wychert* at the weekend. Barbara can choose *Punch's* finest cast list - possibly some Olympic beers. Barbara is now not leaving until the end of October.

At the **Rising Sun**, the *XT* brewery tap has *Pi mild* on most of the time alongside five other ales, four from *XT* or *Animal* and a rogue one from elsewhere. Tuesday quiz nights are proving popular.

The **Rose & Thistle** has stuck with *Greene King IPA* and *Sharps Doom Bar* but are now, after receiving expert advice from our roving reporter, Spas is considering *Butcombe Bitter* and *Bath Gem*.

### HIGH WYCOMBE

The **Half Moon** is still open with a sign saying freehold for sale.

After the success of their previous Brewery Shops in Amersham, Berkhamsted, and Chesham, **Red Squirrel Brewing Co** is going bigger

come and experience an extensive collection of quality real ales and international beers under one roof



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and bolder with their newest outlet located at 4-5 Church Street, High Wycombe.

The High Wycombe Brewery Shop will stock over 180 different bottled and canned beers, none of which can be found in local supermarkets. All bottled/canned stock will be kept in a walk in refrigerated room. Alongside this there will be 20 craft beers available on tap (6 cask, 14 craft keg), from Red Squirrel Brewing Co and select premium guests. The Brewery Shop will also stock a range of craft ciders and international premium wines.

All products will be available for both taking away, and drinking in.

High Wycombe is the first place to get a **Red Squirrel Brewery** Shop in its extended format designed specifically for larger towns and cities: A Brewery Shop Emporium. Alongside the core Brewery Shop offering, it will also feature a second, upstairs bar, rooftop terrace; artisan stone baked pizza eatery, and high-end hand roasted coffee range.

**Red Squirrel** spokesman and accredited Beer Sommelier Tim Hickford said 'Our High Wycombe site has been in development for a long time, and we are so excited to be finally sharing our plans with the town. When the Brewery Shop Emporium opens it will be a real hub for fostering passion and sharing knowledge of the incredible craft beer scene. There has never been a better time to be a beer drinker than right now and we can't wait to show that to the people of High Wycombe.'

Expected to open in late summer, in the mean time you can keep up with all developments via social media.

## LOUDWATER

The **Royal British Legion** is closed. This is a loss despite its not offering real on a regular basis as the function room is one of the largest in the branch.

## LUDGERSHALL

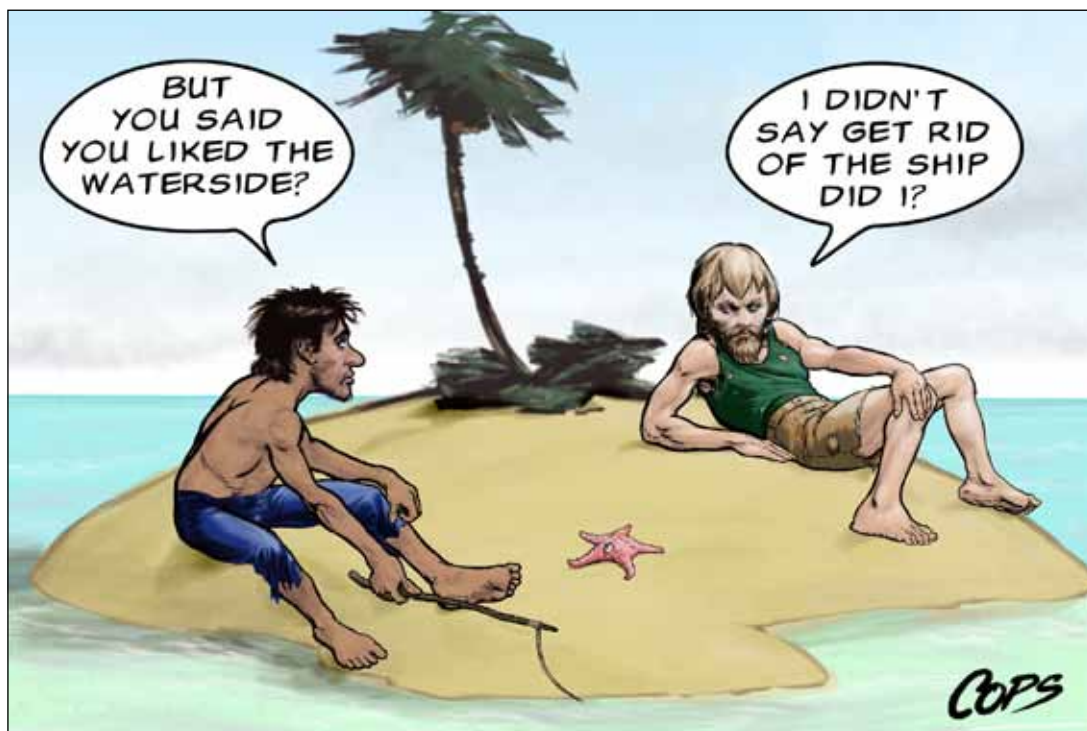
After a visit from **XT** Stewart at the **Bull & Butcher** is trying **XT 2** and **4** at a garden party on last day of July. The regulars still like **Greene King IPA** which is the most popular ale currently.

## MARLOW

At the **Duke of Cambridge** John and Tracy retired to France in July. The Queens Road pub reopened on Thursday 28th July with Heidi greeting customers old and new and we wish her all the very best at the **Duke**. The real ale range was unknown as we went to press but is likely to feature beers from **Rebellion**.

The **Carpenter's Arms** in Spittal Street changed its name to **O'Donoghues** some years ago and we understand mine hosts John and Eileen may be leaving there in the next couple of months. Celebrity chef Tom Kerridge already runs the **Coach** as well as the **Hand and Flowers** in Marlow and we understand he has expressed an interest in acquiring O'Donoghues. Watch this space.

**Marlow Royal British Legion** will be holding the next of their very popular beer festivals over the August Bank Holiday weekend of Friday 26th through to Monday 29th. Twenty real ales and two real ciders will be available.



Sunday 11th September will be Marlow Heritage Day and local historian and **Wethered's Brewery** memorabilia collector Ray Evans will be on hand with his **Wethered's** display just inside the old brewery entrance in the High Street.

## MARSH GIBBON

A beer festival will be held at the Village Hall on Saturday 17th of September from 1pm. On offer are real ales, ciders, food, music and tractor/trailer rides.

## OAKLEY

At the **Chandos Arms**, **Fullers London Pride** and **Sharps Doom Bar** are supported by a guest ale on the third hand pump. This is usually a pale ale such as **Bombardier Burning Gold** or **Golden Sheep**.

## POUNDON

The annual **Classic Car Show** at the **Sow & Pigs** will take place on Sunday 21st of August and not the 28th as we announced last issue.

## QUAINTON

The Bucks Herald from the 8th of June sadly recorded the passing of Michael (Mick) Rolley on 30th May 2016. Mick, together with his wife Wendy, for many years ran the **White Hart** and it is remembered as always having Mick's preserved vintage double-deck bus parked along side with the destination set to 'service 8 - Boston'.

Owned by the **Aylesbury Brewery Co** (latterly part of **Ind Coupe** then **Allied Breweries**), Mick ran a tight ship, but in latter years constantly bemoaned the progressive decline in trade. We would go in of weekday lunchtime and were often the only customers.

The **White Hart** opened in 1752 as the **Buck** but was renamed in 1760. The pub was completely rebuilt by **ABC** in 1937 to a distinctive 'pagoda' style by the architects Chesham & Brackey who designed many local Vale pubs to a similar pattern during this period. Mick and Wendy retired in November 2002,

the pub was boarded up and within three months, demolished (no such thing as ACV's in those days).

Mick retired to the Steeple Claydon area but continued to drive school runs for the local coach company in the village - Langston & Tasker. He also took his bus to local vintage vehicle rallies such as at Luton (Stockwood Park) and the Oxford Bus Museum at Long Hanborough where, last autumn I had the pleasure of seeing Mick in action with a bus load of passengers, still bound for Boston.

**John Wood**

## STEWKLEY

The **Carpenters Arms** remains closed but some work has taken place inside and a 'Business Opportunity' notice has recently been erected outside. Therefore it seems possible it could re-open in the not too distant future. Meanwhile the current circumstances result in the **Swan**, at the upper end of the village is somewhat busier.

## THAME

**Chinnor Rugby Club** are holding their annual Oktoberfest on Saturday 8th of October. Eighty real ales and ciders at £3 a pint. £10 entry including free pint.

The **Birdcage** has reopened after a refurbishment. The sofas have gone to be replaced with wooden tables allowing more seating for drinkers and eaters. The first pint was pulled by local MP John Howell. The beers available are **London Pride**, which will be the regular beer, **Greene King IPA** and **Rebellion Mutiny**. The last two will be replaced shortly but the replacements are not yet known. There is no full time manager at the moment, but Simon, a Londoner, is holding the fort until one is appointed.

At the **Cross Keys**, Peter says a **Thame Brewery** beer will be produced in the near future, but not until the temperature drops enough to allow brewing to take place. In the meantime, **Hoppiness** (brewed by **XT** to Peter's recipe) is usually available.

Many of the pubs of Thame have

attractive gardens or courtyards where a good variety of beers can be drunk whilst sitting outside enjoying the sun - now it has finally arrived. So, use the 280 and come to Thame. You won't be disappointed.

## TIDDINGTON

At the **Fox & Goat** two ever-changing guest ales allow for discerning drinkers giving the **Sharps Doom Bar** a miss. **Rebellion IPA** and **XT4** feature prominently and regularly with **Vale High Flyer** and **Animal** specials ringing the changes.

## WENDOVER

The **King & Queen** is holding its second Summer Beer and Music festival from Saturday 27th to Sunday 28th of August. Besides guest ales, cider and food there will be live music as well.

## WHITCHURCH

Following on from their annual Whitstock Music Festival from July 29th - 31st (whilst we are in print), the **White Swan** has several more imminent events. On Wednesday 17th August there is a Summer BBQ, meat raffle and Bingo Night. On Thursday 1st September Bucks Show (held close by) is celebrated with live music and on Saturday 3rd September Back to School is celebrated with a night of more live music.

## WING

The **Queens Head** is continuing to offer four real ales with offerings from **Wells/Young** and an ever changing three guest ales sourced from both national and local breweries. Additionally they also have a selection of bottled craft ales as well as a regular changeover of craft ciders.

## WORMINGHALL

At the **Clifden Arms**, **Sharps Doom Bar** and **Fullers London Pride** sit beside a third ever changing guest pump. **XT4**, **Old Hooky** or **Ringwood's Boondoggle** or **Best Bitter** are choices that have proved popular.

# Marsh Gibbon Beer Festival

**Saturday 17th September**  
from 1pm at the Village Hall

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**BBQ and other Foods**  
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**Tractor/ trailer rides**



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## SUMMER PUB OF THE YEAR



We are pleased to announce that the **Wheel** in Naphill has been voted as our **Branch Summer Pub of the Year**. Many thanks to all of you who voted for the pubs and nominated a finalist. It is worth noting that the **Crooked Billet** in Flackwell Heath came a very close second in the voting in what was a very strong list of pubs.

A certificate was ordered from **CAMRA HQ** and was presented by our new Chairman, Simon Isted, to Mark and Claire (pictured above) on Friday 22nd of July.

Claire commented that the timing of the award was very good as they had

just recently celebrated ten years in the pub in June.

The **Wheel** was a pub under threat for many years and the branch feared that it would be lost like so many others have been over the years. Under the care of Mark and Claire, this **Greene King** owned establishment has thrived and expanded both on the beer and food side. They have run many beer festivals, some in conjunction with Nick Smith at the **Whip**, Lacey Green.

The pub has featured consistently in the **Good Beer Guide** over the last ten years and continues to grow in popularity and long may it continue. The award is one of many they have received and I'm sure there will be many more in the future.

The awarding of the certificate was watched by a group of **CAMRA** members who had come over on short notice for the event and to enjoy a couple of beers.

A group photograph outside the pub was suggested but they were all lured away by the sight of a 56 day old

Barn Owl called Misty (pictured right). This gorgeous creature was in the large garden under the care of Graham Finegan who was at the **Wheel** to discuss a possible static display of birds of prey.

The group photograph never materialised. Sometimes trying to organise **CAMRA** members is like herding cats!

David Roe



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## BEER FESTIVAL AT HOME



One of the delights of being editor of *Swan Supping* is that I occasionally get invited to beer festivals. However, this is the first time I'd been invited to one at a private house. Adam Rossiter of Stone had invited me to the third of the yearly festivals he and his wife organise.

The festival started with the pair getting together with friends and neighbours and getting them to buy tickets for each one intending to come along and enjoy the festival. The money raised was used to cover the costs of the drinks and the mountain of food, and it also ensured that the people would come on the day and make sure none of their efforts was wasted.

For the beer drinkers there was *XT Four*, *Chiltern Gold* and *Rebellion Smuggler* available straight from the barrel, and cider drinkers were well served with *Millwhites Hedge Layer*, *Westons Wyld Wood* and *Thatchers Big Apple*. Various cocktails were also available and plenty of soft drinks

for the drivers and the many children who also enjoyed having a Minion balloon each to play with.

The food included locally sourced hot dogs and hamburgers cooked on the barbecue plus lots of pasta, salad, fruit, cakes etc. The amount of work that must have gone into it all puts the effort by some other festivals to shame.

A couple of friends also provided live music and there was also a magic act to amuse the kids as well as a piñata. All this and the weather was lovely, so it made for an exceptionally enjoyable afternoon.

They have already made plans for next year which they hope will be even bigger, but it can't possibly be more enjoyable - can it?

David W. Roe

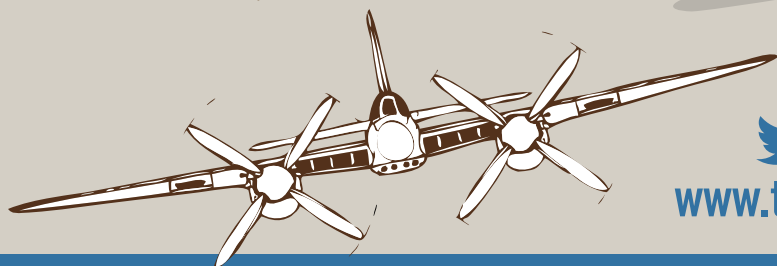


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## WATERCRESS ALE

In March 2016 *Paradigm Brewery*, based in Sarratt, Hertfordshire were approached by Jon Tyler owner of the last watercress beds on the River Chess, at Sarratt Bottom. Jon mentioned that he had heard that it was possible to make beer using watercress and they were intrigued.

Following some research they found that it is very possible and set about brewing some *Sarratt Watercress Ale*. Their reasoning was simple; what could be better than beer made with the natural ingredient synonymous with the village in which it is brewed?

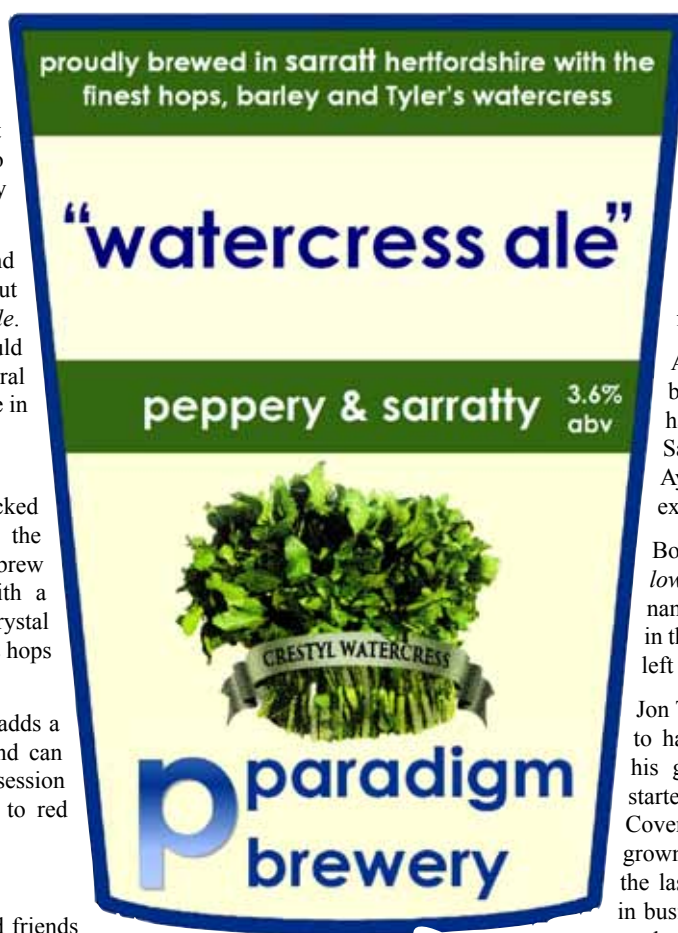
### Sarratt Watercress Ale

The beer was made with freshly picked organic watercress that came from the watercress beds directly into the brew in twenty minutes. It was made with a combination of spring, amber and crystal malted barley and a touch of Columbus hops to give a pleasant bitterness.

The ABV is 3.6% and the watercress adds a refined, distinctive peppery flavour and can be enjoyed as a smooth, easy drinking session ale, and is a perfect accompaniment to red meat and pasta dishes.

### About Paradigm Brewery

Paradigm brewery was founded by old friends and local residents Rob Atkinson and Neil Hodges in November 2014. They had both left jobs working for big companies and



wanted to have fun brewing traditional ale to serve in local pubs.

They found a suitable building on a farm in Sarratt and set about converting it into a brewery over the next six months. They brewed their first commercial beer in April 2015 and have gone from strength to strength in their first year, winning three awards for their beers including best beer in show at the Watford and District beer festival in November 2015.

At present they are so busy that they can barely keep up with demand. The brewery has had lots of support from the people of Sarratt and pubs as far as Maidenhead and Aylesbury (*Old Millwrights Arms* for example) are taking their beers.

Both the brewery and their beers (*win-win*, *low hanging fruit*, *black Friday* and so on) are named after the silly words and phrases used in the crazy world of corporate marketing they left behind.

Jon Tyler is the fourth generation of his family to have grown watercress at Sarratt. In 1886 his great great grandmother Elizabeth Tyler started the company and opened a stall in Covent Garden market to sell the watercress grown in Sarratt. The Tyler watercress farm is the last commercial watercress farm remaining in business on the River Chess. In the Victorian era there were nineteen. Watercress continued to

be farmed in a significant quantity within the Chesham area right up to the 1960s.



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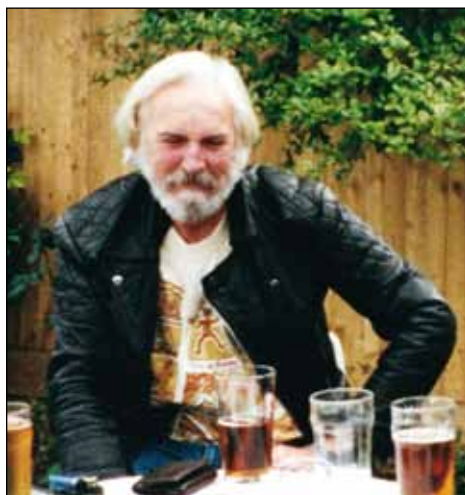
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## CROSSWORD WINNER



In our last issue we held a crossword competition in memory of 'Rick the Boatman' as Richard Bignell (pictured left) was affectionately called as he lived on a 60ft narrow boat moored on the river Thames near Marlow.

This is only the second crossword competition that we have run in *Swan Supping* and we were pleased with the response which included an entry from the winner

of the previous competition in 2002, Max Ingram. Another respondent commented that it was the toughest crossword he'd seen in a *CAMRA* magazine and as so, formed a fitting tribute.

However, the winner of the four bottles of beer and a glass, kindly donated by **Rebellion Brewery**, is Terry Lavell of London. His name was picked at random by the incoming Branch Chairman, Simon Isted, as one of his first duties at the E.G.M. held at the **Bricklayers Arms**, Aylesbury, in July (see page 5 for full details of his appointment).

A letter has been sent to Terry to tell him the good news and to make arrangements for the prize-giving, with the possibility of a picture in our next issue.

The solution to the crossword appears on the right. Copies of the last issue with the original puzzle inside can be found either on the website ([www.swansupping.org.uk](http://www.swansupping.org.uk)) or by contacting me for an actual copy (details of how to contact the editor always appear with the Social Diary (page18)).

### *An apology*

Following the obituary for Rick last issue, Robina, his wife, contacted us to say that she and Rick were not divorced and that their son does not live with her. We are happy to correct the information and apologise for any distress this may have caused at what must still be a difficult time for all of Rick's relatives and friends.

David W. Roe

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# LOCAL BREWERY NEWS

## Aylesbury Brewhouse Co

The beers are coming thick and fast from **ABC** and their latest lot have gone super quickly.

Coming up in the near future they have a Japanese inspired pale ale, a chilli beer, a red powerfully hoppy one, Brit and Yank cold war inspired strong IPA and a Pacific pale ale packed with New Zealand hops.



**Au 79** is a golden 4.8% pale ale using the finest Maris Otter and Munich malts for a smooth rich malt flavour under a full compliment of aromatic citrus hops.

With the *Wall Walker* they've created a 'super beer' using the finest American hops they can

get their hands on and soft crystal malts to create this 3.8% ale.

**Kyudo**, 3.7% pronounced Q- Dough, meaning way of the bow (kyu = Bow, do = Way of or path.) is a form of Japanese Zen archery that can be traced back to around 300 AD.

A blend of Sorachi Ace and Archer hops dominate this beers flavour while the malt is subtle but very much an important part of the final taste.



The south pacific holds some of the worlds finest and most beautiful islands and is littered by tiny astonishing corral atolls. Bikini atoll being the most famous of these, was among many in the Pacific ocean used for the testing of the atom bomb by the USA after WW2, destroying some of the most special and visually spectacular parts of the natural world. **Atoll** 4.6% Jam packed with hops from the pacific country of New Zealand, this hoppy little number uses the finest pale and crystal malts for a refreshing golden pale ale.

All living matter is made from the same microscopic structures, though different according to different species; cells make up the construct to all living organisms. **Cellular** 4.4% a vivid red plasmic beer made with high coloured crystal malts and pale Maris Otter are the nucleus to this beer. Loaded with Simcoe and Chinook to provide a strikingly refreshing and light citrus contrast to the heavier darker malts.

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

The trophy room at the **Chiltern Brewery** may need extending it seems! Firstly, they won Food and Drink Producer of the Year 2016 at the Buckinghamshire Business First Awards:



Quite an accolade. Secondly, bottled 300's Dark Old Ale (5.0%), their award-winning classic in the true tradition of old ales, won Craft Beer of the Year at the Buckinghamshire Food & Drink Awards 2016. Finally, permanent draught ale **Chiltern Black** (3.9%) won 'Best in Festival' at the Alton Beer Festival, Hampshire in June. Phew!

Back to the beer now. The brewery's limited edition draught summer ale **Chiltern Gold** (3.9%), bright gold, citrusy, crisp and refreshing, is still available during the month of August.



September sees the return of two favourites; red, spicy, slightly sweet and very moreish **Copper Beech Autumn Ale** (4.4%), and **Kop Hill Ale** (3.7%), pale amber, smooth and hoppy – which last year sold out quicker than the cars could get up the hill in this great and increasingly popular local sporting event.

## Malt The Brewery

**Malt The Brewery** are delighted that for the second year running they and one of their ales will be attending the **GBBF**. **Malt Cloudy Wheat** beer was selected by **CAMRA** for this year's festival. 'We brew Cloudy Wheat Beer once a year at the start of summer', said Nick, Brewer and Founder of **Malt The Brewery**. 'So when the order came through for the **GBBF** we agreed to brew it for a second time in 2016'. Which means it will be available for longer and as bottle conditioned again this year after missing a year in 2015.

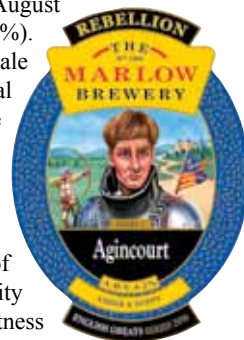
**Malt Harvest Ale** (4.1% ABV) will be being brewed as **Swan Supping** rolls off the press. One of the brewery's three seasonals, **Malt Harvest Ale** was the first recipe ever brewed commercially by Nick when he started **Malt The Brewery** in late summer 2012.

**Malt IPA** in the **Pink**...the brewery's most popular 'take-away' ale, **Malt IPA** has been trialled in the **Pink & Lily**, Lacey Green, this month. At 5.0% it is not the biggest seller on-trade, however its taste has become a clear favourite with local ale drinkers. **Team Malt** were delighted to finally see it on one of their most local pub's bar recently.

**Malt The Brewery's** shop is now open until 7pm on Fridays and Saturdays to give the real ale enthusiast more chance to pick up their lovely ales on the weekend.

## Rebellion Brewery

The seasonal beer for August is **Agincourt** (4.2%). **Agincourt** is an amber ale with a citrusy and tropical fruit hop character. The use of the Munich and Double Roasted Crystal malt gives this beer a full bodied mouthfeel and contributes lots of sweet caramel and biscuity malt flavour. This sweetness balances out the bitterness from the big hitting American hops making it very well balanced and highly quaffable.



**Empire**, also at 4.2% is available in September. **Empire** is a pale golden ale with a subtle fruity finish. The addition of golden naked oats gives this beer its velvety smooth quality. The hops are a relatively new German variety (a nod to Victoria's family roots). As the name suggests they add a flavour reminiscent of honeydew melon as well as notes of strawberry and apricot.



# MORE LOCAL BREWERY NEWS

## Vale Brewery

Whilst no-one at **Vale Brewery** is complaining about the warm summer weather we've been enjoying recently, as any brewer will tell you, cleaning out kettles and mash tuns in 30 degree heat is a challenge!

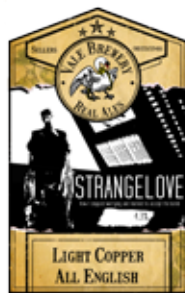
Just as well they have got some lovely refreshing beer to sup at the end of a long hot day. Speaking of which.....

Beers in the pipeline and coming soon, which we also featured last issue, include: *Moon* (4.1%).



Regularly listed as one of the greatest rock drummers in the world ever! Keith Moon, lived life to the max. To celebrate 'Moon the Loons' Birthday Month, they have created this pilsner style beer using 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* (4.3%) is a copper all English beer, celebrating Sellers at his best. 'Learn to stop worrying, and love the beer'.



**Vale's** new Craft beer and Grill concept has now opened at the newly refurbished **Hop Pole** on the Bicester Road in Aylesbury - so call in to enjoy award winning real ales and great food.

## XT Brewery

**XT** have been working on several collaboration brews in the last month:

Working with the trendy Manchester brewers: **Brightside Brewing Co**; the brewers have banged their heads together and produced *North South Collide* a 4% super pale hoppy beer brewed with very low colour crystal malts and Ella and Styrian Cardinal hops. **XT** and **Brightside**



brewed together in Manchester for this first collaboration – the follow up beer will be made at **XT** in the summer.

Last issue we featured both *Donkey* 4.8%, an Anglo/Italian WitBier made with the innovative Italian Brewery **BBBirra** and *Pukeko* 4.6% Espresso Pale Ale.

The latter was brewed after joining forces with a 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 (pictured right with Russ).

The first of the very limited edition barrel aged beers made a showing at the **Haddenham Beer Festival** in July. Special editions – all aged for at least three months - of the *XT-Ten*, *Thirteen*, *XPA* and *Eight* were available. More aged beers will be released over the coming months.

The next **XT** open day is Saturday 1st October – Family fun, Music, Food and of course lots of beer – free entry.



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## GOOD CIDER AS IT USED TO BE

Believe it or not, it is nearly 30 years since **CAMRA** published its first edition of the **Good Cider Guide**. This book first came out in October 1987, compiled, almost single-handed, by cider enthusiast David Kitton.

He had originally produced an earlier version, published by Virgin, but this was the first time that **CAMRA** had seriously promoted real cider and perry to the outside world, and it is interesting today to see how the cider industry has changed, by looking at the producers and outlets that were around in those days.

There were around 80 producers listed in the Guide, although there were a lot more that were not included, but nothing like the hundreds of producers that you can find today, and only about a third of them are still going, with some areas having changed dramatically.

One of the most remarkable changes has been in Wales. This country was traditionally a big cider and perry area, but when the Guide came out there were no known producers at all. Look how that has changed today, where there has been a big revival in cider and perry production and now several dozen makers.

Similarly Dorset, another traditional cider area, has taken off again recently, with a whole range of new producers. When this Guide was published, there were only two, and neither of them are still producing. **Mill House** at Overmoigne is now a museum, and has one of the most amazing collections of cider presses to be found anywhere. Likewise, **Captain Thimbleby** at Wolfeton House no longer produces, but the eccentric medieval and Elizabethan house is open to the public (at least it was the last time I checked).

There were, of course, a number of producers who were subsequently bought up and closed down by the big companies. One of them was **Symonds** in Herefordshire, whose family had been making cider since



1727. But this meant little to **Bulmers**, who eventually bought them and closed them down, while still making a keg cider called **Symonds Scrumpy Jack**. Likewise, **Bulmers** did the same with **Inch's** in Devon, who had been making cider since the beginning of the 1900s. Once again, bought up and closed down. (See, it isn't just breweries that do it).

Those of you who have heard of **Brogdale** in Kent, who have the national collection of apple and pear trees, may not know that the cider apples and perry pears were originally at the Government-funded Long Ashton research Station in Bristol, and they made their own cider as well.

In the East of England there was **James White Suffolk Cider**, no longer producing. When this Guide came out, it seemed that every other pub in East Anglia was selling it. And in Herefordshire, **Westons** was still producing and seen in many pubs throughout the country. But by far the largest number of outlets with cider (including a lot of off-licenses) were stocking **Bulmers**, so some things never change! Indeed, in those days **Bulmers** had even owned a small number of their own cider houses, which were sold off. The one at Quatt in Shropshire is the only one still open, although now independent.

But the list of producers who are no more is a long one. A lot of cidemakers were also farmers, and cider had been made for generations, and when they retired or died there was often no-one to take over the business. But luckily, as well as the hundreds of new producers, some of the family businesses are still there. So you can still say hello to makers like Roger Wilkins and Derek Hartland, both cidemakers in the old tradition, while welcoming all of the new ones as well.

And I hope that they don't mind me saying this, but thank goodness that a lot of the newer producers are just as eccentric as the old ones!

**Mick Lewis** - **CAMRA** Cider and Perry Committee (London)



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## GRAVEDIGGERS - PART FORTY-ONE

It was a humid, close Midsummer's night. Traditionally the **Gravediggers** would have been packed out for the village's traditional burning of a wicker effigy. The victim would be the representation of whichever notorious figure was blamed that year for destroying the local community through the imposition of new-fangled, modern stuff and generally destroying 'the ways we do things round there'.

Occasionally it might be a public figure, like Sir Tim Berners-Lee 'for inventing that internet time-wasting thing' or Jamie Oliver for (amongst other things) trying to prevent the junior Joes, Petes and Moseses from consuming their favourite school dinners of chips caked in rancid, hundred-times heated beef dripping.

More often the figure would be a more local villain, frequently the hapless environmental health officers sent by the local council to assess the **Gravediggers** for its food hygiene certificate it resolutely came nowhere near achieving. Many never returned to the office after setting foot in the **Diggers**' kitchen.

Any over-eager local government employee who dared to investigate the mysterious moulds and droppings and was then reckless enough to issue an enforcement notice would be fair game for ceremonial combustion in the summer festivities.

But with the huge bonfire ready to be lit, as had been the tradition for the past thousand years, the bar of the **Gravediggers** was deserted.

'I knew the competition has hotted up but I never thought the locals would desert us on Wicked Wicker night,' James said.

'All that tradition being destroyed for the sake of a few cheap pints,' Mazz said, shaking her head at the empty pub. 'That new **Sunnyforks** has a lot to answer for.'

\*\*\*\*

It had only been a few weeks since **Sunnyforks** opened one of its identikit chain pubs in the neighbouring village of Pustule. Without any planning permission **Sunnyforks** plc had bulldozed the site of the fourteenth century **Olde Dangers' Arms** and erected within a few days, a prefabricated, industrialised, easy to fumigate modern building on the site, complete with loud disco open until 6am every night and a hundred-room one-star hotel.

Any hope of restoring the **Olde Dangers'** brick-by-brick to its previous condition was dashed when protesting locals spotted the local council's head of planning sharing a bottle of champagne on opening night with **Sunnyforks'** media-savvy global boss, Nigel Smart.

**Sunnyforks** had a crushingly successful business model. Every one of its ten thousand branches across the country had mysteriously obtained a twenty-four hours a day licence. It ruthlessly targeted its core clientele – the same sort of dysfunctional alcoholics with ruined lives (and livers) that comprised the regulars of traditional dead-beat village pubs, like the **Gravediggers**.

The traditional call of 'haven't you got homes to go to' when the locals passed out on the floor in the early hour was unnecessary in a **Sunnyforks**. Their staff merely propped the customers up against the bar at 6am ready for the company's



trademark **Boozers' Breakfast**. This consisted of a regular pint of beer but served to an edifying accompaniment of the smell of burnt toast or, on Sundays, a charred rasher of bacon. **Sunnyforks** didn't believe in waste.

The **Gravediggers** was, of course, well positioned to compete with **Sunnyforks** in offering its regulars a squalid night out in the company of hygienically-challenged sociopaths. However, it couldn't compete with **Sunnyforks'** ruthless corporate cost-model.

James and Mazz had scratched their heads in disbelief at **Sunnyforks** business practices. On opening in the nearby village, they'd employed armies of leafleters to hand out vouchers in the street outside the **Gravediggers**. These vouchers went beyond giving a discount on the drinks sold in **Sunnyforks** – they actually paid people to drink in the pub.

'I might be thick as a brick,' Old Pete had said, 'but I reckon if I drink forty pints a night using these vouchers then I'll end up twenty quid better off – as well getting totally pie-eyed.'

'But surely you don't want to drink in a characterless temple to the likes of **Blandweiser**?' Mazz protested.

'Oh no, they do a proper ale – it's called *Coming Soon*,' Pete said on his way out of the door, clutching his vouchers.

If **Sunnyforks** was genuinely giving away drinks, then even the **Gravediggers'** customers weren't stupid enough to refuse that offer. Things were looking very bleak indeed for the **Gravediggers**...but, on the odd occasion one of the previous regulars strolled into the **Diggers** out of disorientated habit, a few strange stories had begun to emerge about **Sunnyforks** and its enigmatic founder, Nigel Smart.

One evening Old Moses had fallen in a heap in the **Gravediggers** garden on the way back home from a money-spinning night drinking at **Sunnyforks**. Mazz found him the next morning with a **Sunnyforks** beer mat still attached to the bottom of his pint glass. It proclaimed: 'The Lizards Are After You'.

During the following days the country lanes had been found scattered with beer mats dropped by carousers returning from **Sunnyforks**, all of which featured lizard images and cryptic slogans such as 'Lying Lizards' or 'Burn the Evil Lizard Lovers'.

Puzzled, James had disguised himself as a down-at-heel **Sunnyforks'** punter, armed himself with vouchers and sneaked over to Pustule to investigate whether the Lizard beer mats were an obscure marketing campaign for some youth-reptile themed drink – or something much more sinister.

James had been in **Sunnyforks** barely a few minutes when the source of the mystery was revealed. The many TVs in the shiny pub suddenly turned blank to be replaced by an image of Nigel Smart pointing his finger towards the clientele from the screen.

'Listen carefully, dear impressionable customers for I have seen The Truth. The evil lizards from space are everywhere. We all know that, except for Iain Duncan Smith, the government is run by lizards from space. The BBC is run by lizards. Big business is in the very clutches of the lizards' claws – except for **Sunnyforks**, of course.' He gave his trademark man-of-the-people smile and continued. 'We ordinary people must rise up and overthrow the evil lizards – follow me. Everything is the fault of the evil lizards.' His eyes bulged and his mouth foamed yet he was cheered on by a rapturous crowd who cheered every word of his evil-space-lizard-phobic rhetoric.

James soon decided to escape the messianic atmosphere, realising that Nigel Smart was a deranged demagogue who was using his considerable wealth to brainwash an impressionable clientele lured in by free beer. How could the **Gravediggers** compete with this?

\*\*\*\*

Having served no-one for the whole of Midsummer's night, James turned to Mazz and said: 'We might as well throw in the towel. We can't compete with this. It's the end for the line the **Gravediggers** – destroyed by a crazed egomaniac's vanity.'

'Hold on,' Mazz said. 'What's that noise in the distance? Sounds like a mob chanting.'

'You're right,' James replied. 'It's getting louder. Something about...lizards!'

James and Mazz ran to the **Gravediggers'** door. A procession of crazed low-life **Sunnyforks** drinkers filed along the road outside chanting: 'Burn the lizard. Burn the lizard.'

Old Pete appeared in the crowd, along with Old Joe and Old Moses, holding Nigel Smart, trussed and bound, above their heads.

'This rich lizard walked into **Sunnyforks**. He was asking to be sacrificed!' Old Moses said with a glazed look.

'I own the place, you idiots. I was just making a personal appearance,' Nigel Smart yelled, struggling to get free.

'The space lizard, he speak with forked tongue,' Old Pete intoned, approaching the fire steadfastly. 'He can't fool us folk. He's rich. He's one of them too. What's good for the goose.'

'Be careful what you wish for,' James shouted to Nigel before running down to the cellar to find a barrel of the strongest illegally distilled hooch. Wicked Wicker night was going to get off to a belatedly roaring start.

Charlie Mackle

## Branch Diary

*Everybody welcome to all socials and meetings!*

### 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. (Call social phone 0792 215 8971 to check whereabouts)

**Thursday 25th HIGH WYCOMBE SOCIAL**

6.30pm Red Squirrel Brewery Shop, 8.30pm Hobgoblin, 9.30pm Bootlegger.

### September

**Saturday 3rd REGIONAL AUNT SALLY AND BEER FESTIVAL**

12 noon, Mason's Arms, Headington.

This year's **CAMRA** Central Southern Branches Annual Aunt Sally Extravaganza will be at the Masons Arms, 2 Quarry School Place, Headington Quarry, Oxford OX3 8LH from 12 noon to approx. 4pm/5pm. We'll arrange ourselves into teams on the day. The Headington beer festival will be in full swing all day in the function room. Old Bog Brewery beers also should be on if the locals haven't drunk them. There will be a barbecue all afternoon (weather permitting).

**Monday 5th BRANCH MEETING**

8.00pm Black Lion, Naphill

**Wednesday 14th BRANCH SOCIAL**

8.00pm Pheasant, Brill, 8.45pm Pointer, Brill, 9.30pm Chandos Arms, Oakley

**Tuesday 20th BRANCH SOCIAL**

7.00pm Red Lion, Penn, 7.45pm Old Queen's Head, Tyler's Green, 8.30pm Horse and Jockey, Tyler's Green.

**Wednesday 28th BRANCH SOCIAL**

8.00pm Black Boy, Oving, 9.00pm White Swan, Whitchurch.

### October

**Saturday 8th OKTOBERFEST**

Noon Chinnor Rugby Club, Thame

**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](http://www.swansupping.org.uk), facebook and meetup.com

**CATCH UP DURING BRANCH SOCIALS:-**

**PHONE 0792 215 8971**



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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](http://www.swansupping.org.uk/joinin)

## Swan Supping

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

**Circulation 6000 copies.**

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Copy deadline for next issue (due out 30h September) is 14th September 2016.

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Florence  
Nightingale  
HOSPICE CHARITY



**23<sup>RD</sup>**  
**BEER FESTIVAL**  
**2016**  
**FRI 28<sup>TH</sup> OCT**  
**6.00pm - 11.00pm**  
**SAT 29<sup>TH</sup> OCT**  
**11.00am - 11.00pm**  
**AND**  
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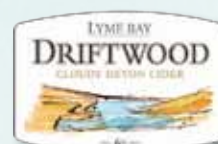
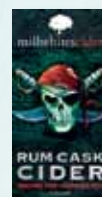
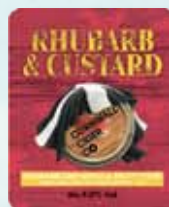
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