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Swan Supping



Issue 97

Aug/Sep 2013



**CAMPAIGN
FOR
REAL ALE**

COVER STORY
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blooms again!

See the Local News section

Newsletter of the Aylesbury Vale & Wycombe Branch of CAMRA

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Circulation 6000

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NEWS FROM THE EDITOR



It has been a busy couple of months, but very enjoyable all the same.

We had a very successful Black Country coach trip and twenty-six happy drinkers toured round a series of wonderful pubs and even found time to visit a brand new brewery, Fownes, which is at the rear of the *Jolly Crispin* in Upper Gornal. We even had chance to talk with the brewer as well as trying the beer.

The collage of photos will stir memories for those lucky enough to have come along, but if you feel left out, don't worry, we will return to the Black Country for our twenty-fourth trip next year. If you would like further details about the photographs, please come along to one of our branch socials and I'll be happy to supply them over a pint.

We also helped celebrate twenty years of **Rebellion Brewery** at their fantastic open weekend which raised over £51,000 for the High Wycombe Scanapeal. Full details on page 4.

Haddenham Beer Festival was also a great success, with record numbers and despite an increased order for the beer, still managed to run out by the early evening and had to send out for restocks! A fantastic festival at a fantastic venue, well supported by the local village. We look forward to their **Winterfest** in December.

There were also a lot of other beer festivals which many of us managed to attend, and we are game for a few more. This is a good thing as the local news and lots of our adverts show that there are a lot more to come, including the biggest of the lot - the **Great British Beer Festival** at London Olympia. Further details on festivals throughout the magazine and a list of our branch socials is given on page 22.

While you have your diaries out, please don't forget that we have our own **Vale of Aylesbury Beer Festival** at the Bucks County Council Sports & Social Club, Lower Road, Aylesbury, on Friday 18th and Saturday 19th of October. This raises money for the Aylesbury Hospice and help setting up, serving and then taking down the equipment would be appreciated.

Thanks once again to all the people who have given their free time to contribute to the production and circulation of **Swan Supping** and many thanks once again to Colin Stanford for the cartoon.

Cheers!

David W. Roe - Swan Supping Editor



NATIONAL CAMRA NEWS

Great British Beer Festival

55,000 people are expected to attend this year's **Great British Beer Festival**. This year's event will offer visitors more than 800 real ales, ciders, perries and foreign beers to try and plenty of entertainment and food to enjoy!

It takes place at London Olympia from Tuesday 13th to Saturday 17th of August. Why not join in the branch social at the festival on Thursday 15th from 5pm onwards?

Festival Times

- 13th August – 12 Noon – 5pm (Trade Session)
- 13th August – 5 pm – 10:30 pm (Public)
- 14th August – 12 Noon – 10:30 pm
- 15th August – 12 Noon – 10:30 pm
- 16th August – 12 Noon – 10:30 pm
- 17th August – 11 am – 7:00 pm

The UK's leading charity for people with Multiple Sclerosis, the MS Society, has been chosen as the official charity of the festival, and will receive all charity money raised during the week-long event.



Great British Beer Festival
London Olympia
13-17th August

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REBELLION OPEN DAY RAISES £ 51,000



by a number of local bands. The brewery would like to thank: St Sebastian, Wokingham Brass Band, the Shirt Lifters, the Straight Eight, the Maidenhead Concert Band and Sound Force for providing the music throughout the weekend for free, in support of the brewery's fundraising efforts for Scannappeal. Every hour throughout the weekend the owners of the brewery gave a talk on the history of the brewery, and how beer is made. Scannappeal volunteers welcomed visitors to the brewery at the entrances, and explained how the money raised over the weekend would help buy state of the art digital breast screening equipment for Wycombe Hospital.

The **Rebellion Brewery** is delighted to say that thanks to the generosity of visitors and the brewery staff who donated some or all of their wages for the weekend, the amount raised after a lot of counting has come out at a staggering £51,000, which beats the

The 7th biennial **Rebellion Brewery** Open Weekend took place on Saturday 6th and Sunday 7th July, with an estimated 6000 visitors over the course of the weekend, enjoying the festival atmosphere in the glorious sunshine!

The doors of the brewery were open between 11am and 5pm, and visitors were free to try all of the brewery's current range of cask conditioned beers, including *XX Ale*, brewed in celebration of the brewery's 20th Anniversary, which we featured in our last issue.

Apart from the beer and fantastic barbecue, visitors were kept entertained

amount raised in 2011 by £19,000!

The brewery would also like to thank the huge number of staff and volunteers, who worked over the weekend to make the event so successful. A special thanks also to the Jameson family at Bencombe Farm, who were happy for 6000 people to invade their home and were so helpful in assisting in the preparations and providing parking in one of the fields for the many cars that arrived during the weekend.

*Prepared from a press release from **Rebellion Brewery**.*



THE WHEEL

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A DECADE AT THE LION



Landlord Peter Webster of the **Lion** in Waddesdon celebrates ten years at this popular family run pub, hotel and restaurant in August this year. Over this time he has successfully improved the business and adapted to the demands of changing social trends. Whilst acknowledging the challenges currently facing publicans he is looking forward optimistically to his next decade at the **Lion**.

At the present the **Lion** is one of two pubs in Waddesdon but in the late 19th century there were about fifteen in and around the village. Until the nineteenth century the Waddesdon area was mainly agricultural. Its location on the Aylesbury to Bicester road lead to its development in the coaching era (1760 – 1820), with many of the buildings in the village dating from that time. Railways arrived in 1897, with the Aylesbury and Buckingham Railway (later known as the Metropolitan) opening a station two miles from the village to serve Ferdinand De Rothschild's most famous achievement, the magnificently extravagant Waddesdon Manor, completed in 1881. A link from the nearby Brill Tramway supplied provided many of the bricks for the construction of the manor from Brill brickworks. At this time many of the village buildings were rebuilt or converted to Rothschild style, complete with the family crest comprising five arrows and a crown. The ornate **Five Arrows** hotel was built at the gates of the manor.

All this construction work would create a thirsty workforce so it is hardly surprising that more pubs sprang up, many just very small watering holes. These flourished at least into the early 20th century, but like everywhere else, factors like the first war, licencing laws, and decline in local and traditional industries took their toll. The Railways departed in 1936. Together with the take-overs and mergers this led to four pubs remaining by the 1960's. The **Five Arrows** is now a hotel and restaurant and the **Bakers Arms** was converted to houses last year. The **Lion** and the **Long Dog** (formerly the **Bell**) remain, both on the main road within the village.

The **Lion** is thought to have been built around 1820 as a prestigious hotel at the height of the golden age of coaching, serving routes from London to the midlands and beyond, one of many stops necessary on the tortuous roads of the period. Originally known as the **Red Lion**, it later became the **White Lion**, now simply the **Lion**. Comprising of three buildings, by the mid-20th century it was a house on the left-hand side adjoining the pub which was fronted with an off-sales area. To the right was an arch leading to the old yard and stabling facilities, to the right was the skittle alley. The latter remained at least into the 60's with discos also held through to the 80's.

Peter has been in the licenced trade all his working life and worked with **Scottish and Newcastle** in production, logistics and sales roles for many years until starting his own business in 1989. He has run many pubs in Northants and North Bucks as well as a number in this area: The **Prince of Wales** at Broughton Crossing (then called the **Old Moat House** now the **Dog House**), the **Chandos** in Weston Turville, the **Black Boy** at Oving as well as the **Chandos** in Long Crendon. With his wife Annette Peter took

over the **Lion** in August 2003 from Jean Marie Descret who had run it for the previous twelve years. Peter and Annette's son Matt and daughters Emily and Lucy all have their own roles complimenting this family operation.

Over the years they have made many improvements. The guest rooms were updated and rebuilt after a roof fire seven years ago to provide ten rooms in total, including one for disabled customers. The old skittle alley, which had become offices for a few years, became rooms as a part of this development. There is now a large and covered patio area with barbeque facility at the back of the building. Tables with seating at the south facing front of the pub provide another sunny alternative. Over the last few months both the bar and restaurant have been completely redecorated and arranged so as to successfully separate the two areas. This enhances both, and certainly gives a more spacious feel. The hotel lobby and rear entrance have also had the full treatment.

Three ales are normally on offer with **Brakspear Bitter** and **Sharps Doom Bar** being the regulars supported by an ever changing guest which is generally a local brew such as **Tring** or **Vale**. The restaurant seats fifty people and features sous-vide

(under vacuum) cooking and a new carvery. There are a la carte and pub grub options with meat supplied by local butchers, Tilbury and Padbury, whilst most of the vegetables are grown on the premises. Food is served from 12 noon to 2pm and 7pm to 9pm except Monday lunchtime, when the pub is closed. Sunday meals are from the carvery between 12 noon and 3pm. Special deals include Steak Night on Mondays – two rump steaks with a good bottle of wine for £25 and Fish & Chip Night on Tuesdays – fish (fresh from Billingsgate), chips, mushy peas and bread & butter all for £6. Weddings, parties and events of all types can be catered for.

The pub has rightly become a fundamental part of village life, with clubs meeting here and sports or other events, many in support of local charities such as the local pre-school, the Helen Douglas House hospice for children and local schoolgirl Megan, who is on a world challenge teaching in Africa. Peter was responsible for re-starting Waddesdon Football Club, now known as Waddesdon Lions. He has also cooked for Prince William (before he married) and the Jools Holland support band has stayed here, as has Kevin Keegan.

A Beer and Sausage Festival takes place over the August bank holiday with 19 ales and carefully selected sausages to suit from local suppliers and some as far as Yorkshire and the Lake District. There will be entertainment from local bands and an audience with Peter Jay. **Hook Norton** Brewery is sponsoring the event.

Whilst these are not easy times in this trade Peter and his family have shown what determination and a lot of effort can achieve and I am sure they will have continued success in the coming years. When asked of his future plans Peter asserted: 'I'm good for another ten years'.

Mick White





LOCAL NEWS

ASHENDON

The **Gatehanger** has gone! The sign is down and the refurbishment is well underway. Matthew (from Ickford) and Pia (from Chearsley) have recently moved back from the bright lights of London to take over the pub. They are soon to be re-launching it with the new identity as the **Hundred of Ashendon**.

After ten years of working in London Matt a chef, and Pia in advertising they felt the time was right to take the leap into a project of their own. The pull for them is the beauty of this hidden gem is a free of tie lease. No pub company in sight, so this place will be packed with soul. Fundamentally it will remain a village pub serving local ales, but alongside this a restaurant has been refurbished which will be serving British food, all locally sourced and homemade. In time the five rooms of B&B upstairs will all be given a makeover and they hope to be open by mid-late August.

AYLESBURY

The large garden at the **Broad Leys** has proved very popular in the hot weather and the pub has been very busy, not just for the **Loddon Hopbit**, **Rebellion XX** and **Sharps Doom Bar**. In addition to the two boutique rooms at the pub, a nearby cottage is also available for discerning visitors to the area.

Real ale is no longer available at the newly reopened **Britannia**. Neither **Greene King IPA** and **Sharps Doom Bar** appealed to the clientele and too much was wasted to make it worthwhile.

In what now looks like a piece of inspired timing, as this is written anyway with the heat wave continuing, the **Farmers' Bar** is offering a sizzling barbecue in the historic courtyard of the **King's Head** every Friday from 5pm to 7pm. This is a great opportunity to start the weekend with a bang(er), or a burger, and relax in these wonderful surroundings with fabulous food, amazing beers and convivial company.

Work at the **Hobgoblin** seems to have been completed, but it remains closed.

The **Old Millwrights Arms** reopened in early June and features eight handpumps, generally selling four from the **Greene King** range and four local brewery ales. Already featured have been beers from **Aylesbury Brewhouse**,



Rebellion, **Vale** and **XT**. The pub has been refurbished (as can be seen from the panoramic view of the pub's interior shown above) and food is available. All dishes are locally sourced, and already matching drinks sales. The manager, Hayley, produces a newsletter which keeps local residents up to date with events at the pub. Featured in the latest issue is the name of the new house beer to be available soon, **Milly's Ayle** and a potential beer festival in September.

The **Queens Head** is now run by Helen Meade who used to work at the **Rockwood**. **Sharps Doom Bar** and a guest beer (**Wychwood Hobgoblin** when visited) are available along with **Westons Traditional Scrumpy** for the cider drinkers. The refurbishment upstairs is nearly complete and it is intended to offer B&B shortly. Food is available lunchtimes and at occasional themed evenings.

BEACONSFIELD

JD Wetherspoons have said they will open their first motorway pub after being given the go-ahead at the Extra services on the M40. The pub is expected to be open by Christmas.

BOURNE END

Steve Alexander and Christine Clarke who previously ran the **Boot** in Bledlow Ridge took over as landlords of the **Garibaldi** in on July 1st.

CUBLINGTON

Manager Tim Harwood is leaving the **Unicorn** in September. Tim has been at the helm for the last three years since the major refurbishment and made a great contribution to the success of this village hub. He will take up a similar challenge at another village buy-out pub in our area; the **Russell Arms**.

CUDDINGTON

The **Crown** is sticking with **Adnams**

Southwold Bitter, **Fullers London Pride** and for the Ashes, **Fullers Sticky Wicket**.

EMMINGTON

The large beer garden at the **Inn at Emmington** has now been revamped and provides plenty of seating in a lovely setting dominated by a 150 year old walnut tree. Permanent beers are now **Rebellion IPA** and **Fullers London Pride** with the guest beer in the summer to regularly include either **Hopback Summer Lightning**, **Adnams Ghost Ship** or **Rebellion Blonde**.

FLACKWELL HEATH

Gerry Knowlden from the **Cherry Tree** wrote to let us know how disappointed he was that we never mention the public houses in his village in the 'Local News' section.

He reports that he has been there since 2003, and has been passed by **Cask Marque** on the quality of his ales as excellent. He currently serves three ales: **Brakspear Bitter**, **Fullers London Pride** and **Sharps Doom Bar**.

There are four other pubs in the village, the **Green Dragon**, the **Stag**, the **Three Horseshoes** and the **Crooked Billet**.

We can only report news that we receive and we hadn't heard anything from local **CAMRA** members in the village or from the landlords themselves (until now!). We have a social planned in Flackwell Heath on Friday 9th August which will start at the **Cherry Tree** at 6pm, when we can see the pubs (and local members) for ourselves.

FLEET

A bit outside our area, Fleet Lions are holding their seventh annual beer festival to raise funds for St Luke's Cancer Centre. The theme is 'Seven Deadly Sins' at the larger venue of the Harlington Centre in the High Street, on Saturday 10th August. With two

sessions - lunchtime, from 11.00-3pm and evening, from 5.30-9.30pm. There will be a barbecue, live music and more beers and ciders than ever before! Tickets £7 on the door or £6 in advance at www.fleetlions.org.uk/beerfest.

GIBRALTAR

The **Bottle and Glass** is currently serving **Ruddles County**, **Old Golden Hen** and **Brains Le Peloton**.

GREAT HAMPDEN

Over the August Bank Holiday weekend, the **Hampden Arms** will be holding their first Beer Festival. A £2.50 entry fee will include a commemorative pint glass. On the bank holiday Sunday there will be a BBQ from 5pm with live music from A & R.

GREAT KIMBLE

After two years of closure and of being left to become derelict it is believed that the cost of restoring the historic **Bernard Arms** to its rightful use (under planning regulations) as a pub would be very considerable. However, aside from its role as a valued asset to the local community, the pub is within the Chilterns Area of Outstanding Natural Beauty which, if planning regulations have any teeth at all, means permission to redevelop the site for other uses should be difficult to obtain. It is hoped that the owners and planning authorities understand that the fact the fabric of a building being in a state of disrepair cannot be used as an argument for any change of use. However, this would be a financial deterrent to any potential local bid for such properties that might be made under the Localism act.

Some ale based promotions are due to take place at the **Swan**, starting in August. One of these will see one of their real ales on sale at the bargain price of £2.50 per pint. They will also be

Vale Brewery Open Day Festival
Saturday 7th September - an event not to be missed!

having a Country and Western night on 7th September.

HADDENHAM

The Beer Festival on 6th July was another outstanding event with barrels starting to empty within a couple of hours of opening. Roll on the Winterfest on December 14th!

The **Green Dragon** remains closed following Adam and Emma's return to London and the team at the **Bottle and Glass** in Gibraltar deciding not to accept **Enterprise Inn's** terms shortly before they were due to move in on the 1st July.

The **Rising Sun** continues to serve **Rebellion**, **Vale** and **XT** beers with other offerings, all straight from the barrel, from around the country.

At the **Rose & Thistle**, Spas now has a fully functioning Garden Bar, offering a well kept child friendly pub gardens. The snug has vanished and there is now a 'Long Bar' reminiscent of Raffles - just need some peanuts and Singapore Slings to accompany the three real ales.

HIGH WYCOMBE

The **Golden Fleece** at Totteridge has been closed for a while, and recently building work started. It was hoped this may have been a refurbishment but signs have appeared asking for staff (you guessed it) for Tesco. Another pub has fallen to the mighty Tesco empire.

The Wycombe Swan Theatre Beer and Cider Festival is on Thursday 3rd October at the High Wycombe Town Hall. Doors open 7.30pm - £10 advance tickets or £12 on the door - ticket price includes one free beer. 20 different beers and live music from the Salts. In partnership with **Rebellion** they are offering 'Top brewed ales and ciders from the local area'.

KINGSWOOD

The newly opened **Canaletto**, previously the **Plough & Anchor**, is an Italian Restaurant and Public House. The pub part is sizeable and clearly defined separate from the restaurant. No fewer than three ales are currently on offer from handpumps. **Hook Norton** **Hooky Bitter**, **Sharps Doom Bar** and **Vale Best Bitter** will make an excellent accompaniment to a meal. The result of all the recent work on the establishment is impressive and must be sampled.

LACEY GREEN

The **Black Horse** will be holding their first beer festival over the weekend of Friday 2nd to Sunday 4th of August. Fifteen real ales and four traditional ciders will be on offer.

As we announced last issue, the **Pink & Lily** reopened early in July. New landlady, Alice Hill, who features on our front cover, is delighted with the response from the locals and both food and drinks sales are benefitting from the sunny weather. Four ales on offer when visited were **Sharps Doom Bar**, **XT 2** and **13** and **Brightside Manchester Skyline**.

MARLOW

The **Royal British Legion** are staging their third Summerfest from Friday 23rd August through until Bank Holiday Monday 26th August. Eighteen real



ales and two ciders are proposed with a Family Day on the Sunday, (free live band, free bouncy castle, barbecue on Family Day as usual).

NORTH MARSTON

The **Pilgrim** features a Jackpot Quiz Night on Tuesdays at 7.30pm. Barbeques are currently held on Saturdays between 5pm and 10pm. Best of British Sunday Roasts are not only served from 12 noon to 3pm but also 6pm to 9pm. On Saturday 31st August there is a Dinner and Jazz event where booking is recommended. Current ales are: **Brakspear Bitter**, **Sharps Doom Bar**, **Vale VPA** and **XT 4**.

PRINCES RISBOROUGH

What was the **Black Prince** appears to have succumbed to a familiar fate. After a number of incarnations as Indian restaurants the building is currently securely boarded up. The omens for it ever reopening as a pub look bleak.

A few weeks ago the branch held a pub crawl social visiting all the town centre pubs: the **Bird in Hand**, **Bell**, **George & Dragon** and **Whiteleaf Cross**. A variety of real ale was enjoyed on the crawl with all being of good (or better) quality.

QUAINTON

The **George & Dragon** is holding a Classic Car and Motor Cycle event on Sunday 18th August from 2pm to 6pm. The Sunday following (25th August) is Quiz Night starting at 7.30pm.

The **Swan & Castle** is still closed and for sale.

STONE

The **Rose & Crown** has reopened and, following its brief spell as a Thai pub/restaurant, it is hoped that it will now revert to a 'proper' village pub. The new owner/landlord is Nick Preston and although it is his first venture as a pub landlord, he has years of experience as an entertainer and has already performed at the pub with his wife, Sam.

Since the pub reopened it has been very busy, not surprising as Stone has been missing a decent local for some time. A massive refurbishment is promised, although the pub is looking very smart at the moment and food will be served very soon. **London Pride** will be the regular real ale with a changing guest to compliment.

THAME

Chinnor RFC will be holding their annual Oktoberfest on Saturday 28th of September from 12pm till late. The £7.50 entry fee includes a free Oktoberfest Glass and a pint. There will be forty ales as well as forty ciders

and special lagers, all at £2.50 per pint. All this plus live music and a Gourmet BBQ!

The **Falcon** has been busy raising money for charity. They have started a Fat Club and have had a Golf Day, both which have both been very successful in that they have raised £2000 so far. In August, their next venture is for some regulars to cycle from the pub to the **Hook Norton** brewery, again to raise money. The charities they support are the Thame Youth Memorial Fund, the Air Ambulance and the Jack O'Donnell Foundation. There will be a presentation to these charities on 3rd September. **Clark's Westgate Gold**, a 4.2% gold ale, was their guest beer alongside **Cotswold Lion** and **Old Hooky**.

The **James Figg** is expected to replace one of its current beers with a beer from a new brewery, the **Whale Ale Brewery** from Brailes on the Oxford/Warwick border. They hope to be having either the **Pale Whale**, a 3.6% blonde or **Ruby Moby**, a 4.0% session ale. Another new brew for Thame. They also have glasses

of peanuts in their shells to nibble whilst drinking the beers.

At the **Six Bells**, **Fullers** have introduced their seasonal ale, **Sticky Wicket** which is a collaboration between **Fullers** and Australian Brewers, **Stone & Wood**. It is a 4.7% pale gold beer brewed with English and Australian hops.

WENDOVER

The **Rose and Crown** is gone -- to be replaced by six houses. See the photographs above - now you see it, now it's gone forever.

WOOBURN COMMON

Controversial plans to extend and convert the **Queen & Albert** are still being considered.

WYCOMBE MARSH

The **General Havelock** is having a beer festival from Friday 30th August to Sunday 1st September with twenty beers and six ciders. Food will be available 12-4 and 6-9 with a band on Saturday night. Charity Raffle to win a firkin of **London Pride**.

Lynn and Nigel welcome you to

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TASTED ON MY TRAVELS

Occasional jottings of an ardent real drinker

As the ale almost froze in the glass plans were made for the adventurous four to take a holiday in June 2013. And so it was that the four, Frank Butcher, Mike Clemence, Alan Purdy and Reg Saunders journeyed in a northerly direction to the more remote parts of Lancashire. Why Lancashire? You may well ask. Well, this county is host to a number of preserved railways, some working urban tramways interesting museums and what appeared, from the Good Book (*Good Beer Guide*), some super pubs!

Alan made the selection and the arrangements for the holiday and from the *GBG* lit upon **Ye Horns Inn** at Goosnargh, (pronounced Goosener we were told) near Preston as suitable to accommodate the gents for ten days.

The magic day was soon upon us and four thirsts were pointed in a northerly direction along the M40. With the help of the satnav we got to our first objective, the Anderton Boat Lift. We had a snack then went on a boat trip along the river. The boat turned round, then we went up in the boat on the boat lift. A wonderful experience!

We then pointed the car towards the place where we were to spend our ten days. In the latter part of our journey we brought the satnav into use to help us through the web of small roads to our objective. Soon the Tudor style of **Ye Horns** came into view. The car unloaded, we went in and met Mark Woods, the boss. We were shown to our very well appointed rooms where we had a wash and brush up.



At the hour we had nominated we repaired to the bar to see what was on offer. We were most surprised to see three hand pumps on the bar labelled **Goosnargh Gold**(4%), **Goosnargh Truckle** (3.7%) and **RGB (Real Goosnargh Beer)** which I seem to remember was 4% but my notes, for some reason, are unclear! We settled down to sample a couple of these ales while studying the menu for dinner. We learned that Mark has started his own micro brewery and the beer went on sale at the **Horns** in April this year. The five barrel plant is in the pub grounds.

Mark gets the malt from Fawcetts of Castleford; the whole hops come in small vacuum packs from Charles Faram near Malvern and Nottingham Ale yeast from Murphys of Nottingham. The beers were wonderful to behold the *Gold* gold as per the name, *Truckle* darker and malty and *RGB* copper coloured and fruity. Later on in our stay we tasted **Goosnargh Blonde** which, as the name implies, was a refreshing golden beer. These beers were absolutely superb, looked and tasted wonderful.

The pub has a very unusual arrangement in that as well as a seating area in front of the bar there is a

small seating area behind the bar. We were given to understand that **Ye Horns** is one of only three pubs in the country which have this arrangement. We had a wonderful time at this inn, the catering was also superb and it was very comfortable. I recommend that you try it if you are in the area, you are assured of a good welcome. If you use a satnav be warned that the pub shares a postcode with a property half a mile down the road!

We did sample some ale on other licensed premises. One day we went from Preston to Carlisle on a steam hauled train over the Settle and Carlisle line. At Carlisle we had two hours to use so, as you do, we wandered to the **William Rufus**, a *Wetherspoons* pub. Aside from a good meal we had some very good **Cumberland Corby Ale**. On another occasion, we went to the East Lancashire Railway where we paused in the **Trackside (GBG)** on Bolton Street Station for lunch. To complement the food we had *Slightly Foxed Slightly Foxed* and **Box Steam Piston Broke**, both in excellent condition.

Mike Clemence



Marlow Royal British Legion SUMMERFEST BEER FESTIVAL Friday 23rd August until Bank Holiday Monday 26th August

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LOCAL BREWERY NEWS

VALE BREWERY

Vale Brewery has announced the date of the annual Open Day Festival. This has been set for Saturday, September the 7th and they are hoping to emulate last year's event which was a massive success. Entry is free and the brewery puts on live bands, brewery tours and tasters and then there is food and beer at very reasonable prices.

A full range of **Vale** beers will be on tap, and beers from the **Aylesbury Brewhouse**, the sister brewery to Vale, will also be making an appearance. These limited edition beers have proved very popular and there will be several available to try on the day. Parking is free, but the best advice is to appoint a designated driver. The Open day starts at 1 o'clock and continues to around 6pm.

This year the September monthly special beer is launched at the Open day Festival. The beer is being brewed in association with the organizers of the Thame Food Festival and a competition run locally allowed local drinkers to name the beer. The winner of that competition will be pulling the first pint at the Open Day and the Thame Food Festival will take place on Saturday 28th of September.

The **Vale** August monthly special marks the 50th anniversary of the capture of the Great Train Robbers. Their hideaway was Leatherslade Farm, located at the bottom of Brill Hill, very close to the brewery. It is called *Captured* and is a 3.9% hoppy golden coloured bitter. It is packed with citrus fruit

aroma and a really refreshing easy drinking summer beer.

The **Champion Beer of Britain (CBOB)** competition is organised around a number of local areas and finalists are chosen from Branch and Tasting Panel nominations, followed by a series of blind tastings at beer festivals across the area. As we announced last issue, in the 2012/13 London and South East area competition **Vale Brewery** won two awards.

Black Swan was judged Bronze in the Mild Category and *Black Beauty Porter* was judged Bronze in the Porter Category. A presentation was made recently by David Roe, Brewery Liaison Officer for **Vale Brewery**, to the brewer, David Renton, who is pictured on the right.



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At the end of April a hardy band of ale enthusiasts from the branch in league with a doughty contingent from Reading set out to circumnavigate at least a segment of the new, alternative London Circle Line crawl.

The London Underground Circle Line has long formed the route of an epic pub crawl around the outer-reaches of the centre of the capital. It's just about feasible, with some planning to visit a pub close to each of the twenty-seven stations – although even limiting oneself to halves requires both a strong constitution and a resilient sense of navigation. I attempted it several years ago but my memory is inevitably too hazy to remember if it was a successful circumnavigation.

London Underground changed the route a couple of years ago to abandon the circular running of trains and operate the line as more of a spiral, starting at Hammersmith and terminating at Edgware Road after one revolution. It could be argued that, strictly speaking, the Circle Line pub crawl should include the extra seven stations between Hammersmith and Paddington, plus require a second stop at Paddington because it's effectively two separate tube stations. That would take the total to thirty-six – which would be testing the capacity



of even the more bibulously inclined members of this **CAMRA** branch.

In addition to the physical challenges involved, the tube crawl is virtually impossible to organise on a weekend or bank holiday due to the closure of most of the pubs on the City of London eastern section, typically anywhere between Farringdon and Temple. But, as they say about Everest...!

In the meantime, Transport for London has presented the centrifugally-inclined weekend drinker with a brand, spanking new challenge – the London Overground orbital loop. Since December last year, the construction of a few short, new pieces of track have enabled several of the existing railway lines in the inner suburbs of London to be linked together as an outer circle.

The earliest, and most significant, work was the extension of the old East London underground line northwards. By building a new bridge over Shoreditch High Street to connect the old tube station with a stretch of abandoned track that used to carry trains from the north into the old Broad Street station, a new service was introduced that linked Shoreditch with Dalston via Hoxton and connect with the old North London Line.

This allowed trains to run from Highbury and Islington to places south of the Thames as distant as Croydon – another Mecca for beer-drinking transport nerds with its tram system.

The newest section linked the south end of the former East London Line to the route that runs through Peckham and Camberwell, allowing trains to run from Highbury and Islington (if London was a clock, that would be approximately 1pm) to Clapham Junction (about 7pm). With a line already running from Clapham to Willesden Junction, which connects with the old North London Line between Richmond and Stratford which runs to Highbury and Islington, completing the virtuous circle.

Virtuous isn't necessarily the first word that comes to mind with the localities on this outer version of the circle crawl. While the tube takes in tourist spots such as Baker Street, St. James's Park and Tower Hill, the Overground connects neighbourhoods like Peckham, Kensal Rise and Haggerston that are more familiar from being name-checked on *Crimewatch UK* than on *Trip Advisor*.

But that's what's unique about the **Good Beer Guide** – it allows us to be refreshed in the parts that other guides fail to reach.

Whereas other publications limit themselves to chocolate box villages and tourist trap city centres, the good book of **CAMRA** will list decent alehouses even if they are located opposite dismal bus stops on the Road to Hell (in our case the Old Kent Road).

So our mission was to cover a half-dozen or so of pubs that were now joined by the newest part of the circular route. We eased ourselves into the task gently, starting at Wapping in the **Prospect of Whitby** (pictured bottom right).

Despite its location amongst renovated but desolate warehouses, the pub is something of a tourist trap – claiming to be the oldest riverside pub in London, being sketched by JMW Turner and Charles Dickens (although in some parts of London it's easier to find a pub that *hasn't* been a haunt of the novelist).

It's a lovely, atmospheric stone-flagged hostelry with spectacular views of Docklands from the riverside terrace, which won't disappoint the camera-wielding visitors who traipse up here from the centre of town. Neither did it let us down on the ale front – **Purity UBU** and **Sambrooke's Wandle** being on offer.

Next we headed beneath the Thames on the new Overground link which, paradoxically, uses the oldest railway tunnel under the river, built by Isambard Kingdom Brunel and his father. Opened to pedestrians in 1843, it actually predates the underground network by 20 years.

Next stop was New Cross. Being on the end of a spur off the main circular route of the Overground we had to stampede to the station to catch the train as we discovered the destination was less frequently served than others.

As the Overground is a rail service that runs to a fairly complicated timetable,





GPS on our phones, we almost circumnavigated the whole block before finally finding the pub.

The **Rose and Crown** was undergoing renovation, with the promise of a hot tub advertised on the wall. This may have been an in-joke for the locals but maybe it's the sort of multi-use innovation that **CAMRA** should be promoting for our pubs – especially if the type of fancy-dressed drinkers from the previous pub could be tempted to take the plunge. Well, it would be for charity!

After a decent pint of **Dark Star Hop Head** it was time for our last pub, the **Falcon** right by Clapham Junction station. This is such a well-known ale pub that, unfortunately for us, half of the crowd from the Army versus Navy rugby union match down the line at Twickenham seemed to have decamped into the bar. The place was heaving – but we managed to spot Noj, who'd caught us up, wedged into an alcove on the other side of the bar.

The pub serves up to eighteen real ales but it was something of a scrum managing to get served just one pint of **Titanic Cappuccino Stout**, a star brew that's guaranteed to buck you up, while not being too taxing to swallow.

And the great thing about finishing at Clapham Junction is that there was no need to loop all the way back, the main line meant Waterloo and Victoria were ten minutes away.

We'll organise another crawl on the northern section of the Overground line later in the year, taking in some fantastic pubs in places like Kentish Town and Gospel Oak.

Charlie Mackle



rather than a tube service that turns up every few minutes, we found that we'd have to take a few short cuts trying to keep to the rather optimistic schedule, which unfortunately resulted in some of our number going AWOL at times. We slightly cheated by hopping on a bus on a couple of occasions. It didn't help that the local London **CAMRA** branches appeared to have rather generously interpreted the nearby rail station for a couple of the pubs.

The **Royal Albert** (bottom left) in New Cross was fortunately quite near to the station. Situated in an area that could be generously described as having an 'edgy, urban vibe', the pub itself was an oasis of laid-back beery charm. Goldsmith's College is nearby and this Antic house, with its comfortable sofas and chilled-out music, is no doubt popular with the students and academics. And very popular with us were the pork pies and scotch eggs available at the bar – just the thing to soak up the **Bristol Beer Factory Bitter Californian** – and several other ales from micros.

The route to the next pub took us via Queen's Road, Peckham station, a place where the windswept, barren, featureless concrete platforms complemented the local landscape. I thought about taking a photograph but decided better of it, having walked past a gang of teenage hoodies at the entrance.

The train took us to Denmark Hill, from where it was a bracing, downhill walk to Camberwell Green. The **Hermit's Cave** (pictured above) was a friendly, Victorian street corner pub with a selection of interesting beers to support its **Good Beer Guide** status. I had **Windsor and Eton Conqueror**, which went down well next to the warming fire.

Next was a bus ride past King's College Hospital up to the top of Denmark Hill. The **Fox on the Hill**, an imposing **Wetherspoons** pub, was just the right place to refuel with their meal deals for two. **Skinners Sennen** and **Horns Lambeth Walk Porter** were ales of note but what fascinated our party most was the presence of several fellow drinkers modelling scanty fancy dress costumes and rattling buckets (there was at least one nurse if I remember rightly).

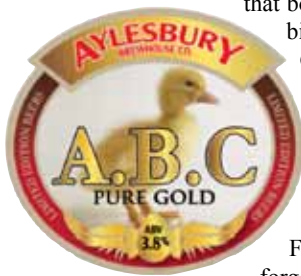
The schedule insisted that we had to dash away from the **Fox on the Hill** for the train without discovering the motivation behind the fancy dress. Yet at this point we lost contact with Simon and (temporarily) Noj. However, there's no truth in the rumour that they lingered to further investigate the size of the nurse's charitable assets. And we believe Noj when he said that he was reminiscing about the Denmark Hill area as it was one of his old stamping grounds from his youth.

Next up was the **Rose and Crown**, listed in the good book as being convenient for Clapham High Street station on the Overground. It was some distance away – actually on the edge of Clapham Common, on a road curiously named the Polygon, which was too short to appear on any of our maps. Even using

MORE LOCAL BREWERY NEWS

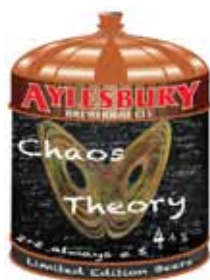
Aylesbury Brewhouse

Aylesbury Brewhouse have taken an exciting step forward and are now producing their first ever permanent beer! *Pure Gold* is a 3.8% golden ale that boasts a zesty aroma with a wonderfully hoppy bite, using a combination of Cascade and Pacific Gem hops with 100% Marris Otter pale malt.



They have also announced the introduction of Alex Smith as the new 'ABC Man'. He will be working closely with brewer Hayden, whilst opening the brewery shop, behind the **Hop Pole**, Aylesbury, on Thursdays, Fridays and Saturdays. Drop by to say hello, not forgetting to try the ales on draught in the shop!

ABC brews coming up include a 3.9% copper coloured, traditional English bitter that uses a combination of English hops. It has been named *Whittle*, in honour of the inventor of the jet engine Frank Whittle. A stronger, golden brew at 4.6%, *Chaos Theory* gives a distinct and Chaotic hoppiness that leads to a sweet malt finish. Also coming up are *Ikiru Mizu*, a light 3.6% that uses Japanese hops and rice, and *Calico Jack*, a dark and rich coconut stout.



Tring Brewery



Tring Brewery have launched a new look for its beers, using applied colour psychology to appeal to beer drinkers. It is believed that **Tring** is the first brewery in the UK to use applied colour psychology, and to recognise the importance of colour in influencing emotion, mood and behaviour.

The brewery has rebranded, starting with its pump clips, unifying its look and increasing its appeal to new and existing customers. The beer names are derived from local characters, literature or legends with new illustrations produced to represent these stories and reinforce the brewery's connection with its locality.

Marketing Manager Ben Marston said 'Since our inception over 20 years ago, we have constantly worked to offer a comprehensive range of styles to appeal to a wide audience. The results of years of dedication, the use of highest quality ingredients and evolving audience required that we refined all product branding, giving each beer the presence it deserves. We now have a cohesive design formula rather than mish mash of designs all taking cues from different stages in the brewery's past'

Kate Marston, founder of KM Design, uses applied colour psychology, a practise whereby colours are used to influence viewers or consumers behavioural patterns. The initial task, she explains, was to identify one of four main personality groups that best represented the brewery and its products. From this starting point a link to a specific colour palette can be established and from this we begin to extract a final range of colours. Firelight (also known as the autumn group) was chosen as it uses warm,

comforting tones and avoids harsh black and white. These colours all reflect the importance of heritage for **Tring Brewery**, their core values, use of natural ingredients and interest in its environment. This is all part of the message which the brewer of *Side Pocket for A Toad* and many other beers is keen to convey.

'These warm, natural colours are appetising and attractive. They have been selected to sit alongside each product, as well as saying something important about the brewery and its values. This, along with maintaining recognisable elements of past pump clips is key to the success of this rebrand for **Tring Brewery**' said Kate.

'You cannot underestimate the importance of colour and that if you get this wrong your customers feel uneasy even if they can't put their finger on why this is.'

Whilst **Tring Brewery's** role has been as client, Ben Marston has contributed to the project not only through direction but also in creating all the new illustrations which stylistically are a bold departure from the past water colour based images. He is quite adamant however that it was the skills of wife Kate Marston that have resulted in the successful assembly of all the typographic, pattern and compositional elements of the clips.

Tring's pump clips have moved away from its distinctive triangle and now use a shield shape. However this is a subtle change in shape and one that will hopefully avoid consumer confusion. Kate has included triangles within the design as this reflects the heritage of the brewery which was originally located in the historic area of Tring known as the Tring Triangle.

XT Brewery

XT have now doubled their brewing capacity from when they started back in November 2011. New fermentation vessels are in place and it allows them to make more beer and more varieties of beer. They also had to buy in lots of new casks and nearly double their beer cold storage area to cope with all the new brews!

New beers and old favourites:

XPA – a powerfully hopped American style IPA at 5.9% - **XT's** fastest selling beer ever. The whole batch sold in 24 hours! Hope to be making that again very soon.

ONE is back for the summer and we sold out three batches in just two weeks! It is now also available in bottles.

THIRTEEN – this was going to be a one off brew .. but you all loved it so much we just had to keep making it.

Pi Mild –went down very well with all you lovers of the darker side.

Alongside their **XT** beers they now also brew a new special range of one off limited editions beers under the **Animal Brewing** name. The first little creatures to be born and leave the farm are:



Oink! a 4.6% Red Rye beer made with super tasty Amarillo hops.

EEK! – this is a powerful 7.2% barley wine style beer.





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NO, IT'S NOT MEANT TO BE LIKE THAT!

According to the Met Office July 2013 saw the longest spell of hot weather to affect the whole of the UK since July 2006. Temperatures exceeded 28C somewhere in the UK for 19 consecutive days and 30C for seven consecutive days 13th to 19th July. On 22nd July, 33.5 C was recorded at Heathrow and Northolt - the highest temperature recorded in the UK since July 2006.

The hot spell has been welcome news for pubs, struggling with the altogether chillier economic climate and the largely abysmal weather of the last couple of summers. However, long spells of hot temperatures are a sure fire way of sorting out the pubs that genuinely care about the way they serve real ale from those who are happy to fob off customers with a substandard product.

To put it simply, if you're served a pint of lukewarm (or even warm) real ale in a pub in the summer

then, no matter what the bar staff might try to tell you, IT IS NOT MEANT TO BE LIKE THAT!

In our branch, we've not generally had a consistent problem with warm beer in heat waves since the better summers of going on for ten years ago. But back then, overheated cellars and lack of cooling equipment meant that in too many instances real ale was unjustly saddled with a reputation for inconsistent quality. Many drinkers were put off cask conditioned ales for a long time after bad experiences and might only now be venturing back.

Of course ale can be too cold as well as too warm, although this summer's high ambient temperatures will soon compensate, and a past Swan Supping featured an in-depth article on temperature, including the result of a field test, by Harry Coenen.

CAMRA's position is clear. The 'In the Pub' page in the 'About Real Ale' section of the website states:



'Real ale is served at cellar temperature 12-14C (54-57 F), which is somewhat cooler than room temperature. If real ale is too warm it is not appetizing, it loses its natural conditioning (the liveliness of the beer due to the dissolved carbon dioxide). Real ale is not 'warm', 'cloudy' or 'flat'.'

CAMRA also recommend that a pub cellar is equipped with a 'modest external cooling system' because in weather such as July's even underground cellars will see a rise in temperature to levels that spell unacceptable quality.

Given that many pubs and breweries increasingly view real ale as a premium product which brings in discerning drinkers, it is puzzling that many pubs will invest in equipment to cool lager and Guinness down to almost freezing point but fail to provide much more moderate cooling for real ale.

Conscientious bar staff will also avoid serving beer that has been held in beer lines for a long enough period to become unpleasantly warm and ought to 'pull through' the pump any beer that has suffered a loss of quality in this way. It may mean wasted beer in the short term but if a customer is served poor quality real ale that may be the last they ever try from that pub. Landlords should be more wary of the non-complainers who will simply never return.

We're aware that the hot weather will mean that some pubs will struggle to maintain consistency but it's better to serve a smaller range of well-kept ale than a wide range that spoils more quickly in the heat. However, we do expect that any pubs in the Good Beer Guide maintain their ale quality at all times throughout the year and if we receive complaints about their standards in hot weather, these will be very seriously considered when selections are made in the depths of winter for the next edition of the Guide.

There is absolutely no reason why hot weather should mean drinkers switch to super-chilled lagers or ciders. Cask conditioned ale should be just as refreshing a drink in sweltering weather as at any other time of year and the majority of our local breweries have produced some excellent local summer ales to slake our thirsts. That's what real ale should be like.

Charlie Mackle

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GRANBOROUGH'S NEW FREE HOUSE

The growing trend of local buy-outs continues. The purchase of the freehold of the **Crown** in Granborough without tie from **Marston's** was completed on the 18th June by Granborough Estates Ltd. This follows a considerable period of doubt to its future, which now looks bright with local backing and enthusiasm. The intention is to reinstate its central role in village life as a true free house and restaurant appealing to all.

Landlord Frank Haynes took over the pub last December, with the sale in its early stages. Having already settled in he is ready to take on the next challenge, major refurbishment. The pub is to be completely renovated, inside and out. Artificial ceilings will be no more, all the separate rooms will remain. The large public bar area at the front is already taking shape as is the smaller lounge adjacent, soon to be a wine and cocktail area.

Next to this the Crown Room, which used to house a pool table, will have bistro tables. The conservatory style restaurant at the rear is also getting full treatment with new oak floor and reinstatement of the under-floor heating. Outside redecoration at the front and big changes to the rear will take place very soon. A large patio area will accommodate an alfresco dining area complete with brick paving, new pergola, gates and fencing. Beyond this the substantial garden will not be excluded from attention.

Back inside three new hand pumps (in addition to the existing three) will lend more flexibility and capacity as demand hopefully heads upward. Local ales will predominate; **Vale** is a favourite, currently joined by **Hook Norton** and **Jennings**. Lunches and bar snacks as well as restaurant meals will be available.

The future looks very promising here and I have never seen the pub as busy as at the time I visited this week to get this information. A party for the local school was in full swing in the garden, even though the pub was in the middle of a major refit.

Mick White



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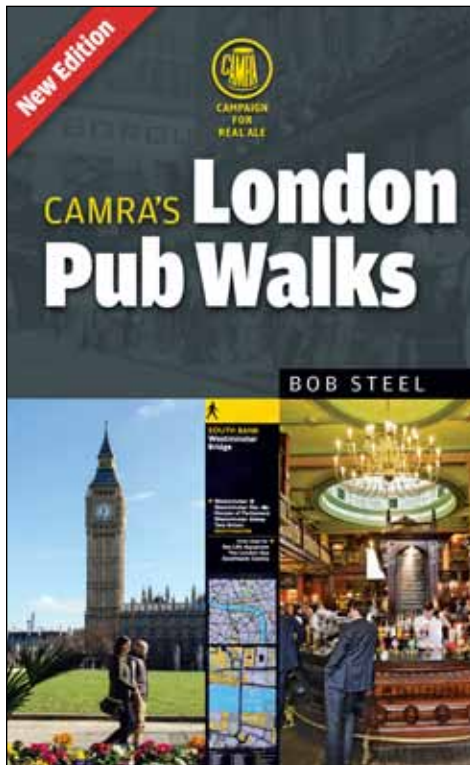
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LONDON PUB WALKS

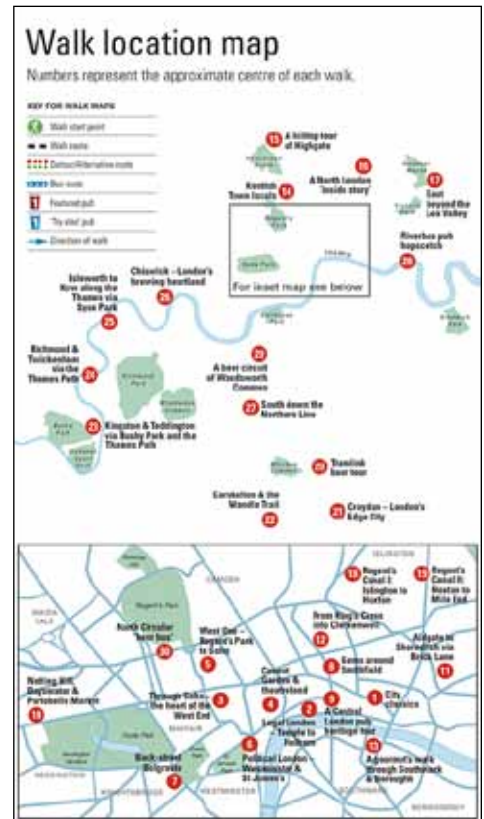


CAMRA's pocket-sized walking guide to London is back, this fantastic second edition is packed with updated routes, new pubs and pages of fresh content - including special tours using public transport.

The walks presented in this practical guidebook, part of CAMRA's well-known Pub Walks series,

take in the very best of London and its real ale pubs. Interlinking routes lead walkers from the heart of the British capital – Trafalgar Square, Big Ben, Fleet Street, the Southbank and Greenwich – to some of the most idyllic suburbs. Every walk features several excellent real ale pubs that can be visited as part of the route.

Full-colour maps and easy to follow instructions make London Pub Walks the must-have book for both walkers and non-walkers who love a good pub and a great pint.



Four other guides are available for the Peak District, the Lake District, Edinburgh and the South-East of England.

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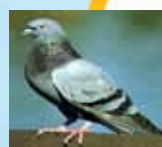
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GRAVEDIGGERS - PART TWENTY FOUR



Sporting fur loincloths Old Pete and Old Joe rubbed two sticks together under the primitive brewing vessel. Their efforts were sabotaged by Mazz, who'd embraced dinosaur chic by wandering around the camp wearing a skimpy bikini fashioned out of wolf fur. Chelsea had thoughtfully provided the outfit for historical authenticity, stressing it had nothing to do with the viewing figures.

During the commercial break the fire miraculously burst into life and James stood over the giant pot, beginning the brew and stirring the ingredients with a mammoth tusk. The programme's interactive element involved viewers voting for their favourite authentic Stone Age ingredients to add to the mash tun. Strangely enough,

It was a fine summer evening and James and Mazz stood at the **Gravediggers'** door surveying the fine view of the green hills in the distance, framed by the abattoir, open cast coal mine and the hundred foot high slurry towers from the mega-dairy.

A bright pink convertible slowly approached, navigating around huge potholes in the rutted lane. When the car arrived an excited young woman with sunglasses and a blonde ponytail leaped from the drivers' seat.

'This is perfect. It's so isolated and backward. I bet almost everyone is inbred.'

'What's with the almost?' Mazz asked.

A bearded man in a faded three-piece suit nodded sagely and prodded the crumbling car park tarmac with his walking stick.

'This is Professor Angus McBooze, the renowned anthropologist,' the woman said.

'I read about you in the paper,' James said. 'Are you the bloke who thinks civilisation began with the invention of beer?'

Over a pint of *Old Septic Tank*, McBooze explained his theory to Mazz. 'Prehistoric man could feed himself by hunting and gathering but he couldn't grow the ingredients to make ale without the first primitive developments of agrarianism. Of course, the regular drinking of beer freed his thought patterns from the precepts of barbarianism and kindled the expansion of pre-frontal cortex.'

'And I'm Chelsea Bunn, scouting locations for my TV company to prove the professor's theory right by recreating that pivotal moment in a reality TV show. All we need is an isolated location and a small group of volunteers whose brains are as close to those of Neanderthals as possible,' added Chelsea.

'I think we can help you there,' James said.

'That's fortunate because we also require a brewer who can faithfully replicate the disgusting, mud-infused, insect-infested filth that passed for Cro-Magnon beer.' McBooze licked his lips after taking a sip from his glass. 'Seems we've hit the jackpot.'

A couple of weeks later, the TV company had turned the **Diggers'** garden into a prehistoric camp. A few scrawny patches of barley were ready to harvest with a flint knife and some primitive pottery had been thrown so volunteers could trudge with polluted water from the mining residue filled stream at the bottom of the hill.

cockroaches and kangaroo testicles topped the popular vote.

The programme ran for three weekly episodes during which the volunteer locals were set tasks by Professor McBooze, such as launching a spear at an animatronic sabre-toothed tiger or completing a cave painting in the shape of the programme sponsor's logo. For the first two weeks Old Joe and Old Pete were utterly inept, although Young Duwayne was astonished to find his wayward delivery speared the sabre-toothed tiger. The volunteers showed much more proficiency at lazing around the camp fire quaffing the stone age brews and playing pool with bones and polished stones.

All eyes were on the climax of the final episode. This was when the professor hoped to recreate evidence of the giant leap in beer-induced creativity which had led to the creation of civilisation as we know it.

A camera followed the academic around the camp while he poked and prodded in vain around the animal skins and pieces of stone for proof.

'This is most unusual. In all our previous test cases we have found at least some evidence of innovation, even if it is only a mere flint axe. This is most perplexing. There should be ample evidence of pre-frontal expansion with the amount of beer the subjects have ingested.'

He approached the volunteers, who were flinging slivers of rock against a tree in a primeval version of darts. Something silver glinted in Young Duwayne's loincloth, making the professor very excited.

'Ah. I understand. He's kept the evidence of innovation very close to his person, which makes perfect sense, but I shall retrieve it for scientific analysis.' McBooze swooped and pulled a steel cylinder out of Duwayne's clothing.

'Oi. No-one steals my beer.'

The professor looked with horror at what he held in his hand – a can of Wenclubber lager. He peered around the back of the tree to see a stash of three more boxes of the bland, fizzy brew.

'The experiment has been infiltrated. Absolute disaster.' McBooze fainted.

Mazz slinked on to the screen. 'I'm no PhD but surely this proves the thesis – the cavemen were useless because they'd poisoned themselves with that vile Wenclubber?'

McBooze picked himself up and dusted his suit down while in the back of the TV frame Chelsea chased Old Pete with a contract in her hand screaming something about her lawyers.

'Thank goodness our ancestors had better taste. Otherwise there would have been no hope for civilisation,' the professor declared as the credits rolled.

Charlie Mackle

Branch Diary

Everybody welcome to all socials and meetings!

August

Friday 2nd BEER FESTIVAL SOCIAL,

7.00pm, Black Horse, Lacey Green

Friday 9th FLACKWELL HEATH SOCIAL

Start 6.00pm, Cherry Tree.

Thursday 15th GREAT BRITISH BEER FESTIVAL SOCIAL

6.00pm, Olympia (call Social Phone for location)

Wednesday 21st BRANCH SOCIAL

8.00pm, Pink and Lily, Parslow's Hillock.

Wednesday 28th AYLESBURY SOCIAL

6.00pm Broad Leys, 7.00pm Aristocrat, 8.00pm Old Millwrights Arms

September

Monday 2nd EXTRAORDINARY GENERAL MEETING

8.00pm, William Robert Loosley, High Wycombe

Meeting to finalise the branch accounts.

Saturday 7th INTER-BRANCH AUNT SALLY SOCIAL

12 noon Mason's Arms, Headington Quarry, Oxford (just off the 280 route). The social also coincides with the beer festival there!

Thursday 12th WENDOVER SOCIAL

7.00pm Shoulder of Mutton, 7.30pm King and Queen, 8.00pm White Swan, 8.30pm Red Lion, 9.00pm George and Dragon, 9.30pm Pack Horse

Saturday 14th CHILTERN BREWERY CIDER TASTING

Noon, Chiltern Brewery, Terrick

Monday 16th BRANCH MEETING

8.00pm, Queen's Head, Aylesbury

Saturday 21st STOKENCHURCH CRAWL ON ROUTE 40

Start Fleur de Lys, Stokenchurch 1.00pm (1235 bus from Wycombe) then continue on hourly bus to eventually finish at Cross Keys at Thame (last bus arrives 6.30pm).

Thursday 26th WEST WYCOMBE SOCIAL

8.00pm Swan, 8.30pm Old Plough, 9.00pm George and Dragon.

October

Friday 18th/Saturday 19th BEER FESTIVAL

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

Our annual beer festival raising money for the Aylesbury Hospice. Help setting up, serving and then taking down the equipment is needed. Please contact the editor if you wish to volunteer.

Further details can be found on our website

www.swansupping.org.uk

CATCH UP DURING BRANCH SOCIALS:-

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County Hall, Aylesbury, Buckinghamshire HP20 1UP
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t: 08453 708090 (for business advice)

Oxfordshire County Council Trading Standards
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t: 0845 0510845 f: 01865 783106
e: trading.standards@oxfordshire.gov.uk

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www.swansupping.org.uk/joinin

Swan Supping

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